



Steam boiled Octopus



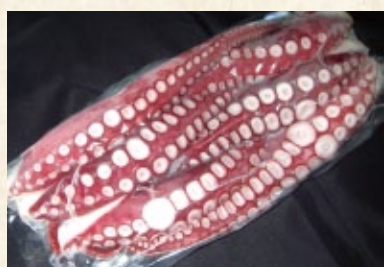
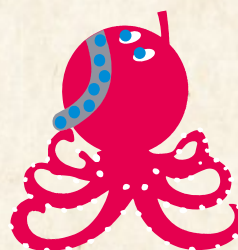
蛸

Steam boiled Octopus (Whole&Legs)

Octopus vulgaris

蒸し蛸

*"From Under The Sea To Your Table"
Enjoy the vivid color and "al dente" texture!*



We are pleased to introduce our steam boiled octopus, caught in Mauritania and Morocco.

Sushi-Octopus-

たこの握り寿司



Serving example

Carpaccio

たこのカルパッチョ



Serving example

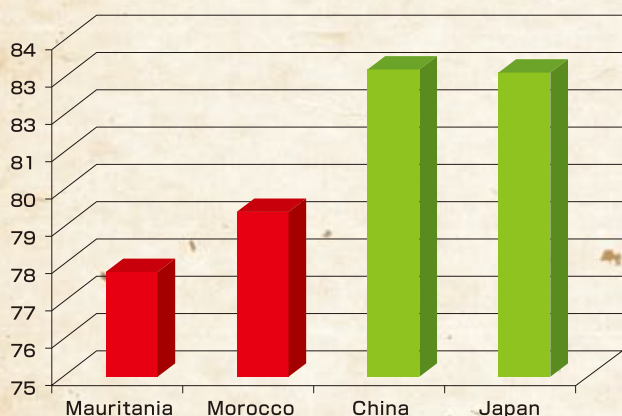
Octopus Sashimi

たこの刺身



Serving example

Moisture(g/100g)

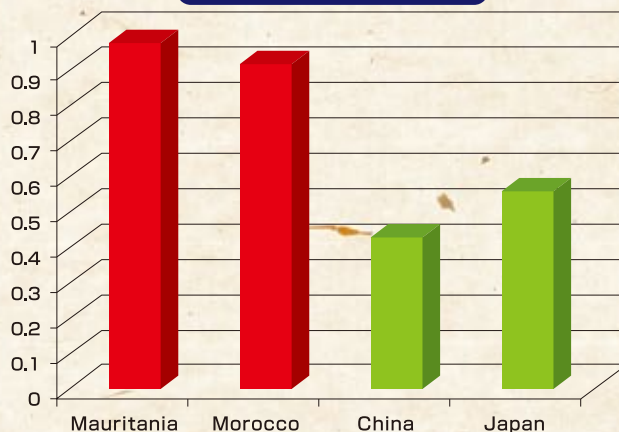


*Japan Food Research Laboratories

Octopus with less moisture is more nutritious and more flavorful.

※reference data

Taurine(g/100g)



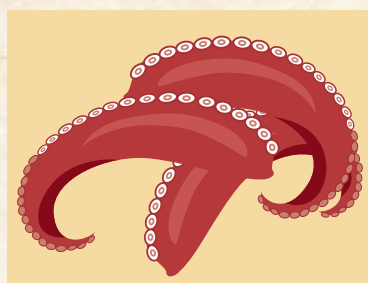
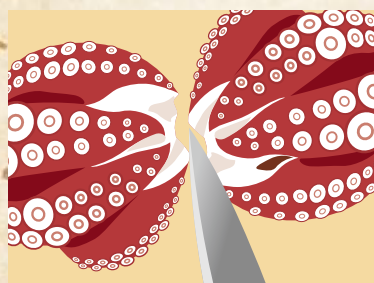
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Taurine is an amino acid that strengthens liver function.

※reference data

- **Just thaw, cut and serve! Easy preparation for a variety of menu applications.**
- **Enjoy the Vivid color and “al dente” texture!**

<Cutting instructions for sashimi・sushi>



Steamed boiled
Octopus-whole

Boiled Octopus
legs stretched

Size	4pcs/10kg 5pcs/10kg 6pcs/10kg	L:3-5pcs/kg M:5-7pcs/kg S:7-9pcs/kg
Net Weight(carton)	22.05lbs(10kg)	13.23lb(6kg)

Species	<i>Octopus vulgaris</i>
RM origin	Mauritania & Morocco
Production	Aichi, Japan
Packing	Whole:22.05lb(10kg) Leg:13.23lb(6kg)