












**FORTUNA SEA
PRODUCTS INC.**

Red Octopus/Mexican Four-Eye Octopus
Octopus maya

Mayan Octopus

Mayan Octopus is mainly caught in Yucatan and Campeche, Mexico. It is considered a delicacy and depending on the culture, it is cooked differently. It can be eaten raw (carpaccio) when fresh, grilled on an open flame, served in pasta or ceviche, and more. Mayan Octopus carries a mild and slightly sweet flavor, and a tender chew. There are also many health benefits including Vitamin B12, selenium, and high iron content.



-  Packing: Blank 20 kg boxes; 10 kg x 2 in each box (44 lbs)
Sizes: 1-2 lbs, 2-4 lbs, 4-6 lbs / each
Brand: Generic / Packer
-  Shelf-life: 24 months from production date when in optimal frozen temperature.
-  Form: Frozen; Cleaned; Each octopus is polywrapped individually
-  Species Name/ Source: Octopus maya / Gulf of Mexico
-  Conservation status: Fishery Management by SAGARPA
-  Fishing Method: Alijos and Jimbas; Artisanal, FAO 77
-  Flavor/Dietary information: Delicate and slightly sweet flavor; Tender and chewy texture
-  Preparation: Raw when fresh, Grilled, Ceviche, Pasta
-  Substitution: Madako Octopus



QUALITY | SUSTAINABILITY | RELIABILITY | INTEGRITY



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FOR MORE INFORMATION OF NUTRITION FACTS AND COOKING RECIPES

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