



OCTOPUS HEADLESS & TENDERISED



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South African Octopus Headless & Tenderised

Our Octopus is caught by our 'day boats' in the super cold waters of the South Atlantic Ocean. The Magnificus species is well known for its tender white meat.

Sea Harvest's Octopus is prepared in a way that allows for minimal yield loss when cooked.

Key Facts

- Wild Caught
- No Hormones, No Antibiotics, No Preservatives
- No Colourants, No Additives
- Area of Catch FAO 47
- Headless & Tenderised
- Beaks & Eyes Removed
- Once Frozen
- Flower Pack Presentation
- Available All Year
- Easy To Prepare
- Great Tasting
- Minimal Yield Loss
- White Meat Colour When Cooked
- 24 Month Shelf Life When Frozen

Cooking Suggestions

- Grilled
- Steamed
- Boiled
- Pickled

Sizes

- 0-2kg
- 2-4kg
- 4+kg

Packaging

1x15kg Flower Packed

Scientific Name

Magnificus



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