



STEAM-BOILD OCTOPUS



Octopus for sashimi is generally made from raw octopus or raw giant pacific octopus, but we carefully steam Hokkaido-grown giant pacific octopus using a unique method at our factory, which is under strict quality control using an HACCP system. It has a crispy and chewy texture. Each tentacle is individually packaged for ease of use.

Product name	STEAM-BOILD OCTOPUS
Company name	YOJIRUSHI SUISAN CO.,LTD
Delivery available	All year round
Shelf life	365 days (4 days after thawing)
Storage instructions	Keep frozen
Ingredients	Giant Pacific octopus / , table salt, antioxidant (sodium erythorbate, sulfite, vitamin C), alum, pH regulator
Net weight	170 ~ 250 g
Dimension	Length17cm Width40cm Height5cm
Quantity per case	40 ~ 60
Minimum order	1 case
Certification / accreditation (for product, factory, etc.)	Dai Nippon Fisheries Association HACCP (frozen steamed octopus)
Preferred export destination countries or regions	Singapore
How to use	Sashimi, salads, marinades, etc. Consumption after thawing is 4 days with refrigeration.