



## Steamed octopus



Common octopuses that are freshly caught in the offshores of Mauritania, Morocco, and other West African locations, are delicately steamed using an abundant amount of steam, and are finished with a plump texture. Our company's particularity in making this product lies in how we only heat it up using steam processing methods instead of boiling it. Thanks to the umami flavor being firmly captured in this product, you can fully enjoy the authentic deliciousness of an octopus.

Product name	Steamed octopus
Company name	Ajirushi Co.,Ltd.
Delivery available	January / February / March / April / May / June / July / August / September / October / November / December
Shelf life	D+730 days
Food storage temperature	Keep frozen
Ingredients and food additives	Octopus / Mauritania, Salt / , Antioxidant (VC) /
Net weight	10kg
Quantity per case	6
Minimum order	10 cases
Certification / accreditation (for product, factory, etc.)	HACCP
Preferred export destination countries or regions	Singapore, Hong Kong, Other
Retail price in Japan	2000~3000
Use scene	As there is no need for prior preparations, this product can be used in a wide variety of meals such as vinegared dishes or octopus rice bowls, and it can even be given as a gift!