



Octopus Maya

Octopus - Pulpo

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.



Packing: 1 x 20 kg, Block
Wild Sizes: T5-T8



Latin name: Octopus maya



Shelf-life: 24 months from production date when in optimal frozen temperature.



Fishing method: Artisanal pot fishery. FAO 31.



Origin: Mexico



Form: WR. Block Wild Caught



Season: August-December

QUALITY | SUSTAINABILITY | RELIABILITY | INTEGRITY



www.yu-list.com

albertogonzalez@yu-list.com
+34656986397

Velazquez Moreno 17, 2°
36202 Vigo SPAIN