

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