

OCTOPUS Galicia

Frozen and Pasteurized Octopus



ROSA de los
VIENTOS



WHERE DOES THIS PRODUCT COME FROM?

Galician Coast, Spain.

WHERE ARE OCTOPUS FOUND?

European Atlantic Coast, from Germany to South of Spain, and Mediterranean Coast.

FROM SEA TO PLATE

Our octopus has got the pescadeRías, de onde se non? Quality Brand, which certify it has been caught with selectivity fishing gears, at most, 24 hours before being sold at fish markets for the first time, and no added water nor preservatives or additives.

The octopus has to be frozen before cooked, to break its muscular fibres and get tender. It can be sold raw-whole and frozen-, or cooked-pasteurized or frozen, whole or in parts- ready to eat. The one on your plate is frozen, which is how it's most enjoyable, common, usual! Just defrost and cooked!



Octopus caught using hand traps lying on the seabed, by small scale fisheries

SUSTAINABLE FISHING

The period of the Octopus fishery is from July to half May, when stops to preserve the reproduction period.

Selective fishing includes minimum size of 1 Kg, timetables to let out and gather up the traps and daily quotes per fisherman and boat.



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Pulpeiro
"Lo mejor del mar"