



PRODUCT CATALOG



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#Peixoto

With more than 20 years of experience in the fish and seafood marketing sector, in 2019 Peixoto emerged, a company dedicated to the distribution of refrigerated and frozen cooked octopus and other top-quality frozen products.

We work every day selecting the best product at source, with a unique flavor and texture, guaranteeing that it reaches our customers while preserving the characteristics of the original product.

1 Octopus

Our flagship product.
Available in various formats.

2 Octopus Croquettes

Croquettes are made with octopus which is cooked in its own juice



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A marine delicacy with a delicate flavor and a smooth texture.

4 Frozen Pod Razor

A delicacy from the sea with intense flavor and a firm texture.

5 Frozen Galician Cockle

Small treasures of the ocean, their fresh flavor and delicate marine essence are irresistible..

6 Preparation Recipes

We provide you with some recipes to make the most of our products.

OCTOPUS



Octopus
is **Peixoto's**
star
product.

Selected at source, the octopus that we market is fished a few meters from the coast in an artisanal way, using traps.

Once in our facilities, the octopus is packed raw and vacuum-cooked in its own container, managing to retain the juice that it naturally releases during cooking, enhancing all its flavor and quality.

Chilled and frozen product



Format 1 leg

150/250 gr
250/350 gr
350/450 gr
450/550 gr



2 legs format

200/300 gr
300/400 gr
400/500 gr
500/600 gr



Whole Octopus

450/700 gr

600/800 gr

800/1000 gr

1000/1100 gr



Half Octopus

300/500gr

FROZEN PACIFIC VIEIRA



*The Pacific scallop **is a bivalve mollusk similar to the Galician scallop but smaller in size.***

It is presented clean in ½ shell format

10-20 units

20-30 units

30-40 units

The coloration of its shell varies between purple, brown, or lighter tones such as pink, while its interior is white with concentric color bands.

The Pacific scallop has a large abductor muscle and a developed gonad that is orange and white in color.

Its flavor is milder compared to its Galician counterparts, mainly due to the exceptional quality of the water in which the latter feed.

Originating from the coasts of Chile and Peru.



OCTOPUS CROQUETTES



*Croquettes are made with **octopus** which is cooked in its own juice, a **super creamy bechamel sauce** and **very crunchy breadcrumbs**.*

Boost your menu with our octopus croquettes. Made with carefully selected octopus, these croquettes offer exceptional flavor and a perfect texture.

This easy-to-prepare product allows you to offer your customers a sophisticated and delicious option. Stand out in your menu with these frozen octopus croquettes, a true delight for discerning palates.



OCTOPUS “EMPANADILLAS” (TURNOVERS) WITH CHEESE



*An irresistible combination of
savory and creamy flavors that
will delight your palate*

It is available in a 2.5 kg (25 units) bag format.



These octopus and cheese turnovers not only stand out for their exceptional flavor and texture but also for their versatility. They are a perfect option to enhance the menu of your restaurant, bar, or catering service, whether as an attractive appetizer, a main course accompanied by side dishes, or even as part of a gourmet tapas menu.

Furthermore, their convenient format makes them a convenient choice for events and take-out food services.

FROZEN POD RAZOR



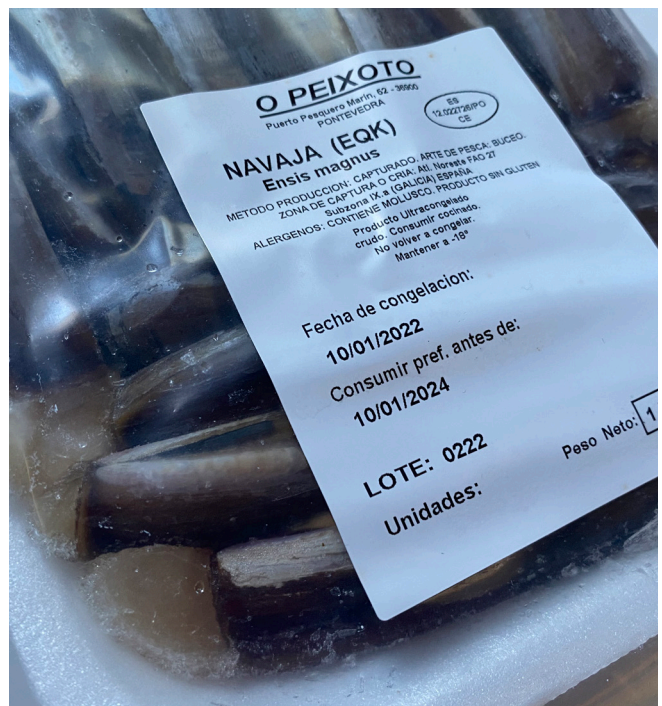
The razor *is a large bivalve mollusk* characteristic for its shape.

Its creamy white rectangular valves can measure up to 15cm long. They live buried at a shallow depth in the sand inside the estuaries. There, it is capable of digging large holes where it hides from potential predators. It feeds, like the rest of the bivalves, on plankton that it filters through its siphons.

It is normally caught by freediving or air-supplied from the surface. It is also extracted on foot in some areas, especially at spring tides, using salt so that the individuals appear.

From the Vigo and Pontevedra estuaries

Presentation: 1 kg. and dozen



FROZEN GALICIA COCKLE



*The cockle is **a bivalve mollusk** found in large numbers on the Galician coast.*

Presentation: 1 kg and ½ kg



It has two heart-shaped valves and large nerves, using one foot to move. Its white shell is domed, with a series of radial ribs.

Cockles usually live in the intertidal zone slightly buried in the sand, reaching depths of 10 meters.

It can be caught on foot with sachos and rakes or angazos in the intertidal zone or with hooks on foot with a length and spacing between teeth accommodated for this species in areas that are not exposed at low tide. It is also caught from a boat with raños, traces or hooks.

From the Muros-Noia estuary

RECIPES

Here are some **cooking options** to make the most out of our products.

Octopus on the Grill

Heat the octopus bag in the microwave for 2-3 minutes or, if you prefer, in a bain-marie.

Remove the octopus from the bag and mark it on the griddle or grill for a few seconds.



“Á feira” Octopus, the Galician Style

FIRST OPTION

Remove the octopus from the bag and chop cold. Heat 2 minutes in the microwave at moderate temperature.

Remove, season to taste with salt, paprika and oil and serve.

SECOND OPTION

Submerge the bag in hot water for 2-3 minutes without letting it boil.

Take out and remove the octopus from the bag.

Chop, season to taste with salt, paprika and oil and serve



RECIPES



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