



J.J. McDONNELL

Excellence in Seafood

These octopus are taken exclusively from the clear, clean blue waters off Western Australia's coast and are sought after by the world's leading restaurants and chefs alike, all claiming it to be the best the ocean has to offer.

Caught under a sustainable fisheries solution, Fremantle Octopus Fresh Raw Premium Grade Octopus Tentacles (known as 'hands') are ready to cook.

The unique freezing process tenderizes the octopus (O'tetricus). There is no need to tumble, pummel or pulverize



FREMANTLE OCTOPUS

SEDUCTIVE FRUITTI DI MARE
ENTRANCING CAPRICIOUS
SILKY FLAVOURSOME
DINNER PARTY DIVINE
BBQ BRILLIANCE STYLISH
SUPERB DINING EXPERIENCE
PREMIUM WEST AUSTRALIAN

DELIGHTFULLY DECADENT ÊTRE ENVIÉ
SENSUOUS BLISSFUL DELICATE
VIBRANTE ENTICING DÉLICIEUX
SUCCULENT BEST KEPT SECRET
BELLO DELICIOUS SULTRY
CONTEMPORARY FLAVOURS
SEAFOOD - PRODUCED WITH PASSION

FREMANTLE OCTOPUS



FREEMANTLE OCTOPUS

The species of octopus (O'tetricus) found off the Western Australian coast is considered to be one of the best species of octopus in the world due to the quality and color of its flesh when processed, its tenderness and flesh structure as well as its generous size.



The company has not only created a sustainable octopus fishing industry in Western Australia where none previously existed, it has also built a thriving manufacturing operation that has a world reputation for high quality seafood products. All this while maintaining a sustainable fishery policy.



To learn more about Freemantle Octopus or to see a sample, please speak with your Account Manager.