



CALIFORNIA SQUID

Doryteuthis (Loligo) Opalescens

California squid are found anywhere from the bottom tip of Baja California to southeastern Alaska, but they are most abundant between Punta Eugenia in Baja California and Monterey Bay, California. U.S. wild-caught California squid is a smart seafood choice because it is sustainably managed and responsibly harvested under U.S. regulations. Delicious ways to prepare this squid is to chop and deep-fry, stir-fry with vegetables, or use the body for stuffing.



Packing: 10 kg, 6x5, 12x3 lb, IQF



Fishing Method: Seine, FAO 77



Shelf-life: 24 months from production date at frozen 0°F / -18°C or below



Flavor/Dietary information: mild and somewhat sweet flavour; tender and succulent texture. Frozen tubes should be



Form: Whole, Block or IQF



Preparation: Baking, Frying, Grilling, Steaming, Saute, Sashimi



Species Name/ Source: *Doryteuthis (Loligo)*



**QUALITY | SUSTAINABILITY
RELIABILITY | INTEGRITY**



Conservation status: Excellent