



Peculiarities:

Squid are cephalopods, a class which comprises around 300 species. Offered as tentacles, rings, stripes, tubes, they are a popular ingredient in all kinds of dishes, in a seafood mix, on the BBQ or battered.

Commercial name:

Squid

Scientific name:

Loligo vulgaris, *Illex argentinus*, *Todarodes pacificus*

Family:

Loliginidae, Ommastrephidae

Catch area:

Depending on the specie

Fishing method:

Jig gear and trawling

Catch season:

Loligo: December-March - *Illex*: April-June – *Todarodes*: Sept. – Dec.

Estimated volume/year:

Available as:

Cleaned tubes, tentacles or rings; blanched or cooked, as part of a seafood mix. Battered squid rings.

Available sizes:

Tentacles: 60-80 pcs/kg
Rings: cut from tubes of 60-80 pcs/kg

Sustainability details:

So far, there are hardly any squid fisheries with a sustainability certification. Squid are a dynamic species and populations tend to fluctuate drastically from year to year. Pelagic jig gear fisheries have a low ecological impact.



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