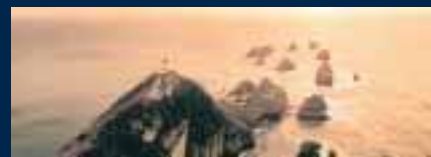


# squid

*Nototodarus sloanii*



NGĀI TAHU SEAFOOD



# Squid

*Nototodarus sloanii*

## Background Information

- New Zealand fishery comprises of two species of Nototodarus family. N. gouldi occurs around the North Island and north-western South Island. N. sloanii is present along the south-east coast of the South Island and southern ocean.
- Fishing season is between January and April.
- Harvesting is mainly conducted by trawling and to smaller extent by jigging.

## Packaging Specifications

- Frozen at Sea, WR, 2x11kg Block
- Frozen at Sea, H/G, 2x11kg Block
- Land processed tubes and tentacles, layer packed, 5 kg box.

<i>Tube Grades</i>	U 5psc/kg	<i>Tentacles</i>	-120g
	5 – 10pcs/kg		+120g
	11 – 20pcs/kg		
	21 – 40pcs/kg		

## Storage and Handling

- Frozen
- Best stored at -18°C (0°F) in supplied strapped cartons to avoid freezer burn/dehydration.

## Squid – Nutritional Information

(per 55g edible portion – approximate)

	Amount Per serving	% Daily Value*
Total Calories	45	-
Calories from Fat	10	-
Total fat	1g	1
Saturated Fat	0g	0
Cholesterol	90mg	30
Sodium	135mg	6
Total Carbohydrate	0g	0
Dietary Fibre	0g	0
Sugars	0g	0
Protein	9	-
Vitamin A	-	0
Vitamin C	-	0
Calcium	-	0
Iron	-	2