

VALIA

*Wild Caught
Squid*



Wild Caught Squid

Look no further for your source of a wide variety of squid offerings. This remarkable cephalopod offers a myriad of culinary possibilities that will ignite your imagination and tantalize your taste buds. With its tender and succulent texture, squid delivers a delightful mouthfeel that bursts with oceanic flavors. Whether grilled, fried, stuffed, or added to pasta and salads, squid effortlessly takes on the flavors of your favorite seasonings and sauces, offering an endless array of delectable dishes. Squid has become a go-to for appetizers and main entrees that your customers won't want to miss out on.

SPECIFICATIONS

COO: China and Peru

Harvest: Wild Caught

Genus: Todarodes or Dosidicus

Treatment: All-Natural, Light STPP or Standard STPP

Certifications: BRCGS available

FORM CHINA PERU

Rings (R)	✓	
Tubes (T)	✓	
Tubes&Tentacles (T+T)	✓	
Giant Tentacles (GT)		✓

Others: Breaded Rings, Steaks, Strips, Pineapple Cut

SIZE R T T+T GT

1-2 IN	✓			
1-3 IN	✓			
2-3 IN	✓			
3-5 IN			✓	
4-6 IN			✓	
5-8 IN			✓	
U3	✓			
U5	✓			
U7	✓			
U10	✓			
500+ GR				✓

PACK R T T+T GT

IQF (10 lb)	✓	✓	✓	
SACK (4X7.5 kg)				✓

- **Premium flavor:** Todarodes squid has a mild, subtle sweet taste with a firm and meaty texture; the meat has an opaque white color.
- **Clean supply chain:** Wild caught in waters off China and Japan, products are landed in China for processing where they're packed and shipped direct to order.
- **Catch method:** Using large lights to draw squid towards the surface, boats use mid-water trawl nets and jigs to harvest squid from surface waters at night.
- **Convenient assortment:** Rings, tube, tentacles, steaks, and specialty cuts support a wide variety of customer needs for different applications.
- **Great value:** cuts well against other species of squid for a fraction of the price and full range of specs.

