

## Different Processing Styles of Processing of Squid

### Squid Rings

Cleaned squid tubes are cut in the form of rings, followed by cooking in boiling brine (3%) for 1-2 minutes. They are then cooled, breaded and battered. The battered rings are flash fried at 175-180°C for 20 seconds, cooled, frozen and packed.



### Stuffed Squid

Stuffed squid is prepared from small squid which are not generally processed for export. The cleaned tubes from such small squids are filled with a stuffing mixture prepared using cooked squid tentacles, potato, fried onion, spices etc. the stuffed squid are then battered, breaded and flash fried.



## Squid tube

In the preparation of tube, the head with tentacles, viscera, and inksac and the chitinous squid bone are pulled out without damaging or opening the mantle. The skin is then removed and the tubular mantle is then thoroughly washed with clean fresh water (containing 5 ppm of available chlorine), to make it free from ink and connective tissues. The fins should be removed. The cleaned “tubes” are immersed in ice water containing 5 ppm of available chlorine.



## Squid fillet

The term “fillet” is applied to the mantle which is opened length-wise along the dorsal side and wherein squid bone, viscera, ink sac, skin and head with tentacles are removed. The term “tube” is applied to the mantle which is not at all opened but is kept intact, and where the viscera, ink sac, skin and head with tentacles are removed.



## Squid Whole

The term is applied to the whole animal without removing any of the body components.



## Squid Whole Cleaned

The term is applied to cephalopods from which skin, intestine, ink sac, liver; gills and eyeballs bone/pen and beak are removed. However, the tentacles are retained and the head is not separated from the body.



## Squid tentacles

Fresh squid samples are collected. Then beak, eyes etc removed and thoroughly cleaned. In this way squid tentacles are prepared.



### **Raw block frozen squid**

Raw-material received from market. Raw-material is inspected and approved raw-material is sent to the processing areas to remove ink gland and viscera. Squids are then washed and chilled in Chilled water tanks. Chilled goods are then graded according to different counts. Graded goods are washed and chilled in separate tanks. Graded goods are then sent to the packing area and packed in inner Boxes. Inner boxes are then set into trays and then frozen in the contact freezer which is set at  $-40^{\circ}\text{C}$  for ninety minutes. Inner boxes are then set in to master cartons. Master cartons are then stored in Cold Stores, which is set at  $-18^{\circ}$  to  $-20^{\circ}\text{C}$  for later shipment to the buyers.



### **Squid in Pineapple cut style**

Squid are collected and remove the head portion and tentacles. Also removed the internal organisms like ink gland and viscera. Then wash properly and make the pineapple cut by using machine which makes the squid in pineapple looking style. Then the pineapple cut squid can be frozen in block form or IQF form.

