

Product Information

**LUND'S
FISHERIES**



Wild caught product of USA

UPC Code: SLBK00518
GTIN Code: 10729926005186

Calamari Tubes
5-8 in. Cut
Domestic Cleaned
4/2.5 lb



Required Product Specific Information

► Product shall possess Class 1 good odor and flavor characteristic of the species. There shall be no odors of stale, poor quality or decomposition allowed.

► Product shall be passed through fully operational metal detection equipment during packaging.

Packaging Information

MASTER CASE

Net Weight	10 lbs (4/2.5lb)
Length	13 in
Height	4.5 in
Width	10.5 in

PALLET

Pallet TI - 13
Pallet HI - 12
Total Pallet Quantity - 156

Nutritional Information

Nutrition Facts

Serving Size 3 each (57g)
Servings Per Container 10

Amount Per Serving	
Calories	Calories from Fat 15
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 260mg	87%
Sodium 50mg	2%
Total Carbohydrate 3g	1%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 17g	34%

*Percent Daily Values are based on a 2,000 calorie diet.

Storage

SHELF LIFE

12 Months (0°F or less)

STORAGE & DISTRIBUTION

Keep Frozen at 0° or Below

STORAGE METHOD

Frozen

Preparation

► Cooking squid tentacles – better known as calamari -- is a matter of timing. Done correctly, fried squid tentacles are crisp and have a delicate sweetness. Overcook them and the result is like chewing rubber. The best way to keep fried squid tentacles from drying out is to coat them in flour to help seal in moisture. Deep-frying them quickly in hot oil helps ensure that they cook through before they have a chance to dry out.

► Squid can have a rubbery texture if it is not cooked right since it is a delicate fish. Marinating it in milk or buttermilk helps to tenderize the squid before cooking it.

► The trick to achieving meltingly tender calamari is to cook it over very high heat, so squid are ideal for grilling in the warm weather months.



Closed Case

Open Case

Inner Pack

Raw Product