

HARVESTING , POST HARVESTING TECHNOLOGY AND MARKETING

PROCESSING OF SQUIDS

IV SEMESTER MSc ZOOLOGY

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PROCESSING OF SQUID

SQUID:

Squids are characterized by elongate , torpedo shaped body with marginal or terminal fins which are continuous.

Loligo duvauceli is the most dominant one.

Handling of cephalopods:

At sea

On shore.

At sea:

The cephalopods are extremely perishable and should be handled with great care right from catch.

It should not be exposed to direct sunlight or to the drying effects of wind , but cooled to the lowest possible temperature with the help of

- It is better to avoid direct contact with melting ice since many soluble components as well as protein leach in to the ice-melt water.
- The pigments are also spread throughout the squid body by direct with ice.
- Refrigerated seawater can also be employed for this purpose.
- When boxes are used for keeping cephalopods, they should be properly iced and not overfilled .so that unloading the catch would worth to segregate the catch to different varieties,.
- It is also essential to maintain a high standard of cleanliness on deck , inside the fish holds etc .

On shore:

- Cephalopods before processing should be inspected carefully, sorted out by removing damaged/ spoiled ones as the same can spread contamination to working surfaces and to other raw materials.
- The material selected for processing should be thoroughly washed before processing and immediately after dressing operations.
- After careful dressing and removal of skin, offal, etc.
- The meat should be thoroughly washed in potable water.
- The gut content of cephalopods is highly proteolytic with high concentration of enzymes and spoilage microbes, and hence it is

Frozen squid -types of products

Squid is frozen in the following styles:

1. squid whole
2. Squid tube
3. Squid whole cleaned
4. Squid tentacles
5. Squid fillets
6. Squid rings
7. Squid rolled
8. Squid cylinder
9. Squid wings/ fins
10. Squid headless/ squid tube skin on

Pre-process handling:-

- Sort the squid species wise (if required) and size wise.
- Those with broken ink sacs should be discarded.
- Bruised, damaged or discolored pieces should also be discarded.
- The selected squids are washed well in potable water or clean uncontaminated sea water.
- Keep immediately under ice and store preferably in insulated boxes.
- During loading, transportation or unloading, the material should be carefully handled.

Processing:-

1, Squid whole :-

Fresh squid with skin and ink sac intact is used.

Ink sac is tied with twine or clipped.

It is then washed carefully using chilled potable water.

Pack squid of uniform size as blocks, shaater pack or individually wrapped. It is then freezed .

2, Squid whole cleaned :-

Remove the ink sac without detaching the head and tentacles from the tube.

Eviscerate; skin, the tube, head, and tentacles.

Remove the eye balls and beak.

Wash well in chilled potable water.

3, **Squid tube** :-

Remove head and tentacles.

Eviscerate, taking care not to rupture the ink sac.

Remove the skin along with fin.

Wash thoroughly in chilled potable water.

4, **Squid fillets** :-

Remove head and tentacles.

Cut open the tube .

Eviscerate taking care to avoid breaking of ink sac.

Remove the skin along with the fins.

Wash thoroughly in chilled potable water and pack as blocks.

5, Squid tentacles :-

Remove the head and tentacles.

It is skinned.

Wash thoroughly in potable water and pack as blocks, shatter pack or IQF.

6, Squid rolled :-

Remove head and tentacles.

Split open the tube.

Eviscerate taking care not to rupture the ink sac.

Remove the skin along with fin.

Wash fillets well in chilled potable water.

Fillets are rolled into tubes; packed as shatter or IQF.

7, Squid cylinder :-

Arrange fillets in an appropriately shaped container to get a cylindrical shape on freezing.

8, Squid wings/fins :-

Separate the wings/fins from the squid.

Skin the fins and wings.

Wash thoroughly in chilled potable water and pack as blocks.

9, **Squid rings** ;-

Cut the skinned tube as rings of 5-10 mm thick.

Wash thoroughly in chilled potable water.

Pack as blocks or IQF.

10, **Squid headless/squid tube skin on** :-

Remove the head and tentacles.

Eviscerate, taking care not to rupture the ink sac.

Wash well in chilled potable water.

Roll the fillets into tubes .

Pack as shatter pack or IQF.

