



Cuttlefish tentacles without suction cup (*Dosidicus gigas*)

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| <p>➤ Specie</p> | <p>Cuttlefish (<i>Dosidicus gigas</i>).</p> |
| <p>➤ Product</p> | <p>Cuttlefish tentacles without suction cup.</p> |
| <p>➤ Process for receiving raw Material</p> | <p>The tentacles must be very fresh. The reception is conditioned to the standards of quality of the plant. A sensorial and temperature control shall be carried out, which shall be less than or equal to 5 ° C. If the organoleptic physical control of the raw material is within the standard, it will be received, and then processed.</p> |
| <p>➤ Process of cut and removal of suction cups</p> | <p>Once the raw material is received, it will be submitted to the cutting process, where the following steps will be carried out:</p> <ul style="list-style-type: none"> ✓ Cutting of the reproductive tentacles without remove suction cups. ✓ Removal of suction cups from tentacles attached to the collar. ✓ Cut the collar and leave ballerina type cut. ✓ Cut the tentacles from the tip up to a distance of 5 cms. |
| <p>➤ Washing process</p> | <p>After the process of cutting and removing suction cups, the tentacles should be washed with the objective to be removed from suction cups and foreign matter. Washing is done by sprinkling.</p> |



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| <p>➤ Molded process</p> | <p>The tentacles will be molded in blocks of 10 kilos, plus 5% of overweight (10.5 kilos minimum per mold) in interfoliate form.</p> <p>Important: all molded products awaiting freezing must be placed in a zero chamber. All products without molded should be left with ice in boxes in zero chamber.</p> |
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| <p>➤ Type of elaboration</p> | <p>Frozen crude</p> |
| <p>➤ Freezing</p> | <p>The product is frozen in contact freezers (plates), considering a maximum release temperature of -18° C.</p> |
| <p>➤ Presentation</p> | <p>Tentacle type cut dancer without suction cup, frozen in blocks, interleaved.</p> |
| <p>➤ Net weight</p> | <p>Cuttlefish tentacles blocks: Net weight of 10 kg with 5% of overweight.</p> |
| <p>➤ Caliber of tentacle</p> | <p>About 1 kg.</p> |
| <p>➤ Primary packing</p> | <p>Blue sheet with measurements to be checked on the ground.</p> |
| <p>➤ Secondary packing</p> | <p>Polypropylene sacks</p> |



TECHNICAL DATASHEET

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| ➤ Packing | In polypropylene bags, of 20 kilos, 2 blocks per bag, with labels of Green colour. |
| ➤ Storage conditions | Maintenance at -18° C or lower. |
| ➤ Expiration | 24 months from date of elaboration. |
| ➤ Brand | Mar de Lagos |
| ➤ Target market | Japón |
| ➤ Label | The product is labeled according to the HPB NT1 of standard Sernapesca, and requested by the client. |
| ➤ Form of consumption | Cooked |



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ANNEXED

ANNEXED PICTURES: CUTTLEFISH TENTACLES PROCESS

RAW MATERIAL





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BALLERINA TYPE CUP



TENTACLES CUTED 5 CM FROM BELOW





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TENTACLE FROZEN