

The image shows three pieces of white squid tubes, likely cleaned and ready for cooking. They are arranged diagonally across the frame, with one piece in the foreground and two behind it. The background is a plain, light-colored surface.

SQUID

TUBES | RINGS | WHOLE

JEL

U5 SQUID TUBES

The squid meat has great taste, high nutritional value and special healing properties for the human body. Squid contains a large amount of protein and absolutely no cholesterol, which makes it a dietary product. Thanks to a unique set of vitamins and microelements, squid meat is used for the prevention and treatment of heart and blood vessel diseases. Also, squid is an excellent source of proteins for those who increase muscle mass.





ILLEX SQUID

Latin name: *Illex Argentinus*

Extractive fishing: Wild Capture.

FAO Zone: 41

Ingredients: Squid

Freezing method: Blast freezer

Conservation: 18 months from elaboration date

Catching season: End of February to July

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Nutrition facts per 100g of product

Energy (kj/kcal) 242 kJ/57 kcal

Fat 0.8 g

Of which saturates 0.3 g

Carbohydrate 1.5 g

Of which sugars 0 g

Proteins 11 g

Salt 1.3 g



U5 SQUID TUBES TODARODES

TODARODES PACIFICUS



Todarodes Squid is mainly caught in China, South Korea, and Japan. In fact, it has only a one-year-old life.

It lays eggs in Spring and become baby squid in Apr. and May then grows up to about 100-200g in July and 200-300g in Aug.to Sep.

Specifications for squid products can be

Dirty tubes, Clean tubes, rings, Tube & Tentacle, wings, strips, sticks.

Size for tube: U5, U7, U10, U10-20.

Size for Rings: mainly 3-6cm.

Market: EU market, mid east, Latin America, North Africa, South East Asia, etc.

Presentation:

Whole Round / clean tube / rings / cubes Tube&Tentacle(T&T) / tentacle / Strips / wings IQF / Interleaved / block, Raw / Blanched

Packaging: Retailer pack or bulk

Season: Sep-Nov

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WHOLE SQUID

LOLIGO DUVAUCELLI



Loligo Duvaucelli have large eyes, elongated bodies, two tentacles and eight arms. Similar to other counterparts they have a mantle, distinct head and bilateral symmetry. Just like an octopus, they have a very soft body but it has a small skeleton which is shaped like a pen. They use their two tentacles to grab the prey and the eight arms to hold it tight.

Packaging Type: Block frozen 3x4, 6x2

Shelf Life: 18 month

Freezing Process: Blast frozen / Block Frozen

Weight: Per Pack 20kg master cartons

Color: Natural

Quality: AA

Origin: India, Indonesia, Tunisia, Morocco

Sizes: U2, U/3, 3/6, 6/10, 10/20, 20/30, 20/40, 40/60, 80Up

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WHOLE CLEANED SQUID

LOLIGO DUVAUCELLI



Packaging Type: Block frozen 3x4, 6x2

Shelf Life: 18 month

Freezing Process: Blast frozen / Block Frozen

Weight: Per Pack 20kg master cartons

Color: Natural

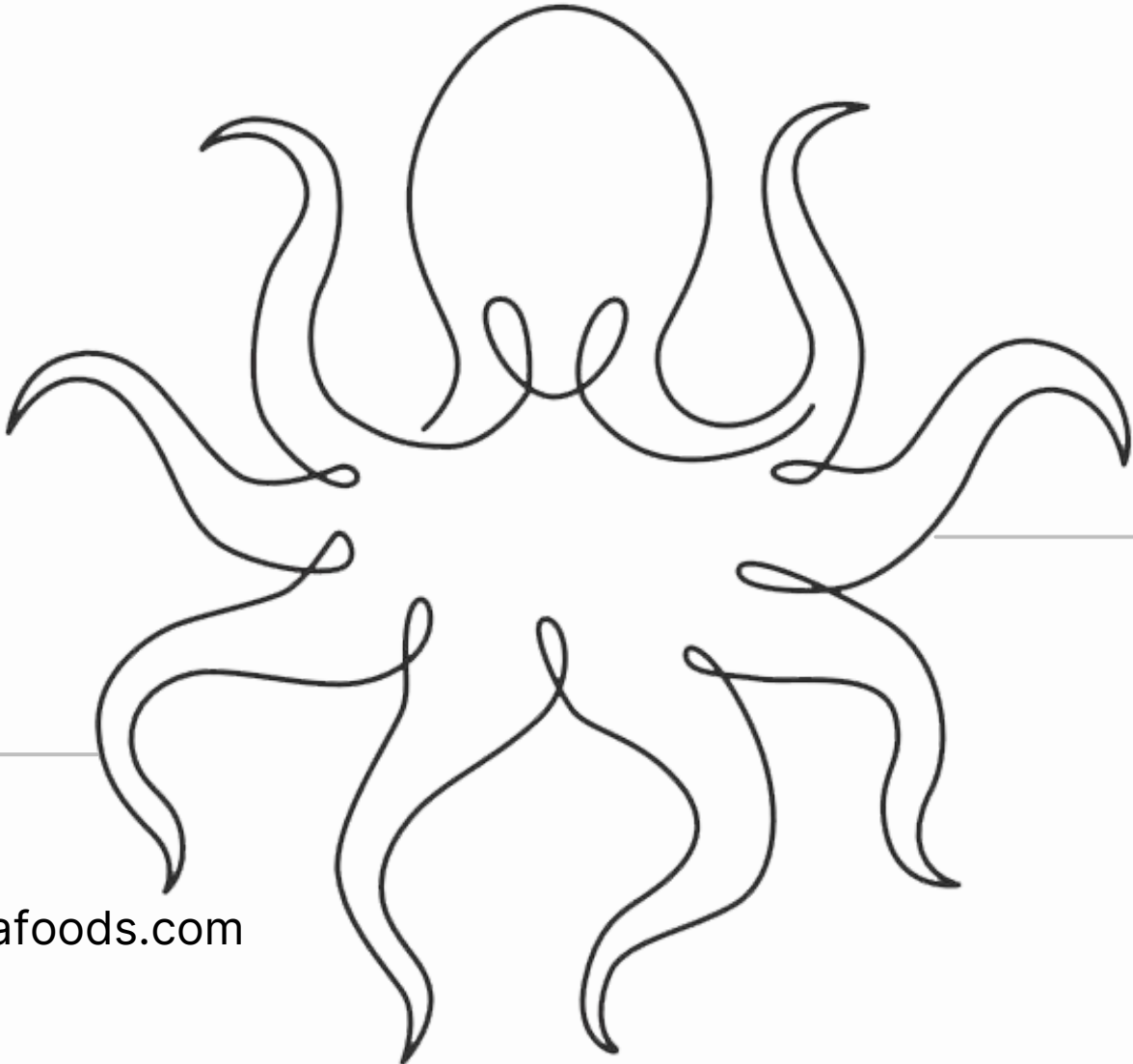
Quality: AA

Origin: India, Indonesia, Tunusia, Morocco

Sizes: U2, U/3, 3/6, 6/10, 10/20, 20/30, 20/40, 40/60, 80Up

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Octopus
Octopus Vulgaris



OCTOPUS



Scientific name: Octopus Vulgaris
Block Quick Freezing (BQF)
Individual Quick Freezing (IQF)
Individually Wrapped Packing (IWP)
Flowered Shape Frozen

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Nutrition Facts:
Calories:82
Fat Calories:9
Total Fat:1 g
Saturated Fat:0.23 g
Cholesterol:48 mg
Sodium:230 mg
Protein:14.9 g
Omega 3:0.16 g



Unlike squid, octopus must be cooked a long time to become tender. Common preparations call for simmering the meat in tomato-based stews or slow, long cooking in a wine sauce. Before using in a recipe, the meat is boiled for 30 minutes to an hour to tenderize. To grill pre-cooked octopus, brush large-cut pieces with a mixture of olive oil, lemon juice, crushed garlic and oregano. Grill quickly over a hot charcoal fire, until slightly crisp.

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SIZES



Grade:	kg	pcs
T1	>4	1-3
T2	>3-4	4-5
T3	>2-3	6-7
T4	>1,5-2	8-9
T5	>1,2-1,5	10-11
T6	>0,8-1,2	12-16
T7	>0,5-0,8	17-25
T8	>0,3-0,5	26-40



JELL

Shrimp

Our farm-raised shrimp can be conventional, chemical-free and organic and it is harvested all year round to guarantee consistent availability of our products.

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PRODUCT TYPE

This is the purest type of shrimp



- Individually Quick Frozen
- Brine Individually
- Quick Frozen



- Block Frozen

1

HEAD-ON, SHELL-ON (HOSO)

2

HEADLESS, SHELL-ON (HLSO)

3

HEADLESS TAIL ON - PDTO

4

PEELED UNDEVEINED - PD

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HEAD-ON, SHELL-ON (HOSO)

This is the purest type of shrimp, since it is exported as it arrives to our processing plant, without any additional procedure. The shrimp is carefully handled and processed immediately after harvesting.





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HEADLESS, SHELL-ON (HLSO)

Is one of the most common form of raw shrimp exported. To make this product the head of the shrimp is removed, and everything else remains the same as the HOSO.

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HEADLESS TAIL ON - PDTO

PDTO Raw is usually graded 11/15, 16/20, 21/25,
26/30, 31/35, 36/40, 41/50, 51/60 Pcs/Kgs
Packed IQF or Block Frozen





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PEELED UNDEVEINED – PD

This shrimp uses the top quality of raw material. Our product portfolio includes shrimp ready to eat.

PUD size : 20/40 , 40/60 , 60/80 , 80/120

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SEA BREAM





SEA BREAM

Sparus aurata

	Packing	Kg/Box	Glaze
Fillets	PE Bags	500Gr	%20
	Bulk	10Kg	
W&R / W&G	Bulk	10Kg	%20

Sizes : 200/300 – 300/400 – 400/600 – 600/800

FAO : 37.3.1 / 3.2

SEABASS





SEABASS

Dicentrarchus labrax

	Packing	Kg/Box	Glaze
Fillets	PE Bags	500Gr	%20
	Bulk	10Kg	
W&R / W&G	Bulk	10Kg	%20

Sizes : 200/300 – 300/400 – 400/600 – 600/800 – 800/1000 – 1000 +

FAO : 37.3.1/3.2