



## CONTACT US

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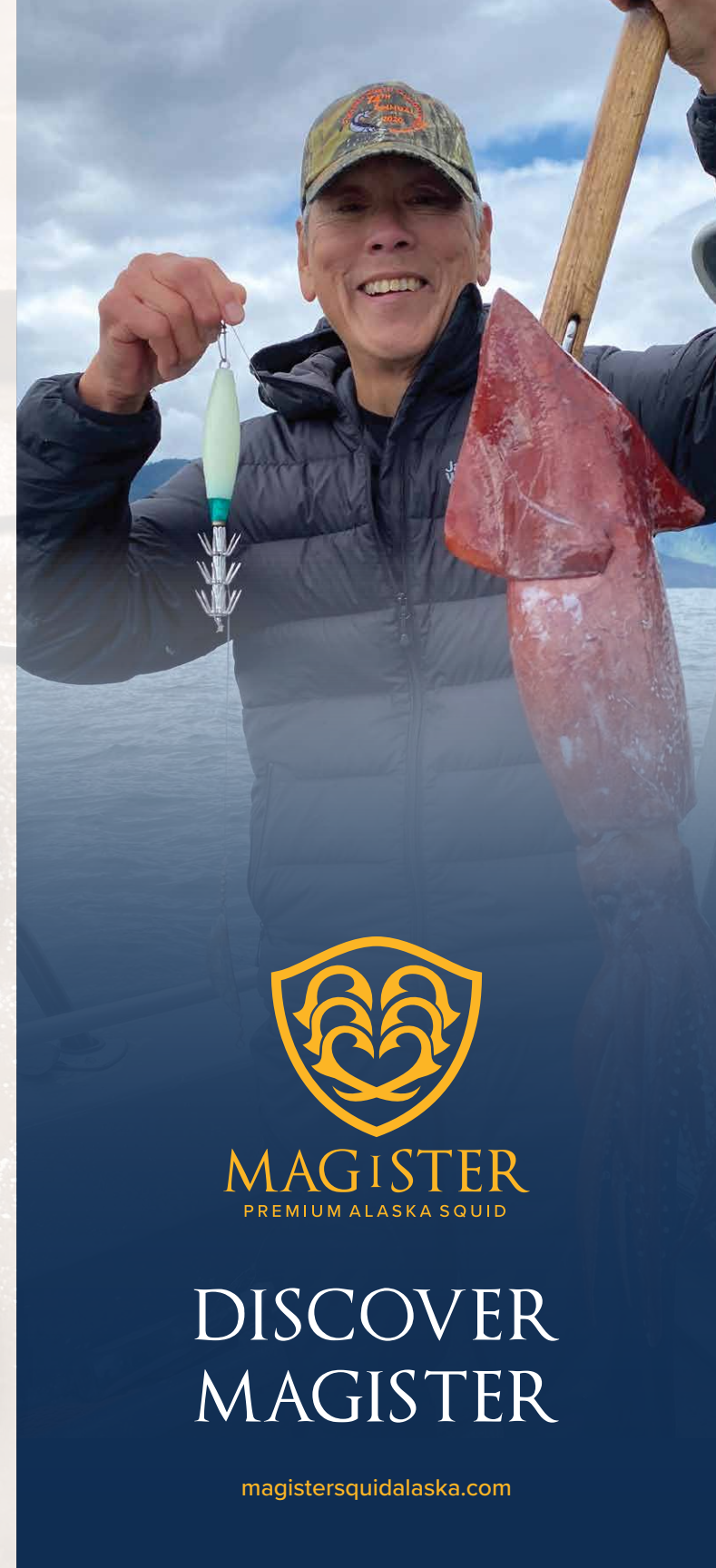
[magistersquidalaska.com](http://magistersquidalaska.com)



Email us for other inquiries:  
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## OUR STORY

Prior to 1982, there was a large Japanese fishery for Magister Squid in the Bering Sea and Gulf of Alaska that harvested thousands of tons annually. Since then, there has been no commercial fishery for squid...possibly because of the abundance of other more lucrative fisheries at the time. The majority of Alaska fisheries are now in decline, and some have been temporarily closed due to low abundances. All indicators are pointing to impacts of climate change. While warmer waters, ocean acidification, and high CO2 in our waters are probable culprits, this is an environment that squid have evolved to thrive in. A new fishery would help Alaska fishermen become more resilient to climate change and potentially provide a means to bring our squid populations back into balance with our fragile ecosystem.



**MAGISTER**  
PREMIUM ALASKA SQUID

# DISCOVER MAGISTER

[magistersquidalaska.com](http://magistersquidalaska.com)



## DISCOVER MAGISTER

Wild caught from pristine Alaskan waters, the Magister Squid is a sweet and tender squid that is the perfect addition to your seafood offerings. According to NOAA Fisheries (National Ocean and Atmospheric Administration), it is the most abundant of the squid species found in Alaska's waters. Plans are in progress to open Alaska's first squid fishery for Magister Squid in 2025 at which time Alaska will be the sole source of Magister Squid in North America.

## HIGH-END VARIETY

Our Magister Squid can be used in a variety of ways. While squid hasn't been traditionally thought of as the go-to protein, our Magister Squid will help change that. Magister Squid is:

- Low in fat
- An excellent source of protein
- A good source of omega-3 fatty acids
- High in essential vitamins that promote brain and body health
- Versatile as an ingredient

Whether in stir-fry, salad, or sashimi the Magister Squid can elevate your dish to a new level.

## MAGISTER SEAFOOD - A CULINARY ADVENTURE

We have taken our squid to Japan and had Master sushi chefs work with it. They say it is sweet and tender and compares to their Japanese surume-ika or flying squid. Plans are now on the way to solicit recipes from well-known chefs from across the country on how to prepare Magister Squid as a main entree.



## OUR COMMITMENT TO SUSTAINABILITY

We are committed to sustainable seafood practices. We work closely with local Alaska fishermen and processors to ensure that all our squid is responsibly harvested and meets the highest standards of quality. By choosing Magister, you can feel good about supporting restaurants that care about the environment and the future of our oceans.



## SUSTAINABLE FISHING PRACTICES

According to Oceana, the U.S. has imported almost \$700 billion worth of squid from China and Hong Kong over the past five years. International attention has recently focused on IUU (Illegal Unreported and Unregulated) fishing practices for squid from countries such as China. The U.S. is quickly closing the door for seafood sourced under these unsustainable practices. Magister Squid would be harvested domestically under U.S. government regulations that ensure sustainable fishing.

Magister Squid will be a new squid species caught in North America. The only other country commercially fishing and exporting this species is Russia. There are other squid species harvested in US waters, but all currently use nets to harvest squid in their fisheries. This new squid fishery in Alaska will use automated squid jigging machines which have little or no bycatch of other non-directed species.