

Salmon Trim Guide

Standard fillet trimming A-E

TRIM A

- 1) Backbone out
- 2) Belly bones off



TRIM B

- 1) Backbone out
- 2) Belly bones off
- 3) Back fin off
- 4) Collarbone off
- 5) Tail piece off
- 6) Belly flap off



TRIM C

- 1) Backbone out
- 2) Belly bones off
- 3) Back fin off
- 4) Collarbone off
- 5) Tail piece off
- 6) Belly flap off

7) Pin bones out



TRIM D

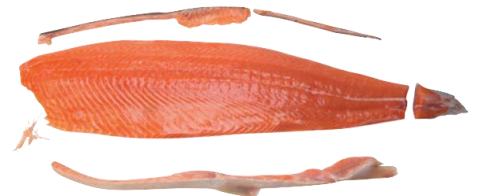
- 1) Backbone out
- 2) Belly bones off
- 3) Back fin off
- 4) Collarbone off
- 5) Tail piece off
- 6) Belly flap off

7) Pin bones out

8) Fin tissues off

9) Fully trimmed

10) Belly membrane off



TRIM E

- 1) Backbone out
- 2) Belly bones off
- 3) Back fin off
- 4) Collarbone off
- 5) Tail piece off
- 6) Belly flap off

7) Pin bones out

8) Fin tissues off

9) Fully trimmed

10) Belly membrane off

11) Skin off (normal or deep)

