

# SALMON FILLET TRIM GUIDE

\* All of Seacore's Salmon Fillets are 100% NET WEIGHT. This means we weigh the product after we cut the salmon & without the waste (heads, bones, fins, etc).

### TRIM A



Backbone off

## TRIM B



Backbone off Bellybone off Collarbone off Backfin off Tailpiece off

### TRIM C



Backbone off
Bellybone off
Collarbone off
Backfin off
Tailpiece off
Backfin tissue off
Pinbone out

#### TRIM D



Backbone off
Bellybone off
Collarbone off
Backfin off
Tailpiece off
Backfin tissue off
Pinbone out
Fully trimmed

\* ALL of our skin-on Salmon Fillets are scales-off. Industry standard is scales-on.

### TRIM E



Backbone off
Bellybone off
Collarbone off
Backfin off
Tailpiece off
Backfin tissue off
Pinbone out
Fully trimmed
Belly membrane off

\* Skin off (normal/deep skinned)