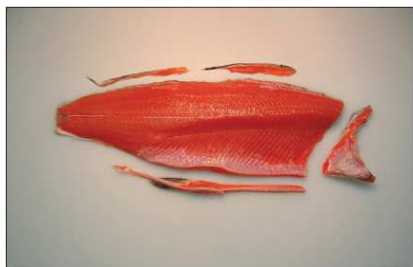


Salmon fillets trimming guide



A Trim : *Blackbone, bellybone off*



B Trim : Blackbone, bellybone off
Black fins off
Collar bone off
Belly fat and fins off



C Trim : Blackbone, bellybone off
Black fins off
Collar bone off
Belly fat and fins off
Pin Bone Out



D Trim : Blackbone, bellybone off
Black fins off
Collar bone off
Belly fat and fins off
Pin bone out
All belly off
Tail piece off



E Trim : Blackbone, bellybone off
Black fins off
Collar bone off
Belly fat and fins off
Pin bone out
All belly off
Tail piece off
Skin off

E Trim Deep skinned : *Brown meat line not exceeding 3cm*

Produits de la mer frais et surgelés

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