

Wild Alaska Salmon **TRIM GUIDE**



TRIM A

- 1) Backbone off
- 2) Bellybone off



TRIM B

- 1) Backbone off
- 2) Bellybone off
- 3) Backfin off
- 4) Collarbone off
- 5) Belly fat off
- 6) Belly fins off



TRIM C

- 1) Backbone off
- 2) Bellybone off
- 3) Backfin off
- 4) Collarbone off
- 5) Belly fat off
- 6) Belly fins off
- 7) Pin bone out



TRIM D

- 1) Backbone off
- 2) Bellybone off
- 3) Backfin off
- 4) Collarbone off
- 5) Belly fat off
- 6) Belly fins off
- 7) Pin bone out
- 8) Back trimmed
- 9) Tailpiece off
- 10) Belly membrane off
- 11) Nape trimmed



TRIM E

- 1) Backbone off
- 2) Bellybone off
- 3) Backfin off
- 4) Collarbone off
- 5) Belly fat off
- 6) Belly fins off
- 7) Pin bone out
- 8) Back trimmed
- 9) Tailpiece off
- 10) Belly membrane off
- 11) Nape trimmed
- 12) Skin off*

*Depth of skinning may vary according to customer requirements

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