








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
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)

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