

# NORWEGIAN FJORD TROUT FILET

## Two types of fillet are available

Pre-rigor, produced and packed before rigor mortis.

Post-rigor, produced and packed after rigor mortis.

### Pre-rigor fillets come in trims:

A B C D E

Pinbone in

### Post-rigor fillets come in trims:

A Backbone, bellybone of

Pinbone in

B Colour, belly, backbone off

Pinbone out

C Colour, belly, backbones off

Skin on

D Bones off, tailpiece off

Skin off

E Bones off, tailpiece off

Fillets sizes: 0.5-2.0 kg

Packaging: Interleaved. Vacuum or on ice in different units

Treatment: Fresh or frozen

Master cartons: 5, 10, 15, 20 kg styro or cardboard boxes



**QUALITY  
IN THE DETAILS**

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