Sekkingstad

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	
	B	Colour, belly, backbone off	Pinbone in
	C	Colour, belly, backbones off	Pinbone out
	D	Bones off, tailpiece off	Skin on
	E	Bones off, tailpiece off	Skin 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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