

# SALMON FILLETS

Sekkingstad AS opened a new filleting factory in 2012 to meet demand from customers. The factory is capable of producing 20 tonnes of finished product every day. The factory is integrated in our harvesting plant, which allows us to choose the optimal raw materials for our fillets.

## Two types of fillets 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 off

Pinbone in

B Colour, belly, backbone off

Pinbone out

C Colour, belly, backbones off

D Bones off, tailpiece off

Skin on

E Bones off, tailpiece off

Skin off

Fillets sizes: 0.5–4.0 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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