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 Backbone, bellybone of
B Colour, belly, backbone off
C Colour, belly, backbones off
D Bones off, tailpiece off
E Bones off, tailpiece off

Post-rigor fillets come in trims:
A Backbone, bellybone of
B Colour, belly, backbone off
C Colour, belly, backbones off
D Bones off, tailpiece off
E Bones off, tailpiece off

Pinbone in
Pinbone in
Pinbone out
Skin on
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