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**: Backbone, bellybone off
- **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 off
- **B**: Colour, belly, backbone off
- **C**: Colour, belly, backbones off
- **D**: Bones off, tailpiece off
- **E**: Bones off, tailpiece off

**Pinbone in**

**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