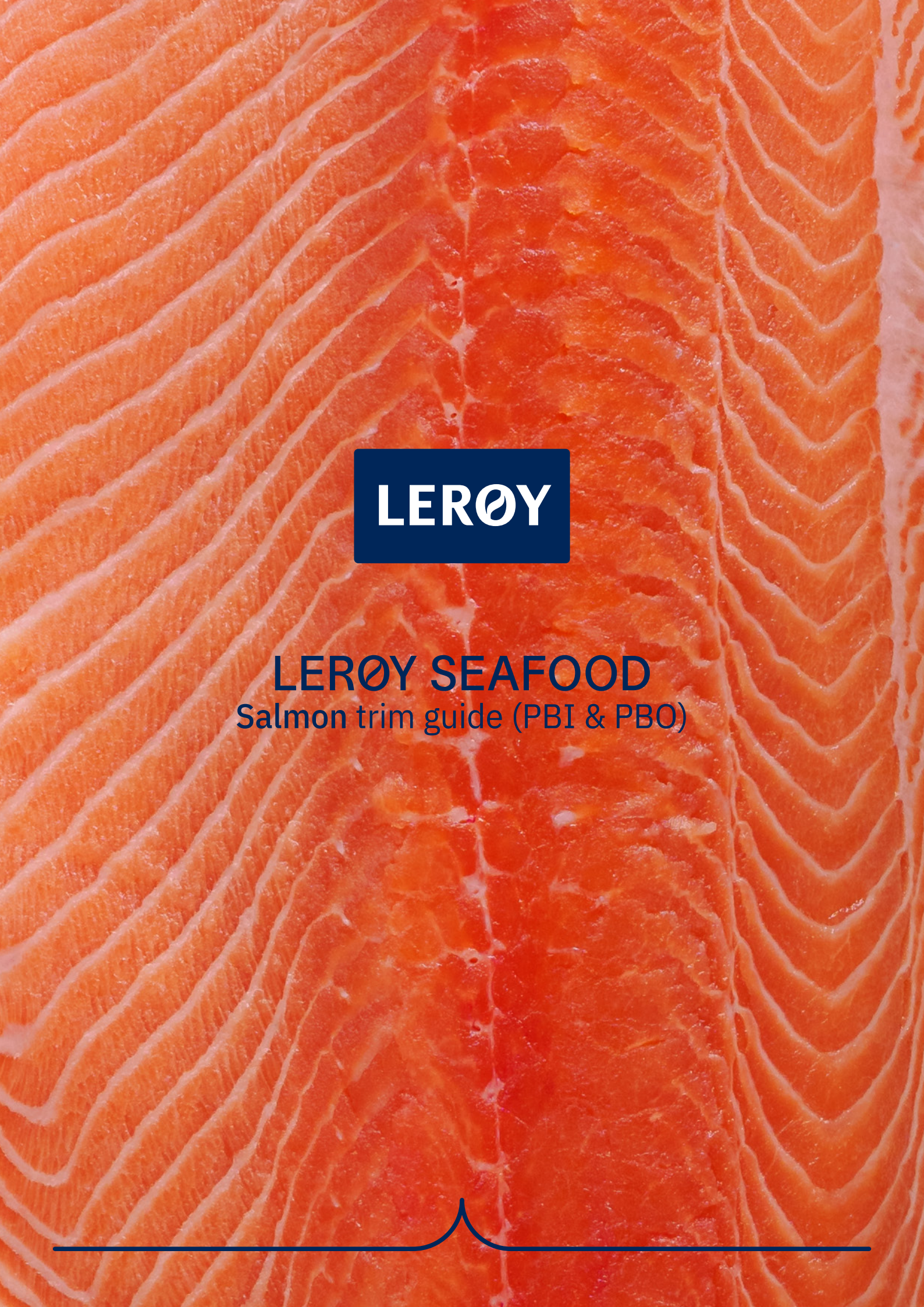


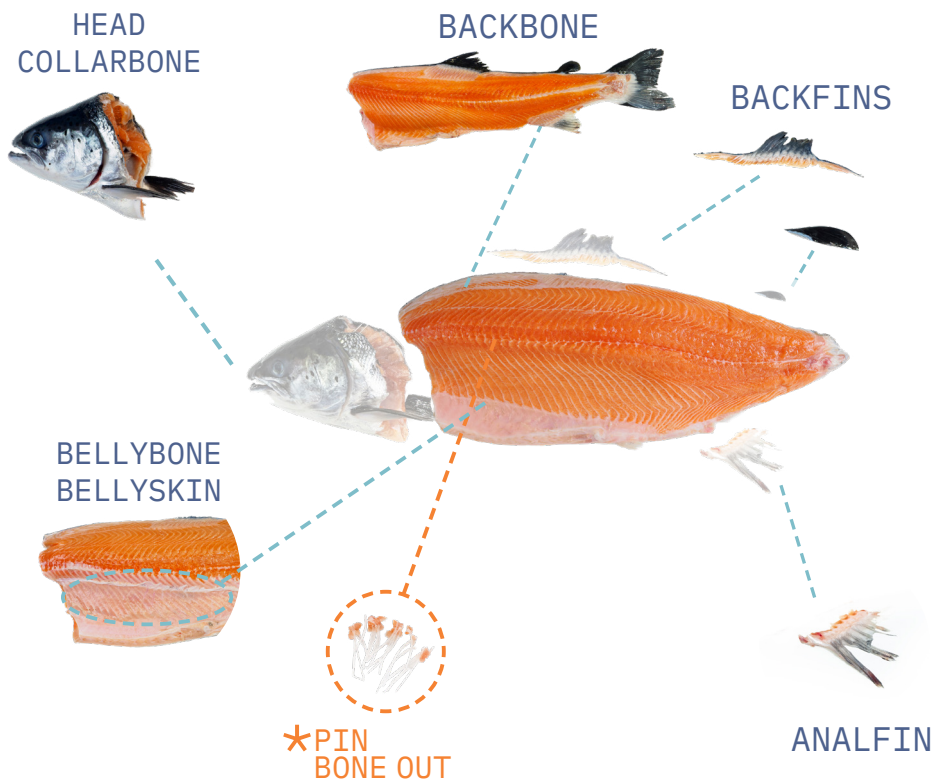
A close-up photograph of a salmon fillet, showing the characteristic orange-pink color and white marbling of the fish muscle. The texture is highly detailed, with visible muscle fibers and fat deposits.

LERØY

LERØY SEAFOOD
Salmon trim guide (PBI & PBO)



A-TRIM / LERØY A-TRIM



SCALE ON	SCALE OFF		
			
INCLUDED	REMOVED	ESTIMATED FILET WEIGHT A-TRIM / LERØY A-TRIM SCALE ON (KG)	
BELLYSKIN	HEAD	2 - 3	0,7 - 1,1
BELLYFAT	COLLARBONE	3 - 4	1,1 - 1,5
BELLYFIN	BACKBONE	4 - 5	1,5 - 1,9
ANALFAT	BACKFINS	5 - 6	1,9 - 2,2
BACKFAT	BELLYBONE	6 - 7	2,2 - 2,6
TAIL CARTILAGE	BELLYSKIN	ESTIMATED FILET WEIGHT A-TRIM / LERØY A-TRIM SCALE OFF (KG)	
SKIN	ANALFIN	2 - 3	0,6 - 1,0
		3 - 4	1,0 - 1,4
		4 - 5	1,4 - 1,8
		5 - 6	1,8 - 2,1
		6 - 7	2,1 - 2,5

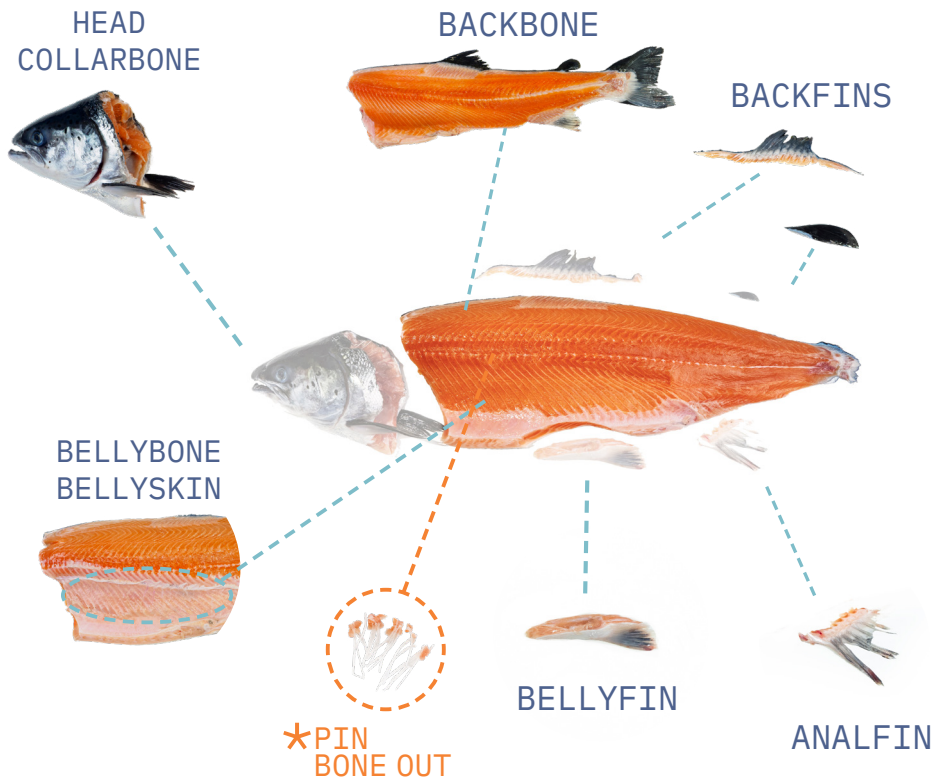
PRE RIGOR PIN BONE IN (PBI)
POST RIGOR PIN BONE IN/OUT (PBI/PBO)



PRE-RIGOR FILET; PIN-BONES ARE ALWAYS INCLUDED.

POST-RIGOR FILET; PIN-BONES CAN BE REMOVED.

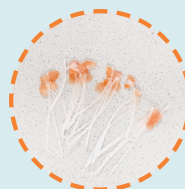
B-TRIM / LERØY A-TRIM *without bellyfin*



SCALE ON	SCALE OFF		
			
INCLUDED	REMOVED		
BELLYSKIN	HEAD		
BELLYFAT	COLLARBONE		
ANALFAT	BACKBONE		
BACKFAT	BACKFINS		
TAIL CARTILAGE	BELLYBONE		
SKIN	BELLYSKIN		
	ANALFIN		
	BELLYFIN		
		ESTIMATED FILET WEIGHT B-TRIM / LERØY A-TRIM WO/BF SCALE ON (KG)	
		2 - 3	0,7 - 1,1
		3 - 4	1,1 - 1,4
		4 - 5	1,4 - 1,8
		5 - 6	1,8 - 2,2
		6 - 7	2,2 - 2,5
		ESTIMATED FILET WEIGHT B-TRIM / LERØY A-TRIM WO/BF SCALE ON (KG)	
		2 - 3	0,6 - 1,0
		3 - 4	1,0 - 1,3
		4 - 5	1,3 - 1,7
		5 - 6	1,7 - 2,1
		6 - 7	2,1 - 2,4

PRE RIGOR ^{PIN BONE IN (PBI)}
POST RIGOR ^{PIN BONE IN/OUT (PBI/PBO)}

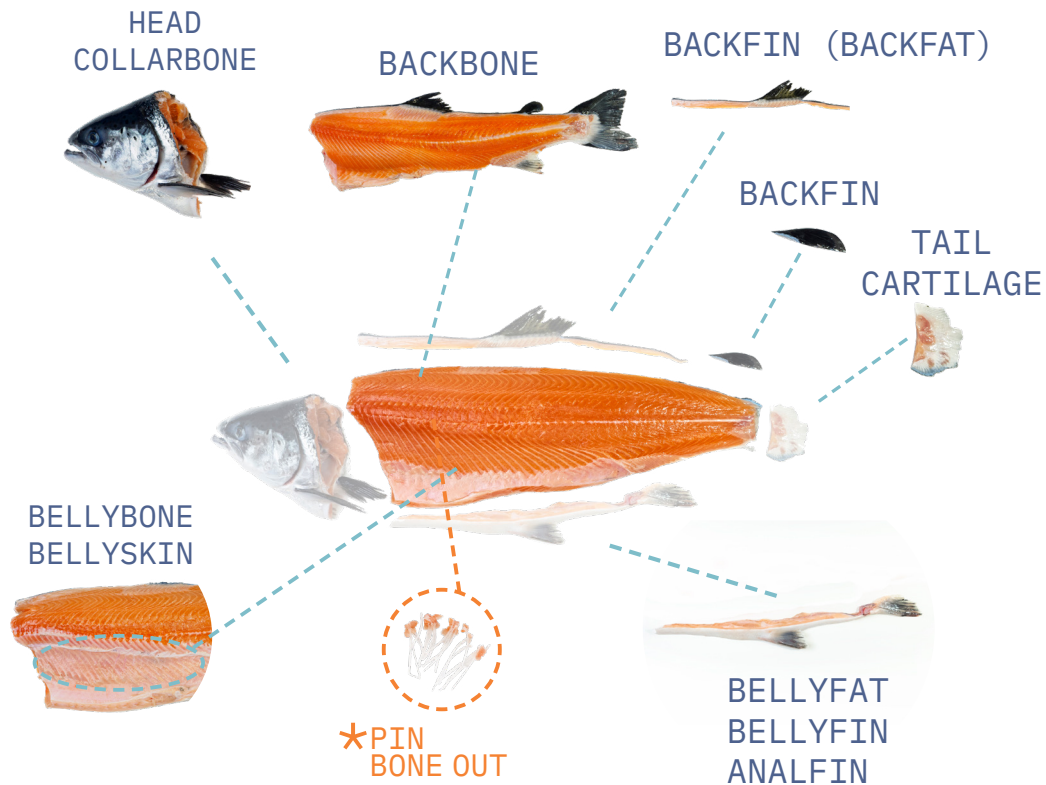
*



PRE-RIGOR FILET; PIN-BONES ARE ALWAYS INCLUDED.

POST-RIGOR FILET; PIN-BONES CAN BE REMOVED.

C-TRIM *skin on* / LERØY B-TRIM *skin on*



SCALE ON	SCALE OFF		
			
INCLUDED	REMOVED	ESTIMATED FILET WEIGHT C-TRIM / LERØY B-TRIM SCALE ON (KG)	
BELLYSKIN	HEAD	2 - 3	0,7 - 1,0
BELLYFAT	COLLARBONE	3 - 4	1,0 - 1,4
ANALFAT	BACKBONE	4 - 5	1,4 - 1,8
BACKFAT	BACKFINS	5 - 6	1,8 - 2,1
SKIN	BACKFAT	6 - 7	2,1 - 2,5
	BELLYBONE	ESTIMATED FILET WEIGHT C-TRIM / LERØY B-TRIM SCALE OFF (KG)	
	BELLYSKIN	2 - 3	0,6 - 0,9
	ANALFIN	3 - 4	0,9 - 1,3
	BELLYFIN	4 - 5	1,3 - 1,7
	BELLYFAT	5 - 6	1,7 - 2,0
	TAIL CARTILAGE	6 - 7	2,0 - 2,4

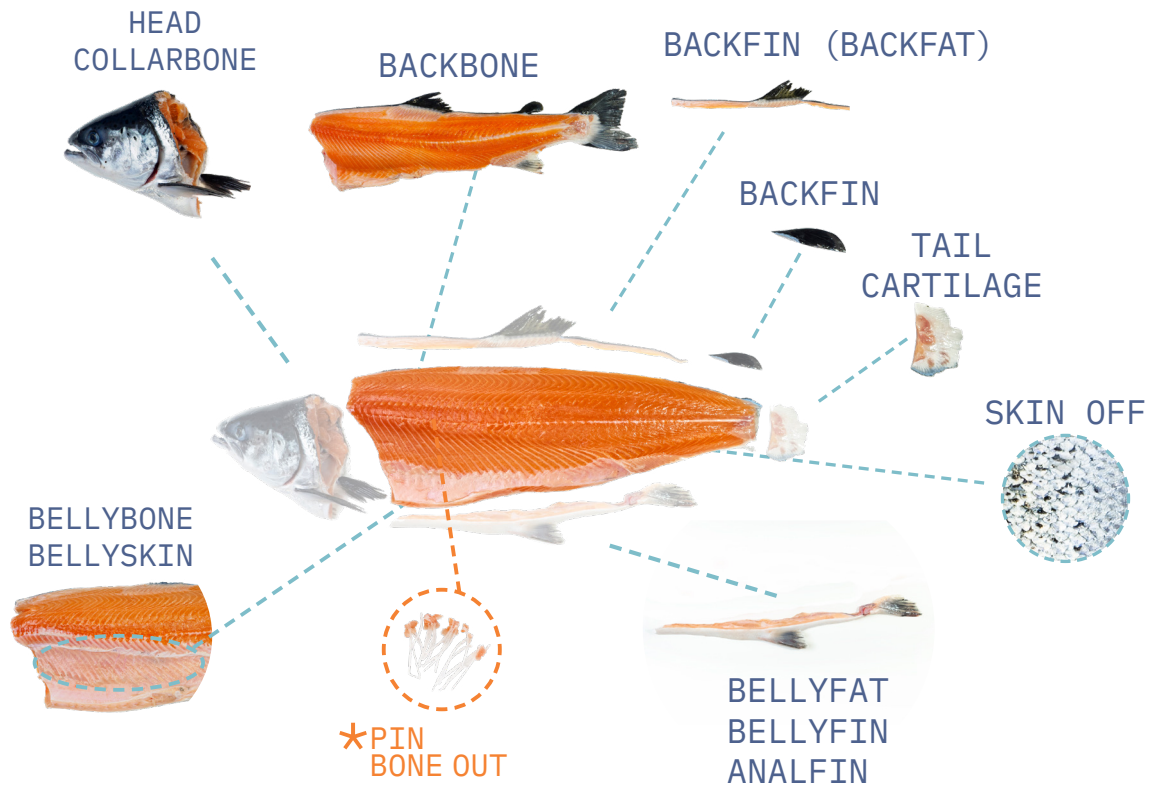
PRE RIGOR PIN BONE IN (PBI)
POST RIGOR PIN BONE IN/OUT (PBI/PBO)



PRE-RIGOR FILET; PIN-BONES ARE ALWAYS INCLUDED.

POST-RIGOR FILET; PIN-BONES CAN BE REMOVED.

C-TRIM *skin off* / LERØY B-TRIM *skin off*



NORMAL SKINNED 3-10 CM		DEEP SKINNED 2-3 CM		ESTIMATED FILET WEIGHT C-TRIM / LERØY B-TRIM SKIN OFF - NORMAL SKINNED (KG)	
				2 - 3	0,6 - 0,9
INCLUDED	REMOVED				
BELLYSKIN	HEAD				
BELLYFAT	COLLARBONE				
ANALFAT	BACKBONE				
BACKFAT	BACKFINS				
	BACKFAT				
	BELLYBONE				
	BELLYSKIN				
	ANALFIN				
	BELLYFIN				
	BELLYFAT				
	TAIL CARTILAGE				
	SKIN				
				ESTIMATED FILET WEIGHT C-TRIM / LERØY B-TRIM SKIN OFF - DEEP SKINNED (KG)	
		2 - 3	0,5 - 0,8		
		3 - 4	0,8 - 1,1		
		4 - 5	1,1 - 1,4		
		5 - 6	1,4 - 1,7		
		6 - 7	1,7 - 2,0		

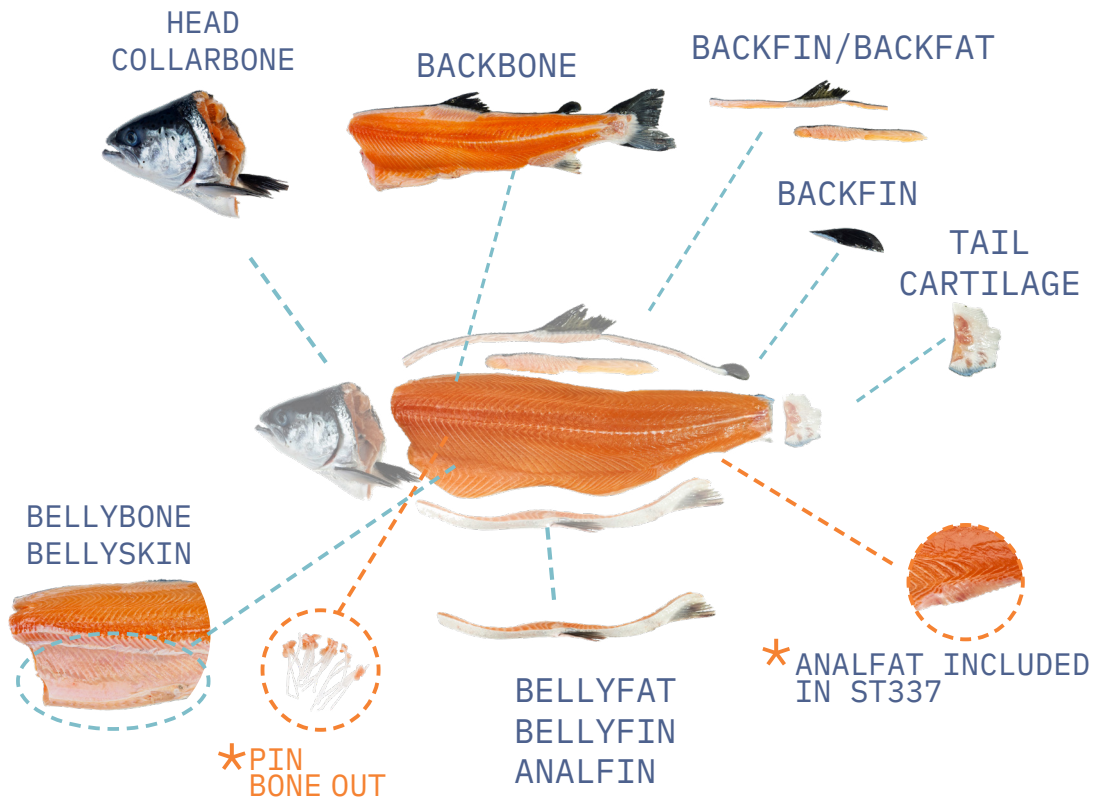
PRE RIGOR PIN BONE IN (PBI)
POST RIGOR PIN BONE IN/OUT (PBI/PBO) *



PRE-RIGOR FILET; PIN-BONES
ARE ALWAYS INCLUDED.

POST-RIGOR FILET; PIN-
BONES CAN BE REMOVED.

D-TRIM / LERØY C-TRIM *skin on*



SCALE ON	SCALE OFF	ESTIMATED FILET WEIGHT D-TRIM / LERØY C-TRIM SCALE ON (KG)	
		2 - 3	0,6 - 1,0
		3 - 4	1,0 - 1,3
		4 - 5	1,3 - 1,6
		5 - 6	1,6 - 2,0
		6 - 7	2,0 - 2,3
INCLUDED	REMOVED	ESTIMATED FILET WEIGHT D-TRIM / LERØY C-TRIM SCALE OFF (KG)	
SKIN	HEAD	2 - 3	0,5 - 0,9
* (ANALFAT)	COLLARBONE	3 - 4	0,9 - 1,2
	BACKBONE	4 - 5	1,2 - 1,5
	BACKFINS	5 - 6	1,5 - 1,9
	BACKFAT	6 - 7	1,9 - 2,2
	BELLYBONE		
	BELLYSKIN		
	ANALFIN		
	BELLYFIN		
	BELLYFAT		
	TAIL CARTILAGE		
	* (ANALFAT)		

PRE RIGOR PIN BONE IN (PBI)
POST RIGOR PIN BONE IN/OUT (PBI/PBO)

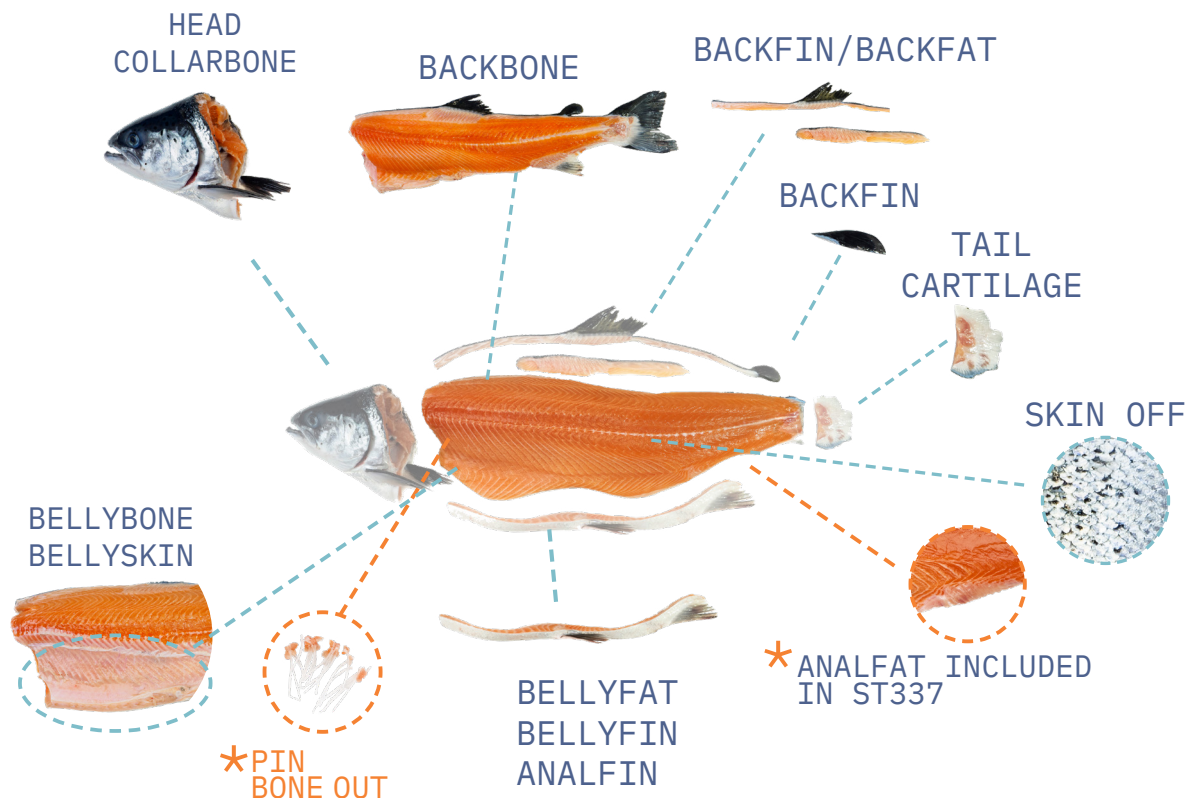
*



PRE-RIGOR FILET; PIN-BONES ARE ALWAYS INCLUDED.

POST-RIGOR FILET; PIN-BONES CAN BE REMOVED.

E-TRIM / LERØY C-TRIM *skin off*



NORMAL SKINNED 3-10 CM		DEEP SKINNED 2-3 CM		ESTIMATED FILET WEIGHT E-TRIM / LERØY C-TRIM SKIN OFF - NORMAL SKINNED (KG)	
				2 - 3	0,5 - 0,9
INCLUDED		REMOVED		3 - 4	0,9 - 1,2
* (ANALFAT)		HEAD		4 - 5	1,2 - 1,5
		COLLABONE		5 - 6	1,5 - 1,7
		BACKBONE		6 - 7	1,7 - 2,0
		BACKFINS		ESTIMATED FILET WEIGHT E-TRIM / LERØY C-TRIM SKIN OFF - DEEP SKINNED (KG)	
		BACKFAT		2 - 3	0,5 - 0,8
		BELLYBONE		3 - 4	0,8 - 1,1
		BELLYSKIN		4 - 5	1,1 - 1,3
		ANALFIN		5 - 6	1,3 - 1,6
		BELLYFIN		6 - 7	1,6 - 1,9
		BELLYFAT			
		TAIL CARTILAGE			
		SKIN			
		* (ANALFAT)			

PRE RIGOR PIN BONE IN (PBI)
POST RIGOR PIN BONE IN/OUT (PBI/PBO)

*



PRE-RIGOR FILET; PIN-BONES
ARE ALWAYS INCLUDED.

POST-RIGOR FILET; PIN-
BONES CAN BE REMOVED.

A-TRIM / LERØY A-TRIM

SCALE ON / SCALE OFF

INCLUDED	REMOVED
BELLYSKIN	HEAD
BELLYFAT	COLLARBONE
BELLYFIN	BACKBONE
ANALFAT	ANALFIN
BACKFAT	BACKFINS
TAIL CARTILAGE	BELLYSKIN
SKIN	BELLYBONE

ESTIMATED FILET WEIGHT	SCALE ON (KG)
2 - 3	0,7 - 1,1
3 - 4	1,1 - 1,5
4 - 5	1,5 - 1,9
5 - 6	1,9 - 2,2
6 - 7	2,2 - 2,6

ESTIMATED FILET WEIGHT	SCALE OFF (KG)
2 - 3	0,6 - 1,0
3 - 4	1,0 - 1,4
4 - 5	1,4 - 1,8
5 - 6	1,8 - 2,1
6 - 7	2,1 - 2,5

B-TRIM / LERØY A-TRIM without bellyfin

SCALE ON / SCALE OFF

INCLUDED	REMOVED
BELLYSKIN	HEAD
BELLYFAT	COLLARBONE
TAIL CARTILAGE	BACKBONE
ANALFAT	BELLYBONE
BACKFAT	ANALFIN
SKIN	BACKFINS
	BELLYSKIN
	BELLYFIN

ESTIMATED FILET WEIGHT	SCALE ON (KG)
2 - 3	0,7 - 1,1
3 - 4	1,1 - 1,4
4 - 5	1,4 - 1,8
5 - 6	1,8 - 2,2
6 - 7	2,2 - 2,5

ESTIMATED FILET WEIGHT	SCALE OFF (KG)
2 - 3	0,6 - 1,0
3 - 4	1,0 - 1,3
4 - 5	1,3 - 1,7
5 - 6	1,7 - 2,1
6 - 7	2,1 - 2,4

C-TRIM skin on / LERØY B-TRIM skin on

SCALE ON / SCALE OFF

INCLUDED	REMOVED
BELLYSKIN	HEAD
BELLYFAT	COLLARBONE
SKIN	BACKBONE
ANALFAT	BACKFINS
BACKFAT	BACKFAT
	TAIL CARTILAGE
	BELLYBONE
	BELLYSKIN
	ANALFIN
	BELLYFIN
	BELLYFAT

ESTIMATED FILET WEIGHT	SCALE ON (KG)
2 - 3	0,7 - 1,0
3 - 4	1,0 - 1,4
4 - 5	1,4 - 1,8
5 - 6	1,8 - 2,1
6 - 7	2,1 - 2,5

ESTIMATED FILET WEIGHT	SCALE OFF (KG)
2 - 3	0,6 - 0,9
3 - 4	0,9 - 1,3
4 - 5	1,3 - 1,7
5 - 6	1,7 - 2,0
6 - 7	2,0 - 2,4

C-TRIM skin off / LERØY B-TRIM skin off

NORMAL SKINNED / DEEP SKINNED

INCLUDED	REMOVED
BELLYSKIN	HEAD
BELLYFAT	COLLARBONE
ANALFAT	BACKBONE
BACKFAT	BACKFINS
	BACKFAT
	TAIL CARTILAGE
	BELLYBONE
	BELLYSKIN
	ANALFIN
	BELLYFIN
	BELLYFAT
	SKIN

ESTIMATED FILET WEIGHT	SCALE ON (KG)
2 - 3	0,6 - 0,9
3 - 4	0,9 - 1,2
4 - 5	1,2 - 1,6
5 - 6	1,6 - 1,9
6 - 7	1,9 - 2,2

ESTIMATED FILET WEIGHT	SCALE OFF (KG)
2 - 3	0,5 - 0,8
3 - 4	0,8 - 1,1
4 - 5	1,1 - 1,4
5 - 6	1,4 - 1,7
6 - 7	1,7 - 2,0

D-TRIM / LERØY C-TRIM skin on

SCALE ON / SCALE OFF

INCLUDED	REMOVED
SKIN	HEAD
(ANALFAT)	COLLARBONE
	BACKBONE
	BACKFINS
	BACKFAT
	TAIL CARTILAGE
	BELLYBONE
	BELLYSKIN
	ANALFIN
	BELLYFIN
	BELLYFAT
	(ANALFAT)

ESTIMATED FILET WEIGHT	SCALE ON (KG)
2 - 3	0,6 - 1,0
3 - 4	1,0 - 1,3
4 - 5	1,3 - 1,6
5 - 6	1,6 - 2,0
6 - 7	2,0 - 2,3

ESTIMATED FILET WEIGHT	SCALE OFF (KG)
2 - 3	0,5 - 0,9
3 - 4	0,9 - 1,2
4 - 5	1,2 - 1,5
5 - 6	1,5 - 1,9
6 - 7	1,9 - 2,2

E-TRIM / LERØY C-TRIM skin off

NORMAL SKINNED / DEEP SKINNED

INCLUDED	REMOVED
(ANALFAT)	HEAD
	COLLARBONE
	BACKBONE
	BACKFINS
	BACKFAT
	TAIL CARTILAGE
	BELLYBONE
	BELLYSKIN
	ANALFIN
	BELLYFIN
	BELLYFAT
	SKIN
	(ANALFAT)

ESTIMATED FILET WEIGHT	SCALE ON (KG)
2 - 3	0,5 - 0,9
3 - 4	0,9 - 1,2
4 - 5	1,2 - 1,5
5 - 6	1,5 - 1,7
6 - 7	1,7 - 2,0

ESTIMATED FILET WEIGHT	SCALE OFF (KG)
2 - 3	0,5 - 0,8
3 - 4	0,8 - 1,1
4 - 5	1,1 - 1,3
5 - 6	1,3 - 1,6
6 - 7	1,6 - 1,9

This document presents a guide to illustrate how Lerøy trim our salmon filets at our production facilities, compared with the marked trim guide. Fillet weights are indicated based on raw material size and the average yield for the various trim descriptions. Trim and fillet weight may vary depending on factory equipment, seasonal factors, and the biological characteristics of the fish. Fillet weight may variate +/- 10%.

PACKAGING

STYROFOAM BOX 20 KG
NT-145 / H-72 / T-126
(ST-309 / M-190)



PLASTIC BOX 20 KG
ST-337



AIR BOX 20 KG
NT-145 / H-72 / T-126
(ST-309 / M-190)



AIR BOX 10 KG
NT-145 / H-72



CARTON BOX FROZEN 10-20 KG
NT-145 / H-72 / T-126 / ST-309 / M-190



BLUE BAG
H-72 / T-126



BULK VACUUM
NT-145 / H-72 / ST-337
2 BAGS PR BOX *



BULK VACUUM
10-11 KG PR BAG *



* FROZEN PACKAGING
IS AN OPTION

PACKAGING

SINGLE VACUUM - neutral film *
T-126 / ST-309 / M-190



SINGLE VACUUM - lerøy film *
NT-145 / H-72



SINGLE VACUUM - w/absorbent *
black absorbent H-72/T-126
white absorbent NT-145



SINGLE VACUUM - w/absorbent *
black absorbent H-72/T-126
white absorbent NT-145



SINGLE VACUUM - w/gold board *
NT-145 / H-72 / T-126



SINGLE VACUUM - w/silver board *
NT-145 / H-72 / T-126



SINGLE VACUUM - Aurora film *
T-126



* FROZEN PACKAGING
IS AN OPTION

The logo consists of the word "LERØY" in a bold, white, sans-serif typeface. The letter "Ø" is stylized with a white circle and a vertical line through its center. The text is centered within a white rectangular border that has rounded corners.

LERØY

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E-mail: post@leroyseafood.com

A white horizontal line that spans the width of the page, with a small upward-pointing curve in the center.
