

* If Using Fully Trimmed, Start at Step 6

1 PIN BONE REMOVAL

Feel Pin Bones with Hand Remove Pin Bones (About 20) Remove Side Pin Bone

6 CENTER FAT REMOVAL

Start from the Middle Towards the Tail and make a "V".
Cut Along the Middle Fat Line

2 WING & BELLY FAT REMOVAL

Start by Using the Wing as an Anchor Use Edge of the Table to Guide Knife

7 TAIL REMOVAL

Remove Tail for Slicing

3 BELLY BONE REMOVAL

Identify Belly Bones

Slice from Center to Side Following Direction of Bones

Hold Belly Bone with Hand While Slicing (Apply Upward Pressure)

8 PELLICLE REMOVAL

Remove Surface Crust (Pellicle) to Facilitate Slicing.

* This step is optional.

4 BACK BONE REMOVAL

Back Bone Opposite to the Belly Bone

9 SLICING

TRADITIONAL SLICE SIDE SLICE LONDON (LONG) SLICE

A. Apply downward pressure to knife when slicing. Note how knife curls.
B. Slice with a back and forth motion

C. Remove Black Meat

5 BACK FAT REMOVAL

Start from Head to Tail

Make sure to have a flexible salmon knife and a pin remover.

