

FILLETING AND PIN BONING LINES

The salmon filleting process requires a high standard of hygiene, due to people and equipment being on direct contact with raw material that will be consumed by the final consumer. Therefore, our company developed a high-quality product, according to food safety standard, minimizing the contamination risk. Our filleting lines are designed to prevent waste from falling to the floor, minimizing the use and accumulation of water and easy to clean.

