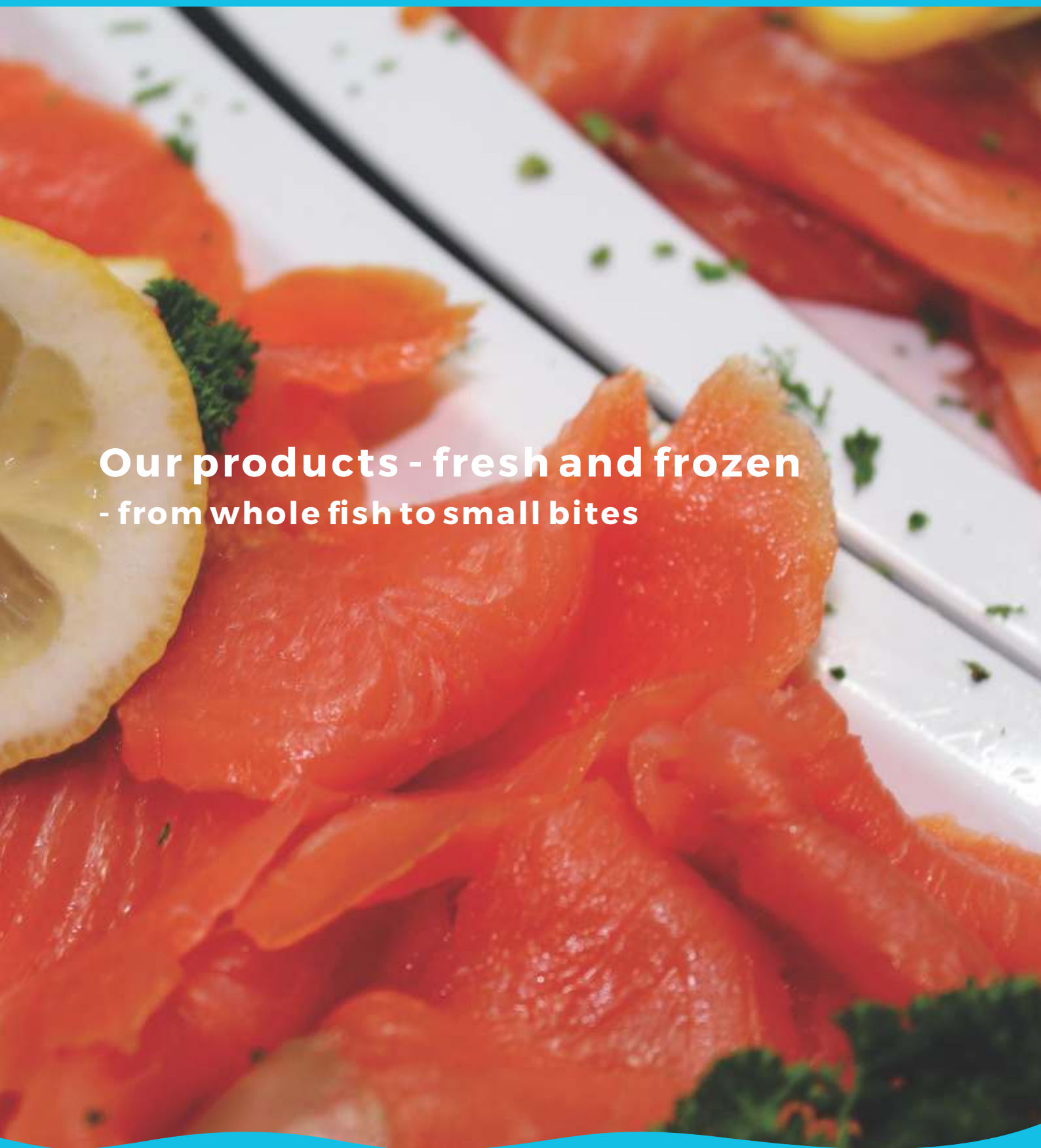










Peem
S W E D E N A B

**Our products - fresh and frozen
- from whole fish to small bites**



Trimguide

	Trim A	1) Backbone off	Trim A:	Step 1-2
	Trim B	2) Bellybone off	Trim A:	Step 1-2
	Trim C	3) Back fins off	Trim B:	Step 1-6
	Trim D	4) Collarbone off	Trim C:	Step 1-7
	Trim E - Normal	5) Belly fat off	Trim D:	Step 1-11
	Trim E - Deep	6) Belly fins off	Trim E - Normal:	Step 1-12
		7) Pin bone out	Trim E - Deep:	Step 1-13
		8) Back trimmed		
		9) Tail piece off		
		10) Belly membrane off		
		11) Nape trimmed		
		12) Skin off		
		13) Fatline off		

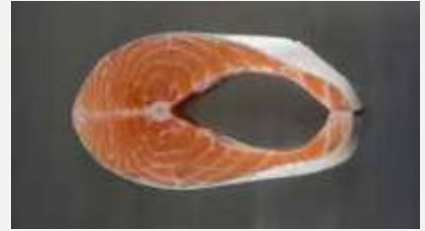
Salmon fresh products



SALMON FRESH
Fillets



SALMON FRESH
Portions



SALMON FRESH
Cutlets



SALMON FRESH
Fillets interleaved



SALMON FRESH
Singel portions 125 g



SALMON FRESH
Portions 2 x 125 g



SALMON FRESH
Fillets, trim C - vacuum



SALMON FRESH
Single portions 2 x 125 g
vacuum



SALMON FRESH
Single portions 4 x 125 g vacuum



SALMON FRESH
Head on



SALMON FRESH
Gutted, head-off

Salmon frozen products



SALMON FILLETS FROZEN



SALMON FROZEN
Portions



SALMON FROZEN
Fillets, trim E - vacuum



SALMON FROZEN
Single portions 125 g



SALMON FROZEN
Single portions 2x125 g



SALMON FROZEN
Single portions 125 g - vacuum



SALMON FROZEN
Single portions 2x125 g
vacuum



SALMON FROZEN
Single portions 4 x 125 g
vacuum



SALMON FROZEN
Bits & pieces



SALMON FROZEN
Gutted, head on



SALMON FROZEN
Gutted, head-off



SALMON FROZEN
Bellies

Trout fresh and frozen products



TROUT FRESH
Fillets



TROUT FRESH
Fillets, trim C - vacuum



TROUT FRESH
Fillets interleaved



TROUT FRESH
Head on



TROUT FRESH
Gutted, head-off



TROUT FROZEN
Fillets, trim A, B, C and D



TROUT FROZEN
Fillets, trim D - vacuum



TROUT FROZEN
Fillets interleaved



TROUT FROZEN
Gutted, head on



TROUT FROZEN
Gutted, head-off



TROUT FROZEN
Vacuum