

TROUT FRESH NATURAL COLOR & RED RUBY MEAT

Collar off Rainbow trout

Rainbow Trout is offered out the head, pectoral fins and collar bone removed, but the additional step has been taken to remove the little pin bones (P.B.O)

Presentation: Fresh white & red meat

Size: 9 – 11 oz and 11 – 13 oz



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Premium Rainbow trout

Rainbow Trout is takes the added step of trimming the belly flap (removing the pelvic fins and tail), cutting out the dorsal fin and making a hand cut to remove the pin bones (P.B.O)

Presentation: Fresh white & red meat

Size: 7 – 9 oz, 9 – 11 oz and 11 – 13 oz



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Fillet Rainbow trout

To make boneless fillets individual of Rainbow Trout is takes the added step of trimming the belly flap (removing the pelvic fins and tail), cutting out the dorsal fin and making a hand cut to remove the pin bones (P.B.O)

Presentation: Fresh white & red meat

Size: 5 – 7 oz and 7 – up oz

