

# QUALITY IS CASH!

## Puncture Wounds

Caused by picking or gaff hook and allows bacteria to enter the flesh and cause spoilage.

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## Sunburn & Torn Skin

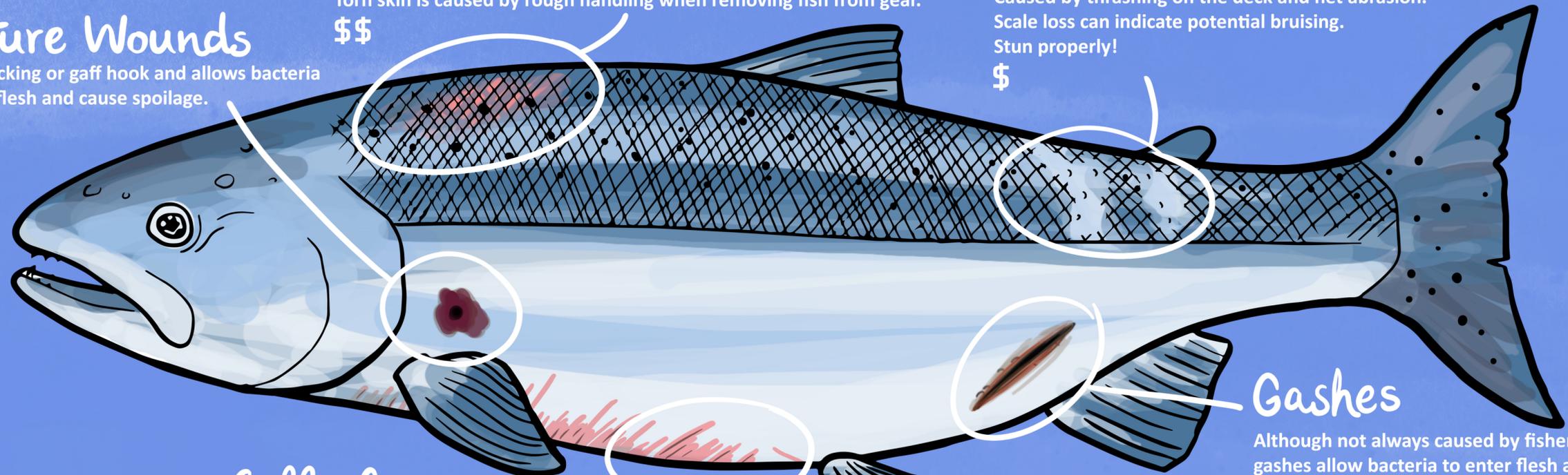
Sunburn is caused by leaving fish on deck and results in mushy flesh. Torn skin is caused by rough handling when removing fish from gear.

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## Scale Loss

Caused by thrashing on the deck and net abrasion. Scale loss can indicate potential bruising. Stun properly!

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## Gashes

Although not always caused by fishermen, gashes allow bacteria to enter flesh and cause spoilage resulting in meat that must be excised.

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## Belly Burn

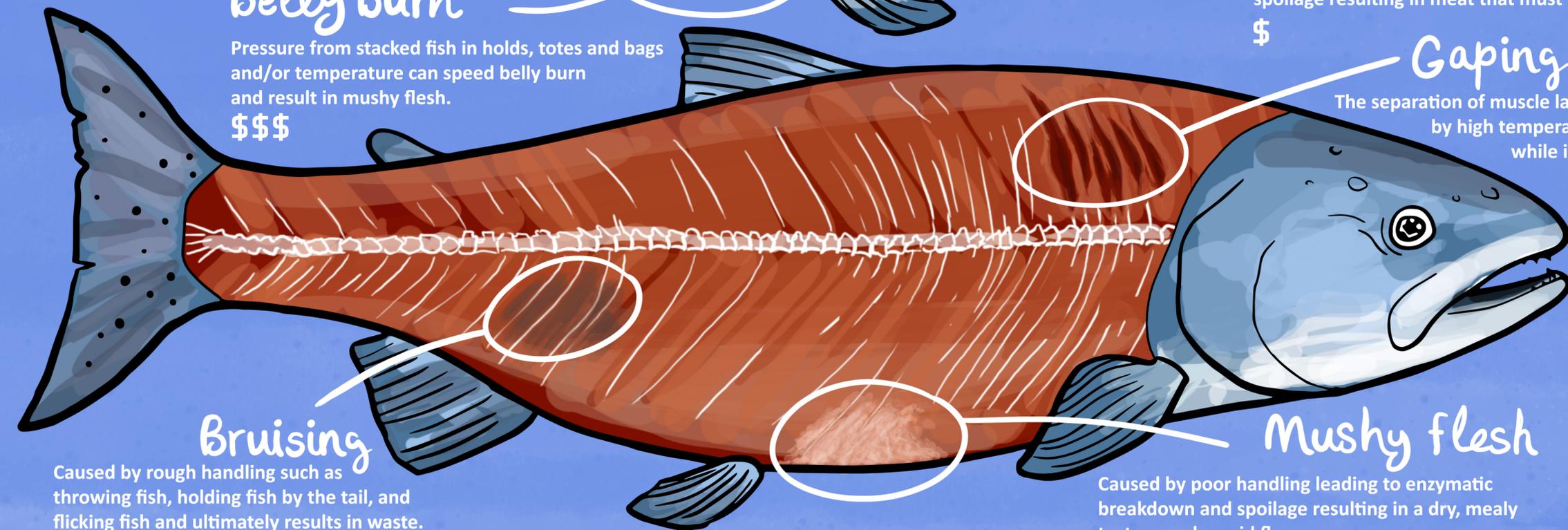
Pressure from stacked fish in holds, totes and bags and/or temperature can speed belly burn and result in mushy flesh.

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## Gaping

The separation of muscle layers can be caused by high temperature rigor, bending while in rigor, or lifting by the tail.

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## Bruising

Caused by rough handling such as throwing fish, holding fish by the tail, and flicking fish and ultimately results in waste.

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## Mushy flesh

Caused by poor handling leading to enzymatic breakdown and spoilage resulting in a dry, mealy texture and rancid flavor.

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