BLEEDING GUIDELINES
ALASKA SALMON

BLEEDING FISH DIRECTLY AFTER HARVEST WILL PRODUCE BETTER OVERALL QUALITY.
- IMPROVES TEXTURE AND APPEARANCE
- REDUCES BACTERIAL SPOILAGE
- PRODUCES A LONGER SHELF LIFE

Option 1: Popping / Cutting Gills

PREPARE
ARRANGE CONTINUOUS SEAWATER FLOW TO A FISH TOTE OR TANK.

METHOD
- USE FINGER OR A KNIFE TO TEAR OUT OR CUT THE FIRST THREE GILL RAKERS.
- POPPING/CUTTING SHOULD BE DONE WELL AWAY FROM THE HEART.
- DO NOT SEVER THE COLLAR OF THE FISH, THIS WILL SPEED SPOILAGE.
- POP/CUT GILLS ON BOTH SIDES OF THE FISH.
- PLACE FISH INTO SEAWATER TANK FOR 15 TO 25 MINUTES TO BLEED.

STORE
STORE IN A RSW TANK OR ICED HOLD

Option 2: Pressure Bleeding

PREPARE
ATTACH A TRIMMED PIPETTE TO YOUR HOSE. SMALLER FISH REQUIRE A LARGER PIPETTE OPENING. TOO MUCH PRESSURE CAN RUPTURE BLOOD VESSELS AND DAMAGE FISH.

METHOD
- REMOVE GILLS AND PLACE SALMON BELLY UP.
- MAKE A SMALL NOTCH WHERE THE KIDNEY ENDS TO EXPOSE THE VEIN DORSAL TO THE KIDNEY.
- INSERT PIPETTE INTO BLOODLINE BETWEEN KIDNEY AND BACKBONE.
- RUN WATER THROUGH BLOODLINE UNTIL WATER RUNS CLEAR.
- SCRAPE AWAY ANY REMAINING BLOOD FROM THE CAVITY OF THE FISH.

STORE
STORE ONLY IN AN ICED HOLD