



**The Fish People**

# Tilapia

## Skinning Techniques

With Western Edge Seafood being a valued supplier to many food service and national restaurant chains, we encounter a lot of different Tilapia specifications. One of the specifications we see the most misunderstood is the type of skinning technique for Tilapia, so we feel it is of the utmost importance to make sure we are comparing "apples to apples" when we are discussing a customer's Tilapia specification.

### SHALLOW SKINNED

- Bloodline Partially Removed
- Still Enough Bloodline To Show Off Red Color
- Most Common Skinning Technique Used
- Popular In Retail / Wholesale Industry



### DEEP SKINNED

- Bloodline Mostly Removed
- 1/2" Wide Bloodline Remaining Through To Pin Bone Cut
- Typically 15%+ More Expensive Than Shallow Skin
- Popular In Restaurant / Foodservice Industry



### SUPER DEEP SKINNED

- Bloodline Completely Removed
- Bloodline Is Routed Out Mechanically
- Most Expensive Technique Due To Yield Loss
- Not Common But Typically A Restaurant Spec When Used



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