

APPENDIX D. SAMPLE LAYOUT FOR A FISH PROCESSING PLANT

This is an example of a processing plant layout for salmon H&G or fillet production in a single story plant. The salmon are brought in totes and (A) dumped onto the deicing table and are fed into a heading machine (or alternatively to a heading table if heading is done manually). The heads are transferred to a grinder, the eggs are removed, and the carcass moves down a conveyer. The fish are slimed and placed onto a sorting table.

They then move to the next line (B) and are dumped onto a table for collaring and then into an automatic fillet machine. The fillets move down a trim table and through a pinbone removal machine. The fillets are then checked for quality and then placed into bags for freezing or into fillet boxes for fresh shipment.

A third optional line is shown (C), if the salmon are being sold H&G frozen, they can be glazed, bagged, weighed, boxed and strapped for shipment in a third optional line (C). Removing the glazer from the design, the layout may alternatively be used for weighing, boxing and strapping for fresh shipment.

This processing layout was designed by Carnitech US, located in Seattle (www.carnitech.com).

