This is an example of a design for a salmon egg (sujiko) processing room. The room could be included in the main processing room, if space is available, or as an attached space, which would be preferable.

This 60' x 20' space allows all stages of the roe processing to occur together. The green (fresh) roe is brought from the slime line to the holding area, for sizing and inspection.

It's then rinsed, and situated near the agitators, along with a salt supply, to be brined for an exact amount of time, depending upon temperature and egg size.

Then it will be removed and taken to the pressing and curing area, where it will be held for a couple days. Finally, it will be packed and labeled and palletized for shipment.