Processing Pacific Blue Marlin for Value-adding

Head removed on boat

Gut removed on boat

Tail removed on boat

Blue marlin logs in ice
Cross Section of a Marlin Showing Cuts and Waste

- Dorsal fin
- Fillet
- Skeletal bone
- Skin
- Dorsal or Top loin
- Dark meat
- Backbone
- Bottom loin
- Offcuts
- Gut
- Gut cavity
- Belly
Belly flap removed in factory

Backbone and gut area

Fish bought with head removed but collar intact

Removing collar

Knife
Saw

Sectioning marlin log

Lower loin

Offcut

Fillet

Skin

Backbone

Dark meat

Upper loin
Removing dark meat from top loin

Fillet

Upper loin

Complete top loin
Raw
Salted loin before smoking

Smoker and smoke generator
Cold smoked marlin loaf. Just removed from smoker

Slicing Machine

Sliced product
Interleaving. These are used to prevent slices from sticking.

Slices being weighed on gold board after the board weight has been Tare.
Full board being inserted in printed pouch

Vacuum pack machine
The finished product advertisement

Inner Carton

Outer Carton

Two Inner cartons in outer carton

Polystyrene inserts