Frequently asked questions

"Loose skin" in salmon and rainbow trout



What is "loose skin"?

"Loose skin" typically refers to a condition where the skin of the fish becomes detached or separates from the underlying muscle tissue.

When was "loose skin" recognized as a quality concern?

The separation of skin from the fillets of Norwegian salmon and rainbow trout was acknowledged as a quality concern less than five years ago, in 2019, despite examples of fish with loose skin dates back two decades.

When does "loose skin" appear?

It may only become evident after the fish has been stored for several days, posing a challenge to identify this condition before reaching the market. The occurrence seems unpredictable, although it appears to happen more frequently during late spring to autumn than in winter.

What is the prevalence of "loose skin"?

In a recent survey (2022-2023) among farming companies, and slaughterhouses, one-third of the participants had experienced fish with "loose skin." There are no numbers available on exactly how often the problem occurs in Norwegian aquaculture.

Is the problem with "loose skin increasing?

Opinions among stakeholders vary, as some believe the problem is on the rise, while others consider it as either stable or decreasing.

Does fish with "loose skin" have other quality issues?

There appears to be a correlation between "loose skin" and soft flesh as well as gaping, but not with color and fillet yield.

What is the cause of "loose skin"?

Due to the recent emergence of the "loose skin" issue, there has been limited research conducted. However, recent research has unveiled that the problem originates during the live phase of the fish, although stressful handling during slaughter and suboptimal storage conditions may worsen the "loose skin" issue.

Project partners:







Project funding:

