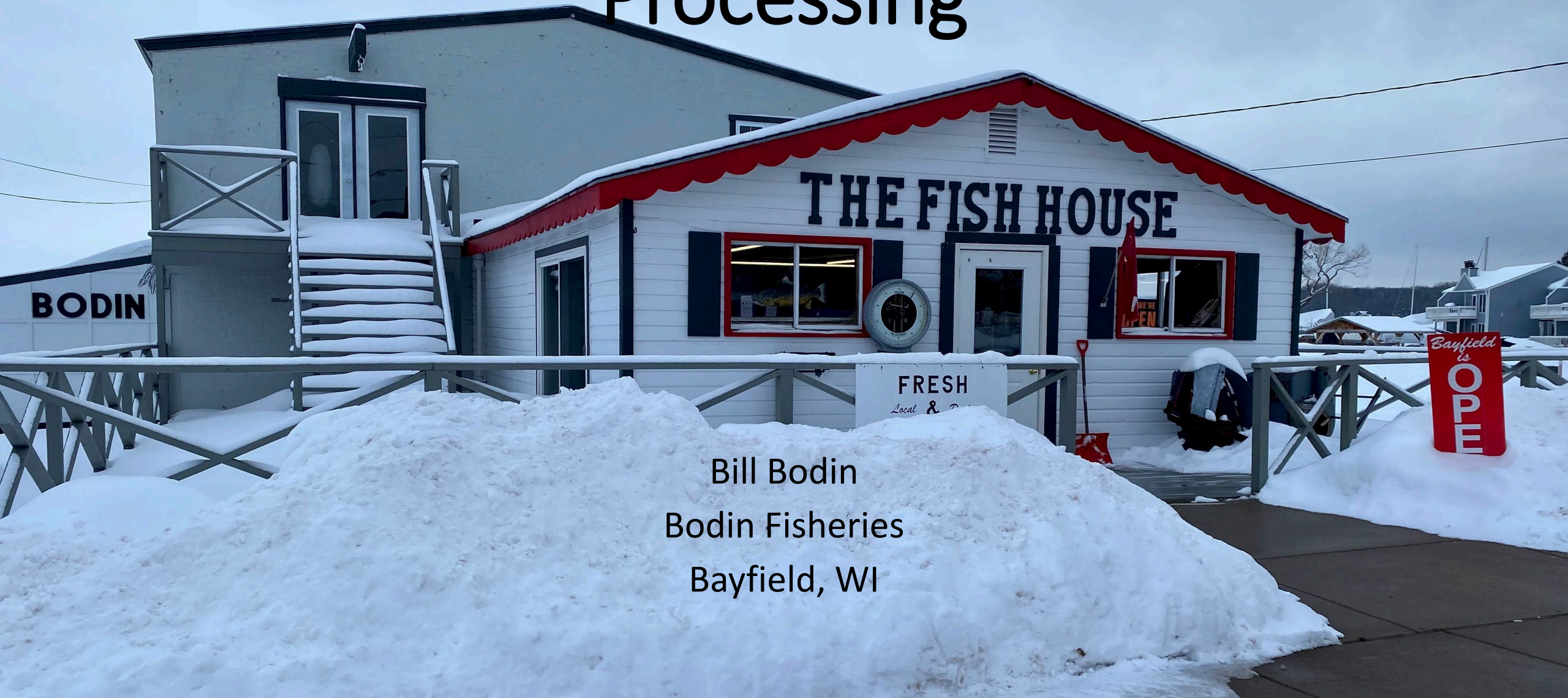


# From Small to Commercial Scale Processing



Bill Bodin  
Bodin Fisheries  
Bayfield, WI

# Basic Tools and Needs

Dressing knives

Fillet Knives

Sharpening Steel

Scaler

Boxes

Ice

Waste Removal/Recycling

Marketing Plan

- Retail

- Direct to Consumer

- Restaurant

- Wholesale

Distribution Network

Back-end support



# Scaling Up @ Bodin Fisheries

- Wild Caught

- Whitefish
  - Gill Net
  - Trap Net
- Lake Trout
- Siscowet Trout
- Herring/Chubs/Cisco
- Smelt
  - Pond Net
- Burbot
- Walleye

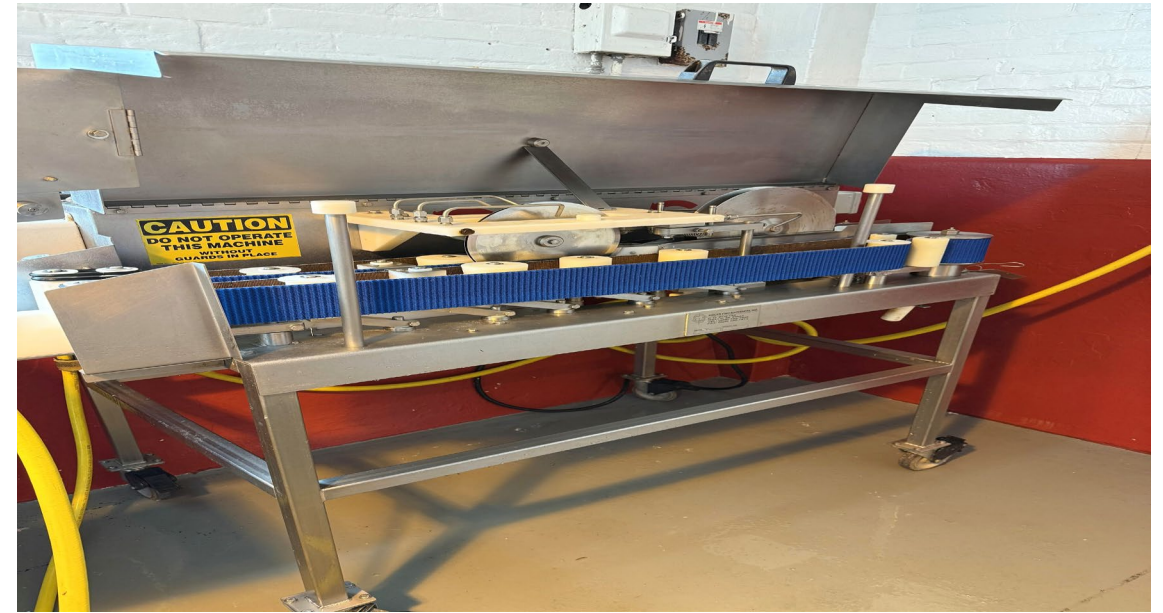
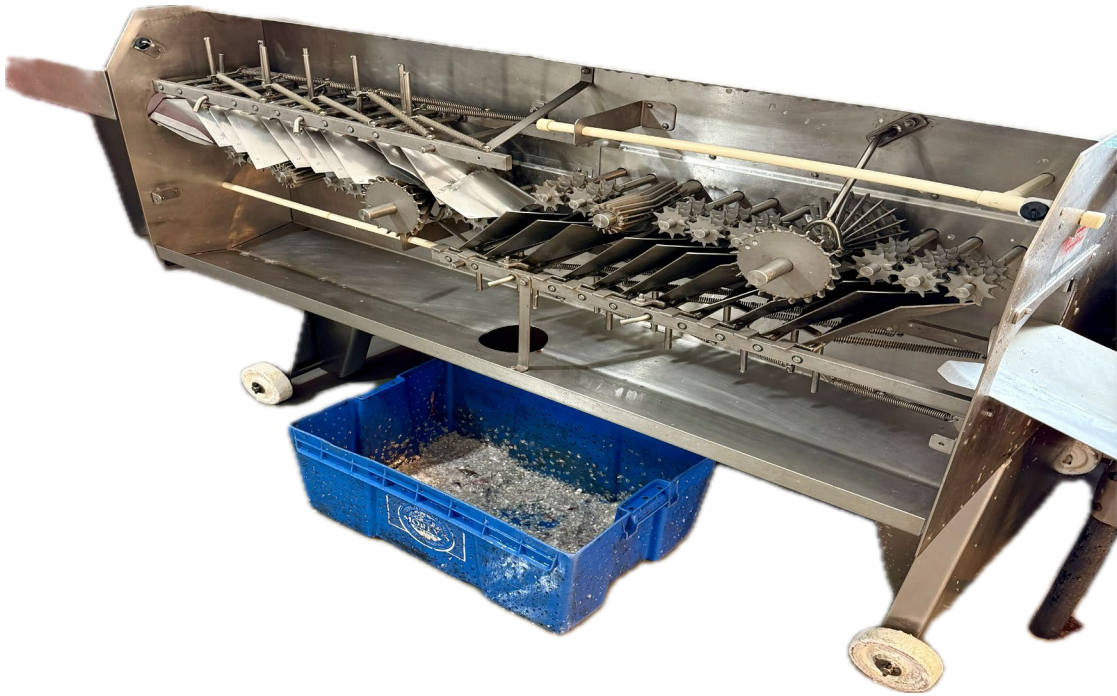
- Sourced

- Atlantic Salmon
- Coho Salmon
- Rainbow Trout
- Seafood for Retail
  - Shrimp
  - Scallops
  - Crab Legs
  - Lobster Tails
  - Ahi Tuna
- Lake Perch
- Great Lakes Walleye

# What is going to happen to them?

- Processes
  - Fillets – Fresh/Frozen
    - Fillet Machine
    - Pin Bone
    - Scale
    - Skin
  - Smoke
    - Product Source
      - Fresh/Frozen
    - Thaw Tank
    - Brine
    - Smoker





# Smoked Fish



# Smoked Fish

- Traditional Chunks

- Trout
- Whitefish
- Salmon
- Herring/Chubs



- Sugar-Cured Fillets

- Salmon
- Trout
- Whitefish
  - Whitefish Spread



# Beyond Protein

## Big Lake Organics

- Compost Waste
  - Diverted over 98,000# of organic waste in 2024
  - Over 70,000# of CO2 not being released into the atmosphere
  - Creates garden-ready compost

## 100% Whitefish Initiative



#OPE

