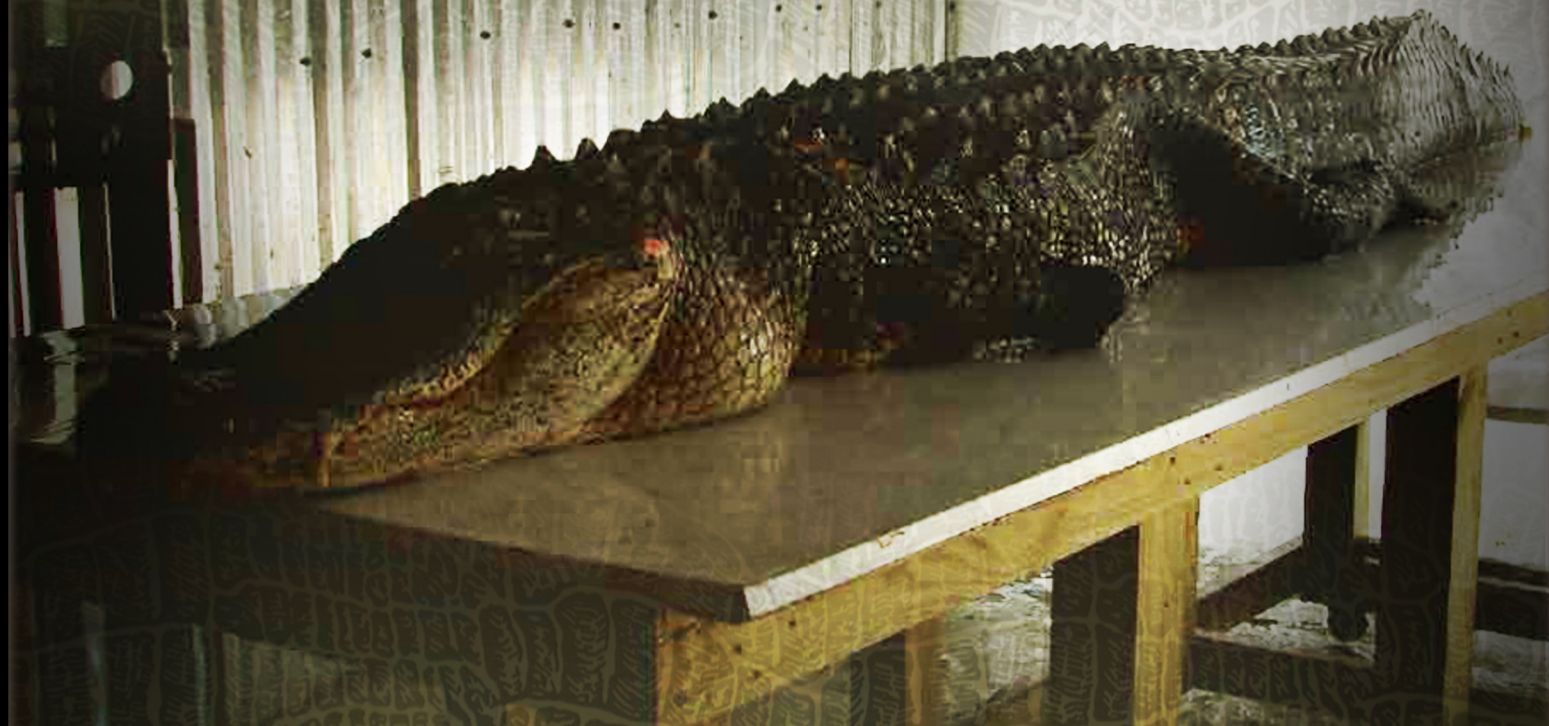


# Alligator Skinning Instructions



Mississippi Department of Wildlife, Fisheries, & Parks

# Alligator Skinning Instructions

Special thanks to Corey Hunt



# Skinning hints:

- Cool the carcass before skinning
- Take your time
- TAKE YOUR TIME
- Use a table or other flat surface
- Wash and brush entire hide with 25% bleach solution before skinning.
- Rinse





Cool the carcass

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**Starting behind front legs - keep one row of scutes on the hide.**



**Then drop below all tail scutes just behind the hind legs.**





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# “Butterfly” the tail scutes







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Be extremely patient near the CITES tag.







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Once sides, legs, and tail are skinned, remove the back and tail scutes.



Then remove  
backstraps  
before rolling  
carcass over  
to finish the  
skinning  
process.















# Filet tail meat from top



Inner loin is separated from outside tail meat.



Carefully remove excess flesh from  
hide before salting.





Keep all meat cool while completing the skinning process.





Hang to drip dry after fleshing and before salting.



# Salting the hide



Completely cover 1/4 to 3/8 inch deep.



Fold jowls, legs, and sides inward...



Roll tightly from head to tail. This will place the CITES tag in a visible position for storage.



Skinning completed and ready for storage.

