Alligator Skinning Instructions

Mississippi Department of Wildlife, Fisheries, & Parks

MISSISSIPPI 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
Starting behind front legs - keep one row of scutes on the hide.
Then drop below all tail scutes just behind the hind legs.
“Butterfly” the tail scutes
Be extremely patient near the CITES tag.
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.