



Plasmaenllwyd, Henllan Amgoed, Whitland, Carmarthenshire, SA34 0SE

## Salting Instructions

N.B. Buy your salt first. Feed merchants stock it in 25kg bags, use fine salt and not granular.

Raw skins have a similar 'keeping life' in comparison to offal so it is very important that the skins are salted as soon as possible after slaughter, essentially within hours. If they are not salted as soon as possible the fleece or hair will slip and the skin will begin to rot. The abattoir will not necessarily salt your skins for you it, it is your responsibility.

- Open up a paper feed sack per skin, lay each skin fleece or hair side down onto the sack, brown paper side up, somewhere under cover. The skin (not fleece or hair) should be white – any discolouration (orange, pink, yellow, purple or red) means that it is "off" and will be unable to be tanned.
- With a sharp knife or Stanley blade cut off any long frilly bits, the small area at the neck if saturated in blood and remove any ears or feet if they have been left on. If it has been skinned in 'sleeves' cut these open, not off.
- Liberally cover each skin in salt, you cannot over salt a skin, take care to ensure that the edges are well covered and check that they are not rolled over. A good coverage of salt means that you cannot see the skin through the salt. Be careful not to put the skins on anything metal as any rust stains will turn black in the tannin.
- After 3 days shake off the salt and replace with a layer of fresh salt, as per instructions above. Leave skins flat to allow the salt to absorb the moisture and avoid placing in direct sunlight. Skins must have salt on at all times, including during transportation.
- A well cured (salted) skin will feel firm but will remain totally flexible, a similar feeling to dry cured bacon. It will take at least 2 – 3 weeks to cure. Please try not to let them dry out completely.
- Once the skin is cured replace the salt with fresh dry salt, (you will not require as much salt as previously applied but it will still need to be fully covered) fold the sides of the skin into the middle and then roll tight from the head end down and place into a paper feed sack. A well cured skin will keep for months.
- To post your skins put each tightly rolled skin into as many layers of plastic as necessary and pack as many as possible into a stout cardboard box. In another plastic bag/envelope please supply your details by filling in the postal information form  
<https://www.welshorganictannery.co.uk/wp-content/uploads/2023/04/postal-instructions-2023.pdf>
- Skins from an organically registered flock can be stamped as organic but we will need a copy of the certificate.
- When the skins are ready we will send you the invoice and once payment has been made we will post your skins back to you.