

Beaver Castoreum - Ensure castor is completely dry before shipping.

A trapper can realize a greater profit from their beaver harvest by properly removing the castoreum or scent gland.

REMOVING THE CASTORS

Remove the castors right after skinning the beaver. The castors are located right above the vent hole and can easily be removed with the help of a knife and your fingers. Make a cut about 2 inches above the vent hole; you will see the castor glands, one on each side. Be careful not to cut or tear the castors. Try to remove the glands clean of any extra membranes or fat. Do not ship oil glands as there is no market for them.

DRYING THE CASTOR GLANDS

Castor glands naturally have a high moisture content. The end user wants the flesh inside each pod, not the water content. Once you have removed the castor hang them to dry at 60- 70°F. The humidity level in your skinning/drying room affects the amount of drying time needed to properly dry each pod. Humidity levels are high in the spring months, therefore they will take longer to dry. The pod should be dry to touch, 7 days minimum with ideal low humidity conditions.

After 2 days open them up to allow the center to dry between the castors. After the pod is dried it should be stored in your freezer. As you get closer to your shipping date the pods will need to be taken out of the freezer and thawed. The pods will need to be dried again by either placing them on cardboard and or re-hanging them.

Because castor glands will continue to shrink once your shipment arrives at our warehouse the company will deduct shrinkage. The amount deducted for shrinkage will be greater if the shipment is received in a wet condition caused by the glands not being properly dried.

SHIPPING CASTORS

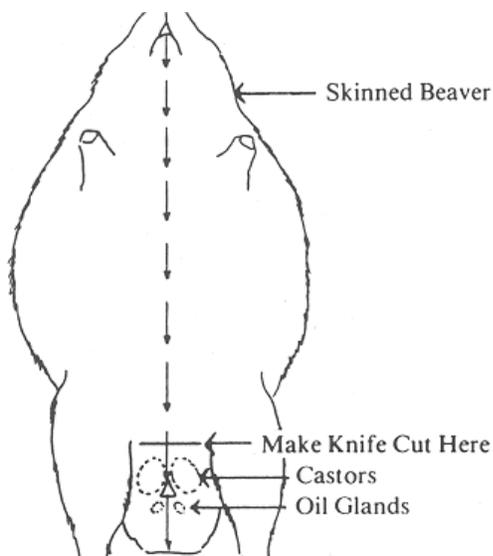
Shipping castors is easy. Just place in an onion bag or paper bag and include it with your fur shipment. Larger shipments should be shipped in a cardboard box. Place in the bottom of your fur bag. It is a good idea to use a paper bag even if you have them in an onion bag. NEVER SHIP CASTOR IN PLASTIC! Castor needs to breathe, Castor shipped in plastic will cause rot. Rotten castor are not saleable and will be declared no-value and will be disposed of.

CASTOREUM IS SOLD BY THE OUNCE BASED ON A PRICE PER POUND

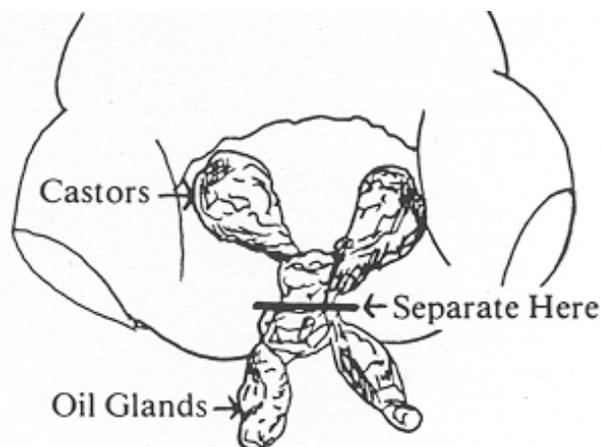
GRADES

- No. 1 Castoreum pod is big and full, generally brownish in colour.
- No. 2 Castoreum pod is darker in colour and not as full.
- No. 3 Castoreum pod is virtually empty and very dry.

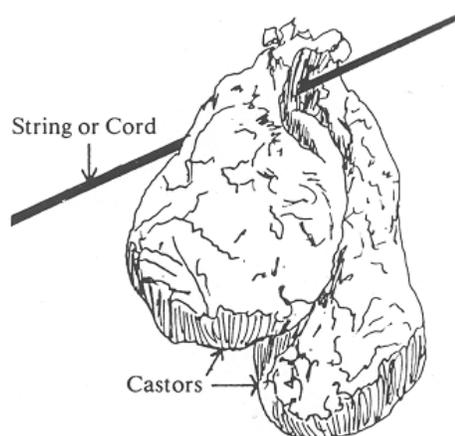
The greatest value for castors is realized when they are handled properly. By properly handling castors, you can increase the profit from your beaver harvest.



Make a cut about 2 inches above the vent hole.



Do not ship oil glands



TIP: Ship castors in paper bag - not plastic bag.