

The conversion factor for fishery products' list was last updated in 1981 by surveying the Regional Offices. Many of the conversion factors in the 1981 list are identical to those of other species in the same list because meat recovery rates were based on similar sized and shaped fish. The 1980 list is a slightly modified 1979 list, which is also based on data furnished by the Regional Offices.

Species are grouped taxonomically by family. The previous use of alphabetical lists was confusing. Although the taxonomical list may seem difficult to use for those who are not biologically inclined, it makes more sense to group species together with similar species.

The enclosed document lists product codes, description, 1981 product weight to raw edible weight (P>RE) conversion factor, 1981 product weight to live weight (P>L) conversion factor, 1980 and 1979 P>L conversion factors, and P>RE and P>L conversion factors from other sources, both new and old. Each of these conversion factors (CF) from other sources has a reference (REF) entry to see what source was used. References include NMFS Procedure Reports, NMFS letters and memoranda, publications, gray literature, and personal communications. Original lists or references may have used a L>P conversion factor in addition to the P>L conversion factor. In an effort to save space, only its inverse, P>L, is listed.

In the case of mollusks, the 1981 P>RE and P>L columns represent conversion factors to shucked meat weight, and are, therefore, identical. In the other columns P>L represent conversion factors to whole weight, shell and all, while the P>RE represents conversion factors to shucked meat weight. The latter is the better way to list the conversion factors because two pieces of information can be obtained instead of only one. Of course, the P>L conversion factor will not be too meaningful for mollusks because it varies so much with season and geography.

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Attachment C

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*These references were documented elsewhere, but they are not available at Headquarters.

Attachment D Conversion Factors - Definitions and Abbreviations

Blocks - Regular fish blocks are frozen blocks or slabs of fillets or pieces of fillets cut or sliced from fish. Minced fish blocks are frozen blocks or slabs of minced flesh produced by a meat and bone separating machine.

BR - Brown.

BRD CKD - Breaded and cooked.

BRD RAW - Breaded raw.

CF - Conversion factor.

Chimmi-ika - Processed squid products.

CKD - Cooked.

Daruma - Slightly seasoned, semi-dried intermediary form of squid, consisting of skinless mantles with fins from which various types of "chimmi-ika" are processed.

Demer - Demersal.

Dresd & Sknd - Dressed and skinned.

Dressed - In most cases, headed and gutted; for tuna and some flatfishes, tail is cut off, too.

East - Eastern.

Eastern Cut - Japanese cut; Head, pectoral fin, and entire collar bone removed, with belly left intact. Guts are scooped out of the fish. Results in about 7% more weight loss compared to the western cut.

Finnan Haddies - Headed and gutted haddock, split and lightly salted in brine, cold smoked for a few hours.

FLTS - Fillets.

REF - Reference.

FROZ - Frozen.

G - Golden.

Gutted - Entrails removed.

Head on - Entrails, including gills, removed.

Kamaboko - Japanese product (fish cake) made by kneading thawed frozen surimi or raw surimi into a paste with salt. Ingredients added include sugar, starch, sweet sake, sodium glutamate, etc.

Kirimi - Fish steak made from yellowfin sole aboard foreign fishing vessels by removing the head and caudal fin with a pair of parallel saw blades. This results in kirimi steaks of uniform size because once the distance between the blades is set on a vessel, it usually is not changed.

Lightmeat - Color designation which includes any tuna not darker than Munsell value 5.3; generally, tuna species other than albacore fall under this category.

Loins (quarters) - a quarter portion of the whole tuna or half of one side portion. Loins can be provided as full loins, which run the full length of the carcass, or half loins, which are half of the full loin. All loins, fresh or frozen usually come with skin-on to protect the flesh and prevent gaping. The skin is easily removed with a knife.

Lutefisk - Product prepared by soaking stockfish for several days in solution of soda and lime (lute) and then for several days in water to remove chemicals; also called alkaline cured fish.

P>L - Product to live weight conversion factor.

P>RE - Product to raw edible weight conversion factor.

Raised - Cultured.

R - Red.

RI - Ribs in.

Saki-ika - A seasoned and shredded mantle product made from daruma, an intermediary form of squid.

Shlf - Shelf.

SK - Skin on.

SKO - Skin off.

Surimi - Intermediate raw material from which kamaboko, imitation shrimp, scallop and crab meat products are made. Surimi is made from minced fish meat and additives which give it gel-forming and long-term stability properties.

TO - Tail off.

W/Pect Gird - With pectoral girdle.

Western Cut - Collar bone left on the fish, belly slit to remove guts.

Yusone - A seasoned dried fish flake product, with good color, flavor, and stability.

SPECIES	DESCRIPTION	1961		1980	1979	OTHER SOURCES							
		P>RE	P>L	P>L	P>L	P>RE	P>L	REF	CF	REF	CF	REF	

Phylum Vertebrata

Order Squaliformes

Orectolobidae - carpet sharks

3480101	3	SHARK NURSE DRESSED							1.39	105							
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Odontaspidae - sand tigers

3482101	3	SHARK SAND TIGER DRESSED							1.39	105							
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Alopiidae - thresher sharks

3509101	3	SHARK THRESHER DRESSED							1.70	95		1.39	105 (P>L)				
3510101	3	SHARK BIGEYE THRESHER DRESSED							1.39	105							

Lamnidae - mackerel sharks

3505101	3	MAKO SHORTFIN (BONITO) DRESSED							1.45	95		1.39	105 (P>L)				
3502101	3	MAKO LONGFIN DRESSED							1.39	105							
3484101	3	SHARK BASKING							1.39	105							
3501101	3	PORBEAGLE							1.39	105							
3508101	3	SHARK SALMON DRESSED							1.39	86							
3512101	3	SHARK WHITE DRESSED							1.39	105							

Carcharhinidae - requiem sharks

3508101	1	SHARK UNCL WHOLE	0.40	1.00													
3508101	2	SHARK UNCL GUTTED	0.48	1.20					1.20	51, 52		1.18	86 (P>L)	1.33	88 (P>L)		
3508101	3	SHARK UNCL DRESSED	0.56	1.39					1.39	86							
3508101	4	SHARK UNCL STEAKS	0.65	1.61													
3508101	5	SHARK UNCL FILLETS	1.00	3.33													
3493101	3	SHARK SILKY DRESSED							1.39	105							
3494101	3	SHARK NIGHT DRESSED							1.39	105							
3495101	3	SHARK BLACKTIP DRESSED							1.39	105							
3496101	3	SHARK SPINNER DRESSED							1.39	105							
3497101	3	SHARK BULL DRESSED							1.39	105							
3498101	3	SHARK OCEANIC WHITETIP DRESSED							1.39	105							
3504101	3	SHARK BLUE DRESSED							1.39	105							
3513101	3	SHARK SANDBAR DRESSED							1.39	105							
3514101	3	SHARK DUSKY DRESSED							1.39	105							
3515101	3	SHARK TIGER DRESSED							1.39	105							
3517101	3	SHARK LEMON DRESSED							1.39	105							
3518101	3	SHARK ATLANTIC SHARPNOSE DRESSED							1.39	105							

SPECIES	DESCRIPTION	1981		1980	1979	OTHER SOURCES							
		P>RE	P>L	P>L	P>L	P>RE	P>L	REF	CF	REF	CF	REF	

Squalidae - dogfish sharks

3521101	2	SPINY DOGFISH GUTTED			1.20	1.20			1.15	50							
3521101	3	SPINY DOGFISH DRESSED						1.20		18,47		1.43	86 (P>L)				
3521101	5	SPINY DOGFISH FILLETS			2.70												
3521101	999	SPINY DOGFISH BACKS SKIN ON							3.85	43							
3521101	999	SPINY DOGFISH BELLY FLAPS							20.00	43 (SKO)		16.67	105 (P>L)				
3521101	31	SPINY DOGFISH SURIMI							10.00	44							
3521101	999	SPINY DOGFISH FINS & TAILS							20.00	43							
3521101	210	SPINY DOGFISH MINCED MEAT							1.52	44							

Squatlnidae - angel sharks

3519101	3	SHARK ANGEL PACIFIC DRESSED							2.00	95							
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Order Rajiformes

Pristidae - sawfishes

3230101	1	SAWFISH WHOLE	0.40	1.00													
3230101	2	SAWFISH GUTTED	0.48	1.20													
3230101	3	SAWFISH DRESSED	0.56	1.39													
3230101	4	SAWFISH STEAKS	0.65	1.61													
3230101	5	SAWFISH RAW FILLETS	1.00	3.33													
3230102	5	SAWFISH COOKED FILLETS	1.10	3.67													
3230420	220	SAWFISH SALTED DRESSED	0.87	2.18													
3230420	220	SAWFISH SALTED MEAT	1.72	4.31													
3230430	220	SAWFISH SMOKED DRESSED	0.71	1.78													
3230430	220	SAWFISH SMOKED MEAT	1.19	2.98													
3230440	220	SAWFISH DRIED DRESSED	0.94	2.34													
3230440	220	SAWFISH DRIED MEAT	2.00	5.00													

Rajidae - skates

3650101	1	SKATES WHOLE	0.23	1.00													
3650101	2	SKATES GUTTED	0.26	1.12													
3650101	3	SKATES DRESSED	0.59	2.57					1.39	86							
3650101	5	SKATES RAW FILLETS	1.00	5.00													
3650101	5	SKATES RAW FILLETS RIBS IN (SKO)							4.00	86							
3650102	5	SKATES COOKED FILLETS	1.10	5.50													
3650101	999	SKATES RAW WINGS	1.00						1.50	39		2.00	40 (P>L)	2.27	105 (P>L)		
3650420	220	SKATES SALTED DRESSED	1.18	5.13													
3650430	220	SKATES SMOKED DRESSED	0.90	3.90													
3650440	220	SKATES DRIED DRESSED	1.28	5.57													

Order Acipenseriformes

Acipenseridae - sturgeons

4211101	1	STURGEON WHOLE	0.40	1.00													
4211101	2	STURGEON GUTTED	0.48	1.20	1.20	1.20			1.20	10,35,47,51,52		1.25	39 (P>L)	1.33	46 L>P		
4211101	3	STURGEON DRESSED	0.56	1.39	1.25	1.25			1.25	18		1.20	25 (P>L)	1.33	39 (P>L,SKO)		

SPECIES	DESCRIPTION	1981		1980	1979	OTHER SOURCES								
		P>RE	P>L	P>L	P>L	P>RE	P>L	REF	CP	REF	CF	REF		
2280 4 30 220	MOONEYE SMOKED DRESSED	0.93	1.86											
2280 4 40 220	MOONEYE DRIED DRESSED	1.31	2.62											

Order Salmoniformes

Salmonidae - trouts

0780 1 01 1	CISCO L. ERIE WHOLE	0.50	1.00											
0780 1 01 2	CISCO L. ERIE GUTTED	0.57	1.14											
0780 1 01 3	CISCO L. ERIE DRESSED	0.72	1.45											
0780 1 01 5	CISCO L. ERIE RAW FILLETS	1.00	2.86											
0780 1 02 5	CISCO L. ERIE COOKED FILLETS	1.10	3.14											
0780 4 20 220	CISCO L. ERIE SALTED DRESSED	1.18	2.36											
0780 4 30 220	CISCO L. ERIE SMOKED DRESSED	0.93	1.86											
0780 4 40 220	CISCO L. ERIE DRIED DRESSED	1.31	2.62											
1681 1 01 2	HERRING LAKE GUTTED			1.18	1.18									
1681 1 01 3	HERRING LAKE DRESSED													
1681 1 01 5	HERRING LAKE RAW FILLETS			1.67	1.67		1.67	7,80						
1681 2 01 5	HERRING LAKE FROZEN FILLETS						2.33	54		1.67	7 (P>L)			
1681 4 20 40	HERRING LAKE SALTED ROE													
1681 4 20 220	HERRING LAKE SALTED			2.22	2.22									
1681 4 30 220	HERRING LAKE SMOKED			2.00	2.00									
5031 1 01 1	WHITEFISH WHOLE	0.50	1.00			0.55	1.00	7		0.45	20 (P>RE)			
5031 1 01 2	WHITEFISH GUTTED	0.57	1.14	1.18	1.18									
5031 1 01 3	WHITEFISH DRESSED	0.72	1.45											
5031 1 01 5	WHITEFISH RAW FILLETS	1.00	2.86	1.82	1.82		1.82	7,80						
5031 1 02 5	WHITEFISH COOKED FILLETS	1.10	3.14											
5031 2 01 1	WHITEFISH WHOLE FROZEN					0.59	1.07	7		1.00	54 (P>L)			
5031 2 01 3	WHITEFISH DRESSED FROZEN					0.59	1.07	7		1.20	54 (P>L)			
5031 2 01 5	WHITEFISH FROZEN FILLETS								2.33	54	1.82	7, (P>L)		
5031 3 00 10	WHITEFISH CAVIAR CANNED	1.00												
5031 3 00 220	WHITEFISH CANNED	1.00	2.00											
5031 4 20 10	WHITEFISH SALTED CAVIAR													
5031 4 20 220	WHITEFISH SALTED DRESSED	1.18	2.36											
5031 4 30 220	WHITEFISH SMOKED DRESSED	0.93	1.86	1.79	1.79									
5031 4 00 220	WHITEFISH DRIED DRESSED	1.31	2.62											
3080 1 01 1	SALMON CHINOOK WHOLE					0.60	1.00	7						
3080 1 01 2	SALMON CHINOOK HEAD ON								1.16	38				
3080 1 01 3	SALMON CHINOOK DRESSED								1.33	68	1.14	68 (P>L)	1.19	72 (P>L)
3080 2 01 1	SALMON CHINOOK WHOLE FROZEN								0.60	1.00	7	1.35	72 (P>L)	
3080 2 01 2	SALMON CHINOOK HEAD ON FROZEN													
3080 2 01 3	SALMON CHINOOK DRESSED FROZEN					0.60	1.00	7						
3080 3 00 220	SALMON CHINOOK CANNED			1.52										
3081 1 01 1	SALMON CHUM WHOLE													
3081 1 01 2	SALMON CHUM HEAD ON								1.18	68	1.28	72 (P>L)	1.12	103 (P>L)
3081 1 01 3	SALMON CHUM DRESSED								1.39	68	0.48	19 (P>RE)	1.43	72 (P>L)
3081 2 01 3	SALMON CHUM DRESSED FROZEN								0.48	19	1.35	103 (P>L)		
3081 2 01 4	SALMON CHUM STEAKS FROZEN													
3081 3 00 220	SALMON CHUM CANNED			1.62					1.49	103				

SPECIES	DESCRIPTION	1981		1980	1979	OTHER SOURCES							
		P>RE	P>L	P>L	P>L	P>RE	P>L	REF	CF	REF	CF	REF	
3082101	2 SALMON PINK HEADS ON												
3082101	3 SALMON PINK DRESSED						1.15	68		1.25	72 (P>L)	1.10	103 (P>L)
3082201	3 SALMON PINK DRESSED FROZEN						1.35	68		1.32	72 (P>L)		
3082300	220 SALMON PINK CANNED						1.37	103					
3083101	2 SALMON SOCKEYE HEAD ON			1.58			1.54	103					
3083101	3 SALMON SOCKEYE DRESSED						1.11	68		1.18	72 (P>L)	1.09	103 (P>L)
3083201	3 SALMON SOCKEYE DRESSED FROZEN						1.28	68		1.25	72 (P>L)		
3083300	220 SALMON SOCKEYE CANNED						1.35	103					
3084101	1 SALMON COHO WHOLE			1.46			1.49	103					
3084101	2 SALMON COHO HEAD ON					0.60	1.00	7					
3084101	3 SALMON COHO DRESSED						1.16	38		1.15	68 (P>L)	1.25	72 (P>L)
3084201	1 SALMON COHO WHOLE FROZEN						1.35	68		0.48	19 (P>RE)	1.39	72 (P>L)
3084201	2 SALMON COHO HEAD ON FROZEN					0.60	1.00	7					
3084201	3 SALMON COHO DRESSED FROZEN						0.60	1.00	7				
3084300	220 SALMON COHO CANNED			1.58			1.49	103		0.48	19 (P>RE)	1.33	103 (P>L)
4150101	1 STEELHEAD TROUT WHOLE	0.50	1.00										
4150101	2 STEELHEAD TROUT HEAD ON	0.57	1.14										
4150101	3 STEELHEAD TROUT DRESSED	0.72	1.45				1.18	72					
4150101	5 STEELHEAD TROUT RAW FILLETS	1.00	2.86				1.26	72					
4150300	220 STEELHEAD TROUT CANNED	1.00	2.00										
4150300	220 STEELHEAD TROUT SMOKED CANNED	1.00	2.00										
4150430	220 STEELHEAD TROUT SMOKED DRESSED	0.93	1.86										
2850101	1 TROUT RAINBOW WHOLE	0.50	1.00										
2850101	2 TROUT RAINBOW GUTTED	0.57	1.14										
2850101	3 TROUT RAINBOW DRESSED	0.72	1.44										
2850101	5 TROUT RAINBOW RAW FILLETS	1.00	2.86										
2850102	5 TROUT RAINBOW COOKED FILLETS	1.10	3.14										
2850330	220 TROUT RAINBOW SMOKED CANNED	1.00	2.00										
2850420	220 TROUT RAINBOW SALTED DRESSED	1.18	2.36										
2850430	220 TROUT RAINBOW SMOKED DRESSED	0.93	1.86										
2850440	220 TROUT RAINBOW DRIED DRESSED	1.31	2.62										
2000101	1 LAKE TROUT WHOLE	0.50	1.00										
2000101	2 LAKE TROUT GUTTED	0.57	1.14	1.18	1.18								
2000101	3 LAKE TROUT DRESSED	0.72	1.45										
2000101	5 LAKE TROUT RAW FILLETS	1.00	2.86	1.79	1.79								
2000102	5 LAKE TROUT COOKED FILLETS	1.10	3.14						1.79	7,80			
2000201	5 LAKE TROUT FROZEN FILLETS												
2000420	220 LAKE TROUT SALTED DRESSED	1.18	2.36						2.33	54	1.79	7 (P>L)	
2000430	220 LAKE TROUT SMOKED DRESSED	0.93	1.86	1.79	1.79								
2000440	220 LAKE TROUT DRIED DRESSED	1.31	2.62										
3050101	1 SALMON ATL RAISED WHOLE												
3050101	2 SALMON ATL RAISED GUTTED												
3050101	3 SALMON ATL RAISED DRESSED						1.11	30					
3050101	4 SALMON ATL RAISED STEAKS					0.48		19					
3050101	5 SALMON ATL RAISED RAW FILLETS												
3050430	220 SALMON ATL RAISED SMOKED						1.54	30					
3085101	1 SALMON UNCL WHOLE	0.50	1.00										
3085101	2 SALMON UNCL HEAD ON	0.57	1.14	1.15	1.15	0.60	1.00	7		0.48	20 (P>RE)	0.60	81 (P>RE)
							1.15	33					

SPECIES	DESCRIPTION	1981		1980	1979	OTHER SOURCES						
		P>R	P>L	P>L	P>L	P>R	P>L	REF	CF	REF	CF	REF
<i>Esocidae - pikes</i>												
2610101	1	PIKE OR PICKEREL WHOLE	0.45	1.00								
2610101	2	PIKE OR PICKEREL GUTTED	0.50	1.11								
2610101	3	PIKE OR PICKEREL DRESSED	0.60	1.33								
2610101	4	PIKE OR PICKEREL STEAKS	0.69	1.54								
2610101	5	PIKE OR PICKEREL RAW FILLETS	1.00	2.86	1.82	1.82		1.82	7,80			
2610102	5	PIKE OR PICKEREL COOKED FILLETS	1.10	3.14								
2610420	220	PIKE OR PICKEREL SALTED DRESSED	0.92	2.05								
2610420	220	PIKE OR PICKEREL SALTED MEAT	1.72	3.83								
2610430	220	PIKE OR PICKEREL SMOKED DRESSED	0.75	1.67								
2610430	220	PIKE OR PICKEREL SMOKED MEAT	1.19	2.64								
2610440	220	PIKE OR PICKEREL DRIED DRESSED	1.00	2.23								
2610440	220	PIKE OR PICKEREL DRIED MEAT	2.00	4.44								

Order Cypriniformes

Cyprinidae - carps and minnows

0630101	1	CARP WHOLE	0.42	1.00								
0630101	2	CARP GUTTED	0.47	1.11								
0630101	3	CARP DRESSED	0.65	1.54								
0630101	5	CARP RAW FILLETS	1.00	3.12	2.00	2.00	1.00	2.00	1.22	60		
0630102	5	CARP COOKED FILLETS	1.10	3.44						7		
0630420	220	CARP SALTED DRESSED	1.07	2.54								
0630430	220	CARP SMOKED DRESSED	0.83	1.98								
0630440	220	CARP DRIED DRESSED	1.18	2.82								
4800101	1	GRASS CARP (WHITE AMUR) WHOLE	0.38	1.00								
4800101	2	GRASS CARP (WHITE AMUR) GUTTED	0.40	1.04								
4800101	3	GRASS CARP (WHITE AMUR) DRESSED	0.66	1.72								
4800101	5	GRASS CARP (WHITE AMUR) FILLETS	1.00	3.57								
4800102	5	GRASS CARP COOKED FILLETS	1.10	3.93								
4800420	220	GRASS CARP SALTED DRESSED	1.14	2.99								
4800430	220	GRASS CARP SMOKED DRESSED	0.88	2.31								
4800440	220	GRASS CARP DRIED DRESSED	1.25	3.28								
0720101	1	CHUBS WHOLE	0.59	1.00			0.56	1.00		7		
0720101	2	CHUBS GUTTED	0.67	1.14	1.18	1.18						
0720101	3	CHUBS DRESSED	0.80	1.35								
0720101	5	CHUBS RAW FILLETS	1.00	1.85	1.79	1.79						
0720102	5	CHUBS COOKED FILLETS	1.10	2.04								
0720201	1	CHUBS WHOLE FROZEN					0.63	1.12		7		
0720201	3	CHUBS DRESSED FROZEN					0.63	1.12		7	1.33	54 (P>L)
0720420	220	CHUBS SALTED DRESSED	1.31	2.22							1.33	54 (P>L)
0720430	220	CHUBS SMOKED DRESSED	0.98	1.65	1.69	1.69						
0720440	220	CHUBS DRIED DRESSED	1.46	2.47								

Catostomidae - suckers

0420101	1	BUFFALOFISH WHOLE	0.42	1.00								
0420101	2	BUFFALOFISH GUTTED	0.47	1.11	1.32			1.78	73			

SPECIES	DESCRIPTION	1961		1960	1979	OTHER SOURCES											
		P>RE	P>L	P>L	P>L	P>RE	P>L	REF	CF	REF	CF	REP					
0420101	3	BUFFALOFISH DRESSED	0.65	1.54													
0420101	5	BUFFALOFISH RAW FILLETS	1.00	3.12	2.00	2.00	1.00	2.00	7								
0420102	5	BUFFALOFISH COOKED FILLETS	1.10	3.44													
0420420	220	BUFFALOFISH SALTED DRESSED	1.07	2.54													
0420430	220	BUFFALOFISH SMOKED DRESSED	0.83	1.98													
0420440	220	BUFFALOFISH DRIED DRESSED	1.18	2.82													
2810101	1	QUILLBACK WHOLE	0.42	1.00													
2810101	2	QUILLBACK GUTTED	0.47	1.11													
2810101	3	QUILLBACK DRESSED	0.65	1.54													
2810101	4	QUILLBACK STEAKS	0.79	1.89													
2810101	5	QUILLBACK RAW FILLETS	1.00	3.12													
2810102	5	QUILLBACK COOKED FILLETS	1.00	3.44													
2810420	220	QUILLBACK SALTED DRESSED	1.07	2.54													
2810430	220	QUILLBACK SMOKED DRESSED	0.83	1.98													
2810440	220	QUILLBACK DRIED DRESSED	1.18	2.82													
4230101	1	SUCKERS WHOLE	0.50	1.00													
4230101	2	SUCKERS GUTTED	0.57	1.14													
4230101	3	SUCKERS DRESSED	0.72	1.45													
4230101	5	SUCKERS RAW FILLETS	1.00	2.86													
4230102	5	SUCKERS COOKED FILLETS	1.10	3.14													
4230420	220	SUCKERS SALTED DRESSED	0.05	2.36													
4230440	220	SUCKERS DRIED DRESSED	1.31	2.62													
4230430	220	SUCKERS SMOKED DRESSED	0.93	1.86													
*	101	3	SUCKER WHITE DRESSED							1.67	26						

Order Siluriformes

Ictaluridae - bullhead catfishes

0660101	1	CATFISH RAISED WHOLE						0.33	1.00	7							
0660101	1	CATFISH RAISED GUTTED							1.20	31							
0660101	5	CATFISH RAISED RAW FILLETS							2.33	31							
0660101	220	CATFISH RAISED RAW DRES & SKND							1.67	31							
0661101	1	CATFISH UNCL WHOLE	0.50	1.00													
0661101	2	CATFISH UNCL GUTTED	0.57	1.14													
0661101	3	CATFISH UNCL DRESSED	0.72	1.45	1.67	1.67											
0661101	4	CATFISH UNCL STEAKS	0.85	1.69					1.00	3.03	7						
0661101	5	CATFISH UNCL RAW FILLETS	1.00	2.86	3.03	3.03			1.00	3.03	7						
0661102	5	CATFISH UNCL COOKED FILLETS	1.10	3.14													
0661300	240	CATFISH UNCL CANNED STEWS	0.30	0.60													
0661420	220	CATFISH UNCL SALTED DRESSED	1.18	2.36													
0661430	220	CATFISH UNCL SMOKED DRESSED	0.93	1.86													
0661440	220	CATFISH UNCL DRIED DRESSED	1.31	2.62													
0661101	3	CATFISH FRESHWATER DRESSED															
0661101	5	CATFISH FRESHWATER RAW FILLETS							1.11	56							
0661201	3	CATFISH FRESHWATER DRESSED FROZ							2.22	59							
*	101	3	CATFISH FLATHEAD DRESSED						0.55	1.67	7						
									1.21	60							

SPECIES	DESCRIPTION	1981		1980		1979		OTHER SOURCES												
		P>RE	P>L	P>L	P>L	P>RE	P>L	REF	CF	REF	CF	REF								
0820201	3																			
0820201	4							1.00	3.08	7		2.50	54 (P>L)							
0820201	5							1.00	3.08	7		2.50	54 (P>L)							
0820201	161							1.00	3.08	7										
0820211	103																			
0820211	103	0.50	1.47																	
0820212	100	0.55	1.10																	
0820212	999	0.55	1.62																	
0820212	999	0.21	0.42																	
0820212	5	0.55	1.62																	
0820213	5	0.40	1.18																	
0820213	5	0.44	1.29																	
0820300	100	0.30	0.60																	
0820420	220	1.11	2.22																	
0820420	220	1.72	3.45																	
0820430	220	0.86	1.72																	
0820430	220	1.19	2.38																	
0820440	36	1.11	2.22																	
0820440	220	2.00	4.00																	
0820440	220	1.24	2.47																	
0820101	2																			
0820101	2			1.17	1.17			1.17			47,51,52,53,105									
0820101	3			1.60	1.60			1.60			51,105									
0820101	4							2.57			5	3.08	7,80 (P>L)							
0820101	5			3.08	3.08			3.13			49 (SKO)	3.08	7,80 (P>L)							
0820201	4							1.00	3.08	7,80										
0820201	5							1.00	3.08	7,80										
0820420	220			4.50	4.50															
0820421	220			4.50	4.50															
0820430	220			1.50	1.50															
0820443	220			4.88	4.88															
0822101	2			1.28				1.64		42										
0822101	2							1.18		86		1.17	93 (P>L)							
0822101	3							1.82		42		1.67	86 (P>L)							
0822101	3							1.96		42										
0822101	3			1.72				1.89		65		2.00	42 (P>L)	1.59	86 (P>L)					
0822101	3							1.56		86										
0822101	3							1.72		86										
0822101	4																			
0822101	5							1.00	3.33	7,80										
0822101	5			2.94	3.33			3.57		65		3.70	42 (P>L)	3.33	7,80 (P>L)					
0822101	5							2.63		42										
0822101	5							2.94		42										
0822101	5							4.00		86										
0822101	5							4.00		86										
0822101	40							20.00		86										
0822201	4							3.33		7,80										
0822201	5							3.33		7,80										
0822420								2.22		86										
0822101	210							2.50		65										
1480101	1	0.50	1.00					0.35		7										
1480101	2	0.56	1.12	1.14	1.14			1.14		10,25,37,47,51-53	1.18	21 (P>L)	1.16	41 (P>L)						

SPECIES	DESCRIPTION	1981		1980	1979	OTHER SOURCES							
		P>RE	P>L	P>L	P>L	P>RE	P>L	REF	CF	REF	CF	REF	
1480101	3 HADDOCK DRESSED	0.69	1.39	1.33	1.33	0.45		19					
1480101	4 HADDOCK STEAKS	0.81	1.61			1.00	2.85	7					
1480101	5 HADDOCK RAW FILLETS (SKO)	1.00	2.94	2.85	2.85		2.94	36		2.63	36 (P>L)	2.85	7 (P>L)
1480101	5 HADDOCK RAW FILLETS (SK)						2.50	2		2.86	49,80 (P>L)		
1480102	5 HADDOCK COOKED FILLETS	1.10	3.24										
1480102	999 HADDOCK AU GRATIN COOKED	0.75	1.50										
1480201	3 HADDOCK DRESSED FROZEN					0.45		19					
1480201	4 HADDOCK STEAKS FROZEN					1.00	2.85	7		2.50	54 (P>L)		
1480201	5 HADDOCK FILLETS FROZEN					1.00	2.85	7		2.50	54 (P>L)		
1480201	161 HADDOCK BLOCKS FROZEN					1.00	2.85	7					
1480211	5 HADDOCK BRD RAW FILLETS	0.50	1.47										
1480212	5 HADDOCK BRD COOKED FILLETS	0.55	1.62										
1480213	5 HADDOCK BATTER COATED FILLETS	0.44	1.29										
14802	999 HADDOCK DINNERS FROZEN	0.30	0.88										
14803	999 HADDOCK CANNED						3.86	41					
1480300	500 HADDOCK CANNED IN SAUCE	0.80	2.35										
1480420	220 HADDOCK SALTED DRESSED	1.11	2.22										
1480420	220 HADDOCK SALTED MEAT	1.72	3.45										
1480430	220 HADDOCK SMOKED DRESSED	0.86	1.72										
1480430	220 HADDOCK SMOKED FILLETS						3.60	41					
1480430	220 HADDOCK SMOKED MEAT	1.19	2.38										
14804	220 HADDOCK FINNAN HADDIES					0.64		19					
1480440	220 HADDOCK DRIED DRESSED	1.24	2.47										
1480440	220 HADDOCK DRIED MEAT	2.00	4.00										
1520101	1 HAKE RED WHOLE												
1520101	3 HAKE RED DRESSED												
1520101	5 HAKE RED RAW FILLETS												
1540101	2 HAKE WHITE GUTTED						1.34	53		1.13	105 (P>L)		
1540101	3 HAKE WHITE DRESSED						1.35	18		1.34	47,52 (P>L)		
1540101	5 HAKE WHITE RAW FILLETS						2.70	49 (SKO)					
1550101	1 HAKE UNCL WHOLE	0.50	1.00										
1550101	2 HAKE UNCL GUTTED	0.56	1.12				1.25	39					
1550101	3 HAKE UNCL DRESSED	0.69	1.39	1.34	1.34		1.34	10,25		1.43	37 (P>L)		
1550101	5 HAKE UNCL RAW FILLETS (SKO)	1.00	3.70	2.68	2.68		2.44	35		2.68	7,80 (P>L)		
1550101	5 HAKE UNCL RAW FILLETS (SK)						2.17	36					
1550102	5 HAKE UNCL COOKED FILLETS	1.10	4.07										
15503	999 HAKE UNCL CANNED						3.86	41					
1550420	220 HAKE UNCL SALTED DRESSED	1.11	2.22										
1550430	220 HAKE UNCL SMOKED DRESSED	0.86	1.72										
1550430	220 HAKE UNCL SMOKED FILLETS						3.60	41					
1550440	220 HAKE UNCL DRIED DRESSED	1.24	2.47										
1542101	3 PAC HAKE (PAC WHITING) DRESSED			1.79			1.61	42		1.78	65 (P>L)		
1542101	5 PAC HAKE (PAC WHITING) RAW FILLETS			4.00	4.00		3.13	42 (SKO)		3.33	65 (P>L)		
1542101	999 PAC HAKE (PAC WHITING) FILLETS RI						2.86	42 (SKO)					
1542101	210 PAC HAKE (PAC WHITING) MINCED FLESH						2.22	65					
5090101	1 SILVER HAKE (WHITING) WHOLE					0.33	1.00	7					
5090101	2 SILVER HAKE (WHITING) GUTTED						1.66	47					
5090101	3 SILVER HAKE (WHITING) DRESSED			1.66	1.66		1.66	10,51,52,57,105		1.67	18 (P>L)	2.17	99 (P>L)

SPECIES	DESCRIPTION	1981		1980	1979	OTHER SOURCES					
		P>RE	P>L	P>L	P>L	P>RE	P>L	REF	CF	REF	CF

Order Atheriniformes

Exocoetidae - flyingfishes

0150 1 01	90	BALLYHOO BAIT												
0150 2 01	90	BALLYHOO BAIT FROZEN												
1310 1 01	3	FLYINGFISH DRESSED												

Scomberesocidae - sauries

3220 1 01	1	SAURY WHOLE	0.50	1.00										
3220 1 01	2	SAURY GUTTED	0.61	1.22										
3220 1 01	3	SAURY DRESSED	0.70	1.41										
3220 1 01	5	SAURY RAW FILLETS	1.00	2.63										
3220 1 02	5	SAURY COOKED FILLETS	1.10	2.89										
3220 4 20	220	SAURY SALTED DRESSED	1.13	2.25										
3220 4 30	220	SAURY SMOKED DRESSED	0.88	1.75										
3220 4 40	220	SAURY DRIED DRESSED	1.25	2.51										

Order Gasterosteiformes

Centriscidae - snipefishes

*	1 01	1	SNIPEFISH SLENDER WHOLE					0.24		84				
*	1 01	3	SNIPEFISH SLENDER DRESSED						2.5	84				
*	1 01		SNIPEFISH SLENDER MINCED MEAT					4.17	84					

PRODUCT CODE	DESCRIPTION	1981		1980	1979	OTHER SOURCES			CF	REF	CP	REF
		P>RE	P>L	P>L	P>L	P>RE	P>L	REF				
0230430	220 BLUEFISH SMOKED DRESSED	0.78	1.82									
0230440	220 BLUEFISH DRIED DRESSED	1.07	2.48									

Rachycentridae - cobias

0570101	1 COBIA GUTTED							1.04	88			
0570101	3 COBIA DRESSED											
0570101	5 COBIA RAW FILLETS											
0570430	220 COBIA SMOKED											

Carangidae - jacks

2720101	5 POMPAÑO RAW FILLETS			2.63	2.63	1.00	2.63	7				
2720201	5 POMPAÑO FROZEN FILLETS						2.50	54		2.63	7 (P>L)	
0270101	1 BLUERUNNER WHOLE											
0270101	3 BLUERUNNER DRESSED											
0130440	220 BIGEYE SCAD DRIED											
0130600	999 BIGEYE SCAD											
1820101	2 JACK MACKEREL GUTTED						1.18	33				
1820101	3 JACK MACKEREL DRESSED											
1820201	3 JACK MACKEREL DRESSED FROZEN						1.67	83				
1820212	220 JACK MACKEREL DRESSED COOKED						2.17	83				
1820300	221 JACK MACKEREL CANNED			1.82	1.82							
0030101	1 AMBERJACK WHOLE		1.00									
0030101	3 AMBERJACK GUTTED						1.04	88				
0030101	5 AMBERJACK FILLETS											
0030430	220 AMBERJACK SMOKED											
0030440	220 AMBERJACK DRIED											
5230101	2 YELLOWTAIL GUTTED						1.18	33				
5230101	3 YELLOWTAIL DRESSED						1.33	33				
5230101	5 YELLOWTAIL FILLETS						3.03	33				

Coryphaenidae - dolphins

1050101	1 DOLPHIN WHOLE	0.40	1.00									
1050101	2 DOLPHIN GUTTED	0.48	1.20				1.20	88				
1050101	3 DOLPHIN DRESSED	0.56	1.39									
1050101	4 DOLPHIN STEAKS	0.65	1.61									
1050101	5 DOLPHIN RAW FILLETS	1.00	3.33									
1050102	5 DOLPHIN COOKED FILLETS	1.10	3.67									
1050420	220 DOLPHIN SALTED DRESSED	0.87	2.18									
1050420	220 DOLPHIN SALTED MEAT	1.72	4.31									
1050430	220 DOLPHIN SMOKED DRESSED	0.71	1.78									
1050430	220 DOLPHIN SMOKED MEAT	1.19	2.98									
1050440	220 DOLPHIN DRIED DRESSED	0.94	2.34									
1050440	220 DOLPHIN DRIED MEAT	2.00	5.00									

Lutjanidae - snappers

3764101	1 SNAPPER RED WHOLE	0.42	1.00									
3764101	2 SNAPPER RED GUTTED	0.47	1.11	1.08	1.08							

333/1.11 = 2.78 (filet P>L)
 1.04/0.37 = 2.81 = filet to gutted

PRODUCT CODE	DESCRIPTION	1981		1980		1979		OTHER SOURCES					
		P>RE	P>L	P>L	P>L	P>RE	P>L	REP	CF	REF	CF	REF	
1970 4 40	220	KING WHITING DRIED DRESSED	1.31	2.62									
1970 4 30	220	KING WHITING SMOKED DRESSED	0.93	1.86									
4060 1 01	1	SPOT WHOLE	0.38	1.00									
4060 1 01	2	SPOT GUTTED	0.40	1.04									
4060 1 01	3	SPOT DRESSED	0.66	1.72									
4060 1 01	5	SPOT RAW FILLETS	1.00	3.57									
4060 1 02	5	SPOT COOKED FILLETS	1.10	3.93									
4060 4 20	220	SPOT SALTED DRESSED	1.14	2.99									
4060 4 30	220	SPOT SMOKED DRESSED	0.88	2.31									
4060 4 40	220	SPOT DRIED DRESSED	1.25	3.28									

Cichlidae - cichlids

4460 1 01	1	TILAPIA WHOLE	0.38	1.00									
4460 1 01	2	TILAPIA GUTTED	0.40	1.04									
4460 1 01	3	TILAPIA DRESSED	0.66	1.72									
4460 1 01	5	TILAPIA RAW FILLETS	1.00	3.57									
4460 1 02	5	TILAPIA COOKED FILLETS	1.10	3.93									
4460 4 20	220	TILAPIA SALTED DRESSED	1.14	2.99									
4460 4 30	220	TILAPIA SMOKED DRESSED	0.88	2.31									
4460 4 40	220	TILAPIA DRIED DRESSED	1.25	3.28									

Labridae - wrasses

4380 1 01	3	TAUTOG DRESSED											
* 1 01	2	HOGFISH GUTTED					1.11	88					

Scaridae - parrotfishes

2520 1 01	1	PARROTFISH WHOLE	0.42	1.00									
2520 1 01	2	PARROTFISH GUTTED	0.47	1.11									
2520 1 01	3	PARROTFISH DRESSED	0.65	1.54									
2520 1 01	4	PARROTFISH STEAKS	0.79	1.89									
2520 1 01	5	PARROTFISH RAW FILLETS	1.00	3.12									
2520 1 02	5	PARROTFISH COOKED FILLETS	1.10	3.44									
2520 4 20	220	PARROTFISH SALTED DRESSED	1.07	2.54									
2520 4 30	220	PARROTFISH SMOKED DRESSED	0.83	1.98									
2520 4 40	220	PARROTFISH DRIED DRESSED	1.18	2.82									

Mugilidae - mullets

2347 1 01	1	MULLET WHOLE	0.50	1.00									
2347 1 01	2	MULLET GUTTED	0.57	1.14									
2347 1 01	3	MULLET DRESSED	0.72	1.45									
2347 1 01	5	MULLET RAW FILLETS	1.00	2.86									
2347 1 02	5	MULLET COOKED FILLETS	1.10	3.14									
2347 4 20	220	MULLET SALTED DRESSED	1.18	2.36									
2347 4 30	220	MULLET SMOKED DRESSED	0.93	1.86									
2347 4 40	220	MULLET DRIED DRESSED	1.31	2.62									
2347 4 * *		MULLET YUSONE					6.25	85					

PRODUCT CODE	DESCRIPTION	1981		1980		1979		OTHER SOURCES									
		P>RE	P>L	P>L	P>L	P>RE	P>L	REF	CF	REF	CF	REF					
* 1 01	1 MACKEREL UNCL WHOLE							0.45	1.00	7							
* 2 01	1 MACKEREL UNCL WHOLE FROZEN							0.50	1.11	7		0.50	20 (P>RE)				
* 2 01	3 MACKEREL UNCL DRESSED FROZEN							0.50	1.11	7		1.00	54 (P>L)		0.50	20 (P>RE)	
* 2 01	4 MACKEREL UNCL RAW STEAKS FROZEN											1.00	54 (P>L)				
* 2 01	5 MACKEREL UNCL FROZEN FILLETS									2.50	54						
* 3 00	MACKEREL UNCL CANNED							0.90	2.00	7							
* 4 21	220 MACKEREL UNCL PICKLED											0.88	20 (P>RE)				

Xiphidae - swordfishes

4320 1 01	1	SWORDFISH WHOLE	0.40	1.00				0.66	1.00	7							
4320 1 01	2	SWORDFISH GUTTED	0.48	1.20	1.25				1.33	46							
4320 1 01	3	SWORDFISH DRESSED	0.56	1.39		1.25			1.25	10,18,37,47	1.17	71 (P>L)		1.33	105		
4320 1 01	4	SWORDFISH PAW STEAKS	0.65	1.61	1.52	1.52	1.00	1.52		7,48,80							
4320 1 01	5	SWORDFISH FILLETS	1.00	3.33													
4320 1 02	5	SWORDFISH COOKED FILLETS	1.10	3.67													
4320 2 01	1	SWORDFISH WHOLE FROZEN						0.80	1.22	7		1.40	54 (P>L)				
4320 2 01	3	SWORDFISH DRESSED FROZEN						0.80	1.22	7		1.40	54 (P>L)				
4320 2 01	4	SWORDFISH RAW STEAKS FROZEN							2.00	54		1.52	7 (P>L)				
4320 2 01	5	SWORDFISH FILLETS FROZEN							2.00	54		1.52	7 (P>L)				
4320 4 30	220	SWORDFISH SMOKED DRESSED	0.71	1.78													
4320 4 30	220	SWORDFISH SMOKED MEAT	1.19	2.98													
4320 4 20	220	SWORDFISH SALTED DRESSED	0.87	2.18													
4320 4 20	220	SWORDFISH SALTED MEAT	1.72	4.31													
4320 4 40	220	SWORDFISH DRIED DRESSED	0.94	2.34													
4320 4 40	220	SWORDFISH DRIED MEAT	2.00	5.00													

Istiophoridae - billfishes

2180 1 01	3	MARLIN DRESSED							1.33	105							
2180 1 01	4	MARLIN STEAKS															

Stromateidae - butterfishes

0521 1 01	1	BUTTERFISH WHOLE	0.38	1.00													
0521 1 01	2	BUTTERFISH GUTTED	0.40	1.04													
0521 1 01	3	BUTTERFISH DRESSED	0.66	1.72													
0521 1 01	5	BUTTERFISH FILLETS	1.00	3.57													
0521 1 02	5	BUTTERFISH COOKED FILLETS	1.10	2.93													
0521 4 20	220	BUTTERFISH SALTED DRESSED	1.14	2.99													
0521 4 30	220	BUTTERFISH SMOKED DRESSED	0.88	2.31													
0521 4 40	220	BUTTERFISH DRIED DRESSED	1.25	3.28													

Scorpaenidae - scorpionfishes

2960 1 01	2	ROCKFISHES GUTTED			1.11				1.18	33		1.14	86 (P>L)				
2960 1 01	3	ROCKFISHES DRESSED			1.79	1.43			1.43	32,33		1.33	38 (P>L)		1.67	86 (P>L)	
2960 1 01	3	ROCKFISHES WESTERN CUT							1.67	86							
2960 1 01	3	ROCKFISHES EASTERN CUT							2.00	86							
2960 1 01	5	ROCKFISHES RAW FILLETS			3.45	3.45			3.45	7,15,80		3.33	33,72 (P>L)		3.70	27 (P>L)	
2960 1 01	5	ROCKFISHES FILLETS RIBS IN SKIN ON							2.38	86							

PRODUCT CODE	DESCRIPTION	1981		1980		1979		OTHER SOURCES					
		P>RE	P>L	P>L	P>L	P>RE	P>L	REF	CF	REF	CF	REF	
2960101	5	ROCKFISHES FILLETS RIBS IN SKIN OFF						4.00	86				
2960201	5	ROCKFISHES FROZEN FILLETS						3.23	54	3.45	7 (P>L)		
* 101	2	ROCKFISH SLOPE UNCL GUTTED						1.14	86				
* 101	3	ROCKFISH SLOPE UNCL DRESSED						1.67	86				
* 101	3	ROCKFISH SLOPE UNCL WESTERN CUT						1.67	86				
* 101	3	ROCKFISH SLOPE UNCL EASTERN CUT						2.00	86				
* 101	3	ROCKFISH DEMER SHLF UNCL DRESSED						1.67	86				
* 101	3	ROCKFISH DEMER SHLF UNCL EAST CUT						2.00	86				
* 101	3	ROCKFISH PELAGIC SHELF UNCL DRESSED						1.67	86				
2960101	2	ROCKFISH GREENSTRIPED GUTTED						1.14	86				
2960101	3	ROCKFISH GREENSTRIPED DRESSED						1.67	86				
2960101	3	ROCKFISH GREENSTRIPED WESTERN CUT						1.67	86				
2960101	3	ROCKFISH GREENSTRIPED EASTERN CUT						2.00	86				
2960101	5	ROCKFISH GREENSTRIPED FILLET RI SKO						4.00	86				
2949101	3	ROCKFISH WIDOW DRESSED			1.43	1.43							
2949101	5	ROCKFISH WIDOW FILLETS			5.56	5.56							
2949101	5	ROCKFISH WIDOW FILLETS RIBS IN SKO						4.54	86				
2943101	3	ROCKFISH SILVERGRAY DRESSED						1.67	86				
2943101	3	ROCKFISH SILVERGRAY EASTERN CUT						2.00	86				
2943101	5	ROCKFISH SILVERGRAY FILLETS RI SKO						4.54	86				
2941101	3	ROCKFISH REDSTRIPE EASTERN CUT						2.00	86				
2941101	5	ROCKFISH REDSTRIPE FILLETS RI SKO						4.54	86				
2940101	2	ROCKFISH DARKBLOTCHED GUTTED						1.14	86				
2940101	3	ROCKFISH DARKBLOTCHED DRESSED						1.67	86				
2940101	3	ROCKFISH DARKBLOTCHED EASTERN CUT						2.00	86				
* 101	3	ROCKFISH NORTHERN DRESSED						1.82	42				
* 101	2	ROCKFISH SHORTRAKER GUTTED						1.14	86				
* 101	3	ROCKFISH SHORTRAKER DRESSED						1.89	42	1.67	86 (P>L)		
* 101	3	ROCKFISH SHORTRAKER WESTERN CUT						1.67	86				
* 101	3	ROCKFISH SHORTRAKER EASTERN CUT						2.00	86				
* 101	5	ROCKFISH SHORTRAKER FILLETS RI SKO						4.54	86				
* 101	5	ROCKFISH SHORTRAKER FILLETS SKO						4.54	86				
2960101	2	ROCKFISH REDBANDED GUTTED						1.14	86				
2960101	3	ROCKFISH REDBANDED DRESSED						1.67	86				
2960101	3	ROCKFISH REDBANDED WESTERN CUT						1.67	86				
2960101	3	ROCKFISH REDBANDED EASTERN CUT						2.00	86				
2960101	5	ROCKFISH REDBANDED FILLETS RI SKO						4.54	86				
* 101	2	ROCKFISH DUSKY GUTTED						1.14	86				
* 101	3	ROCKFISH DUSKY DRESSED						1.67	86				
* 101	3	ROCKFISH DUSKY WESTERN CUT						1.67	86				
* 101	3	ROCKFISH DUSKY EASTERN CUT						2.00	86				
* 101	5	ROCKFISH DUSKY FILLETS RIBS IN SKO						4.54	86				
2936101	2	ROCKFISH CANARY GUTTED						1.14	86				
2936101	3	ROCKFISH CANARY DRESSED						1.67	86				
2936101	3	ROCKFISH CANARY WESTERN CUT						1.67	86				
2936101	3	ROCKFISH CANARY EASTERN CUT						2.00	86				
2936101	5	ROCKFISH CANARY FILLETS RIBS IN SKO						4.54	86				
2936101	3	ROCKFISH CANARY DRESSED						1.47	65				

PRODUCT CODE	DESCRIPTION	1981		1980	1979	OTHER SOURCES		CF	REF	CF	REF	
		P>RE	P>L	P>L	P>L	P>RE	P>L					REF
2936101	5	ROCKFISH CANARY FILLETS					3.57	65				
2936101	210	ROCKFISH CANARY MINCED FLESH					2.50	65				
2946101	2	ROCKFISH YELLOWEYE GUTTED					1.14	86				
2946101	3	ROCKFISH YELLOWEYE DRESSED					1.67	86				
2946101	3	ROCKFISH YELLOWEYE WESTERN CUT					1.67	86				
2946101	3	ROCKFISH YELLOWEYE EASTERN CUT					2.00	86				
2946420	3	ROCKFISH YELLOWEYE SALTED & SPLIT					2.22	86				
2946101	5	ROCKFISH YELLOWEYE FILLETS RI SKO					4.54	86				
* 101	2	ROCKFISH QUILLBACK GUTTED					1.14	86				
* 101	3	ROCKFISH QUILLBACK DRESSED					1.67	86				
* 101	3	ROCKFISH QUILLBACK EASTERN CUT					2.00	86				
* 101	5	ROCKFISH QUILLBACK FILLETS RI SKO					4.54	86				
2931101	2	ROCKFISH BLACK GUTTED					1.14	86				
2931101	3	ROCKFISH BLACK DRESSED					1.67	86				
2931101	3	ROCKFISH BLACK WESTERN CUT					1.67	86				
2931101	3	ROCKFISH BLACK EASTERN CUT					1.64	86				
2931101	5	ROCKFISH BLACK FILLETS RIBS IN SKO					4.00	86				
* 101	3	ROCKFISH TIGER DRESSED					1.67	86				
* 101	5	ROCKFISH TIGER FILLETS RIBS IN SKO					4.54	86				
* 101	3	ROCKFISH CHINA DRESSED					1.67	86				
2934101	3	ROCKFISH CHINA EASTERN CUT					2.00	86				
2934101	3	ROCKFISH CHINA DRESSED W/PECT GIRD					1.67	86				
2934101	5	ROCKFISH CHINA FILLETS RIBS IN SKO					4.54	86				
* 420	3	ROCKFISH ROSETHORN SALTED & SPLIT					1.54	86				
* 101	5	ROCKFISH ROSETHORN FILLETS RI SKO					4.54	86				
* 101	2	ROCKFISH ROUGHEYE GUTTED					1.22	86				
* 101	3	ROCKFISH ROUGHEYE DRESSED					1.67	86				
* 101	3	ROCKFISH ROUGHEYE WESTERN CUT					1.67	86				
* 101	3	ROCKFISH ROUGHEYE EASTERN CUT					2.00	86				
* 101	5	ROCKFISH ROUGHEYE FILLETS RI SKO					4.54	86				
2948101	3	ROCKFISH YELLOWTAIL GUTTED					2.00	86				
2948101	3	ROCKFISH YELLOWTAIL DRESSED					1.39	65				
2948101	5	ROCKFISH YELLOWTAIL FILLETS RI SKO					4.54	86				
2948101	5	ROCKFISH YELLOWTAIL FILLETS					3.57	65				
2948101	210	ROCKFISH YELLOWTAIL MINCED FLESH					2.38	65				
2959101	2	SHORTSPINE THORNYHEAD GUTTED					1.14	86				
2959101	3	SHORTSPINE THORNYHEAD DRESSED					2.13	42	1.67	86	(P>L)	
2959101	3	SHORTSPINE THORNYHEAD WESTERN CUT					1.67	86				
2959101	3	SHORTSPINE THORNYHEAD EASTERN CUT					2.00	86				
2959101	5	SHORTSPINE THORNYHEAD FILLET RI SKO					4.00	86				
2945201	3	ROCKFISH SHORTBELLY DRESSED FROZEN					1.85	83				
2945212	2	ROCKFISH SHORTBELLY DRESSED COOKED					2.63	83				
2400101	3	OCEAN PERCH ATL DRESSED					1.33	55,56				
2400101	5	OCEAN PERCH ATL RAW FILLETS		4.00	3.57		3.57	7,49 (SKO),80	4.00	7	(P>L)	
2400201	5	OCEAN PERCH ATL FROZEN FILLETS					3.23	54				
2410101	2	OCEAN PERCH PAC GUTTED					1.75	4	1.14	86	(P>L)	
2410101	3	OCEAN PERCH PAC DRESSED					1.72	42,64	1.67	86	(P>L)	
2410101	3	OCEAN PERCH PAC WESTERN CUT					1.67	86				

PRODUCT CODE	DESCRIPTION	1981		1980		1979		OTHER SOURCES			
		P>RE	P>L	P>L	P>L	P>RE	P>L	REP	CP	REF	CP

Order Pleuronectiformes

Bothidae - lefteye flounders

1260101	2	SANDDAB GUTTED						1.18	33					
1260101	5	SANDDAB RAW FILLETS						4.76	72					
* 101	2	FLOUNDERS SOUTHERN GUTTED						1.09	1					
1211101	5	FLOUNDERS SUMMER (FLOKE) FILLETS			2.63	2.63		2.50	21 (SKO)	2.63	7,48 (P>L), 80			
1211201	5	FLOUNDERS SUMMER (FLOKE) FROZ FILLET					1.00	2.63	7					
1215101	5	FLOUNDERS WITCH (GRAY) RAW FILLETS			3.45	3.33		4.00	36 (SKO)	3.33	7,49 (P>L, SKO), 80			
1215201	5	FLOUNDERS WITCH (GRAY) FROZ FILLETS					1.00	3.33	7					

Pleuronectidae - righteye flounders

1199101	5	FLOUNDERS WINTER RAW FILLETS			3.03	2.78		2.78	7,49 (SKO), 80	2.70	21 (P>L, SKO)			
1199201	5	FLOUNDERS WINTER FROZEN FILLETS					1.00	2.78	7					
1220101	5	WINTER (LEMON SOLE) RAW FILLETS			2.78	2.78		2.50	21 (SKO)	2.78	7,48,80 (P>L)			
1220201	5	WINTER (LEMON SOLE) FROZEN FILLETS					1.00	2.78	7					
1270101	2	ENG SOLE GUTTED						1.11	86					
1270101	3	ENG SOLE DRESSED						1.52	65	1.54	86 (P>L)			
1270101	5	ENG SOLE RAW FILLETS			3.33	3.33		5.00	27	3.03	65 (P>L)	3.70	72 (P>L)	
1270101	5	ENG SOLE FILLETS RIBS IN SKIN OFF						4.54	86					
1270101	210	ENG SOLE MINCED FLESH						2.17	65					
1205101	5	DAB RAW FILLETS			3.33	4.00		4.00	7,49,80 (SKO)	4.34	35 (P>L, SKO)	3.85	21 (SK)	
1205201	5	DAB FROZEN FILLETS					1.00	4.00	7					
1250101	2	FLOUNDERS ARROWTOOTH GUTTED						1.11	86					
1250101	3	FLOUNDERS ARROWTOOTH DRESSED						1.35	86					
1250101	3	FLOUNDERS ARROWTOOTH EASTERN CUT						1.67	86					
1250101	3	FLOUNDERS ARROWTOOTH DRESSED TO						1.61	86					
1250101	5	FLOUNDERS ARROWTOOTH RAW FILLETS			3.33	3.33		3.33	72					
1250101	5	FLOUNDERS ARROWTOOTH FILLETS RI SKO						4.00	86					
1250101	5	FLOUNDERS ARROWTOOTH FILLETS SKO						2.94	86					
1250101	3	FLOUNDERS ARROWTOOTH DRESSED TO						1.61	42					
1272101	2	FLATHEAD SOLE GUTTED						1.11	86					
1272101	3	FLATHEAD SOLE DRESSED						1.47	42	1.54	86 (P>L)			
1272101	3	FLATHEAD SOLE EASTERN CUT						1.67	86					
1272101	5	FLATHEAD SOLE FILLETS RIBS IN SKO						4.54	86					
1282101	2	ROCK SOLE GUTTED						1.15	86					
1282101	3	ROCK SOLE DRESSED						1.54	42,86					
1282101	3	ROCK SOLE DRESSED W/ROE						1.28	86					
1282101	3	ROCK SOLE EASTERN CUT						1.72	86					
1282101	5	ROCK SOLE FILLETS RIBS IN SKIN ON						3.57	86					
1282101	5	ROCK SOLE FILLETS RIBS IN SKIN OFF						4.54	86					
1230101	5	FLOUNDERS YELLOWTAIL RAW FILLETS			2.78	2.78		2.78	7,49,80 (SKO)	3.03	21 (P>L, SKO)			
1230201	5	FLOUNDERS YELLOWTAIL FROZEN FILLETS					1.00	2.78	7					
1265101	2	DOVER SOLE GUTTED						1.11	86					
1265101	3	DOVER SOLE DRESSED						1.30	65	1.54	86 (P>L)			
1265101	3	DOVER SOLE EASTERN CUT						1.72	86					
1265101	5	DOVER SOLE FILLETS RIBS IN SKIN OFF						4.54	86					
1265101	5	DOVER SOLE RAW FILLETS			4.00	4.00		4.17	27	3.70	65 (P>L)	3.57	72 (P>L)	

PRODUCT CODE	DESCRIPTION	1981		1980		1979		OTHER SOURCES					
		P>RE	P>L	P>L	P>L	P>RE	P>L	REF	CF	REF	CF	REF	
1265101	210 DOVER SOLE MINCED FLESH							1.92	65				
1275101	3 PETRALE SOLE EASTERN CUT							1.54	86				
1275101	5 PETRALE SOLE RAW FILLETS			3.33	3.33			3.33	27	3.22	72 (P>L)		
1280101	2 REX SOLE GUTTED							1.11	86				
1280101	3 REX SOLE DRESSED							1.54	86				
1280101	3 REX SOLE EASTERN CUT							1.72	86				
1280101	5 REX SOLE RAW FILLETS							4.54	72				
1280101	5 REX SOLE FILLETS RIBS IN SKIN OFF							4.54	86				
1290101	2 BUTTER SOLE GUTTED							1.11	86				
1290101	3 BUTTER SOLE DRESSED							1.54	86				
1290101	5 BUTTER SOLE FILLETS RIBS IN SKO							4.54	86				
1285101	5 SAND SOLE RAW FILLETS			3.33	3.33			3.22	72				
1289101	2 FLOUNDERS STARRY GUTTED							1.11	86				
1289101	5 FLOUNDERS STARRY FILLETS			3.70	3.70								
1287101	2 YELLOWFIN SOLE GUTTED							1.11	86				
1287101	3 YELLOWFIN SOLE DRESSED							1.56	42	1.54	86 (P>L)		
1287101	3 YELLOWFIN SOLE KIRIMI							2.13	42	2.08	86 (P>L)		
1287101	5 YELLOWFIN SOLE FILLETS RIBS IN SK							4.00	86				
1287101	5 YELLOWFIN SOLE FILLETS RIBS IN SK							4.54	86				
* 101	3 ALASKA PLAICE DRESSED							1.43	42	1.54	86 (P>L)		
* 420	3 ALASKA PLAICE SALTED & SPLIT							2.08	86				
1590101	1 HALIBUT WHOLE	0.45	1.00			0.51	1.00	7		0.40	20 (P>RE)		
1590101	2 HALIBUT GUTTED	0.52	1.15	1.15	1.15		1.15	10,18,25,47,51	1.16	37,38 (P>L)		1.18	33 (P>L)
1590101	3 HALIBUT DRESSED	0.62	1.39	1.33	1.33		1.33	32,33,58,62	1.35	18,41 (P>L)		0.55	19 (P>RE)
1590101	4 HALIBUT RAW STEAKS	0.75	1.67	1.67	1.43		1.79	15,80	1.67	7 (P>L)			
1590101	5 HALIBUT RAW FILLETS	1.00	2.78	2.38	2.00		2.38	7,15,80					
1590102	5 HALIBUT COOKED FILLETS	1.10	3.06										
1590201	1 HALIBUT WHOLE FROZEN					0.68	1.33	7	1.33	54 (P>L)		0.40	20 (P>RE)
1590201	3 HALIBUT DRESSED FROZEN					0.68	1.33	7	1.33	54 (P>L)		0.55	19 (P>RE)
1590201	4 HALIBUT FROZEN STEAKS					1.00	1.96	7	1.85	54 (P>L)			
1590201	5 HALIBUT FROZEN FILLETS					1.00	1.96	7	1.85	54 (P>L)			
1590420	220 HALIBUT SALTED DRESSED	0.99	2.19										
1590421	220 HALIBUT PICKLED								1.25	20 (P>RE)			
1590430	220 HALIBUT SMOKED DRESSED	0.79	1.75										
1590440	220 HALIBUT DRIED DRESSED	1.07	2.37										
1589101	5 HALIBUT PAC FILLETS							2.44	41				
1588101	2 HALIBUT ATL GUTTED							1.15	105				
1588101	5 HALIBUT ATL FILLETS							3.03	33,41				
1588201	5 HALIBUT ATL FROZEN FILLETS							3.33	41				
4679101	2 TURBOT GREENLAND GUTTED							1.11	86				
4679101	3 TURBOT GREENLAND DRESSED							1.35	86				
4679101	3 TURBOT GREENLAND EASTERN CUT							1.61	86				
4679101	3 TURBOT GREENLAND DRESSED TAIL OFF							1.54	42	1.67	86 (P>L)		
4679101	5 TURBOT GREENLAND FILLETS RIBS IN SK							3.33	86				
4679101	5 TURBOT GREENLAND FILLETS RI SKO							2.86	86				
4681101	1 TURBOT WHOLE	0.45	1.00										
4681101	2 TURBOT GUTTED	0.52	1.15					1.18	33				
4681101	3 TURBOT DRESSED	0.62	1.39					1.33	33				

PRODUCT CODE	DESCRIPTION	1981		1980		1979		OTHER SOURCES			
		P>RE	P>L	P>L	P>L	P>RE	P>L	REF	CF	REF	CF

Tetraodontidae - puffers

2760 1 01	1	PUFFER (SWELLFISH) WHOLE	0.23	1.00										
2760 1 01	2	PUFFER (SWELLFISH) GUTTED	0.26	1.12										
2760 1 01	3	PUFFER (SWELLFISH) DRESSED	0.59	2.57				4.00	46					
2760 1 01	5	PUFFER (SWELLFISH) RAW FILLETS	1.00	5.00										
2760 1 02	5	PUFFER (SWELLFISH) COOKED FILLETS	1.10	5.50										
2760 4 20	220	PUFFER (SWELLFISH) SALTED DRESSED	1.18	5.13										
2760 4 30	220	PUFFER (SWELLFISH) SMOKED DRESSED	0.90	3.90										
2760 4 40	220	PUFFER (SWELLFISH) DRIED DRESSED	1.28	5.57										
* 1 01		PUFFER NORTHERN TAILS						5.00	105					

Unclassified Fish

1400 1 01	3	GROUND FISH EASTERN CUT						1.61	86					
1400 5 00	301	GROUND FISH FISH MEAL						5.88	86					
5260 1 01	1	UNCL FISH WHOLE	0.50	1.00			0.50	1.00	9					
5260 1 01	2	UNCL FISH GUTTED	0.57	1.14										
5260 1 01	3	UNCL FISH DRESSED	0.67	1.33			0.71	1.43	9					
5260 1 01	4	UNCL FISH RAW STEAKS	0.83	1.54										
5260 1 01	5	UNCL FISH RAW FILLETS	1.00	3.03										
5260 1 02	5	UNCL FISH COOKED FILLETS	1.10	3.33										
5260 1 02		UNCL FISH AU GRATIN COOKED	0.75	1.50										
5260 1 02	100	UNCL FISH CAKES AND BALLS	0.48	0.96										
5260 2 01	39	UNCL FISH RAW PORTIONS					0.83	2.96	7					
5260 2 01	4	UNCL FISH STEAKS FROZEN					1.00	3.03	7,80	2.50	54 (P>L)			
5260 2 01	5	UNCL FISH FROZEN FILLETS					1.00	3.03	7,80	2.50	54 (P>L)			
5260 2 01 161		UNCL FISH BLOCKS FROZEN					1.00	3.03	7					
5260 2 01	1	UNCL FISH SALTWATER WHOLE FROZEN					0.60	1.82	7	2.50	20 (P>L)			
5260 2 01	3	UNCL FISH SALTWATER DRESSED FROZEN					0.60	1.82	7					
5260 2 01	1	UNCL FISH FRESHWATER WHOLE FROZEN					0.55	1.67	7	2.38	20 (P>L)			
5260 2 01	3	UNCL FISH FRESHWATER DRESSED FROZEN					0.55	1.67	7					
5260 2 01	500	UNCL FISH IN SAUCE	0.80	2.42										
5260 2 02	120	UNCL FISH COOKED DINNERS	0.30	0.91										
5260 2 11	49	UNCL FISH BRD RAW STICKS	0.50	1.52										
5260 2 11	5	UNCL FISH BRD RAW FILLETS	0.50	1.52										
5260 2 12	49	UNCL FISH BRD COOKED STICKS	0.55	1.67										
5260 2 12	5	UNCL FISH BRD COOKED FILLETS	0.55	1.67										
5260 2 13	5	UNCL FISH BATER COATED FILLETS	0.40	1.21										
5260 3 00		UNCL FISH FLAKES CANNED	1.00	2.00				3.85	16					
5260 3 00	24	UNCL GEFILTEFISH CANNED	0.60	1.20			0.6	1.00	7					
5260 3 00	100	UNCL FISH CAKES CANNED					0.48	1.45	7					
5260 3 00	110	UNCL FISH CHOWDERS CANNED	0.33	0.66										
5260 3 00	240	UNCL FISH STEWS CANNED	0.30	0.60										
5260 3 00	220	UNCL FISH CANNED	1.00	2.00										
5260 3 00		UNCL FISH MISC SPECIALTIES CANNED					0.45	1.35	7					
5260 4 20	40	UNCL FISH SALTED ROE	1.00											
5260 4 20	220	UNCL FISH SALTED DRESSED	1.05	2.09			0.50	1.50	7	0.75	9 (P>RE)			

PRODUCT CODE	DESCRIPTION	1981		1980	1979	OTHER SOURCES				CF	REF	CF	REF
		P>RE	P>L	P>L	P>L	P>RE	P>L	REF					
5260 4 21	220 UNCL FISH PICKLED					0.75		9					
5260 4 30	220 UNCL FISH SMOKED	0.82	1.65			0.56	1.70	7	0.75	9 (P>RE)			
5260 4 40	220 UNCL FISH DRIED	1.13	2.26			0.75		9					

Order Anapsida

8120 1 01	215	TURTLES WHOLE	0.25	1.00									
8120 1 01	48	TURTLES RAW STEAKS	1.00	4.00									
8120 3		TURTLES CANNED	1.00	4.00									
8120 3		TURTLES MEAT & SOUPS CANNED					0.25	1.00					

PRODUCT CODE	DESCRIPTION	1981		1980		1979		OTHER SOURCES				
		P>RE	P>L	P>L	P>L	P>RE	P>L	REF	CF	REF	CF	REF

Phylum Crustacea

Order Decapoda

7381 0 00 000	SHRIMP					0.85	1.74	7						
7381 1 01 130	SHRIMP RAW HEADLESS	0.78	1.59				1.68	75						
7381 1 01 215	SHRIMP WHOLE	0.49	1.00			0.49	1.00	7		1.00	75 (P>L)			
7381 1 02 013	SHRIMP COOKED CREOLES	0.26	0.53											
7381 1 11 200	SHRIMP BRD RAW MEATS	0.49	1.00				1.20	75		0.49	81 (P>RE)			
7381 1 61 130	SHRIMP PEELED RAW MEATS	1.00	2.04				2.08	2		2.04	75 (P>L)			
7381 1 61 215	SHRIMP PEELED FANTAIL RAW						2.00	75						
7381 1 62 13	SHRIMP PEELED COOKED MEATS	1.54	3.13				3.62	75						
7381 1 02 00	SHRIMP NEWBURG	0.28	0.57											
7381 1 01	SHRIMP SALAD	0.75	1.53											
7381 2 01 130	SHRIMP HEADLESS FROZEN					0.78	1.59	7						
7381 2 11 200	SHRIMP BRD RAW MEATS					0.49	1.00	7		1.20	75 (P>L)			
7381 2 13 200	SHRIMP BATTER COATED MEATS	0.40	0.82											
7381 2 61 200	SHRIMP PEELED RAW MEATS					1.00	2.04	7		2.04	75 (P>L)			
7381 2 62 200	SHRIMP PEELED COOKED MEATS									3.62	75 (P>L)			
7381 3 00 017	SHRIMP DIPS AND SPREADS CANNED	0.51	1.04			0.51	1.04	7						
7381 3 00 135	SHRIMP CANNED	1.57	3.21				3.70	2,75						
7381 3 00 230	SHRIMP SOUPS CANNED	0.51	1.04											
7381 3 00 231	SHRIMP BISQUES CANNED	0.51	1.04											
7381 3 00 500	SHRIMP IN SAUCES CANNED	0.51	1.04											
7381 3 21 200	SHRIMP PICKLED MEATS CANNED	0.51	1.04											
7381 4 40 215	SHRIMP DRIED HEADLESS	3.77	7.69				7.69	75						
7381 4 43 215	SHRIMP SUN DRIED WHOLE						3.77	81						

Solenoceridae - solenocerid shrimps

7330 1 01 130	SHRIMP ROYAL RED HEADLESS			1.80	1.80		1.80	78						
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Penaoidae - penaeid shrimps

7310 1 01 130	SHRIMP BROWN HEADLESS			1.61	1.61		1.61	78						
7320 1 01 130	SHRIMP PINK HEADLESS			1.60	1.60		1.60	78						
7340 1 01 130	SHRIMP WHITE HEADLESS			1.54	1.54		1.54	78						
7338 1 01 130	SHRIMP SEA BOBS HEADLESS			1.53	1.53		1.53	78						
* 1 01 215	SHRIMP SA & G WHOLE					0.49		81						
* 1 01 130	SHRIMP SA & G HEADLESS			1.59	1.59		1.67	23		1.59	75 (P>L)	0.78	81 (P>RE)	
* 1 61 200	SHRIMP SA & G PEELED FANTAIL RAW			2.00	2.00					2.00	75 (P>L)			
* 1 61 200	SHRIMP SA & G PEELED RAW			2.04	2.04		2.04	75,81						
* 1 62 200	SHRIMP SA & G PEELED COOKED			3.13	3.13		3.12	12,75						
* 1 11 200	SHRIMP SA & G BRD RAW			1.00	1.00		1.00	75						
* 4 40	SHRIMP SA & G DRIED			7.69	7.69		7.69	75						
* 3 135	SHRIMP SA & G CANNED			3.21	3.21	1.57	3.21	7		3.22	14,75 (P>L)	2.04	81 (P>L)	

Sicyoniidae - rock shrimps

7335 1 01 130	SHRIMP ROCK RAW HEADLESS						1.67	78						
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PRODUCT CODE	DESCRIPTION	1981		1980		1979		OTHER SOURCES					
		P>RE	P>L	P>L	P>L	P>RE	P>L	REF	CF	REF	CF	REF	

Pandalidae

7375 1 01 130	SHRIMP PINK RAW HEADLESS							1.89	87						
7375 1 12 215	SHRIMP PINK COOKED WHOLE							1.11	87						
7375 1 01 200	SHRIMP PINK RAW PEELED							2.78	87						
7375 1 12 200	SHRIMP PINK COOKED PEELED							4	87						
7378 1 01 130	SHRIMP SPOT RAW HEADLESS							2.13	87						
7378 1 12 215	SHRIMP SPOT COOKED WHOLE							1.11	87						
7378 1 01 200	SHRIMP SPOT RAW PEELED							2.94	87						
7378 1 12 200	SHRIMP SPOT COOKED PEELED							3.85	87						
7380 1 01 215	SHRIMP PAC & NA WHOLE							0.28	81						
7380 1 01 130	SHRIMP PAC & NA HEADLESS			1.75	1.75			1.75	11, 75	1.82	28 (P>L)		0.64	81 (P>RE)	
7380 1 61 200	SHRIMP PAC & NA PEELED RAW			3.57	3.57			3.57	13, 75, 81						
7380 1 62 200	SHRIMP PAC & NA PEELED COOKED								13						
7380 3 135	SHRIMP PAC & NA CANNED			6.25	6.25	1.75	6.25	7, 75		8.55	13 (P>L)		3.57	81 (P>L)	

Nephropidae - clawed lobsters

7270 1 01 215	LOBSTERS AM WHOLE	0.22	1.00					0.22	81	0.28	19 (P>RE)				
7270 1 02 200	LOBSTERS AM COOKED MEATS							4.50	81						
7270 1 02 215	LOBSTERS AM COOKED WHOLE	0.22	1.00												
7270 3 00 200	LOBSTERS AM MEATS CANNED	1.00	4.55					4.17	34						

Cambaridae - crayfishes

7210 1 01 215	CRAWFISH WHOLE	0.49	1.00												
7210 1 02 200	CRAWFISH COOKED MEATS	1.00	2.04												
7210 1 02 215	CRAWFISH WHOLE SOFTSHELL							0.90	102						

Palinuridae - spiny lobsters

7300 1 01 053	LOBSTERS SPINY RAW TAILS	0.70	3.04	3.03	3.03	0.60	3.03	81		3.00	78 (P>L)				
7300 1 01 215	LOBSTERS SPINY WHOLE	0.23	1.00			0.23	1.00	7		0.20	81 (P>RE)				
7300 1 01 200	LOBSTERS SPINY MEAT	1.00	4.35	4.35	4.35										
7300 1 02 053	LOBSTERS SPINY COOKED TAILS	0.70	3.04												
7300 2 01 053	LOBSTERS SPINY RAW TAILS					0.69	3.00	7		3.03	7 (P>L)				
7300 2 11	LOBSTERS BREADED	0.50	2.17												
7300 3 00 500	LOBSTERS SPINY CANNED IN SAUCES	0.27	1.17												

Lithodidae - stone and king crabs

7090 1 01 215	CRABS KING WHOLE	0.19	1.00			0.20		81							
7090 1 01 200	CRABS KING RAW MEATS			5.00	5.00		5.00	77							
7090 1 02 033	CRABS KING COOKED LEGS	0.50	2.63												
7090 1 02 044	CRABS KING COOKED SECTIONS	0.40	2.11	1.75	1.75										
7090 1 02 200	CRABS KING COOKED MEAT	1.00	5.26												
7090 3 00 200	CRABS KING MEAT	1.00	5.26			1.00	5.33	7							
7090 1 01 44	CRABS KING (R, BR, G) SECTIONS						1.45	87							
7090 1 02 215	CRABS KING (R, BR, G) CKD WHOLE						1.09	87							
7090 1 02 44	CRABS KING (R, BR, G) CKD SECTIONS						1.67	87							

PRODUCT CODE	DESCRIPTION	1981		1980	1979	OTHER SOURCES							
		P>RE	P>L	P>L	P>L	P>RE	P>L	REF	CF	REF	CF	REF	
7190202101	CRABS UNCL COOKED PATTIES	0.46	2.09										
719010116	CRABS UNCL DEVEILED	0.22	1.00										
7190300016	CRABS UNCL DEVEILED CANNED	0.29	1.32										
7190300017	CRABS UNCL DIPS/SPREADS CANNED	0.29	1.32										
7190300	CRABS UNCL SMOKED CANNED	0.29	1.32										
7190300200	CRABS UNCL MEAT CANNED	0.98	4.45			0.98	7.00	7					
7190101	CRABS UNCL SALAD	0.50	2.27										

Phylum Mollusca

Class Bivalvia

Mytilidae

7810101204	MUSSELS SEA SHUCKED						3.50	18		3.85	87 (P>L)	5.86	105
7810101204	MUSSELS SEA CULTURED SHUCKED						5.00	87					
7810102200	MUSSELS SEA STEAMED						7.14	87					
7810201500	MUSSELS SEA RAW IN SAUCE	1.50	1.50										
7810300215	MUSSELS SEA WHOLE CANNED	2.00	2.00										
7810101204	MUSSELS BLUE SHUCKED MEATS						5.86	47					

Pectinidae

8001101204	SCALLOPS BAY RAW SHUCKED MEATS	1.00	1.00	8.33	8.33		8.24	47,105					
8001111215	SCALLOPS BAY BRD RAW WHOLE	0.50	0.50										
8005101204	SCALLOPS CALICO RAW SHUCKED MTS	1.00	1.00				8.30	105					
8005211215	SCALLOPS CALICO BRD RAW WHOLE	0.50	0.50										
8009101204	SCALLOPS SEA RAW SHUCKED MEATS	1.00	1.00				8.33	47,105					
8009111215	SCALLOPS SEA BRD RAW WHOLE	0.50	0.50										
8007101204	SCALLOPS ICELAND RAW SHUCKED MEATS						8.33	105					
8015201215	SCALLOPS UNCL WHOLE						0.12	7					
8015201204	SCALLOPS UNCL RAW SHUCKED MEATS						1.00	8.65	7	8.30	105 (P>L)		

Ostreidae

* 101215	OYSTERS UNCL IN SHELL						0.12	19		0.06	7 (P>RE)		
* 101204	OYSTERS UNCL SHUCKED	1.00	1.00										
* 102	OYSTERS UNCL STEAMED	2.00	2.00				1.50	76					
* 201204	OYSTERS UNCL SHUCKED FROZEN						1.00	15.30	7				
* 211	OYSTERS UNCL BRD RAW	0.50	0.50				1.67	76					
* 3 215	OYSTERS UNCL WHOLE CANNED	2.00	2.00										
* 3	OYSTERS UNCL BISQUES CANNED	0.29	0.29				0.29	4.47	7				
* 3	OYSTERS UNCL SMOKED CANNED	2.00	2.00				2.00	47.74	7				
* 3	OYSTERS UNCL STEWS CANNED	0.29	0.29				0.29	4.47	7	5.00	76 (P>L)		
7890101204	OYSTERS EAST RAW SHUCKED MEATS						9.80	18		15.08	47 (P>L)		
7920201204	OYSTERS PAC SHUCKED MEATS FROZ						7.14	79					
7890300	OYSTERS ATL & GULF CANNED						2.00	30.60	7				
7920300	OYSTERS PACIFIC CANNED						2.77	42.38	7				

PRODUCT CODE	DESCRIPTION	1981		1980	1979	OTHER SOURCES							
		P>RE	P>L	P>L	P>L	P>RE	P>L	REF	CF	REF	CF	REF	
<i>Cardiidae</i>													
* 1 01 204	COCKLES EDIBLE MEATS							2.38	87				
<i>Mactridae</i>													
7690 1 01 204	CLAMS SURF RAW SHUCKED MEATS							7.10	18		5.24	47,105 (P>L)	
<i>Solenidae</i>													
7600 1 01 204	CLAMS RAZOR RAW SHUCKED MEATS							2.80	18		2.63	29 (P>L)	2.27 87 (P>L)
7600 1 01 204	CLAMS RAZOR COOKED MEATS							3.79	87				
7600 3 00 215	CLAMS RAZOR WHOLE MEATS CANNED							4.00	29				
<i>Tellinidae</i>													
* 1 01 204	CLAMS MACOMA EDIBLE MEATS							1.89	87				
<i>Arctiidae</i>													
7540 1 01 204	OCEAN QUAHOGS RAW SHUCKED MEATS							8.00	47		8.25	105	
<i>Veneridae</i>													
7480 1 01 204	CLAMS HARD RAW SHUCKED MEATS	1.00	1.00					7.10	18		7.51	47 (P>L)	4.17 79 (P>L)
7720 1 01 204	QUAHOG NORTHERN SHUCKED MEATS							7.51	105				
<i>Myidae</i>													
7630 1 01 204	CLAMS SOFT RAW SHUCKED MEATS							3.90	18		4.90	47,105 (P>L)	1.75 87 (P>L)
7720 1 01 204	CLAMS UNCL SHUCKED	1.00	1.00										
7720 2 11	CLAMS UNCL BRD STRIPS	0.50	0.50										
7720 2 11	CLAMS UNCL BRD WHOLE	0.50	0.50										
7720 3	CLAMS UNCL CHOWDER CANNED	0.33	0.33					0.33	1.93	7			
7720 3	CLAMS UNCL MINCED CANNED	1.87	1.87					1.87	10.82	7			
7720 3 215	CLAMS UNCL WHOLE CANNED	1.87	1.87					1.87	10.82	7			
7720 3	CLAMS UNCL SPECIALTIES CANNED							0.31	1.81	7			
<i>Hiatellidae</i>													
7500 1 01 204	CLAMS GEODUCK SHUCKED							3.03	87				
7500 1 01	CLAMS GEODUCK STEAKS							4.54	87				
7500 1 01	CLAMS GEODUCK NECKS							8.33	87				
7500 1 01 210	CLAMS GEODUCK MINCED												
Class Gastropoda													
<i>Haliotididae</i>													
7390 1 01 048	ABALONE RAW STEAKS	1.00	1.00					5.00	79		4.00	87 (P>L)	
7390 1 01 200	ABALONE SHUCKED ALASKA PRODUCTS	1.00	1.00										
7390 4 40 130	ABALONE DRIED							10.00	87				

PRODUCT CODE	DESCRIPTION	1981		1980	1979	OTHER SOURCES					
		P>RE	P>L	P>L	P>L	P>RE	P>L	REF	CF	REF	CF

Fissurellidae / Acmaeidae / Lepetidae

7780101204	LIMPETS SHUCKED	1.00	1.00										
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Littorinidae

7980101204	PERIWINKLES SHUCKED	1.00	1.00			4.10	18		4.17	47,105 (P>L)			
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Melongenidae

7750101200	CONCHS RAW MEATS	1.00	1.00			3.14	105		3.90	18 (P>L)	3.14	47 (P>L)	
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7750300131	CONCHS NATURAL	1.00	1.00			1.00	3.30	7					
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* 101204	SNAILS EDIBLE MEATS					3.70	87						
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9106101215	UNCL SHELLFISH WHOLE					0.36	1.00	7					
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9106101204	UNCL SHELLFISH SHUCKED	1.00	1.00										
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9106211200	UNCL SHELLFISH BRD RAW MEATS	0.50	0.50										
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9106213120	UNCL SHELLFISH BATTERED DINNER	0.40	0.40										
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9106300110	UNCL SHELLFISH CHOWDERS CANNED	0.33	0.33										
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9106300231	UNCL SHELLFISH BISQUES CANNED	0.29	0.29										
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9106600000	UNCL SHELLFISH					0.70	1.96	7					
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9106300000	UNCL SHELLFISH MISC SPEC CANNED					0.15	0.42	7					
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Class Cephalopoda

Loliginidae / Ommastrephidae

8030101131	SQUID WHOLE	0.60	1.00			1.00	1.00	7	0.94	7 (P>RE)			
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8030201131	SQUID WHOLE FROZEN	1.00	1.67			1.00	1.00	7					
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8030300131	SQUID CANNED	0.94	1.57			0.94	0.94	7	1.25	8 (P>L)			
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101	SQUID GUTTED						1.35	101					
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101	SQUID SKINNED						1.72	101					
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440	SQUID "DARUMA"						4.54	101					
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440	SQUID "SAKI-IKA"						6.25	101					
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Loliginidae

8030101131	SQUID CALIF MARKET WHOLE					0.52	1.00	100					
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8030201131	SQUID CALIF MARKET WHOLE FROZEN					0.45	1.00	100					
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8030101204	SQUID LONGFIN EDIBLE MEATS					1.00	1.41	87					
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8030101	SQUID LONGFIN MANTLE W/FINS					1.00	1.92	87					
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8030101	SQUID LONGFIN MANTLE W/O FINS					1.00	2.56	87					
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8030101	SQUID LONGFIN TENTACLES					1.00	5.88	87					
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8030101	SQUID LONGFIN FINS					1.00	8.33	87					
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Ommastrephidae

8031101215	SQUID SHORTFIN WHOLE					0.66	1.00	97					
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8031101	SQUID SHORTFIN MANTLE					1.00	2.94	97					
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8031101	SQUID SHORTFIN TENTACLES					1.00	4.54	97					
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8031101	SQUID SHORTFIN FINS					1.00	9.09	97					
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PRODUCT CODE	DESCRIPTION	1981		1980	1979	OTHER SOURCES					
		P>RE	P>L	P>L	P>L	P>RE	P>L	REF	CF	REF	CF

Octopodidae

7860 1 01 215	OCTOPUS WHOLE	0.50	1.00										
7860 1 01 2	OCTOPUS GUTTED						1.11	86	1.25	87 (P>L)			
7860 1 01 2	OCTOPUS GUTTED SKIN OFF						1.54	87					
7860 1 01 223	OCTOPUS RAW DRESSED	1.00	2.00				1.18	86					
7860 4 20	OCTOPUS SALTED MEAT	2.27	4.54										

Phylum Echinodermata

8050 1 01 040	SEA URCHINS ROE	1.00					5.88	74	14.28	104 (P>L)			
8050 1 01 215	SEA URCHINS WHOLE	0.05	1.00			0.07	1.00	104					
8050 2 01 040	SEA URCHINS ROE FROZEN	1.00											
8085 1 01	SEA CUCUMBERS GUTTED						2.78	87					
8085 1 01 204	SEA CUCUMBERS EDIBLE MEAT						4.00	87					
8085 1 02 204	SEA CUCUMBERS COOKED MEAT						7.69	87					
8085 4 40 000	SEA CUCUMBERS DRIED MEAT						20.00	87					