

USE + NOTIFY Tom if needed species are NOT LISTE



**UNITED STATES DEPARTMENT OF COMMERCE
National Oceanic and Atmospheric Administration
NATIONAL MARINE FISHERIES SERVICE**

Room 1000
600 South Maestri Place
New Orleans, LA 70130

September 19, 1986

Flowers

TO: All Alabama, Mississippi, and Louisiana Fishery Reporting Specialists and Port Agents

FROM: F/SECx1134 - Thomas R. Dawley *Thomas R. Dawley*
Supervisory Fishery Reporting Specialist

SUBJECT: Conversion Factors

It is the policy of the National Marine Fisheries Service that all landings data shall be presented on a round (live) weight basis, with the exception that for mollusks the meat weights shall be used, excluding the weight of the shells.

All Alabama and Mississippi Landings data entered onto NOAA Form 88-17, "State Landings - Fish and Shellfish Purchases (Alabama and Mississippi)" and all Louisiana Landings data entered onto NOAA Form 88-12, "Report of Fish and Shellfish Caught or Purchased from Fishermen in Louisiana" should be entered on this basis.

The enclosed listing of "Conversion Factors for Fish and Shellfish Used in the United States," dated January 14, 1980 is your reference for this.

Please let me know if:

- 1) you have been using any conversion factors that are different from these, (?!)
- 2) you have been using any conversion factors that are not included here, or
- 3) you require any conversion factors that are not included here.

Of course, you should always be careful to properly convert the ex-vessel price per pound whenever you convert the pounds, so as to insure that when the converted pounds and price are multiplied the resulting ex-vessel value is correct.

Please let me know if you have any questions regarding these procedures.

Enclosure

cc: AL DCNR DMR - Tatum
AL DCNR DMR - Lazauski
MS DWC BMR - Deegen
LDWF - Boudreaux
LSU CWR CFI - Bane
LSU CWR CFI - Russell
F/S21 - Thompson
F/SECx113 - Snell



F/SR1/WC
1/14/80

CONVERSION FACTORS
Fish and Shellfish

Species and product	Conversion factors	
	Live to product weight	Product weight to live
FISH		
Amberjack <i>guttred</i>	0.81	1.24
Bluefish		
Guttred	0.92	1.09
Fillets		
Steaks		
Bonito <i>- gutted</i>		1.15
Buffalofish		
Guttred	0.76	1.32
Fillets	0.50	2.00
Steaks		
Smoked		
Butterfish <i>guttred</i>		1.04
Carp		
Guttred	0.76	1.32
Fillets	0.50	2.00
Steaks		
Smoked		
Catfish and Bullheads		
Guttred	0.90	1.11
Dressed	0.60	1.67
Fillets	0.33	3.03
Steaks		
Catfish, Gattopsail		
Guttred	0.85	1.18

Species and product	Conversion factors	
	Live to product weight	Product weight to live
FISH-Continued		
Chubs		
Gutted	0.85	1.18
Dressed		
Filletts	0.56	1.79
Smoked, dressed	0.59	1.69
<i>Cobia gutted</i>	0.85	1.18
Cod, Atlantic		
Gutted	0.86	1.17
Dressed	0.62	1.60
Filletts	0.32	3.08
Steaks		
Canned		
Salted or Pickled, dressed (skinned or boned)	0.22	4.50
Smoked-whole, heads-off	0.67	1.50
Sun-dried, dressed	0.20	4.88

Species and product	Conversion factors	
	Live to product weight	Product weight to live
FISH-Continued		
Cod, Pacific		
Gutted	0.78	1.28
Dressed	0.58	1.72
Fillets	0.34	2.94
Steaks		
Croaker		
Gutted	0.75	1.33
Fillets	0.33	3.03
Cusk		
Gutted	0.88	1.13
Dressed		
Fillets	0.37	2.69
Drum, unclassified		
Gutted	0.75	1.33
Dressed	0.66	1.52
Fillets	0.33	3.03
Drum, Red (large 3 1/2")		
Gutted	0.93	1.08
Dolphin gutted		1.20

Species and product	Conversion factors	
	Live to product weight	Product weight to live
FISH-Continued		
Flounders, Atlantic (NES)		
Gutted	0.83	1.20
Fillets	0.36	2.82
Flounder, Atlantic, Blackback		
Gutted		
Fillets	0.33	3.03
Flounder, Atlantic, Dab		
Gutted		
Fillets	0.30	3.33
Flounder, Atlantic, Fluke		
Gutted		
Fillets	0.38	2.63
Flounder, Atlantic, Grey Sole		
Gutted		
Fillets	0.29	3.45
Flounder, Atlantic, Lemon Sole		
Gutted		
Fillets	0.36	2.78
Flounder, Atlantic, Yellowtail		
Gutted		
Fillets	0.36	2.78
<i>Flounder, Atlantic and Gulf, Unclassified</i>		
<i>Gutted</i>	<i>0.85</i>	<i>1.18</i>

Species and product	Conversion factors	
	Live to product weight	Product weight to live
FISH-Continued		
Flounders, Pacific		
Gutted	0.88	1.14
Dressed	0.72	1.39
Fillets	0.29	3.45
Flounder, Pacific, Arrowtooth		
Gutted		
Fillets	0.30	3.33
Flounder, Pacific, Dover Sole		
Gutted		
Fillets	0.25	4.00
Flounder, Pacific, English Sole		
Gutted		
Fillets	0.30	3.33
Flounder, Pacific, Petrale Sole		
Gutted		
Fillets	0.30	3.33
Flounder, Pacific, Rex Sole		
Gutted		
Headed, skinned, trimmed	0.50	2.00
Flounder, Pacific, Sand Sole		
Gutted		
Fillets	0.30	3.33

Species and product	Conversion factors	
	Live to product weight	Product weight to live
FISH-Continued		
Flounder, Pacific, Starry		
Gutted		
Filletts	0.27	3.70
Flounder, Pacific, Turbot		
Gutted		
Filletts	0.30	3.33
Groupers		
Gutted	0.76	1.31
Filletts	0.38	2.63
Steaks		
Haddock		
Gutted	0.88	1.14
Dressed	0.75	1.33
Filletts	0.35	2.85
Hake, White		
Gutted		
Dressed	0.75	1.34
Filletts	0.37	2.68

Species and product	Conversion factors	
	Live to product weight	Product weight to live
FISH-Continued		
Hake, Pacific (Whiting, Pacific)		
Dressed	0.56	1.79
Fillets	0.25	4.00
Halibut		
Gutted	0.87	1.15
Dressed	0.75	1.33
Fillets	0.42	2.38
Steaks	0.60	1.67
Herring, Lake		
Gutted	0.85	1.18
Fillets	0.60	1.67
Salted, dressed	0.45	2.22
Smoked, dressed	0.50	2.00
Herring, Sea		
Dressed		
Fillets	0.57	1.75
Canned		
Sardines		
Other		
Salted or pickled, dressed (split)	0.45	2.22

Species and product	Conversion factors	
	Live to product weight	Product weight to live
FISH-Continued		
Jack Mackerel		
Canned	0.55	1.82
<i>King whiting</i>	<i>0.95</i>	<i>1.18</i>
Canned Lake Trout		
Gutted	0.85	1.18
Fillets	0.56	1.79
Smoked, dressed	0.56	1.79
Lingcod		
Gutted		
Dressed	0.70	1.43
Fillets	0.30	3.33
Mackerel, Atlantic		
Fillets	0.45	2.22
Canned	0.50	2.00
Pickled or salted, dressed	0.50	2.00
Mackerel, King		
Gutted	0.85	1.18
Fillets	0.55	1.82
Mackerel, Spanish		
Gutted	0.84	1.19
Fillets	0.57	1.75

Species and product	Conversion factors	
	Live to product weight	Product weight to live
FISH-Continued		
Menhaden		
Fish meal	0.21	4.81
Ocean Perch, Atlantic		
Fillets	0.25	4.00
Ocean Perch, Pacific		
Fillets	0.28	3.57
<i>Paralichthys, Sp. 4, Sp. 11</i> <i>Gutted</i> Perch, Pacific	0.37	2.70
Fillets	0.28	3.57
Pike or Pickerel		
Fillets	0.55	1.82
Pollock, Alaska		
Gutted	0.79	1.27
Dressed	0.62	1.61
Fillets	0.27	3.70
Pollock, Atlantic		
Gutted	0.89	1.13
Fillets	0.40	2.46
Pompano		
<i>Gutted</i> Fillets	0.76	1.31
Fillets	0.38	2.63
<i>Red, bigeye (gutted)</i>		1.04

Species and product	Conversion factors	
	Live to product weight	Product weight to live
FISH-Continued		
Rockfish		
Gutted	0.90	1.11
Dressed	0.56	1.79
Fillets	0.29	3.45
Rockfish, Widow		
Gutted		
Dressed	0.70	1.43
Fillets	0.18	5.56
Sablefish		
Dressed	0.70	1.43
Fillets	0.33	3.03
Steaks	0.40	2.50
Salted, dressed	0.48	2.08
Smoked, trimmed fillet pieces (skin on)	0.28	3.57

Species and product	Conversion factors	
	Live to product weight	Product weight to live
FISH-Continued		
Salmon		
Gutted	0.87	1.15
Dressed	0.77	1.30
Fillets	0.50	2.00
Steaks	0.60	1.67
Canned		
All species	0.66	1.52
Chinook	0.66	1.52
Sockeye	0.69	1.46
Coho	0.63	1.58
Pink	0.63	1.58
Chum	0.62	1.62
Smoked, dressed	0.40	2.50
Light smoked, dressed	0.62	1.60
(sides untrimmed)		
Pickled or salted, dressed	0.67	1.50
Sauger		
Gutted		
Fillets	0.44	2.27

Species and product	Conversion factors	
	Live to product weight	Product weight to live
FISH-Continued		
<i>Scup or Porgy (gutted)</i> Sea Bass		1.04
Gutted		
Filletts	0.50	2.00
Sea Trout		
<i>6.11 x d</i> Filletts	0.81 0.33	1.24 3.03
Steaks		
<i>Sea Catfish (Wolf fish) gutted</i> Shad		1.12
Filletts	0.33	3.03
Canned	0.54	1.84
Sharks		
Gutted	0.83	1.20
Filletts	0.65	1.54
<i>Fins</i>	0.835	25.6
Sharks, Grayfish (Spiny Dogfish)		
Gutted	0.83	1.20
Filletts	0.37	2.70
<i>8% for fins</i>		
Sheepshead		
Gutted	0.85	1.17
Filletts	0.33	3.03
Snapper, Red		
Gutted	0.93	1.08 1.11
<i>head off + gutted</i> Filletts	0.50	1.54 2.00
Steaks	0.70	1.43
<i>Spot gutted</i>		1.04

Species and product	Conversion factors	
	Live to product weight	Product weight to live
FISH-Continued		
Sturgeon		
Gutted	0.83	1.20
Dressed	0.80	1.25
Fillets	0.35	2.85
Smoked, dressed	0.40	2.50
Canned, smoked	0.60	1.67
Swordfish		
Gutted	0.80	1.25
Dressed (heads off + gutted)		1.39
Steaks	0.66	1.52
Tilefish		
Gutted	0.91	1.09
Fillets	0.35	2.87
Tuna, Albacore		
Gutted	0.90	1.11
Dressed	0.80	1.25
Canned Tuna, Skipjack	0.53	1.89
Canned Tuna, Bigfin	0.50	1.25
Dressed Tuna, Skipjack		
Gutted		
Dressed	0.80	1.25
Canned	0.48	2.08
Triggerfish - heads off + gutted		1.72
" gutted		1.04
Fillets		3.57

Species and product	Conversion factors	
	Live to product weight	Product weight to live
FISH-Continued		
Tuna, Yellowfin		
Gutted	0.90	1.11
Dressed	0.80	1.25
Canned	0.48	2.08
White Bass		
Gutted		
Fillets	0.41	2.44
Whitefish		
Gutted	0.85	1.18
Fillets	0.55	1.82
Smoked, dressed	0.56	1.79
Whiting		
Dressed	0.60	1.66
Fillets	0.33	3.03
Whiting, Pacific (Hake, Pacific)		
Dressed	0.56	1.79
Fillets	0.25	4.00
Wolffish		
Gutted	0.83	1.20
Fillets	0.35	2.86
Yellow Perch		
Gutted		
Fillets	0.44	2.27

Species and product	Conversion factors	
	Live to product weight	Product weight to live
FISH-Continued		
Yellow Pike		
Gutted		
Filletts	0.45	2.22
SHELLFISH		
Crabs, Blue, <i>Hard</i>		
Meat	0.14	7.14
Crabs, Dungeness		
Cooked sections	0.52	1.92
Meat	0.24	4.17
Crabs, King		
Cooked sections	0.57	1.75
Meat	0.20	5.00
Crabs, Snow		
Cooked Sections	0.47	2.13
Meat	0.20	5.00
Lobster, Spiny		
Tails	0.33	3.03 3.00 3.03
Meat	0.23	4.35
<i>Lobster, Slipper</i> Tails	0.25	4.00
Scallops		
Meat	0.12	8.33
<i>Crabs, Blue, Soft</i>		
FL: 1 dozen = 3 lbs.		
LA: 1 dozen = 5 lbs.		
<i>Bulldozer (TLs)</i>		4.0

Species and product	Conversion factors	
	Live to product weight	Product weight to live
SHELLFISH-Continued		
Shrimp		
South Atlantic and Gulf:		
Headless		
Brown	0.62	1.61
Pink	0.62	1.60
White	0.65	1.54
Royal Red	0.56	1.80
Sea Bobs	0.65	1.53
Rock		1.67
All species	0.63	1.59
Peeled fantail, raw	0.50	2.00
Peeled, raw	0.49	2.04
Peeled, cooked	0.32	3.13
Breaded, raw (includes fantail)	1.00	1.00
Dried	0.13	7.69
Canned	0.31	3.21
Pacific and North Atlantic:		
All species, headless	0.57	1.75
Peeled, raw	0.28	3.57
Canned	0.16	6.25