



JUN 22 1990

MEMORANDUM FOR: Office, Regional and Science Directors, NMFS

FROM: Mark C. Holliday, Acting Chief *ma*
Fisheries Statistics Division

SUBJECT: Conversion Factor Documentation and Update

The attached tables document and update conversion factors for fishery products. Our objective is to include all products important to any Regional Office so that all of NMFS can use the same list. In the past, conversion factors have been revised continuously, but there was little documentation recorded. While it is important to update conversion factors (on an annual basis if possible), it is equally important to document the sources.

The tables list old and new conversion factors for various fishery products in taxonomic order. Attachment A explains the procedure used to document and update the list of conversion factors. An index (Attachment B) is provided for those who would like to continue using an alphabetical list. A reference list (Attachment C) and a list of definitions and abbreviations (Attachment D) are also attached. Please have your staff review the tables for their comments and suggestions. For example, please supply documented conversion factors for other species/products not shown, or alternate conversion factors for the species/products listed. Should there be more products, fewer products, or more detail by species, size or season?

Please supply your feedback by July 31st to Marta Nammack (FTS: 427-2328, commercial: 301-427-2328) at NOAA, NMFS, F/RE1, 1335 East-West Highway, Room 8319, Silver Spring, MD 20910. Comments will be analyzed and an approach for additional research, including possible sampling options, will be developed for FY 91. Your input is appreciated. Thank you for your help.

Attachments

cc: Statistical Area Supervisors



F/RE1-Holliday

shark fins conversion
28.6

1981 1990 1979

SPECIES	DESCRIPTION	OTHER SOURCES									
		P>L	P>L	P>L	P>L	P>L	P>L	P>L	P>L	P>L	P>L

P>L P>L P>L

Phylum Vertebrata

Order Squaliformes

Orectolobidae - carpet sharks

3480101	3	SHARK NORSE 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				

SPICES	DESCRIPTION												
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Squalidae - dogfish sharks

3521101	2	SPINY DOGFISH GUTTED			1.20	1.20		1.15	50		1.43	86 (P>L)		
3521101	3	SPINY DOGFISH DRESSED						1.20	18,47					
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					

Squatiridae - angel sharks

3519101	3	SHARK ANGEL PACIFIC DRESSED						2.00	95				
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Order Rajiformes

Pristidae - sawfishes

3230101	1	SANFISH WHOLE	0.40	1.00									
3230101	2	SANFISH GUTTED	0.48	1.20									
3230101	3	SANFISH DRESSED	0.56	1.39									
3230101	4	SANFISH STEAKS	0.65	1.61									
3230101	5	SANFISH RAW FILLETS	1.00	3.33									
3230102	5	SANFISH COOKED FILLETS	1.10	3.67									
3230420	220	SANFISH SALTED DRESSED	0.87	2.18									
3230420	220	SANFISH SALTED MEAT	1.72	4.31									
3230430	220	SANFISH SMOKED DRESSED	0.71	1.78									
3230430	220	SANFISH SMOKED MEAT	1.19	2.98									
3230440	220	SANFISH DRIED DRESSED	0.94	2.34									
3230440	220	SANFISH 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	J	STURGEON DRESSED	0.56	1.39	1.15	1.25		1.15	18		1.20	25 (P>L)	1.33 39 (P>L, SKO)

SPECIES	DESCRIPTION	WT	PRICE	UNIT	QTY	AMOUNT	DATE	BY	REMARKS
4410430	220 LADYPISH SMOKED DRESSED	0.53	1.86						
4410440	220 LADYPISH DRIED DRESSED	1.31	2.62						

Order Anguilliformes

Anguillidae - freshwater eels

1141101	1	EELS WHOLE	0.50	1.00					
1141101	2	EELS GUTTED	0.56	1.11					
1141101	3	EELS DRESSED	0.62	1.25					
1141101	3	EELS DRESSED & SKINNED					1.33	39,40	(SKO)
1141101	5	EELS RAW FILLETS	1.00	2.22					
1141102	5	EELS COOKED FILLETS	1.10	2.44					
1141420	220	EELS SALTED DRESSED	0.94	1.88					
1141430	220	EELS SMOKED DRESSED	0.76	1.51					
1141440	220	EELS DRIED DRESSED	1.02	2.03					

Order Clupeiformes

Clupeidae - herrings

0010101	1	ALEWIVES WHOLE	0.59	1.00					
0010101	2	ALEWIVES GUTTED	0.67	1.14					
0010101	3	ALEWIVES DRESSED	0.80	1.35					
0010101	5	ALEWIVES RAW FILLETS	1.00	1.85			2.33	17	
0010102	5	ALEWIVES COOKED FILLETS	1.10	2.04					
0010300	40	ALEWIVES ROE CANNED	1.00						
0010300	220	ALEWIVES CANNED	1.00	1.69		1.00	2.11	7	
0010420	220	ALEWIVES SALTED	1.31	2.22					
0010421	220	ALEWIVES PICKLED	0.80	1.35					
0010430	220	ALEWIVES SMOKED	0.98	1.65					
0010440	220	ALEWIVES DRIED	1.46	2.47					
1730101	1	HICKORY SHAD WHOLE	0.59	1.00					
1730101	2	HICKORY SHAD GUTTED	0.67	1.14					
1730101	3	HICKORY SHAD DRESSED	0.80	1.35					
1730101	5	HICKORY SHAD RAW FILLETS	1.00	1.85					
1730102	5	HICKORY SHAD COOKED FILLETS	1.10	2.04					
1730420	220	HICKORY SHAD SALTED DRESSED	1.31	2.22					
1730430	220	HICKORY SHAD SMOKED DRESSED	0.98	1.65					
1730440	220	HICKORY SHAD DRIED DRESSED	1.46	2.47					
3474101	1	AM SHAD WHOLE	0.59	1.00					
3474101	2	AM SHAD GUTTED	0.67	1.14			1.18	33	
3474101	3	AM SHAD DRESSED	0.80	1.35			1.33	33	
3474101	5	AM SHAD RAW FILLETS	1.00	1.85	3.03	3.03	3.03	7,33	
3474102	5	AM SHAD COOKED FILLETS	1.10	2.04					
34743	999	AM SHAD CANNED	1.00	1.69	1.84	1.84	0.90	2.00	7
3474300	40	AM SHAD ROE	1.00						
3474420	220	AM SHAD SALTED DRESSED	1.31	2.22					
3474430	220	AM SHAD SMOKED DRESSED	0.98	1.65					
3474440	220	AM SHAD DRIED DRESSED	1.46	2.47					

SPECIES	DESCRIPTION	PRE	P>	RE	OTHER	UNIT	REF
2280430	220 MOONEYE SMOKED DRESSED	0.93	1.86				
2280440	220 MOONEYE DRIED DRESSED	1.31	2.62				

Order Salmoniformes

Salmonidae - trouts

0780101	1	CISCO L. ERIE WHOLE	0.50	1.00								
0780101	2	CISCO L. ERIE GUTTED	0.57	1.14								
0780101	3	CISCO L. ERIE DRESSED	0.72	1.45								
0780101	5	CISCO L. ERIE RAW FILLETS	1.00	2.86								
0780102	5	CISCO L. ERIE COOKED FILLETS	1.10	3.14								
0780420	220	CISCO L. ERIE SALTED DRESSED	1.18	2.36								
0780430	220	CISCO L. ERIE SMOKED DRESSED	0.93	1.86								
0780440	220	CISCO L. ERIE DRIED DRESSED	1.31	2.62								
1681101	2	HERRING LAKE GUTTED			1.18	1.18						
1681101	3	HERRING LAKE DRESSED										
1681101	5	HERRING LAKE RAW FILLETS			1.67	1.67		1.67	7,80			
1681201	5	HERRING LAKE FROZEN FILLETS						2.33	54		1.67	7 (P>L)
1681420	40	HERRING LAKE SALTED ROE										
1681420	220	HERRING LAKE SALTED			2.22	2.22						
1681430	220	HERRING LAKE SMOKED			2.00	2.00						
5031101	1	WHITEFISH WHOLE	0.50	1.00			0.55	1.00	7		0.45	20 (P>RE)
5031101	2	WHITEFISH GUTTED	0.57	1.14	1.18	1.18						
5031101	3	WHITEFISH DRESSED	0.72	1.45								
5031101	5	WHITEFISH RAW FILLETS	1.00	2.86	1.82	1.82		1.82	7,80			
5031102	5	WHITEFISH COOKED FILLETS	1.10	3.14								
5031201	1	WHITEFISH WHOLE FROZEN					0.59	1.07	7		1.00	54 (P>L)
5031201	3	WHITEFISH DRESSED FROZEN					0.59	1.07	7		1.20	54 (P>L)
5031201	5	WHITEFISH FROZEN FILLETS						2.33	54		1.82	7, (P>L)
5031300	10	WHITEFISH CAVIAR CANNED	1.00									
5031300	220	WHITEFISH CANNED	1.00	2.00								
5031420	10	WHITEFISH SALTED CAVIAR										
5031420	220	WHITEFISH SALTED DRESSED	1.18	2.36								
5031430	220	WHITEFISH SMOKED DRESSED	0.93	1.86	1.79	1.79						
5031400	220	WHITEFISH DRIED DRESSED	1.31	2.62								
3080101	1	SALMON CHINOOK WHOLE					0.60	1.00	7			
3080101	2	SALMON CHINOOK HEAD ON						1.16	38		1.14	68 (P>L)
3080101	3	SALMON CHINOOK DRESSED						1.33	68		1.35	72 (P>L)
3080201	1	SALMON CHINOOK WHOLE FROZEN					0.60	1.00	7			
3080201	2	SALMON CHINOOK HEAD ON FROZEN										
3080201	3	SALMON CHINOOK DRESSED FROZEN					0.60	1.00	7			
3080300	220	SALMON CHINOOK CANNED			1.52							
3081101	1	SALMON CHUM WHOLE										
3081101	2	SALMON CHUM HEAD ON						1.18	68		1.28	72 (P>L)
3081101	3	SALMON CHUM DRESSED						1.39	68		0.48	19 (P>RE)
3081201	3	SALMON CHUM DRESSED FROZEN					0.48		19		1.35	103 (P>L)
3081201	220	SALMON CHUM SALTED FROZEN										
3081300	220	SALMON CHUM CANNED			1.62			1.49	103			

SPECIES	DESCRIPTION	1981				1982				1983				1984			
		P>R	P>L	P>L	P>L	P>R	P>L	P>L	P>L	P>R	P>L	P>L	P>L	P>R	P>L	P>L	P>L
3082101	2 SALMON PINK HEADS ON									1.15	68			1.25	72 (P>L)	1.10	103 (P>L)
3082101	3 SALMON PINK DRESSED									1.35	68			1.32	72 (P>L)		
3082201	3 SALMON PINK DRESSED FROZEN									1.37	103						
3082300	220 SALMON PINK CANNED			1.58						1.54	103						
3083101	2 SALMON SOCKEYE HEAD ON									1.11	68			1.18	72 (P>L)	1.09	103 (P>L)
3083101	3 SALMON SOCKEYE DRESSED									1.28	68			1.25	72 (P>L)		
3083201	3 SALMON SOCKEYE DRESSED FROZEN									1.35	103						
3083300	220 SALMON SOCKEYE CANNED			1.46						1.49	103						
3084101	1 SALMON COHO WHOLE							0.60	1.00	7							
3084101	2 SALMON COHO HEAD ON								1.16	38			1.15	68 (P>L)	1.25	72 (P>L)	
3084101	3 SALMON COHO DRESSED								1.35	68			0.48	19 (P>RE)	1.39	72 (P>L)	
3084201	1 SALMON COHO WHOLE FROZEN							0.60	1.00	7							
3084201	2 SALMON COHO HEAD ON FROZEN																
3084201	3 SALMON COHO DRESSED FROZEN							0.60	1.00	7			0.48	19 (P>RE)	1.33	103 (P>L)	
3084300	220 SALMON COHO CANNED			1.58					1.49	103							
4150101	1 STEELHEAD TROUT WHOLE	0.50	1.00														
4150101	2 STEELHEAD TROUT HEAD ON	0.57	1.14						1.18	72							
4150101	3 STEELHEAD TROUT DRESSED	0.72	1.45						1.26	72							
4150101	5 STEELHEAD TROUT RAW FILLETS	1.00	2.86														
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				1.79	7.80							
2000102	5 LAKE TROUT COOKED FILLETS	1.10	3.14														
2000201	5 LAKE TROUT FROZEN FILLETS								2.33	54			1.79	7 (P>L)			
2000420	220 LAKE TROUT SALTED DRESSED	1.18	2.36														
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								1.11	30							
3050101	3 SALMON ATL RAISED DRESSED							0.48		19							
3050101	4 SALMON ATL RAISED STEAKS																
3050101	5 SALMON ATL RAISED RAW FILLETS								1.54	30							
3050430	220 SALMON ATL RAISED SMOKED																
3085101	1 SALMON UWCL WHOLE	0.50	1.00					0.88		7			0.48	20 (P>RE)	0.60	81 (P>RE)	
3085101	2 SALMON UWCL HEAD ON	0.57	1.14	1.15	1.15				1.15	33							

SPECIES	DESCRIPTION	OTHER DATA													
		WT	HT	WT	HT	WT	HT	WT	HT	WT	HT				
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			3.22	73 (P>L)			
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	228 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						1.11	56							
0661101	5 CATFISH FRESHWATER RAW FILLETS						2.22	59							
0661201	3 CATFISH FRESHWATER DRESSED TROB					0.35	1.67	7							
* 101	3 CATFISH FLATHEAD DRESSED						1.21	60							

PRODUCT CODE		DESCRIPTION	WT	PRICE											
1970440	220	KING WHITING DRIED DRESSED	1.31	2.62											
1970430	220	KING WHITING SMOKED DRESSED	0.93	1.86											
4060101	1	SPOT WHOLE	0.38	1.00											
4060101	2	SPOT GUTTED	0.40	1.04											
4060101	3	SPOT DRESSED	0.66	1.72											
4060101	5	SPOT RAW FILLETS	1.00	3.57											
4060102	5	SPOT COOKED FILLETS	1.10	3.93											
4060420	220	SPOT SALTED DRESSED	1.14	2.99											
4060430	220	SPOT SMOKED DRESSED	0.88	2.31											
4060440	220	SPOT DRIED DRESSED	1.25	3.28											

Cichlidae - cichlids

4460101	1	TILAPIA WHOLE	0.38	1.00											
4460101	2	TILAPIA GUTTED	0.40	1.04											
4460101	3	TILAPIA DRESSED	0.66	1.72											
4460101	5	TILAPIA RAW FILLETS	1.00	3.57											
4460102	5	TILAPIA COOKED FILLETS	1.10	3.93											
4460420	220	TILAPIA SALTED DRESSED	1.14	2.99											
4460430	220	TILAPIA SMOKED DRESSED	0.88	2.31											
4460440	220	TILAPIA DRIED DRESSED	1.25	3.28											

Labridae - wrasses

4380101	3	TAUTOG DRESSED													
* 101	2	HOGFISH GUTTED						1.11	88						

Scaridae - parrotfishes

2520101	1	PARROTFISH WHOLE	0.42	1.00											
2520101	2	PARROTFISH GUTTED	0.47	1.11											
2520101	3	PARROTFISH DRESSED	0.65	1.54											
2520101	4	PARROTFISH STEAKS	0.79	1.89											
2520101	5	PARROTFISH RAW FILLETS	1.00	3.12											
2520102	5	PARROTFISH COOKED FILLETS	1.10	3.44											
2520420	220	PARROTFISH SALTED DRESSED	1.07	2.54											
2520430	220	PARROTFISH SMOKED DRESSED	0.83	1.98											
2520440	220	PARROTFISH DRIED DRESSED	1.18	2.82											

Mugilidae - mullets

2347101	1	MULLET WHOLE	0.50	1.00											
2347101	2	MULLET GUTTED	0.57	1.14											
2347101	3	MULLET DRESSED	0.72	1.45											
2347101	5	MULLET RAW FILLETS	1.00	2.86											
2347102	5	MULLET COOKED FILLETS	1.10	3.14											
2347420	220	MULLET SALTED DRESSED	1.18	2.36											
2347430	220	MULLET SMOKED DRESSED	0.93	1.86											
2347440	220	MULLET DRIED DRESSED	1.31	2.62											
23474*	*	MULLET YUSONE						6.25	85						

PRODUCT CODES	DESCRIPTION													
* 1 01	1 MACKEREL UNCL WHOLE					0.45	1.00	7		0.50	20 (P>R)			
* 2 01	1 MACKEREL UNCL WHOLE FROZEN					0.50	1.11	7		1.00	54 (P>L)	0.50	20 (P>R)	
* 2 01	3 MACKEREL UNCL DRESSED FROZEN					0.50	1.11	7		1.00	54 (P>L)			
* 2 01	4 MACKEREL UNCL RAW STEAKS FROZEN						2.50	54						
* 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>R)			

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 RAW 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			3.25	3.25		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	UNIT PRICE						TOTAL PRICE					
		PK	CS	ST	DR	DU	RE	CF	RF	CP	RP		
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 ROUGH EYE GUTTED						1.22	86				
* 101	3	ROCKFISH ROUGH EYE DRESSED						1.67	86				
* 101	3	ROCKFISH ROUGH EYE WESTERN CUT						1.67	86				
* 101	3	ROCKFISH ROUGH EYE EASTERN CUT						2.00	86				
* 101	5	ROCKFISH ROUGH EYE 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	3.67		3.57	7,48 (SKO),80	4.00	7	(P>L)	
2400201	5	OCEAN PERCH ATL FROZEN FILLETS						3.23	54				
2410101	2	OCEAN PERCH PAC GUTTED						1.78	42,64	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												
2410101	3	OCEAN PERCH PAC EASTERN CUT						2.00	86				
2410101	5	OCEAN PERCH PAC RAW FILLETS			3.57	3.57		3.65	4	3.57	7,15,80 (P>L)	3.85	72 (P>L)
2410101	5	OCEAN PERCH PAC FILLETS RIBS IN SKI						4.00	86				
2410201	3	OCEAN PERCH PAC DRESSED FROZEN						1.60	64				
2410201	5	OCEAN PERCH PAC RAW FILLETS FROZEN						3.23	54				
* 101	1	OCEAN PERCH UNCL WHOLE	0.38	1.00			0.28	1.00	7				
* 101	2	OCEAN PERCH UNCL GUTTED	0.40	1.04									
* 101	3	OCEAN PERCH UNCL DRESSED	0.66	1.72									
* 101	5	OCEAN PERCH UNCL RAW FILLETS	1.00	3.57									
* 102	5	OCEAN PERCH UNCL COOKED FILLETS	1.10	3.93									
* 201	4	OCEAN PERCH UNCL STEAKS FROZEN					1.00	3.57	7				
* 201	5	OCEAN PERCH UNCL FILLETS FROZEN					1.00	3.57	7	3.23	54 (P>L)		
* 201	161	OCEAN PERCH UNCL BLOCKS FROZEN					1.00	3.57	7				
* 211	5	OCEAN PERCH UNCL BRD RAW FILLETS	0.50	1.79									
* 212	5	OCEAN PERCH UNCL BRD CKD FILLETS	0.55	1.96									
* 213	5	OCEAN PERCH BATTER DIP FILLETS	0.44	1.57									
* 420	220	OCEAN PERCH UNCL SALTED DRESSED	1.14	2.99									
* 430	220	OCEAN PERCH UNCL SMOKED DRESSED	0.88	2.31									
* 440	220	OCEAN PERCH UNCL DRIED DRESSED	1.25	3.28									

Triglidae - searobins

3410101	1	SEA ROBIN WHOLE	0.23	1.00									
3410101	2	SEA ROBIN GUTTED	0.26	1.12									
3410101	3	SEA ROBIN DRESSED	0.59	2.57									
3410101	5	SEA ROBIN RAW FILLETS	1.00	5.00									
3410101	5	SEA ROBIN COOKED FILLETS	1.10	5.50									
3410420	220	SEA ROBIN SALTED DRESSED	1.18	5.13									
3410430	220	SEA ROBIN SMOKED DRESSED	0.90	3.90									
3410440	220	SEA ROBIN DRIED DRESSED	1.28	5.57									

Anoplopomatidae - sablefishes

3020101	1	SABLEFISH WHOLE	0.50	1.00			0.29	1.00	7				
3020101	2	SABLEFISH GUTTED	0.56	1.12				1.25	33	1.32	72 (P>L)	1.12	86 (P>L)
3020101	3	SABLEFISH DRESSED ROE IN FEMALE						1.43	42				
3020101	3	SABLEFISH DRESSED	0.69	1.39	1.43	1.43	0.45	1.43	19,32,33,38	1.49	42 (P>L)	1.47	86 (P>L)
3020101	3	SABLEFISH DRESSED WESTERN CUT						1.45	63			1.47	86 (P>L)
3020101	3	SABLEFISH DRESSED EASTERN CUT						1.61	63,86	1.67	82 (P>L)		
3020101	3	SABLEFISH DRESSED COLLAR OFF						1.85	72				
3020101	4	SABLEFISH STEAKS	0.81	1.61	2.50	2.50							
3020101	5	SABLEFISH RAW FILLETS	1.00	2.94	3.03	3.03		3.70	72	3.03	7 (P>L)		
3020101	5	SABLEFISH FILLETS RIBS IN SKIN OFF						3.33	86				
3020101	5	SABLEFISH FILLETS SKIN OFF						4.00	86				
3020102	5	SABLEFISH COOKED FILLETS	1.10	3.24									
3020201	1	SABLEFISH WHOLE FROZEN					0.85	1.90	7	1.43	54 (P>L)		
3020201	3	SABLEFISH DRESSED FROZEN					0.55	1.90	7	1.43	54 (P>L)		
3020201	5	SABLEFISH FROZEN FILLETS					1.00	3.03	7				
3020420	220	SABLEFISH SALTED DRESSED	1.11	2.22	2.08	2.08							

PRODUCT CODE		DESCRIPTION	UNIT	WT	HT	LT	WT	HT	LT	REF	CP	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 SKIN								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	0.62	1.39				1.18	33			
4681101	3	TURBOT DRESSED	0.62	1.39				1.33	33			

PRODUCT CODE	DESCRIPTION	QTY	UNIT PRICE	TOTAL PRICE	QTY	UNIT PRICE	TOTAL PRICE	QTY	UNIT PRICE	TOTAL PRICE	QTY	UNIT PRICE	TOTAL PRICE
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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 BAITER 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 GEFILTE FISH CANNED	0.60	1.20			0.48	1.45	7				
5260 3 00	100	UNCL FISH CAKES CANNED											
5260 3 00	110	UNCL FISH CROWDERS 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	2.80									
5260 3 00		UNCL FISH MISC SPECIALTIES CANNED					0.45	1.35	7				
5260 4 20	40	UNCL FISH SALTED FISH											
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	UNIT PRICE		GROSS PRICE		QTY	UNIT	NET WT	GROSS WT	NET WT	GROSS WT
		UNIT	PRICE	UNIT	PRICE						

Phylum Crustacea

Order Decapoda

738100000	SHRIMP					0.85	1.74	7				
7381101130	SHRIMP RAW HEADLESS	0.78	1.59				1.68	75				
7381101215	SHRIMP WHOLE	0.49	1.00			0.49	1.00	7	1.00	75 (P>L)		
7381102013	SHRIMP COOKED CREOLES	0.26	0.53									
7381111200	SHRIMP BRD RAW MEATS	0.49	1.00				1.20	75	0.49	81 (P>RE)		
7381161130	SHRIMP PEELED RAW MEATS	1.00	2.04				2.08	2	2.04	75 (P>L)		
7381161215	SHRIMP PEELED FANTAIL RAW						2.00	75				
738116213	SHRIMP PEELED COOKED MEATS	1.54	3.13				3.62	75				
738110200	SHRIMP NEWBURG	0.28	0.57									
7381101	SHRIMP SALAD	0.75	1.53									
7381201130	SHRIMP HEADLESS FROZEN					0.78	1.59	7				
7381211200	SHRIMP BRD RAW MEATS					0.49	1.00	7	1.20	75 (P>L)		
7381213200	SHRIMP BATTER COATED MEATS	0.40	0.82									
7381261200	SHRIMP PEELED RAW MEATS					1.00	2.04	7	2.04	75 (P>L)		
7381262200	SHRIMP PEELED COOKED MEATS								3.62	75 (P>L)		
7381300017	SHRIMP DIPS AND SPREADS CANNED	0.51	1.04			0.51	1.04	7				
7381300135	SHRIMP CANNED	1.57	3.21				3.70	2,75				
7381300230	SHRIMP SOUPS CANNED	0.51	1.04									
7381300231	SHRIMP BISQUES CANNED	0.51	1.04									
7381300500	SHRIMP IN SAUCES CANNED	0.51	1.04									
7381321200	SHRIMP PICKLED MEATS CANNED	0.51	1.04									
7381440215	SHRIMP DRIED HEADLESS	3.77	7.69				7.69	75				
7381443215	SHRIMP SUN DRIED WHOLE						3.77	81				

Solenoceridae - solenocerid shrimps

7330101130	SHRIMP ROYAL RED HEADLESS			1.80	1.80		1.80	78				
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Peneoidea - penaeid shrimps

7310101130	SHRIMP BROWN HEADLESS			1.61	1.61		1.61	78				
7320101130	SHRIMP PINK HEADLESS			1.60	1.60		1.60	78				
7340101130	SHRIMP WHITE HEADLESS			1.54	1.54		1.54	78				
7338101130	SHRIMP SEA BOBS HEADLESS			1.53	1.53		1.53	78				
* 101215	SHRIMP SA & G WHOLE					0.49		81				
* 101130	SHRIMP SA & G HEADLESS			1.59	1.59		1.67	23	1.59	75 (P>L)	0.78	81 (P>RE)
* 161200	SHRIMP SA & G PEELED FANTAIL RAW			2.00	2.00				2.00	75 (P>L)		
* 161200	SHRIMP SA & G PEELED RAW			2.04	2.04		2.04	75,81				
* 162200	SHRIMP SA & G PEELED COOKED			3.13	3.13		3.12	12,75				
* 111200	SHRIMP SA & G BRD RAW			1.00	1.00		1.00	75				
* 440	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)

Stomatopoda - rock shrimps

7335101130	SHRIMP ROCK RAW HEADLESS						1.57	78				
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PRODUCT CODE	DESCRIPTION	UNIT	PRICE	QUANTITY	AMOUNT	PRICE	QUANTITY	AMOUNT	PRICE	QUANTITY	AMOUNT	PRICE	QUANTITY	AMOUNT
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Pandalidae

7375101130	SHRIMP PINK RAW HEADLESS								1.89	87				
7375112215	SHRIMP PINK COOKED WHOLE								1.11	87				
7375101200	SHRIMP PINK RAW PEELED								2.78	87				
7375112200	SHRIMP PINK COOKED PEELED								4	87				
7378101130	SHRIMP SPOT RAW HEADLESS								2.13	87				
7378112215	SHRIMP SPOT COOKED WHOLE								1.11	87				
7378101200	SHRIMP SPOT RAW PEELED								2.94	87				
7378112200	SHRIMP SPOT COOKED PEELED								3.85	87				
7380101215	SHRIMP PAC & NA WHOLE					0.28				81				
7380101130	SHRIMP PAC & NA HEADLESS		1.75	1.75				1.75	11,75		1.82	28 (P>L)	0.64	81 (P>RE)
7380161200	SHRIMP PAC & NA PEELED RAW		3.57	3.57				3.57	13,75,81					
7380162200	SHRIMP PAC & NA PEELED COOKED									13				
73803135	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

7270101215	LOBSTERS AM WHOLE	0.22	1.00			0.22				81		0.28	19 (P>RE)	
7270102200	LOBSTERS AM COOKED MEATS							4.50		81				
7270102215	LOBSTERS AM COOKED WHOLE	0.22	1.00											
7270300200	LOBSTERS AM MEATS CANNED	1.00	4.55					4.17		34				

Cambaridae - crayfishes

7210101215	CRAWFISH WHOLE	0.49	1.00											
7210102200	CRAWFISH COOKED MEATS	1.00	2.04											
7210102215	CRAWFISH WHOLE SOFTSHELL					0.90				102				

Pallinuridae - spiny lobsters

7300101053	LOBSTERS SPINY RAW TAILS	0.70	3.04	3.03	3.03	0.60	3.03	81		3.00	78 (P>L)			
7300101215	LOBSTERS SPINY WHOLE	0.23	1.00			0.23	1.00	7		0.20	81 (P>RE)			
7300101200	LOBSTERS SPINY MEAT	1.00	4.35	4.35	4.35									
7300102053	LOBSTERS SPINY COOKED TAILS	0.70	3.04											
7300201053	LOBSTERS SPINY RAW TAILS					0.65	3.00	7		3.03	7 (P>L)			
7300211	LOBSTERS BREADED	0.50	2.17											
7300300500	LOBSTERS SPINY CANNED IN SAUCES	0.27	1.17											

Lithodidae - stone and king crabs

7090101215	CRABS KING WHOLE	0.19	1.00			0.20				81				
7090101200	CRABS KING RAW MEATS			5.00	5.00			5.00		77				
7090102033	CRABS KING COOKED LEGS	0.80	2.63											
7090102044	CRABS KING COOKED SECTIONS	0.40	2.11	1.75	1.75									
7090102200	CRABS KING COOKED MEAT	1.00	5.26											
7090300200	CRABS KING MEAT	1.00	5.26			1.00	5.33	7						
709010144	CRABS KING (R, BR, G) SECTIONS						1.45	87						
7090102215	CRABS KING (R, BR, G) CKD WHOLE						1.09	87						
709010244	CRABS KING (R, BR, G) CKD SECTION						1.7	87						

PRODUCT CODE	DESCRIPTION												
7190202101	CRABS UNCL COOKED PATTIES	0.46	2.09										
719010116	CRABS UNCL DEVILED	0.22	1.00										
7190300016	CRABS UNCL DEVILED 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			1.87		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																		
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Cardidae

* 1 01 204	COCKLES EDIBLE MEATS									2.58	87								
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Maclridae

7690 1 01 204	CLAMS SURF RAW SHUCKED MEATS									7.10	18		5.24	47,105 (P>L)					
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Solenidae

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								

Tellinidae

* 1 01 204	CLAMS MACOMA EDIBLE MEATS									1.89	87								
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Arctidae

7540 1 01 204	OCEAN QUAHOGS RAW SHUCKED MEATS									8.00	47		8.25	105					
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Veneridae

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								

Myidae

7630 1 01 204	CLAMS SOFT RAW SHUCKED MEATS									3.90	18		4.90	47,105 (P>L)		1.75	87 (P>L)		
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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	0.80																
7720 3	CLAMS UNCL CROWDER 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							

Hiatellidae

7500 1 01 204	CLAMS GEODUCK SHUCKED									3.03	87								
7500 1 01	CLAMS GEODUCK STEAKS									4.54	87								
7500 1 01	CLAMS GEODUCK WECKS									8.33	87								
7500 1 01 210	CLAMS GEODUCK MINCED																		

Class Gastropoda

Haliodidae

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 40 190	ABALONE DRIED									10.00	87								

PRODUCT CODE	DESCRIPTION	UNIT PRICE									
		POUNDS	POUNDS	POUNDS	POUNDS	POUNDS	POUNDS	POUNDS	POUNDS	POUNDS	POUNDS

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	8.99	97						
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PRODUCT CODE	DESCRIPTION	UNIT	PRICE	QTY	AMOUNT	UNIT	PRICE	QTY	AMOUNT	UNIT	PRICE	QTY	AMOUNT
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Octopodidae

7860101215	OCTOPUS WHOLE	0.50	1.00										
78601012	OCTOPUS GUTTED					1.11	86		1.25	87 (P>L)			
78601012	OCTOPUS GUTTED SKIN OFF					1.54	87						
7860101223	OCTOPUS RAW DRESSED	1.00	2.00			1.18	86						
7860420	OCTOPUS SALTED MEAT	2.27	4.54										

Phylum Echinodermata

8050101040	SEA URCHINS ROE	1.00				5.88	74		14.28	104 (P>L)			
8050101215	SEA URCHINS WHOLE	0.05	1.00		0.07	1.00	104						
8050201040	SEA URCHINS ROE FROZEN	1.00											
8085101	SEA CUCUMBERS GUTTED					2.78	87						
8085101204	SEA CUCUMBERS EDIBLE MEAT					4.00	87						
8085102204	SEA CUCUMBERS COOKED MEAT					7.69	87						
8085440000	SEA CUCUMBERS DRIED MEAT					20.00	87						

Attachment A Conversion Factor Documentation and Update

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.

Attachment B

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Butter sole 32	Hake 13,14	Paddlefish 3
Butterfish 26	Halibut 32	Parrotfish 22
Calico scallop 38	Hammerhead shark 1	Perciformes 16
Cal. market squid 40	Hard clam 39	Periwinkle 40
Canary RF 27,28	Herring 5,6	Petracle sole 32
Carp 9	Hickory shad 4	Pickerel 9
Catfish 10,11	Hogfish 22	Pike 9
China rockfish 28	Iceland scallop 38	Pink salmon 7
Chinook salmon 6	Jack mackerel 19	Pink shrimp 35,36

Pollock 14
Pompano 19
Porbeagle 1
Porgy 20
Puffer 34
Quahog 39
Quillback 10
Quillback RF 28
Rainbow trout 7
Razor clam 39
Red drum 20
Red hake 13
Red snapper 19,20
Redbanded RF 27
Redstripe RF 27
Rex sole 32
Rock bass 17
Rock crab 37
Rock shrimp 35
Rock sole 31
Rockfish(RF) 26,27,28
Rosethorn RF 28
Rougheye RF 28
Royal red shrimp 35
Sablefish 29,30
Salmon 6,7,8
Salmon shark 1
Sand perch 16,17
Sand seatrout 21
Sand sole 32
Sand tiger shark 1
Sandbar shark 1
Sanddab 31
Sardine 5
Sauger 17
Saury 15
Sawfish 2
Scallop 38
Sculpin 30
Scup 20
Sea bass 16
Sea bob shrimp 35
Sea catfish 11
Sea cucumber 41
Sea herring 5
Sea mussel 38
Sea robin 29
Sea scallop 38
Sea urchin 41
Seatrout 21
Shark 1,2
Sharpnose shark 1
Sheepshead 20
Shellfish 40

Shortbelly RF 28
Shortfin squid 40
Shortraker RF 27
Shrimp 35,36
Silky shark 1
Silver hake 13,14
Silvergray RF 27
Skate 2
Skipjack tuna 24
Smelt 8
Snail 40
Snapper 19,20
Snipefish 15
Snow crab 37
Sockeye salmon 7
Soft clam 39
Southern flounder 31
Spanish mackerel 25
Spanish sardine 5
Spinner shark 1
Spiny dogfish 2
Spiny lobster 36
Spot 22
Spot shrimp 36
Squid 40
Starry flounder 32
Steelhead 7
Stone crab 37
Striped bass 16
Sturgeon 2,3
Sucker 10
Summer flounder 31
Sunfish 17
Surf clam 39
Surffish 21
Swellfish 34
Swordfish 26
Tautog 22
Tenpounder 3,4
Thornyhead 28
Thresher shark 1
Tiger rockfish 28
Tiger shark 1
Tilapia 22
Tilefish 18
Triggerfish 33
Tripletail 20
Trout 7,8
Tuna 23,24,25
Turbot 32,33
Turtle 34
Unclassified fish 34
Wahoo 23
Walleye 17,18

Walleye pollock 14
Weakfish 21
White amur 9
White bass 16
White hake 13
White perch 16
White seabass 21
White seatrout 21
White shrimp 35
White sucker 9
White shark 1
Whitefish 6
Whitefish, ocean 18
Whiting 13,14
Widow RF 27
Winter flounder 31
Witch flounder 31
Wolffish 23
Yellow bass 16
Yellow perch 18
Yellow pike 17,18
Yelloweye RF 28
Yellowfin sole 32
Yellowfin tuna 24
Yellowtail 19
Yellowtail flndr 31
Yellowtail RF 28

Attachment C

Conversion Factor Documentation

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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.