

Species (FAO-code)	Product	Concerision factor <sup>1</sup>	
		Weight (kg living weight / kg product)	Cubic measure (kg living weight / m <sup>3</sup> product)
<b>Trout</b> ACH	Gutted with head	1,11	
<b>Capelin</b> CAP	Whole and ised	1,00	0,97
	Dryed for consumption	4,60	
	Dryed for dogfood	5,75	
<b>Catfish</b> CAT	Gutted with head	1,20	
	Gutted and headed	1,60	
	Filet with skin, with bones	3,48	
	Filet, without skin with bones	3,51	
<b>Cod</b> COD	Gutted and headed	1,50	
	Cut, Head off	1,70	
	Gutted and headed -round cut off	1,50	
	Gutted and headed - straight cut off	1,55	
	Gutted - straight cut off, without collarbone	1,80	
	Japan Cut	1,90	
	Filets without skin, without pinbone	3,25	
	Filets without skin, with pinbone	2,90	
	Cut wet salted	2,70	
	Cut dry salted	3,30	
<b>Crabs</b> CRQ	Shoulders, claws and legs (sections)	1,66	
<b>Greenland halibut</b> GHL	Gutted and headed, tail removed	1,40	
	Gutted with head	1,10	
	Gutted and headed	1,35	
	Filets with skin, with bones	3,77	
	Cut, Head off	1,73	
	Japan-cut	1,50	
	Japan-cut, tail on	1,45	
<b>Haddock</b> HAD	Gutted with head	1,14	
	Gutted and headed	1,40	
	Gutted and headed - straight cut off	1,55	
	Filets with skin, with pinbone	2,65	
	Filets without skin, without pinbone	3,15	
	Filets without skin, with pinbone	2,95	
	Filet with skin, without pinbone	2,80	
<b>Atlantic halibut</b> HAL	Gutted with head	1,15	
	Gutted and headed	1,35	
<b>Herring</b> HER	Whole and ised	1,00 <sup>3</sup>	0,93
<b>Ling</b> LIN	Gutted with head	1,20	
	Gutted and headed	1,40	
	Filets - generally	2,80	
<b>Lumpsucker</b> LUM	Roe	6,70	
<b>Scallop</b> ISC	Meat (with/without roe)	4,00	
	Meat with roe, without guts, manually handled	4,90	
	Meat without roe and guts, manually handled	8,40	
	Meat without roe and guts, handled by mashine	9,00	
<b>Mackerel</b> MAC	Whole and ised	1,00 <sup>3</sup>	0,90
<b>Long rough dab</b> PLA	Gutted with head	1,10	
	Gutted and headed	1,35	
	Filets without skin, with bones	4,00	
<b>Saithe</b> POK	Gutted with head	1,20	
	Gutted and headed, round cut	1,35	
<b>Shrimps</b> PRA	Raw, frozen in horisontal plate freezer (e.g. japan)	1,00	
	Cooked, tunnel frozen (e.g. sea-cooked)	1,05	
	Raw, tunnel frozen (e.g. industrial shrimps in bags and IQF)	1,05	
	Raw, ised	1,00	
<b>Redfish</b> RED (REG and REB)	Gutted with head	1,20	
	With head, with gut, fresh	1,07	
	With head, with gut, frozen	1,00	
	Gutted and headed	1,60 <sup>2</sup>	
	Filets without skin, with bones	3,70	
	Filets with skin, without bones	3,57	
	Filets with skin, with bones	3,33	
	Filets without skin, boneless	3,85	
	Japan-cut	1,90 <sup>2</sup>	
<b>Roundnose grenadeer</b> RNG	Gutted with head	1,26	
	Gutted and headed	1,70	
	Filets without skin, boneless	3,18	
	Filets with skin, with bones	2,80	
<b>Salmon</b> SAL	Gutted with head	1,11	
<b>Skate/Ray</b> SKA	Gutted with head	1,15	
	Gutted and headed	1,50	
	Wings without skin	4,00	
	Wings with skin	3,00	
<b>Cusk</b> USK	Gutted with head	1,20	
	Gutted and headed	1,40	

	Filets - generally	2,55	
Blue whiting WHB	Whole and frozen	1,00	
	Whole and ised	1,00	0,92

<sup>1</sup> The conversion factor is multiplied by the products weight or the cubic measure in order to estimate the living weight.

<sup>2</sup> The conversion factor concerning REB (in the areas ICES, NAFO 1F, NAFO international waters) from the NEAFC regulated quota of the Irmingerstock is 1.70

<sup>3</sup> Concerning HER og MAC a deduction of maximum 2% for water in the weighed quantity can be estimated.

**Below some practical comments which is not part of the official notice**

Last edited: 27/01/2009

Concersion factor for control-use

Fish meal	Offal	5,00	
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Where the type of cut is not mentioned round cut-off is the one used

Cut-types for COD og REB

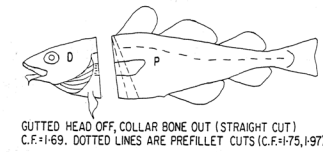
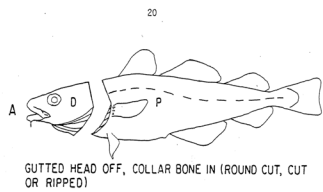


Fig. 1. Guttet head off cod products illustrating configuration of observed head cuts. Product A and B result in the same yield. D signifies discarded portion of the fish which may go to meal and P signifies the product frozen or iced (Fig.1-5).

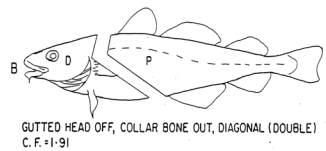
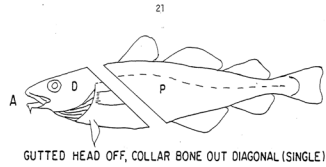


Fig. 1. (cont.) Guttet head off cod products illustrating configuration of observed head cuts.

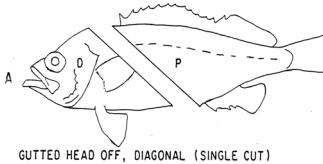
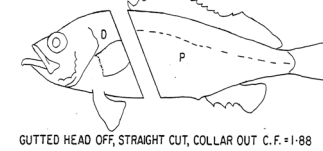
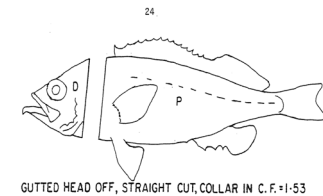


Fig. 4. Guttet head off redfish products illustrating configuration of observed head cuts.

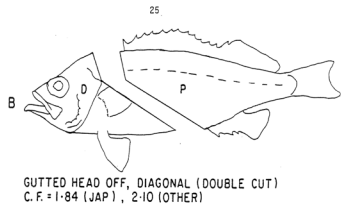


Fig. 4. (cont) Guttet head off redfish products illustrating configuration of observed head cuts.