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PRODUCTS FILE STRUCTURE
ANAL INTERCHANGE — 1985

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STACAC

STATISTICAL CO-ORDINATING COMMITTEE
FOR THE ATLANTIC COAST

FISH PRODUCTS FILE STRUCTURE
FOR ZONAL INTERCHANGE - 1985

STACAC Standards Document
Number 5

STACAC

Statistical Co-Ordinating Committee for the Atlantic Coast

Zonal Interchange standards for a

FISH PRODUCTS FILE STRUCTURE

February 1985

FOREWORD

Since its inception, STACAC has endeavoured to co-ordinate the development of inter-regional information systems for the Atlantic which are based on standard terms and definitions, standard reporting principles and a common zonal interchange computer file structure. Such a joint approach by the Regions will facilitate the exchange of fisheries statistics and will help to ensure that the data generated from the interchange files are consistent and standard across the Zone.

This document presents the essential components for a Fish Products computerized information system. It will be used to guide the development of new regional systems or modifications to existing systems.

The document will be updated regularly and any proposed changes to the data elements or codes should be first submitted to STACAC for review.

E. B. Dunne
Chairman, STACAC

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S E C T I O N I

FILE, SCOPE, AND ORGANIZATION

1. This file will contain information on the processing sector of the fishing industry and on the products they produce. The information is compiled primarily from monthly and annual reports submitted by registered plants and by fishermen packers.
2. The file is structured to identify activity on a plant by plant basis. Information is also retained which identifies the plant's corporate affiliation, its exact location, and its registration status under the Fish Inspection Act.
3. The industry produces thousands of products. The system provides for the categorization of these products by species, primary treatment, secondary treatment and form. The species codes employed are as defined in STACAC Document No. 2. Nine primary treatments reflect the major types of processing activity. Twenty-six secondary treatments are used to further identify products. Four blocks of codes have been reserved, one for each region, to allow for the retention of specialized products within the secondary treatment category at the regional level. Products identified by these codes will be rolled into one of the secondary product groupings (codes 00 to 59) for interchange purposes. The form field contains thirty-two codes which describe the part or cut of the fish utilized for the product. Relationships between valid primary, secondary, and form combinations are described in tables in this document.
4. Information on product packaging has been requested by users. Initially, a field for a code representing the type of primary container has been included in the format. Collection and categorizing of packaging data at a finer level of detail would be difficult except in those cases where computerized transfers can be arranged between firms and DFO. Regional systems may be developed to accommodate this data on an interim basis independently of the zonal system.
5. Records will be monthly summaries of:

TOTAL WEIGHT OF PRODUCT (KILOGRAM)
TOTAL WEIGHT OF STOCKS ON HAND (KILOGRAM)
TOTAL VALUE OF PRODUCT
6. Where the following fields do not change (i.e. sort sequence):

COMPANY CODE
PLANT CODE

REPORT YEAR AND MONTH COVERED
SPECIES CODE
PRIMARY TREATMENT CODE
SECONDARY TREATMENT CODE
FORM CODE
PRIMARY CONTAINER CODE

6. a) Fields not applicable to a given record will be set to zeros for numeric fields and spaces for alphabetic fields.
b) Fishermen packers will be denoted by a PLANT REGISTRATION NUMBER containing zeros.
7. Specifications of Tapes.

Unlabeled EBCDIC character at 1600 bits per inch, 9 track.
The record format is fixed blocked, the logical record length is 62 bytes, the block size is 3968 bytes, that is 64 records per block.

Table information:

The record format is fixed blocked, the logical record length is 80 bytes, block size of 4000, that is, 50 records per block.

S E C T I O N I I

FILE STRUCTURE FOR ZONAL INTERCHANGE

<u>Field</u>	<u>Position</u>	<u>Description</u>	<u>Format</u>	<u>Length</u>
1	1-4	COMPANY CODE	9(4)	4
2	5-8	PLANT CODE	9(5)	4
3	9-13	PLANT LOCATION CODE	9(5)	5
4	15	REGION CODE	X(1)	1
5	16-18	FEDERAL ELECTORAL DISTRICT CODE	9(3)	3
6	19-22	PLANT REGISTRATION NUMBER	9(4)	4
7	23	REGISTERED CANNERY	X(1)	1
8	24	REGISTERED SALTED AND DRIED	X(1)	1
9	25	REGISTERED FRESH FROZEN AND SEMI-PRESERVED	X(1)	1
10	26	REGISTERED PICKLED SPICED AND MARINATED	X(1)	1
11	27-30	REPORT YEAR MONTH COVERED	9(4)	4
12	31-33	DATE REPORT ENTERED	9(3)	3
13	34-36	SPECIES CODE	9(3)	3
14	37	PRIMARY TREATMENT CODE	9(1)	1
15	38-39	SECONDARY TREATMENT CODE	9(2)	2
16	40-41	FORM CODE	9(2)	2
17	42-46	TOTAL WEIGHT OF PRODUCT KILOGRAM	9(5)	5
18	47-53	TOTAL WEIGHT OF STOCKS ON HAND (KILOGRAM)	9(7)	7
19	54-60	TOTAL VALUE OF PRODUCT	9(7)	7
20	61-62	PRIMARY CONTAINER CODE	9(2)	2

NOTE: The following fields may be added to the zonal file as an enhancement if they can be proven useful and practical to obtain and process. (These are not proposed as part of the standard at this time.)

21	63-67	SIZE OF PRIMARY CONTAINER	999V99	5
22	68	SECONDARY CONTAINER NAME	9(1)	1
23	69-70	WEIGHT OF VOLUME MEASURE	9(2)	2
24	71-72	NUMBER OF PRIMARY CONTAINERS PER SECONDARY	9(2)	2

MACHINE READABLE FORMATS FOR REFERENCE TABLES

COMMUNITY:

<u>Item</u>	<u>Position</u>	<u>Description</u>	<u>Format</u>
01	01-05	Community Code	9(5)
02	06-35	Community Name	X(30)
03	36-38	Federal-Electoral-District-Code	9(3)
04	39-41	Adjacent NAFO Division	X(3)
05	42-44	Adjacent Unit-Area-Code	X(3)
06	45-47	Lobster-District	X(3)
07	48-51	Lobster-Season-1	9(4)
08	52-55	Lobster-Season-2	9(4)
09	56	Region-code	X(1)
10	57-80	Filler	X(24)

PRIMARY TREATMENT NAME:

<u>Item</u>	<u>Position</u>	<u>Description</u>	<u>Format</u>
01	01	Primary Treatment Code	9(1)
02	02-31	Primary Treatment Name	X(30)
03	32-80	Filler	X(49)

SECONDARY TREATMENT NAME:

<u>Item</u>	<u>Position</u>	<u>Description</u>	<u>Format</u>
01	01-02	Secondary Treatment Code	9(2)
02	03-32	Secondary Treatment Name	X(30)
03	33-80	Filler	X(48)

FORM NAME:

<u>Item</u>	<u>Position</u>	<u>Description</u>	<u>Format</u>
01	01-02	Form Code	9(2)
02	03-32	Form Name	X(30)
03	33-80	Filler	X(48)

COMPANY NAME:

<u>Item</u>	<u>Position</u>	<u>Description</u>	<u>Format</u>
01	01-04	Company Code	9(4)
02	05-29	Company Name	X(25)
03	30-80	Filler	X(51)

COMPANY ADDRESS:

<u>Item</u>	<u>Position</u>	<u>Description</u>	<u>Format</u>
01	01-04	Company Code	9(4)
02	05	Record #1 Constant	9(1)
03	06-35	Address Line 1	X(30)
04	36-65	Address Line 2	X(30)
05	66-80	Filler	X(15)
01	01-04	Company Code	9(4)
02	05	Record #2 Constant	9(1)
03	06-35	Address Line 3	X(30)
04	36-65	Address Line 4	X(30)
05	66-69	Filler	X(4)
06	70-72	Postal Code 1st part	A9A
07	73	Filler	X
08	74-76	Postal Code 2d part	9A9
09	77-80	Filler	X(4)

FEDERAL ELECTORAL DISTRICT NAME:

<u>Item</u>	<u>Position</u>	<u>Description</u>	<u>Format</u>
01	01-03	Federal Electoral District Code	9(3)
02	04-33	Federal Electoral District Name	X(30)
03	34-80	Filler	X(47)

PRIMARY CONTAINER NAME:

<u>Item</u>	<u>Position</u>	<u>Description</u>	<u>Format</u>
01	01-02	Primary Container Code	9(2)
02	03-32	Primary Container Name	X(30)
03	33-80	Filler	X(48)

S E C T I O N I I I

CODE LISTS AND NOTES RELATED TO DATA PROCESSING
ASPECTS OF THE FILE

1. COMPANY CODE - This field will represent the company that owns the plant. Codes will be assigned in blocks as follows:

- (i) 1 - 1999: Assigned to Newfoundland
- (ii) 2000 - 3999: Assigned to Gulf
- (iii) 4000 - 5999: Assigned to Scotia-Fundy
- (iv) 6000 - 6999: Assigned to Quebec
- (v) 7000 - 9999: Unassigned

The block number numbering system will be a convenience for initially allocating the companies. The numbers, however, have zone wide meaning and therefore will stay the same regardless of a company's movement within the zone. Inter-regional companies will be assigned from the block of the region where their corporate headquarters is located. A unique number will be assigned to each company, that is, a company will not appear in more than one category. Codes have been assigned in the Catch/Effort System from these blocks. They will be used here where possible. A company which owns no vessels must not be assigned a number which is already used in the Catch /Effort System to identify a vessel owning company which has no plants.

This code will be the key element for referencing a company file that will contain:

1) Company Code

2) Company Name

2. PLANT CODE - A set of five digit codes which uniquely indentifies each plant.

position 1, Province Code is:

1=NS

2=NB, etc.

position 2 & 3, Statistical District

position 4 & 5, Assigned as required (must not overlap between regions)

3. PLANT LOCATION CODE - Each individual plant is geographically located by a five unit code where:

position 1, Province Code is:

1=NS

2=NB

3 = PEI
4 = QUE
5 = NFLD

position 2 - 3, Statistical District
per regional definition

position 4 - 5, Community
per regional definition by Statistical District

This code will be the key element for referencing a community file constructed for the Zonal Catch/Effort System that will contain:

- 1) COMMUNITY CODE (KEY)
- 2) COMMUNITY NAME
- 3) FEDERAL ELECTORAL DISTRICT CODE
- 4) ADJACENT NAFO DIVISION
- 5) ADJACENT UNIT-AREA CODE
- 6) LOBSTER DISTRICT
- 7) LOBSTER SEASON 1
- 8) LOBSTER SEASON 2
- 9) REGION CODE

4. REGION CODE - A code to indicate the region in which the plant is located.
 - G = Gulf
 - N = Newfoundland
 - Q = Quebec
 - S = Scotia-Fundy
5. FEDERAL ELECTORAL DISTRICT CODE - This field will be the key to a Federal Electoral District name file which will contain:
 - 1) FEDERAL ELECTORAL DISTRICT CODE
 - 2) NAME ASSIGNED TO THE F.E.D.
 - 3) EFFECTIVE MODIFICATION DATE (YYMMDD)
6. PLANT REGISTRATION NUMBER (INSPECTION) - The number assigned the plant under the Fish Inspection Regulations. All fishermen packers and processors whose products are intended for local consumption need not have a registration number. They will be coded 9999.

7. REGISTERED CANNERY - Identification of the plant's registration status for producing canned fish:
Y = Yes
N = No
8. REGISTERED SALTED AND DRIED - Identification of the plant's registration status for producing salted and dried fish:
Y = Yes
N = No
9. REGISTERED FRESH, FROZEN AND SEMI-PRESERVED - Identification of the plant's registration status for producing these products:
Y = Yes
N = No
10. REGISTERED PICKLED, SPICED AND MARINATED - Identification of the plant's registration status for producing these products:
Y = Yes
N = No
11. REPORT YEAR, MONTH COVERED - The year and month for which the information applies:
YYMM
12. DATE REPORT ENTERED - The Julian date on which information is entered into the system.
13. SPECIES CODE - The codes employed for all STACAC statistical systems (see Coding Structure Manual).
14. PRIMARY TREATMENT CODE - (see Table 1).
15. SECONDARY TREATMENT CODE - (see Table 1).
16. FORM CODE - A description of cut or portion of the fish used in the product (see Table 1).
17. TOTAL WEIGHT OF PRODUCT - The total weight of the product produced during the month in kg.

18. TOTAL WEIGHT OF STOCKS ON HAND - The total weight of the stocks of the product on hand at the end of the month in kg. This would equal stocks on hand at beginning of the month plus monthly production less sales during the month.
19. TOTAL VALUE OF PRODUCT - The total value of the product produced during the month in dollars.
20. TYPE OF PRIMARY CONTAINER CODE
- | | |
|---------------|-------------|
| 1 = Can | 7 = Bucket |
| 2 = Bottle | 8 = Barrel |
| 3 = Block | 9 = Bag |
| 4 = Pouch | 10 = Bail |
| 5 = Cellowrap | 11 = Pallet |
| 6 = Box | 12 = Pack |

S E C T I O N I V

PRIMARY AND SECONDARY TREATMENT AND FORM CODES

VALID COMBINATIONS

DEFINITIONS

TABLE 1
TREATMENT AND FORM CODES

Primary Treatment	Secondary Treatment	Form
1.fresh	00.no secondary treatment	00.form undefined
2.frozen	01.secondary treatment	01.round/whole/in shell
3.canned	undefined	02.dressed head on
4.Gaspé cure	10.breaded and/or battered	03.dressed head off
5.light salted	uncooked	04.filletts skin on
6.heavy salted	11.breaded and/or battered	05.filletts skin off
7.other cures	cooked	06.filletts boneless skin
8.meal	12.combination products	on
9.oil	13.fish and chips	07.filletts boneless skin
	14.chowder	off
	18.spread or paste	08.ventral split, head
	19.Kamaboko	on
	20.smoked	09.ventral split, head
	21.smoke flavoured	off
	22.dry cure	10.strips
	23.brine cure	11.steak
	24.pickled vinegar or	12.sticks
	other marinate cures	13.portions
	25.bloaters and bloater	14.butterfly filletts
	filletts	15.minced
	26.kippered	16.dorsal split, head on
	27.bait	17.dorsal split, head
	28.animal feed	off
	29.stockfish	18.meat/peeled/shucked
	30.blocks	19.claws/legs
	40.Gaspé cure hard	20.tails
	dried	22.roe
	41.Gaspé cure dried	23.milt
	42.light or heavy salted	24.tongues
	dry	25.cheeks
	43.light or heavy salted	26.liver
	semi-dry	27.tidbits
	44.light or heavy salted	28.offal
	ordinary cure	29.tubes
	45.wet or green salted	30.wings
	60 to 69. Newfoundland	31.sardine
	70 to 79. Scotia Fundy	32.Surimi
	80 to 89. Gulf	
	90 to 99. Quebec	

TABLE 2
VALID TREATMENT AND FORM CODE COMBINATIONS (FRESH)

Primary Treatment	Secondary Treatment	Form
1. fresh	00. no secondary treatment 01. secondary treatment undefined 19. Kamaboko 27. bait	00. form undefined 01. round/whole/in shell 02. dressed head on 03. dressed head off 04. fillets skin on 05. fillets skin off 06. fillets boneless skin on 07. fillets boneless skin off 08. ventral split, head on 09. ventral split, head off 10. strips 11. steak 12. sticks 13. portions 14. butterfly fillets 16. dorsal split, head on 17. dorsal split, head off 18. meat/peeled/shucked 19. claws/legs 20. tails 22. roe 23. milt 24. tongues 25. cheeks 26. liver 27. tidbits 28. offal 29. tubes 30. wings 31. sardine 32. Surimi

TABLE 2
VALID TREATMENT AND FORM CODE COMBINATIONS (FROZEN)

Primary Treatment	Secondary Treatment	Form
2. frozen	00. no secondary treatment 01. secondary treatment undefined 10. breaded and/or battered uncooked 11. breaded and/or battered cooked 12. combination products 13. fish and chips 18. spread or paste 19. Kamaboko 20. smoked 26. kippered 27. bait 28. animal feed 30. blocks	00. form undefined 01. round/whole/in shell 02. dressed head on 03. dressed head off 04. fillets skin on 05. fillets skin off 06. fillets boneless skin on 07. fillets boneless skin off 08. ventral split, head on 09. ventral split, head off 10. strips 11. steak 12. sticks 13. portions 14. butterfly fillets 15. minced 16. dorsal split, head on 17. dorsal split, head off 18. meat/peeled/shucked 19. claws/legs 20. tails 22. roe 23. milt 24. tongues 25. cheeks 26. liver 27. tidbits 28. offal 29. tubes 30. wings 31. sardine 32. Surimi

TABLE 2
VALID TREATMENT AND FORM CODE COMBINATIONS (CANNED)

Primary Treatment	Secondary Treatment	Form
3. canned	00. no secondary treatment	00. form undefined
	01. secondary treatment undefined	02. dressed head on
	12. combination products	03. dressed head off
	14. chowder	04. fillets skin on
	18. spread or paste	05. fillets skin off
	19. Kamaboko	06. fillets boneless skin on
	20. smoked	07. fillets boneless skin off
	21. smoke flavoured	08. ventral split, head on
	23. brine cure	09. ventral split, head off
	24. pickled, vinegar or other marinate cures	10. strips
	26. kippered	11. steak
	28. animal feed	13. portions
		14. butterfly fillets
		16. dorsal split, head on
		17. dorsal split, head off
		18. meat/peeled/shucked
		19. claws/legs
		20. tails
		22. roe
		23. milt
		24. tongues
		25. cheeks
		26. liver
		27. tidbits
		29. tubes
		30. wings
		31. sardine
		32. Surimi

TABLE 2
VALID TREATMENT AND FORM CODE COMBINATIONS (GASPÉ CURED)

Primary Treatment	Secondary Treatment	Form
4. Gaspé cured (groundfish)	41. Gaspé cure dried 40. Gaspé cure hard dried	04. fillets skin on 05. fillets skin off 06. fillets boneless skin on 07. fillets boneless skin off 08. ventral split, head on 09. ventral split, head off

TABLE 2
VALID TREATMENT AND FORM CODE COMBINATIONS (LIGHT SALTED)

Primary Treatment	Secondary Treatment	Form
5. light salted (groundfish)	42. light dry 43. light semi-dry 44. light or ordinary cure 45. light wet or green	04. fillets skin on 05. fillets skin off 06. fillets boneless skin on 07. fillets boneless skin off 08. ventral split, head on 09. ventral split, head off

TABLE 2
VALID TREATMENT AND FORM CODE COMBINATIONS (HEAVY SALTED)

Primary Treatment	Secondary Treatment	Form
6. heavy salted (groundfish)	42. heavy salted dry	04. fillets skin on
	43. heavy salted semi-dry	05. fillets skin off
	44. heavy salted ordinary cure	06. fillets boneless skin on
	45. heavy salted wet or green	07. fillets boneless skin off
		08. ventral split, head on
		09. ventral split, head off

TABLE 1
VALID TREATMENT AND FORM CODE COMBINATION (OTHER CURES)

Primary Treatment	Secondary Treatment	Form
7. other cures	00. no secondary treatment	00. form undefined
	01. secondary treatment undefined	01. round/whole/in shell
	20. smoked	02. dressed head on
	21. smoke flavoured	03. dressed head off
	22. dry cure	04. fillets skin on
	23. brine cure	05. fillets skin off
	24. pickled vinegar or other marinate cures	06. fillets boneless skin on
	25. bloaters and bloater fillets	07. fillets boneless skin off
	26. kippered	08. ventral split, head on
	29. stockfish	09. ventral split, head off
		10. strips
		11. steak
		12. sticks
		13. portions
		14. butterfly fillets
		15. minced
		16. dorsal split, head on
		17. dorsal split, head off
		18. meat/peeled/shucked
		19. claws/legs
		20. tails
		22. roe
		23. milt
		24. tongues
		25. cheeks
		26. liver
		27. tidbits
		28. offal
		29. tubes
		30. wings
		31. sardine

TABLE 2
VALID TREATMENT AND FORM CODE COMBINATIONS (MEAL)

Primary Treatment	Secondary Treatment	Form
8. meal	00. no secondary treatment	00. form undefined 28. offal

TABLE 2
VALID TREATMENT AND FORM CODE COMBINATIONS (OIL)

Primary Treatment	Secondary Treatment	Form
9. oil	00. no secondary treatment	00. form undefined 26. liver

DEFINITIONS

PRIMARY TREATMENT:

1. Fresh - Fish or fish flesh which has received no preserving treatment or which has been preserved only by chilling; includes live fish.
2. Frozen - Fish or fish flesh which is preserved by subjecting it to cold temperatures until it becomes rigid; includes all fish which must be maintained under refrigeration, such as canned cold packs.
3. Canned - Fish or fish flesh which is preserved by sterilizing with heat and is packaged in hermetically sealed containers such as metal cans, glass jars, and foil pouches.
4. Gaspé Cure - Groundfish flesh which is preserved by applying 8 to 10 lbs of salt per 100 lbs of split groundfish under specified time and temperature conditions. The product is subsequently dried to a specified moisture content (see secondary treatment for moisture content).
5. Light Salted - Groundfish flesh which is preserved by applying 12 to 18 lbs of salt per 100 lbs of split groundfish under specified time and temperature conditions. The product is subsequently dried to a specified moisture content (see secondary treatment for moisture content).
6. Heavy Salted - Groundfish flesh which is preserved by applying 35 or more lbs. of salt per 100 lbs. of split groundfish under specified time and temperature conditions. The product can be dried to a specified moisture content or sold as a wet salted undried product. (See Secondary Treatment for moisture content.)
7. Other Cures - Fish or fish flesh which is preserved by treatments (other than the specified salted groundfish treatments) which can include use of vinegar, spices, sugar, salting, smoking, drying, etc. singularly or in combination.
8. Meal Products - Products made from the offal or the waste of fish (including whole fish) by cooking and then drying to remove moisture and then grinding to a powder.
9. Oil - A liquid extracted from the flesh and/or livers of fish, mostly as a by-product of meal production. Oil can also be extracted from seals and other marine mammals.

SECONDARY TREATMENT:

- 00. No Secondary Treatment - Fish or fish flesh which has not received a secondary treatment.
- 01. Secondary Treatment Undefined - Fish or fish flesh which has received a secondary treatment not specified below.
- 10. Battered and/or Breaded Uncooked - Fish or fish flesh that is coated with batter and/or breading.
- 11. Battered and/or Breaded Cooked - Fish or fish flesh that is coated with batter and/or breading, then cooked.
- 12. Combination - Fish or fish flesh combined with other ingredients, such as potatoes, milk, cheese, etc.
- 13. Fish and Chips - Batter coated fish with french fried potatoes (a combination product).
- 14. Chowder - Products which consist of fish flesh combined with milk and/or other ingredients to make a soup (a combination product).
- 18. Spread or Paste - Products prepared by grinding fish and other ingredients into a paste.
- 19. Kamaboko - Products prepared or manufactured by gelatinizing surimi (using salt with or without heat) combined with such ingredients as fillers, binders, eggs, seasonings and permitted additives which are then shaped by extrusion or forming.
- 20. Smoked - A process which subjects fish or fish flesh to smoke from slowly burning wood or other material to partly dry it and give it a smoky taste.
- 21. Smoke Flavoured - A process which simulates smoked fish by adding artificial or natural smoke flavour.
- 22. Dry Cure - Processes which reduce the moisture levels of fish or fish flesh to prescribed levels using natural or mechanical means (Note: this code will not be utilized for salted groundfish).
- 23. Brine Cure - Processes which preserve fish or fish flesh in salt and water solutions (Note: this code will not be utilized for salted groundfish).
- 24. Pickled Vinegar, or other Marinate Cures - Processes which preserve and flavour fish or fish flesh in solutions which contain salt, vinegar, or acetic acid in various combinations and may use sugar, spices, and other ingredients.

- 25. Bloaters and/or Bloater Fillets - A curing and hot smoking process used to preserve whole herring and herring fillets.
- 26. Kippered - A curing and cold or hot smoking process used to flavour pelagic fish.
- 27. Bait - Fish or parts of fish used on hand lines, longlines or in shellfish traps in order to attract and catch fish.
- 28. Animal Feed - Fish processed for animal food usually produced from offal.
- 29. Stockfish - Groundfish which have been dried without salt or other curing agents to a moisture content of approximately 18-20%.
- 30. Blocks - Frozen rectangular masses of cohering fish or fish flesh that are usually intended for further processing.

NOTE: THE FOLLOWING SECONDARY TREATMENTS APPLY TO SALTED, SPLIT, OR FILLETED GROUND FISH.

- 40. Gaspé Cure Hard Dried - Gaspé cured fish dried so that the moisture content is not over 38 percent.
- 41. Gaspé Cure Dried - Gaspé cured fish dried so that the moisture content is over 38 percent but not over 48 percent.
- 42. Light or Heavy Salted Dry - Light or heavy salted fish dried so that the moisture content is not over 40 percent.
- 43. Light or Heavy Salted Semi-Dry - Light or heavy salted fish dried so that the moisture content is over 40 percent but not over 44 percent.
- 44. Light or Heavy Salted Ordinary Cure - Light or heavy salted fish dried so that the moisture content is over 44 percent but not over 50 percent.
- 45. Wet or Green Salted (Saltbulk) - Undried light or heavy salted fish with a moisture content over 50 percent.

FORM:

1. Round/Whole/in the shell - The whole fish as it is found in nature, including the head and guts, and in the case of invertebrates, the shell.
2. Dressed Head On - The fish with the head on but the guts removed.
3. Dressed Head Off - The fish with the head and guts removed.
4. Fillets Skin On - Slices of fish flesh removed by cuts made parallel to the backbone from which all internal organs, head, fins, and major bones have been removed and with the skin left on.
5. Fillets Skin Off - Slices of fish flesh removed by cuts made parallel to the backbone from which all internal organs, head, fins, and major bones have been removed and with the skin off.
6. Fillets Boneless Skin On - Slices of fish flesh removed by cuts made parallel to the backbone from which all internal organs, head, fins and all bones have been removed and with the skin left on.
7. Fillets Boneless Skin Off - Slices of fish flesh removed by cuts made parallel to the backbone from which all internal organs, head, fins, all bones and skin have been removed.
8. Ventral Split Head On - Fish cut through the belly from the head to the tail with the head on but the gill and guts removed. The backbone is removed from groundfish and usually left in pelagic fish.
9. Ventral Split Head Off - Fish cut through the belly from the nape to the tail with the guts removed. The backbone is removed from groundfish and usually left in pelagic fish.
10. Strips - Slices of fish flesh produced by cutting a fillet laterally.
11. Steak - A slice of fish removed by a cut made perpendicular to the backbone, usually containing a layer of skin and a short section of the backbone but with all internal organs removed.
12. Sticks - Uniform rectangular portions of fish cut from frozen blocks weighing at least 25 grams and less than 50 grams.

13. Portions - Uniform portions of fish flesh weighing at least 50 grams which are processed and packaged for consumption.
14. Butterfly Fillets - The two fillets of a fish held together by not cutting all the way through the back.
15. Minced - Shreaded fish flesh which is separated from and essentially free from bones and skin.
16. Dorsal Split Head On - Fish cut through the back from the head to the tail with the head on but the gill and guts removed.
17. Dorsal Split Head Off - Fish cut through the back from the head to the tail with the head off but the guts removed.
18. Meat/Peeled/Shucked - The terms used to describe the edible portions of invertebrates; meat for crabs or lobster, peeled for shrimp, and shucked for clams, etc.
19. Claws/Legs - The appendages of a lobster or crab.
20. Tails - The posterior part of the fish, used mainly with regard to lobster and monkfish, but may also be applied to other groundfish, i.e. cod and haddock.
22. Roe - The eggs of the female fish.
23. Milt - The sperm of the male fish.
24. Tongues - The tongues of the fish.
25. Cheeks - The cheeks from the head of the fish.
26. Liver - The liver of the fish.
27. Tidbits
(Titbits) - Pieces of fish.
28. Offal - Consists of whole fish or parts of fish not used for human consumption, usually used to produce fish meal, oil, bait, and animal food.
29. Tubes - Squid mantles with the head, tentacles and viscera removed.
30. Wings - The edible part of the skate with the head, body, tail, and viscera removed.

31. Sardine

- Small herring which have had the heads and most of the entrails removed through the head cavity.

32. Surimi

- Minced fish flesh, washed with water to remove blood and other solubles, with sugar and/or sorbitol added to prevent the protein molecules from interlocking or gelling.