

Fish Processing as Defined by NMFS Product Delivery Codes  
(Updated 5/2/2002)

Product Code	Product Code Name	Description	USCG Determination
3	Bled Only	Throat, or isthmus, slit to allow blood to drain.	H & G
4	Gutted, Head On	Belly slit & viscera removed	H & G
5	Gutted, Head Off	Belly slit & viscera removed	H & G
6	Head & Gutted, with Roe	None	H & G
7	Headed & Gutted, Western Cut	Head removed just in front of the collar bone, & viscera removed.	H & G
8	Headed & Gutted, Eastern Cut	Head removed just behind the collar bone, & viscera & tail removed	H & G
13	Wings	On skates, side fins are cut off next to body	H & G
36	Mantles, Octopus or Squid	Flesh after removal of viscera & arms	H & G
42	Bled Fish destined for Fish Meal	(Includes offsite production)	H & G
97	Other Retained Product	If product is not listed on this table, enter code 97 & write a description with product recovery rate next to it in parenthesis.	Determination on a Case by Case Basis

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Product Code	Product Code Name	Description	USCG Determination	% of H & G Trawl	% of H & G Longline
10	Headed & Gutted, Tail Removed	Head removed usually in front of collar bones, viscera & tail removed	Beyond Minimal Processing	100%	65%
11	Kirimi (Steak)	Head removed either in front or behind the collar bone, viscera removed, & tail removed by cuts perpendicular to the spine, resulting in a steak.	Beyond Minimal Processing	13%	0%
14	Roe	Eggs, either loose or in sacs, or skeins (Ancillary only)	Beyond Minimal Processing	91%	80%
15	Pectoral Girdle	Collar bone & associated bones, cartilage & flesh	Beyond Minimal Processing	22%	40%
16	Heads	Heads only, regardless where severed from body (Ancillary only)	Beyond Minimal Processing	30%	38%
17	Cheeks	Muscles on side of head (Ancillary only)	Beyond Minimal Processing	4%	0%
18	Chins	Lower jaw (mandible), muscles, & flesh (Ancillary only).	Beyond Minimal Processing	17%	5%
34	Milt	In sacs, or testes (Ancillary only)	Beyond Minimal Processing	48%	20%
35	Stomachs	Includes all internal organs (Ancillary only)	Beyond Minimal Processing	61%	90%
97	Other Retained Product	If product is not listed on this table, enter code 97 & write a description with product recovery rate next to it in parenthesis.	Determination on a Case by Case Basis		

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Product Code	Product Code Name	Description	USCG Determination
12	Salted & Split	Head removed, belly slit, viscera removed, fillets cut from head to tail but remaining attached near tail. Product salted.	Extensive Processing
19	Belly Flaps	Flesh in region of pelvic & pectoral fins & behind head (Ancillary only)	Extensive Processing
20	Fillets with Skin & Ribs	Meat & skin with ribs attached, from side of body behind head & in front of tail.	Extensive Processing
21	Fillets with Skin, no Ribs	Meat & skin with ribs removed, from side of body behind head & in front of tail.	Extensive Processing
22	Fillets with Ribs, no Skin	Meat with ribs with skin removed from sides of body behind head & in front of tail.	Extensive Processing
23	Fillets, Skinless / Boneless	Meat with both skin & ribs removed, from sides of body behind head & in front of tail.	Extensive Processing
24	Fillets, Deep-Skin	Meat with skin, adjacent meat with silver lining, & ribs removed from sides of body behind head & in front of tail, resulting in thin fillets.	Extensive Processing
30	Surimi	Paste from fish flesh & additives	Extensive Processing
39	Bones	(If meal, report as 32) (Ancillary only)	Extensive Processing
97	Other Retained Product	If product is not listed on this table, enter code 97 & write a description with product recovery rate	Determination on a Case by Case Basis