

Table 1 to Part 679--Product and Delivery Codes (**Updated 5/2/02**)
 (These codes describe the condition of the fish at the point it is weighed and recorded)

Product Description	Code
GENERAL USE CODES	
Belly flaps. Flesh in region of pelvic and pectoral fins and behind head (ancillary only)	19
Bled only. Throat, or isthmus, slit to allow blood to drain.	03
Bled fish destined for fish meal (includes offsite production)	42
<i>DO NOT RECORD ON PTR.</i>	
Bones (if meal, report as 32) (ancillary only).	39
Butterfly, no backbone. Head removed, belly slit, viscera and most of backbone removed; fillets attached.	37
Cheeks. Muscles on sides of head (ancillary only)	17
Chins. Lower jaw (mandible), muscles, and flesh (ancillary only)	18
Fillets, deep-skin. Meat with skin, adjacent meat with silver lining, and ribs removed from sides of body behind head and in front of tail, resulting in thin fillets.	24
Fillets, skinless/boneless. Meat with both skin and ribs removed, from sides of body behind head and in front of tail.	23
Fillets with ribs, no skin. Meat with ribs with skin removed, from sides of body behind head and in front of tail.	22
Fillets with skin and ribs. Meat and skin with ribs attached, from sides of body behind head and in front of tail.	20
Fillets with skin, no ribs. Meat and skin with ribs removed, from sides of body behind head and in front of tail.	21
Fish meal. Meal from whole fish or fish parts; includes bone meal.	32
Fish oil. Rendered oil from whole fish or fish parts. Record only oil destined for sale and not oil stored or burned for fuel onboard.	33
Gutted, head on. Belly slit and viscera removed.	04
Head and gutted, with roe.	06
Headed and gutted, Western cut. Head removed just in front of the collar bone, and viscera removed.	07
Headed and gutted, Eastern cut. Head removed just behind the collar bone, and viscera removed.	08

Headed and gutted, tail removed. Head removed usually in front of collar bone, and viscera and tail removed.	10
Heads. Heads only, regardless where severed from body (ancillary only).	16
Kirimi (Steak) Head removed either in front or behind the collar bone, viscera removed, and tail removed by cuts perpendicular to the spine, resulting in a steak.	11
Mantles, octopus or squid. Flesh after removal of viscera and arms.	36
Milt. (in sacs, or testes) (ancillary only)	34
Minced. Ground flesh	31
Other retained product. If product is not listed on this table, enter code 97 and write a description with product recovery rate next to it in parentheses.	97
Pectoral girdle. Collar bone and associated bones, cartilage and flesh.	15
Roe. Eggs, either loose or in sacs, or skeins (ancillary only).	14
Salted and split. Head removed, belly slit, viscera removed, fillets cut from head to tail but remaining attached near tail. Product salted.	12
Stomachs. Includes all internal organs (ancillary only)	35
Surimi. Paste from fish flesh and additives	30
Whole fish/meal. Whole fish destined for meal (includes offsite production.)	41 ⁽¹⁾
<i>DO NOT RECORD ON PTR.</i>	
Whole fish/food fish.	01 ⁽¹⁾
Whole fish/bait. Bait. Sold	02 ⁽¹⁾
Wings. On skates, side fins are cut off next to body.	13
DISCARD/DISPOSITION CODES	
Whole fish/donated prohibited species. Number of Pacific salmon or Pacific halibut, otherwise required to be discarded, that is donated to charity under a NMFS-authorized program.	86
Whole fish/onboard bait. Whole fish used as bait on board vessel. Not sold.	92 ⁽¹⁾

Product Description	Code
Whole fish/damaged. Whole fish damaged by observer's sampling procedures.	93 ⁽¹⁾
Whole fish/personal use, consumption. Fish or fish products eaten on board or taken off the vessel for personal use. Not sold or utilized as bait	95 ⁽¹⁾
Whole fish, discard, at sea. Whole groundfish and prohibited species discarded by catcher vessels, catcher/processors, motherships, or vessel buying stations. <i>DO NOT RECORD ON PTR.</i>	98
Whole fish, discard, infested. Flea-infested fish, parasite-infested fish.	88
Whole fish, discard, decomposed. Decomposed or previously discarded fish	89
Whole fish, discard, onshore. Discard after delivery and before processing by shoreside processors, stationary floating processors and buying stations and in-plant discard of whole ground-fish and prohibited species during processing. <i>DO NOT RECORD ON PTR.</i>	99

PRODUCT DESIGNATION CODES	
Ancillary product. A product, such as meal, heads, internal organs, pectoral girdles, or any other product that may be made from the same fish as the primary product.	A
Primary product. A product, such as fillets, made from each fish, with the highest recovery rate.	P
Reprocessed or rehandled product. A product, such as meal, that results from processing a previously reported product or from rehandling a previously reported product.	R

PACIFIC HALIBUT IFQ & CDQ CODES	
The following codes are authorized for IFQ and CDQ reporting of Pacific halibut .	
Gutted, head off. Belly slit and viscera removed. Pacific halibut only.	05
Gutted, head on. Belly slit and viscera removed. Pacific halibut only.	04

⁽¹⁾ When using whole fish codes, record round weights not product weights, even if the whole fish is not used.