

Table 1a to Part 679 -- Delivery Condition and Product Codes
GENERAL USE CODES

Description	Code
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
Gutted, head off. Belly slit and viscera removed.	05
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/ or shellfish/food fish.	01
Wings. On skates, side fins are cut off next to body.	13

SHELLFISH ONLY	
Soft shell crab	75
Bitter crab	76
Deadloss	79
Sections	80
Meat	81

NOTE: When using whole fish code, record round weights not product weights, even if the whole fish is not used.