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CONVERSION FACTORS
LANDED WEIGHT TO LIVE WEIGHT

COEFFICIENTS DE CONVERSION
DE POIDS AU DÉBARQUEMENT À POIDS VIF

FACTORES DE CONVERSIÓN
DE PESO DESEMBARCADO A PESO EN VIVO



**Food
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Unidas
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Agricultura
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Alimentación**

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FACTORES DE CONVERSIÓN *DE PESO DESEMBARCADO A PESO EN VIVO*

Prepared by
Fishery Information, Data and Statistics Unit
FAO Fisheries Department

Préparé par
l'Unité de l'information, des données et des statistiques sur les pêches
Département des pêches de la FAO

Preparado por la
Dependencia de Información, Datos y Estadísticas de Pesca
Departamento de Pesca de la FAO

FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS
ORGANISATION DES NATIONS UNIES POUR L'ALIMENTATION ET L'AGRICULTURE
ORGANIZACIÓN DE LAS NACIONES UNIDAS PARA LA AGRICULTURA Y LA ALIMENTACIÓN
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FAO Fishery Information, Data and Statistics Unit/FAO Unité de l'Information, des données et des statistiques sur les pêches/FAO Dependencia de Información, Datos y Estadísticas de Pesca.

Conversion factors – landed weight to live weight.

Coefficients de conversion - de poids au débarquement à poids vif.

Factores de conversión – de peso desembarcado a peso en vivo.

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ABSTRACT

This circular is the second attempt to produce a **worldwide** collection of data on conversion factors from landed or product weight to live weight by species, by type of processing and by country, for a wide range of onboard processing methods. Three annexes are also included: (1) a list of fishing areas, (2) a glossary of dressing and preserving terms, and (3) a list of countries, and the Index of scientific and trilingual names.

RESUMÉ

Cette circulaire constitue la deuxième tentative pour présenter à l'**échelle mondiale** un ensemble de données sur les coefficients de conversion qui permettent de convertir le poids des débarquements et des produits en poids vif par espèce, par mode de transformation et par pays, pour une large gamme de méthodes de transformation à bord. La liste des zones de pêche, un glossaire des termes de parage et de mode de conservation employés et une liste de pays, sont donnés en annexe avec l'Index des noms scientifiques et des noms utilisés dans les trois langues.

RESUMEN

Esta circular es el segundo intento de presentar un conjunto de datos de **ámbito mundial** sobre factores de conversión disponibles para el peso de los desembarques y de los productos con respecto al peso en vivo por especies, tipo de elaboración y país, para una amplia gama de métodos de elaboración a bordo. Una lista de las áreas de pesca, un glosario de los términos adoptados para la preparación y conservación, y una lista de países se encuentran en anexo juntamente con un Índice de los nombres científicos y trilingües.

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Designation of countries or areas	Appellation des pays ou zones	Denominaciones de los países o áreas
Country or area names and designations are subject to nationally announced changes. Name changes announced after 1 January 2000 have not necessarily been incorporated in this publication.	La liste des appellations des pays ou zones est sujette de temps à autre à des modifications annoncées au plan national. Les modifications de nom survenues après le 1er janvier 2000 n'ont pas toujours été incorporées dans la présente publication.	Los países o áreas anuncian en algunas ocasiones cambios de sus nombres y denominaciones. En la presente publicación no se han incorporado todos los cambios de nombres anunciados después de 1 de enero de 2000.
Standard symbols	Signes conventionnels	Símbolos convencionales
The following standard symbols are used throughout the tables in this publication:	Les signes conventionnels ci-après sont utilisés dans tous les tableaux de la présente publication:	En seguida se dan los símbolos convencionales empleados en los cuadros de esta publicación:
... B = Name in French of FAO species item not ascertainable	... B = Le nom français pour la catégorie d'espèces utilisée par la FAO est inconnu	... B = Se desconoce el nombre en francés para la partida de especies utilizada por la FAO
... C = Name in Spanish of FAO species item not ascertainable	... C = Le nom espagnol pour la catégorie d'espèces utilisée par la FAO est inconnu	... C = Se desconoce el nombre en español para la partida de especies utilizada por la FAO
nei = not elsewhere included	nca = non compris ailleurs	nep = no especificado en otra partida
ICCAT = International Commission for the Conservation of Atlantic Tunas	CICTA = Commission internationale pour la conservation des thonidés de l'Atlantique	CICAA = Comisión Internacional para la Conservación del Atún del Atlántico

INTRODUCTION

This is the third FAO Fisheries publication containing listings of the factors used by national authorities for the conversion of the landed weight of fishery products to the live weight equivalent. It results from the close collaboration between FAO's Fisheries Department and the Statistical Office of the European Communities (Eurostat) within the Coordinating Working Party on Fishery Statistics (CWP).

The conversion factors have been obtained from three sources :

- a questionnaire circulated to national fishery authorities by FAO in 1985, 1988 and 1992. These questionnaires requested the submission of the conversion factors used in rising to live weight the landings in compiling catch statistics submitted to FAO and other international organisations.
- a study commissioned by the European Commission and conducted by Cofrepêche (France). This study whose main object was to review the status of the work on conversion factors in the countries bordering the North-east Atlantic resulted in the compilation of factors many of which had not been submitted to FAO on the above-mentioned questionnaires. These factors were obtained from various sources within the countries contacted : fishery administrations, statistical units and technical organizations.
- discussions between the European Commission and the fishery inspectorates of the Member States of the European Union. Although these factors were submitted as those being used in compiling submissions to the EU's catch quota monitoring system, they are identical to those used in the compilation of catch statistics for other purposes. Other factors were also submitted by the national statistical bodies to Eurostat.

In this circular, the source of the factors have only been indicated where different data for the same products were submitted to FAO, Cofrepêche and the European Commission. In most cases the data submitted were identical.

In general, the local names indicated in the listings refer, not to the specific product, but to species.

Five major groups of species have been identified :

- Fishes
- Crustaceans
- Molluscs
- Aquatic invertebrates
- Aquatic plants

Within these major groups the species items have been listed according to their taxonomic code of the International Standard Classification of Aquatic Animals and Plants (ISSCAAP) and identified by the Inter-agency 3-alpha identifier, the scientific name and the FAO trilingual names (English, French and Spanish).

One of the principal purposes of presenting the conversion factors by species, product and country is due to the intention of FAO to warn the national fisheries administrations on the differences between the conversion factors of those countries fishing the same stocks, in order to set up a common database. **The Fishery Information, Data and Statistics Unit (FIDI) of FAO fully recognizes that the conversion factors presented in this publication are incomplete and, in some cases, technically dubious but are those nationally used by some countries in converting landed weight to live weight for quota management and statistical purposes.** For this reason the Circular will be circulated to the national statistical offices with a request to compare their national conversion factors with those of other countries so that discrepancies can, where necessary, be investigated and corrected accordingly. The importance of harmonising the conversion coefficients is justified by the fact that the majority of the fishery agreements and the allocation of fishing quotas are established on the basis of live weight.

FAO expresses its thanks to the European Commission, Cofrepêche, government officers and staff of international organizations who have made possible the publication of this document

Note: Conversion factors are expressed as multiplier.

INTRODUCTION

La présente publication est la troisième de la série FAO Pêches sur les coefficients utilisés par les autorités nationales pour convertir les quantités de produits halieutiques débarqués en leur équivalent poids vif. Elle est le fruit d'une étroite collaboration entre le Département des pêches de la FAO et l'Office statistique des Communautés européennes (Eurostat) dans le cadre du Groupe de travail chargé de la coordination des statistiques des pêches.

Les coefficients de conversion ont été calculés en se fondant sur trois sources:

- un questionnaire distribué par la FAO aux autorités nationales responsables des pêches en 1985, 1988 et 1992. Ces questionnaires demandaient la communication des coefficients de conversion utilisés pour calculer le poids vif du poisson à partir du poids correspondant aux débarquements aux fins de la compilation des statistiques sur les captures soumises à la FAO et à d'autres organisations internationales.
- une étude commandée par la Commission européenne et menée par Cofrepêche (France). Cette étude, dont l'objet était essentiellement d'examiner l'état d'avancement des travaux relatifs aux coefficients de conversion utilisés dans les pays riverains de l'Atlantique nord-est, a permis de calculer des coefficients qui pour la plupart n'avaient pas été indiqués sur les questionnaires susmentionnés. Ces coefficients ont été obtenus auprès de diverses sources dans les pays contactés: administrations des pêches, unités statistiques et organisations techniques.
- entretiens entre la Commission européenne et l'Inspection des pêches des États Membres de l'Union européenne. Bien que ces coefficients aient été présentés comme étant ceux utilisés dans le cadre du système de suivi des quotas de capture de l'UE, ils sont identiques à ceux utilisés pour compiler des statistiques sur les captures destinées à d'autres fins. D'autres coefficients ont également été soumis par les offices nationaux de statistiques à Eurostat.

Dans la présente circulaire, la source des coefficients n'a été indiquée que lorsque des données différentes pour les mêmes produits ont été soumises à la FAO, à Cofrepêche et à la Commission européenne. La plupart du temps, les données soumises étaient identiques.

En règle générale, les désignations locales indiquées dans les listes renvoient non pas aux produits spécifiques, mais à des espèces. Cinq grands groupes d'espèces ont ainsi été identifiés:

- Poissons
- Crustacés
- Mollusques
- Invertébrés aquatiques
- Plantes aquatiques

Au sein de ces grands groupes, la liste des espèces a été établie conformément au code taxonomique qui leur est attribué dans la Classification statistique internationale type des animaux et plantes aquatiques (CSITAPA) et identifiée selon l'Identificateur interinstitutions alpha-3, le nom scientifique et les noms utilisés par la FAO dans les trois langues (nom anglais, français et espagnol).

Si les coefficients de conversion sont présentés par espèce, produit et pays, c'est notamment pour permettre à la FAO d'avertir les administrations nationales des pêches des différences entre les coefficients de conversion utilisés par des pays exploitant les mêmes stocks, l'objectif ultime étant de créer une base de données communes. **L'Unité de l'information, des données et des statistiques sur les pêches (FIDI) de la FAO est pleinement conscient du caractère incomplet, voire de l'inexactitude, des coefficients de conversion cités dans la présente publication, mais il s'agit néanmoins des coefficients utilisés par certains pays pour calculer le poids vif du poisson à partir du poids des débarquements aux fins de la gestion des quotas et de la compilation de statistiques.** Pour cette raison, la circulaire sera distribuée aux offices nationaux de statistiques, qui sont invités à comparer leurs coefficients de conversion nationaux avec ceux d'autres pays de façon que les écarts puissent, le cas échéant, être identifiés et rectifiés. Il est important d'harmoniser les coefficients de conversion, dans la mesure où les accords et les quotas de pêche sont en général établis sur la base du poids vif.

La FAO remercie la Commission européenne, Cofrepêche et les fonctionnaires gouvernementaux et internationaux qui ont rendu possible la publication du présent document.

Note: Les coefficients de conversion sont indiqués comme multiplicateurs.

INTRODUCCIÓN

Esta es la tercera publicación del Departamento de Pesca de la FAO que contiene listas de los factores utilizados por las autoridades nacionales para la conversión del peso desembarcado de productos pesqueros en el equivalente en peso en vivo. Es el resultado de la estrecha colaboración entre el Departamento de Pesca de la FAO y la Oficina de Estadísticas de la Comunidad Europea (Eurostat) en el ámbito del Grupo Coordinador de Trabajo sobre Estadísticas de Pesca (CWP). Los factores de conversión se han obtenido a partir de tres fuentes:

- un cuestionario distribuido a las autoridades nacionales de pesca por la FAO en 1985, 1988 y 1992. En esos cuestionarios se pedía la presentación de los factores de conversión utilizados para establecer el peso vivo de los desembarques al compilar las estadísticas de capturas presentadas a la FAO y otras organizaciones internacionales.
- un estudio comisionado por la Comisión Europea y revisado por Cofrepêche (Francia). Este estudio, cuyo principal objetivo era examinar la situación del trabajo sobre los factores de conversión en los países limítrofes del Atlántico nororiental, se tradujo en la compilación de factores, muchos de los cuales no se habían presentado a la FAO en los cuestionarios antes mencionados. Estos factores se obtuvieron a partir de diversas fuentes dentro de los países con los que se estableció un contacto: administraciones pesqueras, dependencias estadísticas y organizaciones técnicas.
- deliberaciones entre la Comisión Europea y las inspecciones de pesca de los Estados Miembros de la Unión Europea. Aunque estos factores se presentaron en su calidad de factores utilizados para compilar los datos que habían de remitirse al sistema de vigilancia de las cuotas pesqueras de la Unión Europea, son idénticos a los utilizados en la compilación de estadísticas de captura con otros propósitos. Los órganos nacionales de estadísticas presentaron también otros factores a Eurostat.

En la presente circular, la fuente de los factores se ha indicado solamente cuando se presentaron datos diferentes para los mismos productos a la FAO, Cofrepêche y la Comisión Europea. En la mayoría de los casos los datos presentados eran idénticos. En general, los nombres locales indicados en las listas se refieren, no al producto específico, sino a especies. Se han determinado cinco grupos principales de especies:

- Peces
- Crustáceos
- Moluscos
- Invertebrados acuáticos
- Plantas acuáticas

En el marco de estos grupos principales los nombres de las especies se han incluido en las listas de conformidad con su código taxonómico en la Clasificación Estadística Internacional Uniforme de los Animales y Plantas Acuáticas (CEIUAPA) y se han identificado según el Identificador alfa-3 utilizado por distintos organismos, el nombre científico y los nombres trilingües utilizados por la FAO (nombre inglés, francés y español).

Uno de los propósitos principales de la presentación de los factores de conversión por especies, producto y país se debe a la intención de la FAO de advertir a las administración pesqueras nacionales acerca de las diferencias entre los factores de conversión de los países que capturan las mismas poblaciones, a fin de establecer una base de datos común. **La Dependencia de Información, Datos y Estadísticas de Pesca (FIDI) de la FAO reconoce plenamente que los factores de conversión presentados en esta publicación no son completos y que, en algunos casos, son dudosos desde un punto de vista técnico, pero son los utilizados nacionalmente por algunos países al convertir el peso desembarcado en peso en vivo con fines estadísticos y de administración de cuotas.** Por esta razón, la circular se distribuirá a las oficinas nacionales de estadísticas, con la solicitud de comparar los factores de conversión nacionales con los de otros países, a fin de que las discrepancias puedan, si es necesario, examinarse y corregirse como corresponde. La importancia de la armonización de los coeficientes de conversión se justifica por el hecho de que la mayoría de los acuerdos de pesca y la asignación de cuotas de captura se establecen sobre la base del peso en vivo.

La FAO agradece a la Comisión Europea, Cofrepêche, a los funcionarios de los gobiernos y al personal de las organizaciones internacionales que han hecho posible la publicación del presente documento.

Nota: Los factores de conversión se expresan como multiplicadores.

**Conversion factors by species, by type
of processing and by country**

**Coefficients de conversion par espèce, par
mode de transformation et par pays**

**Factores de conversión por especies,
tipo de elaboración y país**

		Fishes	Poissons	Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
Carps, barbels and other cyprinids Carpes, barbeaux et autres cyprinidés Carpas, barbos y otros ciprínidos				
FBM	<i>Abramis brama</i> Brème d'eau douce		Freshwater bream Brema común	
	Fresh/chilled, gutted.	Finland	1.120	Lahna
	Fresh/chilled, fillets.	Finland	2.380	Lahna
	Fresh/chilled, fillets, skin off.	Finland	3.230	Lahna
Miscellaneous freshwater fishes Poissons d'eau douce divers Peces de agua dulce diversos				
LAM	<i>Petromyzon spp</i> Lampreios		Lampreys Lampreas	
	Fresh/chilled.	France	1.000	Lamproie marine
	Fresh/chilled, gutted.	France	1.100	Lamproie marine
FPI	<i>Esox lucius</i> Brochet du Nord		Northern pike Lucio	
	Fresh/chilled, gutted.	Finland	1.230	Hauki
	Fresh/chilled, fillets.	Finland	2.000	Hauki
	Fresh/chilled, fillets, boneless, skin off.	Finland	2.560	Hauki
FPE	<i>Perca fluviatilis</i> Perche européenne		European perch Perca	
	Fresh/chilled, gutted.	Finland	1.320	Ahven
	Fresh/chilled, fillets.	Finland	2.440	Ahven
FPP	<i>Stizostedion lucioperca</i> Sandre		Pike-perch Lucioperca	
	Fresh/chilled, gutted.	Finland	1.150	Kuha
	Fresh/chilled, fillets.	Finland	1.920	Kuha
	Fresh/chilled, fillets, boneless, skin off.	Finland	2.380	Kuha

Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
Sturgeons, paddlefishes Esturgeons, spatules Esturiones, sollos				
APG	<i>Acipenser gueldenstaedtii</i> Esturgeon du Danube		Danube sturgeon(=Osetr) Esturión del Danube	
	Fresh/chilled.	France	1.000	Esturgeon russe
	Fresh/chilled, gutted.	France	1.100	Eorevisse
STU	<i>Acipenseridae</i> Esturgeons nca		Sturgeons nei Esturiones nep	
	Fresh/chilled.	France UK	1.000 1.000	Esturgeon
	Fresh/chilled, gutted.	France UK	1.100 1.125	Esturgeon
	Frozen, gutted.	UK	1.125	
River eels Anguilles Anguilas				
ELE	<i>Anguilla anguilla</i> Anguille d'Europe		European eel Anguila europea	
	Fresh/chilled.	Denmark France Germany Italy Netherlands Norway Portugal UK	1.000 1.000 1.000 1.040 1.000 1.000 1.000 1.000	Ål, gule og blanke Anguille, Civelle Flussaal, Aal Anguilla Aal, Paling Ål Eiros, Enguia europeia Eel, Elvers
	Fresh/chilled, gutted, head off.	Norway	1.100	Ål
	Fresh/chilled, gutted.	France Netherlands Norway UK	1.100 1.040 1.100 1.125	Anguille, Civelle Aal, Paling Ål Eel, Elvers
	Fresh/chilled, fillets, boneless, skin off.	UK	2.700	Eel, Elvers
	Fresh/chilled, fillets, boneless.	UK	2.700	Eel, Elvers
	Frozen, gutted, head off.	Norway	1.100	Ål
ELA	<i>Anguilla rostrata</i> Anguille d'Amérique		American eel Anguila americana	
	Fresh/chilled.	France	1.000	Anguille américaine

		Fishes	Poissons	Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Fresh/chilled, gutted.			
		France	1.100	Anguille américaine
ELX	<i>Anguilla spp</i> Anguilles nca		River eels nei Anguilas nep	
	Fresh/chilled.	France	1.000	Anguilles
	Salmons, trouts, smelts Saumons, truites, éperlans Salmones, truchas, eperlanos			
SAL	<i>Salmo salar</i> Saumon de l'Atlantique		Atlantic salmon Salmón del Atlántico	
	Fresh/chilled.			
		France	1.000	Saumon
		Germany	1.000	Lachs
		Netherlands	1.010	Zalm
		Norway	1.000	Laks
		UK	1.000	Salmon
	Fresh/chilled, gutted, head off.			
		Canada	1.200	Salmon
		Norway	1.400	Laks
	Fresh/chilled, gutted.			
		Canada	1.100	Salmon
		Denmark	1.100	Laks
		Finland	1.110	Lohi
		France	1.150	Salmon, salmonides
		Germany	1.150	Lachs
		Netherlands	1.220	Zalm
		Norway	1.200	Laks
		Portugal	1.150	Salmao do salmao
		Sweden	1.100	Lax
		UK	1.125	Salmon
	Fresh/chilled, fillets.			
		Finland	1.390	Lohi
	Fresh/chilled, fillets, boneless, skin off.			
		Finland	1.690	Lohi
		Norway	2.800	Laks
		UK	2.700	Salmon
	Fresh/chilled, fillets, boneless.			
		Norway	2.800	Laks
		UK	2.700	Salmon
	Frozen.			
		UK	1.000	Salmon
	Frozen, gutted, head off.			
		Norway	1.400	Laks
	Frozen, gutted.			
		Greenland	1.110	Skællaks
		Norway	1.200	Laks
		UK	1.125	Salmon
	Frozen, fillets, boneless, skin off.			
		Norway	2.800	Laks

		Fishes	Poissons	Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
TRS	<i>Salmo trutta</i> Truite de mer	Sea trout Trucha marina		
		Fresh/chilled.		
		Denmark	1.000	Havørred
		France	1.000	Truite
		Norway	1.000	Sjøørret
		UK	1.000	Trouts, Brown trout
		Fresh/chilled, gutted.		
		Finland	1.110	Taimen
		France	1.150	Truite
		Netherlands	1.150	Zeevoref
		Portugal	1.150	Truta marisca, Truta marinha
		Sweden	1.150	Øring
		UK	1.125	Trouts, Brown trout
		Fresh/chilled, fillets.		
		Finland	1.560	Kirjolchi
		Fresh/chilled, fillets, boneless, skin off.		
		Finland	1.750	Kirjolchi
		UK	2.700	Trouts, Brown trout
		Fresh/chilled, fillets, boneless.		
		UK	2.700	Trouts, Brown trout
		Frozen.		
		UK	1.000	Trouts, Brown trout
		Frozen, gutted.		
		UK	1.125	Trouts, Brown trout
TRO	<i>Salmo spp</i> Truites nca	Trouts nei Truchas nep		
		Fresh/chilled, gutted.		
		Canada	1.200	Sea trouts
		Sweden	1.150	Øring
TRR	<i>Oncorhynchus mykiss</i> Truite arc-en-ciel	Rainbow trout Trucha arco iris		
		Fresh/chilled, gutted, head off.		
		Norway	1.400	Regnbueørret
		Fresh/chilled, gutted.		
		Finland	1.200	Kirjolchi
		Norway	1.200	Regnbueørret
		Fresh/chilled, fillets.		
		Finland	1.720	Kirjolchi
		Fresh/chilled, fillets, boneless, skin off.		
		Finland	1.920	Kirjolchi
		Norway	2.800	Regnbueørret
		Frozen, gutted, head off.		
		Norway	1.400	Regnbueørret
		Frozen, fillets, boneless, skin off.		
		Norway	2.800	Regnbueørret

Fishes			Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local	
ORC	<i>Oncorhynchus spp</i> Saumons du Pacifique nca Fresh/chilled, gutted.	Pacific salmons nei Salmones del Pacífico nep			
		Canada	1.200		
ACH	<i>Salvelinus alpinus</i> Omble-chevalier Fresh/chilled, gutted, head off.	Arctic char Trucha alpina			
		Norway	1.400	Røye	
	Fresh/chilled, gutted.	Norway	1.200	Røye	
	Frozen, gutted, head off.	Norway	1.400	Røye	
	Frozen, fillets, boneless, skin off.	Norway	2.800	Røye	
CHR	<i>Salvelinus spp</i> Ombles nca Fresh/chilled, gutted.	Chars nei Salvelinos nep			
		Canada	1.200		
	Frozen, gutted.	Greenland	1.110		
SME	<i>Osmerus eperlanus</i> Eperlan européen Fresh/chilled.	European smelt Eperlano europeo			
		Denmark	1.000	Smelt	
		France	1.000	Eperlan	
		UK	1.000	Smelts, Sparling	
	Fresh/chilled, gutted.	France	1.100		
		Germany	1.000	Eperlan Stint	
	Frozen.	UK	1.000		
				Smelts, Sparling	
SMX	<i>Osmerus spp, Hypomesus spp</i> Eperlans nca Fresh/chilled.	Smelts nei Eperlanos nep			
		France	1.000	Eperlans	
	Fresh/chilled, gutted.	France	1.100	Eperlans	
PLN	<i>Coregonus lavaretus</i> Corégone lavaret Fresh/chilled.	European whitefish Lavareto			
		Denmark	1.000	Almindelig helt	
	Fresh/chilled, gutted.	Finland	1.080	Silka	
	Fresh/chilled, fillets.	Finland	1.560	Silka	

Fishes			Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local	
	Fresh/chilled, fillets, boneless. Finland		2.040	Siika	
SLX	<i>Salmonoidei</i> <i>Salmonoidés nca</i>	Salmonoids nei Salmonoideos nep			
			Fresh/chilled. France	1.000	Truites, Ombles nca
			Fresh/chilled, gutted, head off. Norway	1.400	Laksefisker, Laksefamilien
			Fresh/chilled, gutted. France Norway	1.150 1.200	Truites, Ombles nca Laksefisker, Laksefamilien
			Fresh/chilled, fillets, skin off. Norway	2.800	Laksefamilien
			Frozen, gutted, head off. Norway	1.400	Laksefisker, Laksefamilien
Shads Aloses Sábalos					
SHA	<i>Alosa sapidissima</i> <i>Alose savoureuse</i>	American shad Sábalo americano			
			Fresh/chilled. France	1.000	Alose savoureuse
			Fresh/chilled, gutted. France	1.100	Alose savoureuse
			Fresh/chilled, head off. Spain	1.000	Sabalo americana
ASD	<i>Alosa alosa</i> <i>Alose vraie (=Grande alose)</i>	Allis shad Sábalo común			
			Fresh/chilled. France Portugal	1.000 1.000	Alose vraie Sábel
			Fresh/chilled, gutted. France	1.100	Alose
TSD	<i>Alosa fallax</i> <i>Alose feinte</i>	Twaite shad Saboga(=Alosa)			
			Fresh/chilled. France	1.000	Alose feinte, Poisson de mai
			Fresh/chilled, gutted. France Germany	1.100 1.040	Alose feinte, Poisson de mai Finte, Maifisch
			Frozen, fillets. Germany	2.000	Finte, Maifisch
ALE	<i>Alosa pseudoharengus</i> <i>Gaspareau</i>	Alewife Pinchagua			
			Fresh/chilled. France	1.000	Gasparot

Fishes			Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local	
BBH	<i>Alosa aestivalis</i> Alose d'été du Canada	Fresh/chilled, gutted.	France	1.100	Gasparot
		Fresh/chilled.	France	1.000	Alose d'été
		Fresh/chilled, gutted.	France	1.100	Alose d'été
SHZ	<i>Alosa spp</i> Aloses nca	Fresh/chilled.	France	1.000	Aloses faintes
		Fresh/chilled, gutted.	France Germany	1.100 1.040	Aloses faintes Finte, Maifisch
		Frozen, fillets, salted wet light.	Germany	2.000	Finte, Maifisch
		Fresh/chilled.	France UK	1.000 1.000	Alose d'Europe, Div Aloses
SHD	<i>Alosa aosa, A. fallax</i> Aloses vraie et feinte	Fresh/chilled, gutted.	France	1.100	Alose d'Europe div. Aloses
		Frozen.	UK	1.000	
		Fresh/chilled.	Denmark	1.000	Hundestejje
Miscellaneous diadromous fishes Poissons diadromes divers Peces diádromos diversos					
SKB	<i>Gasterosteus spp</i> Epinoches	Fresh/chilled.	Denmark	1.000	Hundestejje
		Fresh/chilled.	Australia	1.500	Ocean perch
GIP	<i>Lates calcarifer</i> Perche barramundi	Fresh/chilled, gutted, head off.	Australia	1.100	Ocean perch
		Fresh/chilled, gutted.	Australia	2.500	Ocean perch
		Fresh/chilled, fillets, boneless, skin off.	Australia	1.200	Robalo de norte
PEW	<i>Morone americana</i> Bar blanc d'Amérique	Fresh/chilled, gutted.	Portugal	1.200	Robalo de norte
		Fresh/chilled.	Portugal	1.200	Robalo de norte

Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
Flounders, halibuts, soles Flets, flétans, soles Platijas, halibuts, lenguados				
MSF	<i>Arnoglossus laterna</i> Arnoglosse de Méditerranée		Mediterranean scadfish Serrandell	
	Fresh/chilled.	France	1.000	Arnoglosse
HAL	<i>Hippoglossus hippoglossus</i> Flétan de l'Atlantique		Atlantic halibut Fletán del Atlantico	
	Fresh/chilled.	Belgium	1.000	Heilbot, Flétan
		France	1.000	Flétan
		Germany	1.000	Heilbutt
		Netherlands	1.010	Heilbot
		Norway	1.000	Kveite
		Portugal	1.110	Alabote do Atlantico
		Spain	1.000	Fletán, Halibut
		UK	1.000	Halibut
	Fresh/chilled, gutted, hand processed.	Belgium	1.050	Heilbot, Fletan
	Fresh/chilled, gutted, head off.	Canada	1.400	Halibut
		Germany	1.390	Heilbutt
		Norway ¹	1.350	Kveite
		Norway ²	1.400	Kveite
		Portugal	1.350	Alabote do Atlantico
	Fresh/chilled, gutted.	Denmark	1.050	Helleflynder
		Faeroe Is	1.050	Kalvi
		France	1.110	Flétan
		Germany	1.110	Heilbutt
		Ireland	1.050	
		Netherlands	1.110	Heilbot
		Norway	1.100	Kveite
		Portugal	1.150	Alabote do Atlantico
		Spain	1.080	Fletán, Halibut
		Sweden	1.040	Halleflundra
		UK	1.080	Halibut
	Fresh/chilled, head off.	Spain	1.200	Fletán, Halibut
	Fresh/chilled, fillets.	Spain	1.200	Fletán, Halibut
	Fresh/chilled, fillets, boneless, skin off.	Norway ³	2.800	Kveite
		Norway ⁴	2.700	Kveite
		UK	2.700	Halibut
	Fresh/chilled, fillets, boneless.	Norway ⁵	2.800	Kveite
		Norway ⁶	2.700	Kveite
		UK	2.700	Halibut

(1) Fishing area/Zone de pêche/Area de pesca: 21

(2) Fishing area/Zone de pêche/Area de pesca: 27

(3) Fishing area/Zone de pêche/Area de pesca: 21

(4) Fishing area/Zone de pêche/Area de pesca: 27

(5) Fishing area/Zone de pêche/Area de pesca: 21

(6) Fishing area/Zone de pêche/Area de pesca: 27

	Fishes	Poissons	Peces	
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Frozen.			
		Portugal UK	1.110 1.000	Alabote do Atlantico Halibut
	Frozen, gutted, blocks.	Russian Fed	1.080	Paltus
	Frozen, gutted, head off, tail off, blocks.	Russian Fed	1.420	Paltus
	Frozen, gutted, head off, tail off.	Germany	1.440	Heilbutt
	Frozen, gutted, head off.	Germany Greenland Norway ¹ Norway ² Portugal	1.390 1.350 1.350 1.400 1.440	Heilbutt Helleflynder Kveite Kveite Alabote do Atlantico
	Frozen, gutted, tail off.	Germany	1.170	Heilbutt
	Frozen, gutted.	Germany Greenland Norway UK	1.110 1.150 1.100 1.080	Heilbutt Helleflynder Kveite Halibut
	Frozen, head off, blocks.	Russian Fed	1.290	Paltus
	Frozen, fillets.	Germany	2.310	Heilbutt
	Frozen, fillets, boneless, skin off.	Norway ³ Norway ⁴ Russian Fed	2.800 2.700 1.950	Kveite Kveite Paltus
	Frozen, fillets, boneless.	Norway Russian Fed	2.700 1.810	Kveite Paltus
	Frozen, fillets, skin off.	Germany	2.590	Heilbutt
HAP	<i>Hippoglossus stenolepis</i> Flétan du Pacifique		Pacific halibut Fletán del Pacífico	
	Fresh/chilled, gutted, head off.	Canada	1.300	Halibut

- (1) Fishing area/Zone de pêche/Area de pesca: 21
 (2) Fishing area/Zone de pêche/Area de pesca: 27
 (3) Fishing area/Zone de pêche/Area de pesca: 21
 (4) Fishing area/Zone de pêche/Area de pesca: 27

Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
PLE	<i>Pleuronectes platessa</i> Plie d'Europe		European plaice Solla europea	
	Fresh/chilled.			
		Belgium	1.000	Schol, Plie
		Denmark	1.000	Rødspætte
		France	1.000	Plie commune
		Germany	1.000	Scholle
		Netherlands	1.010	Schol
		Norway	1.000	Rødspette
		UK	1.000	Plaice
	Fresh/chilled, gutted, hand processed.	Belgium	1.050	Schol, Plie
	Fresh/chilled, gutted, head off.	France	1.200	Plie commune
		Germany	1.390	Scholle
		Norway	1.200	Rødspette
	Fresh/chilled, gutted.	Denmark	1.050	Rødspætte
		Faeroe Is	1.110	Reydsproka
		France	1.110	Plie commune
		Germany	1.060	Scholle
		Iceland	1.090	Skarkoli
		Ireland	1.050	Plaice
		Netherlands	1.050	Schol
		Norway	1.100	Rødspette
		Portugal	1.110	Solha
		Spain	1.050	Solla, Platija
		UK	1.070	Plaice
	Fresh/chilled, head off.	Iceland	1.390	Skarkoli
	Fresh/chilled, fillets, boneless, skin off.	Norway	2.400	Rødspette
		UK	2.700	Plaice
	Fresh/chilled, fillets, boneless.	Netherlands	2.380	Schol
		Norway	2.400	Rødspette
		UK	2.700	Plaice
	Frozen.	UK	1.000	Plaice
	Frozen, gutted, head off.	Germany	1.390	Scholle
		Norway	1.200	Rødspætte
	Frozen, gutted.	Germany	1.110	Scholle
		Norway	1.100	Rødspette
		Portugal	1.110	Solha
		UK	1.070	Plaice
	Frozen, fillets, boneless, skin off.	Norway	2.400	Rødspette
	Frozen, fillets, boneless.	France	2.600	Plie commune

Fishes			Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local	
GHL	<i>Reinhardtius hippoglossoides</i> Flétan noir		Greenland halibut Fletán negro		
	Fresh/chilled.				
		Germany	1.000	Schwarzer Heilbutt	
		Netherlands	1.010	Zwarte heilbot	
		Norway	1.000	Blåkveite	
		Spain	1.000	Halibut negro	
	Fresh/chilled, gutted, head off, Japan cut.				
		Norway	1.430	Blåkveite	
	Fresh/chilled, gutted, head off.				
		Germany	1.390	Schwarzer Heilbutt	
		Norway	1.200	Blåkveite	
		Portugal	1.350	Alabote da Gronelandia	
		UK	1.080	Mock halibut	
	Fresh/chilled, gutted.				
		Canada	1.100	Greenland turbot	
		France	1.110	Flétan noir	
		Germany	1.110	Schwarzer Heilbutt	
		Iceland	1.090	Graluda	
		Netherlands	1.110	Zwarte heilbot	
		Norway	1.100	Blåkveite	
		Portugal	1.050	Alabote da Gronelandia	
		Spain	1.080	Halibut negro	
		UK	1.080	Mock halibut	
	Fresh/chilled, head off, fins removed.				
		Iceland	1.440	Graluda	
	Fresh/chilled, head off.				
		Iceland	1.390	Graluda	
		Spain	1.400	Halibut negro	
	Fresh/chilled, fillets.				
		Spain	1.400	Halibut negro	
	Fresh/chilled, fillets, boneless, skin off.				
		Norway	1.970	Blåkveite	
		UK	2.700	Mock halibut	
	Fresh/chilled, fillets, boneless.				
		Norway	1.970	Blåkveite	
		UK	2.700	Mock halibut	
	Fresh/chilled, fillets, skin off.				
		Germany	2.590	Schwarzer Heilbutt	
		Norway	1.970	Blåkveite	
		Spain	1.500	Halibut negro	
	Frozen, gutted, head off, hand processed.				
		Poland	1.430	Halibut niebieski	
	Frozen, gutted, head off, Japan cut.				
		Greenland	1.500	Hellefisk	
	Frozen, gutted, head off, tail off.				
		Germany	1.440	Schwarzer Heilbutt	
	Frozen, gutted, head off.				
		Germany	1.390	Schwarzer Heilbutt	
		Greenland	1.350	Hellefisk	
		Norway	1.200	Blåkveite	

Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Frozen, gutted, tail off.	Germany	1.170	Schwarzer Heilbutt
	Frozen, gutted.	Germany Greenland	1.110 1.150	Schwarzer Heilbutt Hellefisk
	Frozen, head off, skin off.	Greenland	1.730	Hellefisk
	Frozen, fillets.	Germany Greenland	2.310 3.770	Schwarzer Heilbutt Hellefisk
	Frozen, fillets, boneless, skin off.	Norway	1.970	Blåkveite
	Frozen, fillets, boneless.	Norway	1.970	Blåkveite
	Frozen, fillets, skin off, hand processed.	Poland	2.650	Halibut niebieski
	Frozen, fillets, skin off.	Germany Norway	2.590 1.970	Schwarzer Heilbutt Blåkveite
	Canned.	Germany	1.390	Schwarzer Heilbutt
WIT	<i>Glyptocephalus cynoglossus</i> Plie cynoglosse	Witch flounder Mendo		
		Fresh/chilled.		
		Belgium	1.000	Witje, Plie cynoglosse
		France	1.000	Plie grise, cynoglosse
		Netherlands	1.010	Witje
		Norway	1.000	Smørflyndre
		Spain	1.000	Mendo
		UK	1.000	Witch
		Fresh/chilled, gutted, head off.		
		Germany	1.390	Rotzunge
		Norway	1.200	Smørflyndre
		Portugal	1.350	Solhao
		Fresh/chilled, gutted.		
		Belgium	1.050	Witje, Plie cynoglosse
		Denmark	1.050	Skjursing
		Faeroe Is	1.110	Lalla
		France	1.110	Plie grise, cynoglosse
		Germany	1.110	Rotzunge
		Ireland	1.050	Witje
		Netherlands	1.110	Smørflyndre
		Norway	1.100	Solhao
		Portugal	1.110	Mendo
		Spain	1.040	Witch
		UK	1.040	
		Fresh/chilled, head off.		
		Spain	1.310	Mendo
		Fresh/chilled, fillets.		
		Spain	1.310	Mendo
		Fresh/chilled, fillets, boneless, skin off.		
		UK	2.700	Witch

	Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local	
	Fresh/chilled, fillets, boneless. UK		2.700	Witch	
	Frozen. UK		1.000	Witch	
	Frozen, gutted, head off, hand processed. Poland		1.320	Szkarlacica	
	Frozen, gutted, head off. Germany Norway		1.390 1.200	Rotzunge Smørflyndre	
	Frozen, gutted. Germany UK		1.110 1.040	Rotzunge Witch	
	Frozen, fillets, skin off, hand processed. Poland		3.700	Szkarlacica	
PLA	<i>Hippoglossoides platessoides</i> Balai (=Plie canadienne)		Amer. plaice(=Long rough dab) Platija americana		
	Fresh/chilled.	Denmark France Spain UK	1.000 1.000 1.000 1.000	Häsing Balai, Plie américain Platija americana Long rough dab	
	Fresh/chilled, gutted, head off. Norway		1.200	Gapeflyndre	
	Fresh/chilled, gutted.	France Norway Portugal Spain UK	1.110 1.100 1.100 1.130 1.125	Balai, Plie américain Gapeflyndre Solha americana Platija americana Long rough dab	
	Fresh/chilled, head off. Spain		1.490	Platija americana	
	Fresh/chilled, fillets. Spain		1.490	Platija americana	
	Fresh/chilled, fillets, boneless. UK		2.700	Long rough dab	
	Fresh/chilled, fillets, skin off. Spain		1.490	Platija americana	
	Frozen. UK		1.000	Long rough dab	
	Frozen, gutted, blocks. Russian Fed		1.080	Kambala yersh	
	Frozen, gutted, head off, blocks. Russian Fed		1.280	Kambala yersh	
	Frozen, gutted, head off, hand processed. Poland		1.430	Niegladzica	
	Frozen, gutted, head off, tail off, blocks. Russian Fed		1.370	Kambala yersh	

		Fishes	Poissons	Peces
Species	Type of processing	Country	Conversion factor	Local name
Espèce	Mode de transformation	Pays	Coefficient de conversion	Nom local
Especie	Tipo de elaboración	País	Factor de conversión	Nombre local
	Frozen, gutted, head off, tail off.	Portugal	1.380	Solha americana
	Frozen, gutted, head off.	Norway Portugal Russian Fed	1.200 1.200 1.280	Gapeflyndre Solha americana Kambala yersh
	Frozen, gutted.	Norway UK	1.100 1.125	Gapeflyndre Long rough dab
YEL	<i>Limanda ferruginea</i> Limande à queue jaune		Yellowtail flounder Limanda	
	Fresh/chilled.	Spain	1.000	Limanda nordica
	Fresh/chilled, gutted.	France	1.110	Limande ferrugineuse
	Fresh/chilled, head off.	Spain	1.360	Limanda nordica
	Fresh/chilled, fillets.	Spain	1.360	Limanda nordica
	Fresh/chilled, fillets, boneless.	UK	2.700	
	Frozen, fillets, boneless, skin off, hand processed, IQF.	Korea Rep	3.500	Kag-c-ka-ja-mi
	Salted dry light, gutted, hand processed.	Korea Rep	5.500	Kag-c-ka-ja-mi
DAB	<i>Limanda limanda</i> Limande		Common dab Lenguadina	
	Fresh/chilled.	Belgium Netherlands UK	1.000 1.010 1.000	Schar, Limande Schar
	Fresh/chilled, gutted, hand processed.	Belgium	1.050	Schar, Limande
	Fresh/chilled, gutted.	Denmark Faeroe Is France Germany Ireland Netherlands Portugal Spain Sweden UK	1.050 1.110 1.110 1.110 1.050 1.130 1.110 1.080 1.100 1.080	Ising Skrubba Limande commune Kliesche, Scharbe Schar Solha escura mares do norte Limanda Sandskadda
	Fresh/chilled, fillets, boneless, skin off.	UK	2.700	
	Fresh/chilled, fillets, boneless.	UK	2.700	

		Fishes		Poissons		Peces	
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local			
	Frozen.	UK	1.000				
	Frozen, gutted, head off.	Germany	1.390	Kliesche, Scharbe			
	Frozen, gutted.	Germany UK	1.110 1.080	Kliesche, Scharbe			
	Frozen, fillets, skin off.	Germany	2.590	Kliesche, Scharbe			
LEM	<i>Microstomus kitt</i> Limande sole			Lemon sole Mendo limón			
		Fresh/chilled.					
		France	1.040	Limande sole			
		Germany	1.000	Limande			
		Netherlands	1.010	Tongschar			
		Norway	1.000	Lomre			
		UK	1.000				
		Fresh/chilled, gutted, hand processed.					
		Belgium	1.050	Tongschar, Limande sole			
		Fresh/chilled, gutted, head off.					
FLE	<i>Platichthys flesus</i> Flet d'Europe	Germany	1.390	Limande			
		Norway	1.200	Lomre			
		Fresh/chilled, gutted.					
		Denmark	1.050	Rødtunge			
		Faeroe Is	1.110	Tunga			
		France	1.110	Limande sole			
		Germany	1.110	Limande			
		Ireland	1.040				
		Netherlands	1.110	Tongschar			
		Norway	1.100	Lomre			
		Spain	1.040	Falsa limanda			
		UK	1.040				
		Fresh/chilled, fillets, boneless, skin off.					
		UK	2.500				
		Fresh/chilled, fillets, boneless.					
		UK	2.500				
		Frozen.					
		UK	1.000				
		Frozen, gutted, head off.					
		Norway	1.200	Lomre			
		Frozen, gutted.					
		Germany	1.110	Limande			
		Belgium	1.000				
		Denmark	1.000	Bot, Flet commun			
		Netherlands	1.010	Skrubbe			
		Norway	1.000	Bot			
		UK	1.000	Skrubbe			
				Flounder			

Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Fresh/chilled, fillets.	Finland	2.440	Kampela
	Fresh/chilled, gutted, hand processed.	Belgium	1.050	Bot, Flet commun
	Fresh/chilled, gutted, head off.	Germany Norway	1.390 1.200	Flunder Skrubbe
	Fresh/chilled, gutted.	Denmark Finland France Germany Netherlands Portugal UK	1.050 1.180 1.110 1.110 1.110 1.120 1.080	Skrubbe Kampela Flet commun Flunder Bot Solha Flounder
	Fresh/chilled, fillets, boneless, skin off.	Finland UK	3.570 2.700	Kampela Flounder
	Fresh/chilled, fillets, boneless.	Finland UK	2.440 2.700	Kampela Flounder
	Frozen.	UK	1.000	Flounder
	Frozen, gutted, head off.	Norway	1.200	Skrubbe
	Frozen, gutted.	UK	1.080	Flounder
FLW	<i>Pseudopleuronectes americanus</i> Limande-plie rouge		Winter flounder Solha roja	
	Fresh/chilled, gutted.	France	1.110	Plie grise, cynoglosse
SOL	<i>Solea solea</i> Sole commune		Common sole Lenguado común	
	Fresh/chilled.	Belgium Denmark France Germany Netherlands Norway UK	1.000 1.000 1.000 1.000 1.010 1.000 1.000	Tong, Sole commune Tunge Sole Seezunge Tong Tunge Sole, Dover sole
	Fresh/chilled, gutted, hand processed.	Belgium	1.050	Tong, Sole commune
	Fresh/chilled, gutted, head off.	France Germany Norway	1.500 1.390 1.200	Sole Seezunge Tunge

Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
Fresh/chilled, gutted.				
	Denmark	1.050	Tunge	
	France	1.110	Sole	
	Germany	1.150	Seezunge	
	Ireland	1.050	Sole, Slip	
	Italy	1.110	Sogliola	
	Netherlands	1.040	Tong	
	Norway	1.100	Tunge	
	Portugal	1.110	Linguado legitimo	
	Spain	1.050	Lenguado	
	UK	1.050	Sole, Dover sole	
Fresh/chilled, fillets, boneless, skin off.				
	UK	2.500	Sole, Dover sole	
Fresh/chilled, fillets, boneless.				
	UK	2.500	Sole, Dover sole	
Frozen.				
	UK	1.000	Sole, Dover sole	
Frozen, gutted, hand processed.				
	Liberia	1.100		
Frozen, gutted, head off.				
	Italy	1.500 - 1.700	Sogliola	
	Norway	1.200	Tunge	
Frozen, gutted.				
	Germany	1.110	Seezunge	
	Norway	1.100	Tunge	
	UK	1.050	Sole, Dover sole	
Frozen, head off.				
	Italy	1.300 - 1.400	Sogliola	
Frozen, fillets, boneless.				
	France	2.500	Sole	
SOS <i>Solea lascaris</i> Sole-pole	Sand sole Lenguado de arena			
	Fresh/chilled.	UK	1.000	
Fresh/chilled, gutted.				
	France	1.100	Sole pole	
Fresh/chilled, fillets, boneless.				
	UK	2.700		
Frozen.				
	UK	1.000		
Frozen, gutted.				
	UK	1.125		
CET <i>Dicologlossa cuneata</i> Céteau	Wedge sole Acedía			
	Fresh/chilled, gutted.	France	1.110	Ceteau

		Fishes		Poissons		Peces	
Species	Type of processing	Country	Conversion factor	Local name			
Espèce	Mode de transformation	Pays	Coefficient de conversion	Nom local			
Especie	Tipo de elaboración	País	Factor de conversión	Nombre local			
SOW	<i>Austroglossus microlepis</i> Sole australe occidentale		West coast sole Lenguado austral oeste				
	Fresh/chilled, gutted.	Namibia South Africa	1.040 1.060	Weskus-tongvis		Weskus-tongvis	
	Frozen, gutted.	South Africa	1.060	Weskus-tongvis			
SOE	<i>Austroglossus pectoralis</i> Sole de vase		Mud sole Lenguado de fango				
	Fresh/chilled, gutted.	South Africa	1.040	Ooskus-tongvis			
	Frozen, gutted.	South Africa	1.040	Ooskus-tongvis			
SOX	<i>Soleidae</i> Soles nca		Soles nei Lenguados nep				
	Fresh/chilled, gutted.	France	1.110	Soles			
	Frozen, gutted, head off, blocks.	Russian Fed	1.220	Kambala			
	Frozen, gutted, head off, tail off, blocks.	Russian Fed	1.300	Kambala			
	Frozen, gutted, head off.	Russian Fed	1.220	Kambala			
MEG	<i>Lepidorhombus whiffagonis</i> Cardine franche		Megrim Gallo del Norte				
	Fresh/chilled.	France Netherlands UK	1.000 1.010 1.000	Cardine franche Schartong			
	Fresh/chilled, gutted, hand processed.	Belgium	1.050	Schartong, Cardine			
	Fresh/chilled, gutted, head off.	France	1.500	Cardine franche			
	Fresh/chilled, gutted.	France Germany Ireland Italy Netherlands Spain UK	1.040 1.110 1.050 1.110 1.110 1.050 1.050	Cardine franche Scheefsnut			
	Fresh/chilled, fillets, boneless, skin off.	UK	2.500	Rombo giallo Schartong Gallo			
	Fresh/chilled, fillets, boneless.	UK	2.500				
	Frozen.	UK	1.000				

		Fishes	Poissons	Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Frozen, gutted, head off.			
		Italy	1.500 - 1.700	Rombo giallo
	Frozen, gutted.	UK	1.050	
	Frozen, head off.	Italy	1.300 - 1.400	Rombo giallo
	Frozen, fillets, boneless.	France	2.600	Cardine france
LEZ	<i>Lepidorhombus spp</i> Cardines nca		Megrims nei Gallos nep	
	Fresh/chilled.			
		Belgium	1.000	Schartong, Cardine
		France	1.000	Cardines
		Germany	1.000	Scheefsnut
		Netherlands	1.010	Schartong
		Norway	1.000	Glassvar
		UK	1.000	
	Fresh/chilled, gutted.			Scheefsnut
		Germany	1.110	
		Spain	1.050	
BLL	<i>Scophthalmus rhombus</i> Barbue		Brill Rémol	
	Fresh/chilled.			
		Belgium	1.000	Griet
		France	1.000	Barbue
		Netherlands	1.010	Griet
		UK	1.000	
	Fresh/chilled, gutted, hand processed.			Griet
		Belgium	1.050	
	Fresh/chilled, gutted, head off.			Slettvar
		Norway	1.200	
	Fresh/chilled, gutted.			
		Denmark	1.050	Sletvarre
		France	1.110	Barbue
		Germany	1.110	Glattbutt, Kleist
		Ireland	1.050	
		Netherlands	1.110	Griet
		Norway	1.100	Slettvar
		Portugal	1.150	Rodovalho
		Spain	1.050	Remol, Rodaballo
		UK	1.050	
	Fresh/chilled, fillets, boneless, skin off.			
		UK	2.700	
	Fresh/chilled, fillets, boneless.			
		UK	2.700	
	Frozen.			
		UK	1.000	
	Frozen, gutted, head off.			
		Norway	1.200	Slettvar
	Frozen, gutted.			
		UK	1.050	

		Fishes	Poissons	Peces
Species	Type of processing	Country	Conversion factor	Local name
Espèce	Mode de transformation	Pays	Coefficient de conversion	Nom local
Especie	Tipo de elaboración	País	Factor de conversión	Nombre local
TUR	<i>Psetta maxima</i> Turbot		Turbot Rodaballo	
	Fresh/chilled.			
	Belgium	1.000	Tarbot, Turbot	
	France	1.000	Turbot, Barbue	
	Netherlands	1.010	Tarbot	
	UK	1.000		
	Fresh/chilled, gutted, hand processed.		Belgium	1.050
			Tarbot, Turbot	
	Fresh/chilled, gutted, head off.		Norway	1.200
			Piggvar	
	Fresh/chilled, gutted.			
	Denmark	1.050	Pigvarre	
	Faeroe Is	1.110	Hvasskvoysa	
	France	1.110	Turbot, Barbue	
	Germany	1.110	Steinbutt	
	Ireland	1.050		
	Netherlands	1.110	Tarbot	
	Norway	1.100	Piggvar	
	Portugal	1.110	Pregado	
	Spain	1.070	Rodaballo	
	UK	1.070		
	Fresh/chilled, fillets, boneless, skin off.		UK	2.700
	Fresh/chilled, fillets, boneless.		UK	2.700
	Frozen.		UK	1.000
	Frozen, gutted, head off.		Germany	1.390
			Steinbutt	
		Norway	1.200	Piggvar
	Frozen, gutted.		UK	1.070
FLX	<i>Pleuronectiformes</i> Poissons plats nca		Flatfishes nei Peces planos nep	
	Fresh/chilled.			
	Germany	1.000	Unbestimmte Plattfische	
	Fresh/chilled, gutted, head off.			
	Germany	1.390	Unbestimmte Plattfische	
	Norway	1.200	Annen flatfisk	
	Fresh/chilled, gutted.			
	Belgium	1.050	Poisson plats	
	France	1.110	Sole perdrix	
	Germany	1.110	Unbestimmte Plattfische	
	Ireland	1.050	Flounder	
	Norway	1.100	Annen flatfisk	
	Sweden	1.040	Ovrig flundrefisk	
	Frozen, gutted, head off, tail off.		New Zealand	1.400
			Brill, Soles, Turbot	
	Frozen, gutted, head off.			
	Germany	1.390	Unbestimmte Plattfische	
	New Zealand	1.400	Brill, Soles, Turbot	
	Norway	1.200	Annen flatfisk	

	Fishes	Poissons	Peces	
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Frozen, gutted.			
		Germany New Zealand	1.110 1.100	Unbestimmte Plattfische Brill, Soles, Turbot
	Frozen, fillets, boneless, skin off, hand processed, IQF.	Korea Rep	2.900	Ka-ja-mi
	Frozen, fillets, boneless, skin off.	Norway	2.400	Annen flatfisk
	Frozen, fillets, skin off.	New Zealand	1.800	Brill, Soles, Turbot
	Salted dry heavy, gutted, head off.	Norway	2.810	Annen flatfisk
	Salted dry heavy, head off.	Norway	2.810	Annen flatfisk
	Salted dry light, gutted, hand processed.	Korea Rep	4.000	Ka-ja-mi
Cods, hakes, haddocks Morues, merlues, églefins Bacalaos, merluzas, eglefinos				
NEC	<i>Pseudophycis bachus</i> Morue rouge		Red codling Brotolilla	
	Frozen, gutted, gilled.	New Zealand	1.200	Red cod
	Frozen, gutted, head off, tail off.	New Zealand	1.300	Red cod
	Frozen, gutted, head off.	New Zealand	1.300	Red cod
	Frozen, gutted.	New Zealand	1.100	Red cod
	Frozen, fillets, skin off.	New Zealand	1.700	Red cod
ANT	<i>Antimora rostrata</i> Antimora bleu		Blue antimora Mollera azul	
	Fresh/chilled.	Spain	1.000	Mollera azul
	Fresh/chilled, head off.	Spain	1.000	Mollera azul
MOR	<i>Moridae</i> Mores nca		Moras nei Moras nep	
	Fresh/chilled, gutted, head off.	Norway	1.400	Mora
	Fresh/chilled, gutted.	Norway	1.200	Mora
	Frozen, gutted, head off.	Norway	1.400	Mora

Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
USK	Brosme brosme Brosme		Tusk(=Cusk) Brosmio	
	Fresh/chilled.			
		Denmark	1.000	Brosme
		France	1.000	Brosme
		Netherlands	1.010	Lom
		Norway	1.000	Brosme
		UK	1.000	Tusk, Torsk
	Fresh/chilled, gutted, head off.			
		France	1.400	Brosme
		Germany	1.400	Lumb, Brosme
		Norway	1.400	Brosme
	Fresh/chilled, gutted.			
		Canada	1.200	
		Faeroe Is	1.110	Brosma
		France	1.170	Brosme
		Germany	1.170	Lumb, Brosme
		Ireland	1.130	Tusk
		Netherlands	1.180	Lom
		Norway	1.200	Brosme
		Portugal	1.200	Bolota
		Spain	1.130	Brosmio
		UK	1.130	Tusk, Torsk
	Fresh/chilled, fillets, boneless, skin off.			
		Norway	2.550	Brosme
		UK	2.700	Tusk, Torsk
	Fresh/chilled, fillets, boneless.			
		Norway	2.550	Brosme
		UK	2.700	Tusk, Torsk
	Fresh/chilled, fillets, skin off.			
		France	2.300	Brosme
	Frozen.			
		UK	1.000	Tusk, Torsk
	Frozen, gutted, head off.			
		Germany	1.400	Lumb, Brosme
		Norway	1.400	Brosme
	Frozen, gutted.			
		Germany	1.110	Lumb, Brosme
		Greenland	1.110	Brosme
		Norway	1.200	Brosme
		UK	1.130	Tusk, Torsk
	Frozen, fillets, boneless, skin off.			
		Norway	2.550	Brosme
	Frozen, fillets, skin off.			
		Germany	2.300	Lumb, Brosme
		Norway	2.550	Brosme
	Salted, then dried, gutted, head off, split.			
		Norway	3.400	Brosme
	Salted dry heavy, gutted, head off, split.			
		Norway	2.380	Brosme
	Salted dry heavy, gutted, head off.			
		Norway	2.380	Brosme

		Fishes	Poissons	Peces
Species	Type of processing	Country	Conversion factor	Local name
Espèce	Mode de transformation	Pays	Coefficient de conversion	Nom local
Especie	Tipo de elaboración	País	Factor de conversión	Nombre local
	Salted dry heavy, head off.	Norway	2.380	Brosme
	Dried, gutted, head off.	Norway	5.840	Brosme
COD	<i>Gadus morhua</i> Morue de l'Atlantique		Atlantic cod Bacalao del Atlántico	
	Fresh/chilled.			
		Belgium	1.000	Kabeljauw, Morue
		France	1.000	Cabillaud
		Germany	1.000	Dorsch, Kabeljau
		Netherlands	1.010	Kabeljauw
		Norway	1.000	Torsk
		Spain	1.000	Bacalao
		UK	1.000	Cod
	Fresh/chilled, gutted, hand processed.			
		Belgium	1.180	Kabeljauw, Morue
		Poland	1.200	Dorsz
	Fresh/chilled, gutted, head off, cut behind the earbone.	Norway	1.800	Torsk
	Fresh/chilled, gutted, head off, hand processed.	Poland	1.600	Dorsz
	Fresh/chilled, gutted, head off.			
		Belgium	1.500	Kabeljauw, Morue
		Denmark	1.600	Torsk
		France	1.380	Cabillaud
		Germany	1.710	Dorsch, Kabeljau
		Norway	1.500	Torsk
		Portugal	1.380	Bacalhau
		Spain	1.520	Bacalao
		Sweden	1.400	Torsk
		UK	1.520	Cod
	Fresh/chilled, gutted.			
		Canada	1.200	Cod
		Denmark	1.180	Torsk
		Faeroe Is	1.110	Tosk
		Finland	1.180	Turska
		France	1.240	Cabillaud
		Germany	1.170	Dorsch, Kabeljau
		Iceland	1.250	Porsk
		Ireland	1.180	Cod, Codling
		Netherlands	1.150	Kabeljauw
		Norway	1.180	Torsk
		Portugal	1.200	Bacalhau
		Spain	1.170	Bacalao
		Sweden	1.150	Torsk
		UK	1.170	Cod
	Fresh/chilled, head off.			
		Iceland	1.428	Porsk
		Spain	1.600	Bacalao
	Fresh/chilled, fillets.			
		Iceland	2.247	Porsk
		Norway	2.600	Torsk
		Spain	2.600	Bacalao
	Fresh/chilled, fillets, boneless, skin off.			
		Iceland	2.703	Porsk
		Norway	3.250	Torsk
		UK	2.600	Cod

Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
Fresh/chilled, fillets, boneless.				
	Germany	3.110		Dorsch, Kabeljau
	Iceland	2.500		Porskur
	Netherlands	2.480		Kabeljauw
	Portugal	3.700		Bacalhau
	UK	2.600		Cod
Fresh/chilled, fillets, skin off.				
	Iceland	2.410		Porskur
	Norway	2.900		Torsk
	Portugal	2.600		Bacalhau
Frozen.	UK	1.000		Cod
Frozen, gutted, hand processed.	Poland	1.220		Dorsz
Frozen, gutted, head off, blocks.	Greenland	2.180		Torsk
Frozen, gutted, head off, cut behind the earbone.	Norway	1.800		Torsk
Frozen, gutted, head off, hand processed, blocks.	Russian Fed	1.550		Treska atlanticheskaya
Frozen, gutted, head off, hand processed.	Poland	1.640		Dorsz
	Russian Fed	1.550		Treska atlanticheskaya
Frozen, gutted, head off, machine processed.	Bulgaria	1.720		Treska
	Poland	1.820		Dorsz
Frozen, gutted, head off, tail off, hand processed, blocks.	Russian Fed	1.730		Treska atlanticheskaya
Frozen, gutted, head off, tail off.	Germany	1.770		Dorsch, Kabeljau
Frozen, gutted, head off.	Germany	1.710		Dorsch, Kabeljau
	Greenland	1.600		Torsk
	Norway	1.500		Torsk
	UK	1.520		Cod
Frozen, gutted, tail off.	Germany	1.240		Dorsch, Kabeljau
Frozen, gutted.	Germany	1.180		Dorsch, Kabeljau
	Greenland	1.200		Torsk
	Netherlands	1.150		Kabeljauw
	Norway	1.180		Torsk
	UK	1.170		Cod
Frozen, head off, machine processed, blocks.	Russian Fed	1.630		Treska atlanticheskaya
Frozen, head off, skin off.	Greenland	1.700		Torsk
Frozen, head off.	Portugal	1.540		Bacalhau
	Spain	1.700		Bacalao

Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Frozen, fillets.			
		Germany	2.640	Dorsch, Kabeljau
		Greenland ¹	2.780	Torsk
		Norway	2.600	Torsk
		Portugal	2.600	Bacalhau
	Frozen, fillets, boneless, hand processed.	Russian Fed	2.110	Treska atlanticheskaya
	Frozen, fillets, boneless, machine processed.	Russian Fed	2.260	Treska atlanticheskaya
	Frozen, fillets, boneless, skin off, hand processed, IQF.	Korea Rep	3.500	Dae-ku
	Frozen, fillets, boneless, skin off, hand processed.	Russian Fed	2.230	Treska atlanticheskaya
	Frozen, fillets, boneless, skin off, machine processed.	Poland	4.000	Dorsz
		Russian Fed	2.390	Treska atlanticheskaya
	Frozen, fillets, boneless, skin off.	Germany	3.480	Dorsch, Kabeljau
		Greenland	3.330	Torsk
		Norway	3.250	Torsk
	Frozen, fillets, boneless.	France	2.810	Cabillaud
	Frozen, fillets, machine processed.	Bulgaria	2.270	Treska
	Frozen, fillets, skin off, hand processed.	Poland	2.860	Dorsz
	Frozen, fillets, skin off, machine processed.	Poland	3.330	Dorsz
	Frozen, fillets, skin off.	Germany	2.950	Dorsch, Kabeljau
		Greenland	3.000	Torsk
		Norway	2.900	Torsk
	Salted, gutted.	Germany	2.740	Dorsch, Kabeljau
	Salted, then dried, gutted, head off, split.	Norway	3.650	Torsk
	Salted, fillets.	Germany	4.310	Dorsch, Kabeljau
	Salted, fillets, boneless, skin off.	Greenland	4.320	Torsk
	Salted, fillets, skin off.	Germany	4.800	Dorsch, Kabeljau
	Salted dry heavy, gutted, head off, split.	Norway	2.550	Torsk

(1) Interleaved/Intercalé/Hojas intercaladas

		Fishes	Poissons	Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Salted dry heavy, gutted, head off. Norway		2.550	Torsk
	Salted dry light, gutted, scaled. Portugal		3.000	Bacalhau
	Salted wet heavy, gutted, head off, machine processed. Spain		2.200	Bacalao
	Salted wet light. Greenland		2.700	Torsk
	Dried, gutted, head off. Norway, Norway ¹		6.530 6.980	Torsk Torsk
	Smoked, fillets. Greenland		3.600	Torsk
	Canned. Greenland		3.860	Torsk
PCO	Gadus macrocephalus Morue du Pacifique		Pacific cod Bacalao del Pacífico	
	Fresh/chilled, gutted. Canada		1.300	Cod
	Frozen, fillets, boneless, skin off, hand processed, IQF. Korea Rep		4.000	Dae-ku, eun-dae-ku, kita-dae-ku
	Frozen, fillets, boneless, skin off. Germany		3.700	Paz. Kabeljau
	Frozen, fillets, skin off. Germany		3.150	Paz. Kabeljau
GRC	Gadus ogac Morue ogac		Greenland cod Bacalao de Groenlandia	
	Fresh/chilled, gutted. France		1.240	Morue ogac
	Frozen, gutted, head off. Greenland		1.830	Uvak
	Frozen, gutted. Greenland		1.280	Uvak
CDZ	Gadus spp Morues du Nord nca		Northern cods nei Bacalaos del Norte nep	
	Fresh/chilled, gutted. France		1.240	Motelle, merlu noir, merlan

(1) Spawning cod/Morue en fraîcheur/Bacalao en desove

Fishes			Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local	
LIN	<i>Molva molva</i> Lingue	Ling Maruca			
	Fresh/chilled.				
		Belgium	1.000	Leng, Lingue	
		France	1.000	Lingue franche	
		Germany	1.000	Leng	
		Netherlands	1.010	Leng	
		Norway	1.000	Lange	
		UK	1.000		
	Fresh/chilled, gutted, hand processed.	Belgium	1.180	Leng, Lingue	
	Fresh/chilled, gutted, head off.				
		Belgium	1.500	Leng, Lingue	
		France	1.640	Lingue franche	
		Norway	1.400	Lange	
		Portugal	1.250	Donzela	
		Sweden	1.340	Langa	
		UK	1.320		
	Fresh/chilled, gutted.				
		Denmark	1.180	Lange	
		Faeroe Is	1.110	Longa	
		France	1.180	Lingue franche	
		Germany	1.180	Leng	
		Ireland	1.120	Ling	
		Netherlands	1.170	Leng	
		Norway	1.200	Lange	
		Portugal	1.120	Donzela	
		Spain	1.150	Maruca	
		Sweden	1.100	Langa	
		UK	1.150		
	Fresh/chilled, fillets, boneless, skin off.				
		Norway	2.800	Lange	
		UK	2.800		
	Fresh/chilled, fillets, boneless.				
		Norway	2.800	Lange	
		UK	2.800		
	Fresh/chilled, fillets, skin off.				
		France	2.270	Lingue franche	
		Norway	2.800	Lange	
		Portugal	2.300	Donzela	
	Frozen.	UK	1.000		
	Frozen, gutted, head off, blocks.	Russian Fed	1.540	Molva	
	Frozen, gutted, head off, tail off, blocks.	Russian Fed	1.810	Molva	
	Frozen, gutted, head off.				
		Germany	1.400	Leng	
		Norway	1.400	Lange	
		Portugal	1.400	Donzela	
		Russian Fed	1.540	Molva	
		UK	1.320		
	Frozen, gutted.				
		Germany	1.120	Leng	
		Norway	1.200	Lange	
		UK	1.150		

Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Frozen, fillets.	Spain	2.780	Maruca
	Frozen, fillets, boneless, skin off.	Germany	2.710	Leng
		Norway	2.800	Lange
		Russian Fed	2.390	Molva
	Frozen, fillets, boneless.	Russian Fed	2.260	Molva
	Frozen, fillets, skin off.	Germany	2.300	Leng
		Norway	2.800	Lange
	Salted, then dried, gutted, head off, split.	Norway	3.400	Lange
	Salted dry heavy, gutted, head off, split.	Norway	2.380	Lange
	Dried, gutted, head off.	Norway	5.600	Lange
BLI	<i>Molva dypterygia</i> Lingue bleue	Blue ling Maruca azul		
	Fresh/chilled.	Denmark	1.000	Byrkeltange
		France	1.000	Lingue bleue, Espagnoles
		Norway	1.000	Blålange
		UK	1.000	
	Fresh/chilled, gutted, head off.	France	1.640	Lingue bleue, Espagnoles
		Norway	1.400	Blålange
		Portugal	1.400	Donzela azul
		UK	1.320	
	Fresh/chilled, gutted.	Faeroe Is	1.110	Blalonga
		France	1.180	Lingue bleue, Espagnoles
		Germany	1.180	Blauleng
		Ireland	1.150	
		Norway	1.200	Blålange
		Portugal	1.250	Donzela azul
		Spain	1.150	Maruca azul
		UK	1.150	
	Fresh/chilled, fillets, boneless, skin off.	UK	2.800	
	Fresh/chilled, fillets, boneless.	Norway	2.800	Blålange
		UK	2.800	
	Fresh/chilled, fillets, skin off.	France	2.300	Lingue bleue, Espagnoles
		Iceland	2.631	Blalanga
	Frozen.	UK	1.000	
	Frozen, gutted, head off.	Germany	1.400	Blauleng
		Norway	1.400	Blålange

		Fishes		Poissons		Peces	
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local			
	Frozen, gutted.						
		Germany	1.120			Blauleng	
		Norway	1.200			Blålange	
		UK	1.150				
	Frozen, fillets, boneless, skin off.						
		Norway	2.800			Blålange	
	Frozen, fillets, skin off.						
		Germany	2.300			Blauleng	
	Salted, then dried, gutted, head off, split.						
		Norway	3.400			Blålange	
	Salted dry heavy, gutted, head off, split.						
		Norway	2.380			Blålange	
	Salted dry heavy, gutted, head off.						
		Norway	2.380			Blålange	
	Salted dry heavy, head off.						
		Norway	2.380			Blålange	
	Dried, gutted, head off.						
		Norway	5.600			Blålange	
GFB	<i>Phycis blennoides</i> <i>Phycis de fond</i>		Greater forkbeard Brótola de fango				
	Fresh/chilled.						
		France	1.000			Phycis de fond	
		UK	1.000			Forked beard	
	Fresh/chilled, gutted, head off.						
		Norway	1.400			Skjellbrosme	
	Fresh/chilled, gutted.						
		France	1.120			Phycis de fond	
		Ireland	1.125			Skjellbrosme	
		Norway	1.200			Forked beard	
		UK	1.125				
FOR	<i>Phycis phycis</i> <i>Phycis de roche</i>		Forkbeard Brótola de roca				
	Fresh/chilled.						
		France	1.000			Phycis de roche	
	Fresh/chilled, gutted.						
		France	1.120			Phycis de roche	

		Fishes	Poissos	Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
FOX	<i>Phycis spp</i> <i>Phycis nca</i>	Fresh/chilled. Fresh/chilled, gutted.	Forkbeards nei Brótolas nep	
			UK 1.000	
HKU	<i>Urophycis brasiliensis</i> <i>Phycis brésilien</i>	Frozen, gutted, head off, machine processed. Frozen, gutted, head off, tail off, hand processed. Frozen, gutted, head off, tail off, machine processed, blocks.	Brazilian codling Brótola brasileña	
			Argentina 1.560	Brotola, blenny
HKR	<i>Urophycis chuss</i> <i>Merluche écureuil</i>	Fresh/chilled. Fresh/chilled, head off. Fresh/chilled, fillets.	Red hake Locha roja	
			Spain 1.000	Locha roja
HKW	<i>Urophycis tenuis</i> <i>Merluche blanche</i>	Fresh/chilled. Fresh/chilled, gutted. Fresh/chilled, head off. Fresh/chilled, fillets.	White hake Locha blanca	
			Spain 1.000	Locha blanca
HAD	<i>Melanogrammus aeglefinus</i> <i>Eglefin</i>	Fresh/chilled. Fresh/chilled, gutted, hand processed. Fresh/chilled, gutted, head off, cut behind the earbone.	Haddock Eglefino	
			Belgium 1.000 France 1.000 Germany 1.000 Netherlands 1.010 Norway 1.000 Spain 1.000 UK 1.000	Schelvis, Eglefin Eglefin Schellfisch Schelvis Hyse Eglefino
		Norway 1.650	Schelvis, Eglefin	
				Hyse

Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
Fresh/chilled, gutted, head off.				
	Belgium	1.500	Schelvis, Eglefin	
	France	1.380	Eglefin	
	Germany	1.540	Schellfisch	
	Norway	1.400	Hyse	
	Portugal	1.380	Arinca	
	Spain	1.460	Eglefino	
	UK	1.460		
Fresh/chilled, gutted.				
	Canada	1.200	Kuller	
	Denmark	1.180	Hysa	
	Faeroe Is	1.110	Eglefin	
	France	1.170	Schellfisch	
	Germany	1.170	Ysa	
	Iceland	1.250	Schelvis	
	Ireland	1.160	Hyse	
	Netherlands	1.170	Arinca	
	Norway	1.140	Eglefino	
	Portugal	1.200	Kolja	
	Spain	1.200		
	Sweden	1.150		
	UK	1.160		
Fresh/chilled, head off.				
	Iceland	1.351	Ysa	
	Spain	1.700	Eglefino	
Fresh/chilled, fillets.				
	Iceland	1.351	Ysa	
	Norway	2.650	Hyse	
	Spain	1.700	Eglefino	
Fresh/chilled, fillets, boneless, skin off.				
	Iceland	2.564	Ysa	
	Norway	3.150	Hyse	
	Portugal	3.370	Arinca	
	UK	2.600		
Fresh/chilled, fillets, boneless.				
	Iceland	2.439	Ysa	
	UK	2.600		
Fresh/chilled, fillets, skin off.				
	Iceland	2.326	Ysa	
	Norway	2.950	Hyse	
Frozen.				
	Spain	1.000	Eglefino	
	UK	1.000		
Frozen, gutted, head off, cut behind the earbone.				
	Norway	1.650	Hyse	
Frozen, gutted, head off, machine processed.				
	Bulgaria	1.670	Piksha	
Frozen, gutted, head off, skin off.				
	France	2.700	Eglefin	
Frozen, gutted, head off, tail off.				
	Germany	1.600	Schellfisch	
Frozen, gutted, head off.				
	Germany	1.540	Schellfisch	
	Norway	1.400	Hyse	
	Portugal	1.600	Arinca	
	UK	1.460		

Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Frozen, gutted, tail off.	Germany	1.200	Schellfisch
	Frozen, gutted.	Germany	1.140	Schellfisch
		Netherlands	1.170	Schelvis
		Norway	1.140	Hyse
		UK	1.160	
	Frozen, fillets.	Germany	2.700	Schellfish
		Norway	2.650	Hyse
	Frozen, fillets, boneless, skin off.	Germany	3.370	Schellfish
		Norway	3.150	Hyse
	Frozen, fillets, boneless.	France	3.000	Eglefin
	Frozen, fillets, skin off.	Germany	3.000	Schellfish
		Norway	2.950	Hyse
	Salted.	Spain	2.340	Eglefino
	Salted, then dried, gutted, head off, split.	Norway	3.400	Hyse
	Salted dry heavy, gutted, head off, split.	Norway	2.380	Hyse
	Salted dry heavy, gutted, head off.	Norway	2.380	Hyse
	Salted dry heavy, head off.	Norway	2.380	Hyse
	Dried, gutted, head off.	Norway	6.090	Hyse
TOM	<i>Microgadus tomcod</i> <i>Poulamon atlantique</i>		Atlantic tomcod <i>Microgado</i>	
	Fresh/chilled, gutted.	Canada	1.200	
		France	1.170	Tomcod <i>Poulamon atlantique</i>
POK	<i>Pollachius virens</i> <i>Lieu noir</i>		Saithe(=Pollock) <i>Carbonero(=Colín)</i>	
	Fresh/chilled.	Belgium	1.000	Koolvis, Colin
		France	1.000	Lieu noir
		Germany	1.000	Kohler, Seelachs
		Netherlands	1.010	Koolvis
		Norway	1.000	Sei
		UK	1.000	Saithe, Coalfish
	Fresh/chilled, gutted, hand processed.	Belgium	1.180	Koolvis, Colin

Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
Fresh/chilled, gutted, head off.				
	Belgium	1.500	Koolvis, Colin	
	Denmark	1.600	Mørksej	
	France	1.380	Lieu noir	
	Germany	1.510	Kohler, Seelachs	
	Norway	1.350	Sei	
	Portugal	1.380	Escamudo	
	Spain	1.440	Carbonero, Palero	
	Sweden	1.400	Gråsej	
	UK	1.440	Saithe, Coalfish	
Fresh/chilled, gutted.				
	Canada	1.200		
	Denmark	1.180	Mørksej	
	Faeroe Is	1.110	Upsi	
	France	1.190	Lieu noir	
	Germany	1.190	Kohler, Seelachs	
	Iceland	1.250	Ufsi	
	Ireland	1.180		
	Netherlands	1.220	Koolvis	
	Norway	1.200	Sei	
	Portugal	1.200	Escamudo	
	Spain	1.200	Carbonero, Palero	
	Sweden	1.180	Gråsej	
	UK	1.190	Saithe, Coalfish	
Fresh/chilled, head off.				
	Iceland	1.250	Ufsi	
	Spain	1.700	Carbonero, Palero	
Fresh/chilled, fillets.				
	Iceland	1.887	Ufsi	
	Spain	1.700	Carbonero, Palero	
Fresh/chilled, fillets, boneless, skin off.				
	Germany	2.730	Kohler, Seelachs	
	Iceland	2.830	Ufsi	
	Norway	2.460	Sei	
	UK	2.900	Saithe, Coalfish	
Fresh/chilled, fillets, boneless.				
	Norway	2.460	Sei	
	Portugal	2.430	Escamudo	
	UK	2.900	Saithe, Coalfish	
Fresh/chilled, fillets, skin off.				
	Iceland	2.000	Ufsi	
	Norway	2.460	Sei	
	Portugal	2.430	Escamudo	
Frozen.				
	UK	1.000	Saithe, Coalfish	
Frozen, gutted, head off, tail off, steaks.				
	USA	1.610	Pollock	
Frozen, gutted, head off, tail off.				
	Germany	1.570	Kohler, Seelachs	
Frozen, gutted, head off.				
	Germany	1.510	Kohler, Seelachs	
	Norway	1.350	Sei	
	Portugal	1.570	Escamudo	
	USA	1.390	Pollock	
Frozen, gutted, tail off.				
	Germany	1.240	Kohler, Seelachs	

Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
Frozen, gutted.				
	Germany	1.180	Kohler, Seelachs	
	Netherlands	1.220	Koolvis	
	Norway	1.200	Sei	
	UK	1.190	Saithe, Coalfish	
	USA	1.120	Pollock	
Frozen, fillets.				
	Germany	2.120	Kohler, Seelachs	
	Norway	2.190	Sei	
Frozen, fillets, boneless, skin off, breaded.				
	USA	1.470	Pollock	
Frozen, fillets, boneless, skin off, cooked, breaded.				
	USA	1.620	Pollock	
Frozen, fillets, boneless, skin off, cooked.				
	USA	3.240	Pollock	
Frozen, fillets, boneless, skin off.				
	Norway	2.460	Sei	
	USA	2.940	Pollock	
Frozen, fillets, boneless.				
	France	2.430	Lieu noir	
Frozen, fillets, skin off.				
	Germany	2.430	Kohler, Seelachs	
	Norway	2.460	Sei	
Salted.				
	Spain	2.340	Carbonero, Palero	
Salted, gutted.				
	Germany	2.550	Kohler, Seelachs	
Salted, then dried, gutted, head off, split.				
	Norway	3.280	Sei	
Salted, fillets.				
	Germany	3.770	Kohler, Seelachs	
Salted, fillets, skin off.				
	Germany	4.150	Kohler, Seelachs	
Salted dry heavy, gutted, head off, split.				
	Norway	2.300	Sei	
Salted dry heavy, gutted, head off, tail off, boneless, skin off.				
	USA	3.450	Pollock	
Salted dry heavy, gutted, head off.				
	Norway	2.300	Sei	
	USA	2.220	Pollock	
Salted dry heavy, head off.				
	Norway	2.300	Sei	
	USA	2.220	Pollock	
Dried, gutted, head off, tail off, boneless, skin off.				
	USA	4.000	Pollock	

Fishes			Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local	
	Dried, gutted, head off.	Norway USA	5.870 2.470	Sei Pollock	
	Smoked, gutted, head off, tail off, boneless, skin off.	USA	2.380	Pollock	
	Smoked, gutted, head off.	USA	1.720	Pollock	
POL	<i>Pollachius pollachius</i> Lieu jaune		Pollack Abadejo		
	Fresh/chilled.				
		Belgium France Germany Netherlands Norway UK	1.000 1.000 1.000 1.010 1.000 1.000	Pollak, Lieu jaune Lieu jaune Pollack, Heller Seelachs Pollak Lyr Pollack, Lythe	
	Fresh/chilled, gutted, hand processed.	Belgium	1.180	Pollak, Lieu jaune	
	Fresh/chilled, gutted, head off.				
		Belgium Denmark France Germany Norway Portugal UK	1.500 1.600 1.300 1.510 1.300 1.380 1.360	Pollak, Lieu jaune Lyssej Lieu jaune Pollack, Heller Seelachs Lyr Juliana Pollack, Lythe	
	Fresh/chilled, gutted.				
		Denmark France Germany Ireland Netherlands Norway Spain Sweden UK	1.180 1.190 1.160 1.140 1.220 1.150 1.200 1.110 1.140	Lyssej Lieu jaune Pollack, Heller Seelachs Pollak Lyr Abadejo Lyrtorsk Pollack, Lythe	
	Fresh/chilled, fillets, boneless, skin off.	Norway UK	2.600 2.700	Lyr Pollack, Lythe	
	Fresh/chilled, fillets, boneless.	Norway UK	2.600 2.700	Lyr Pollack, Lythe	
	Fresh/chilled, fillets, skin off.	Norway	2.600	Lyr	
	Frozen.	UK	1.000	Pollack, Lythe	
	Frozen, gutted, head off.				
		Germany Norway UK	1.510 1.300 1.360	Pollack, Heller Seelachs Lyr Pollack, Lythe	
	Frozen, gutted.				
		Netherlands Norway UK	1.220 1.150 1.140	Pollak Lyr Pollack, Lythe	

		Fishes	Poissons	Peces
Species	Type of processing	Country	Conversion factor	Local name
Espèce	Mode de transformation	Pays	Coefficient de conversion	Nom local
Especie	Tipo de elaboración	País	Factor de conversión	Nombre local
	Frozen, fillets, boneless, skin off. Norway		2.600	Lyr
	Frozen, fillets, boneless. France		3.100	Lieu jaune
	Frozen, fillets, skin off. Germany Norway		2.300 2.600	Pollack, Heller Seelachs Lyr
	Salted, then dried, gutted, head off, split. Norway		3.160	Lyr
	Salted dry heavy, gutted, head off, split. Norway		2.210	Lyr
	Dried, gutted, head off. Norway		5.200	Lyr
ALK	<i>Theragra chalcogramma</i> Lieu de l'Alaska		Alaska pollock(=Walleye poll.) Colín de Alaska	
	Fresh/chilled, gutted. France		1.170	Morue du Pacifique occidental
	Frozen, gutted, head off, belly flap removed, machine processed. Poland		2.220	Mintaj (Rdzawiec pacificzny)
	Frozen, gutted, head off, hand processed, blocks. Korea Rep Poland		2.300 1.200	Myung-tae Mintaj (Rdzawiec pacificzny)
	Frozen, gutted, head off, hand processed. Korea Rep		2.300	Myung-tae
	Frozen, gutted, head off, part of belly flap removed, machine processed. Poland		2.000	Mintaj (Rdzawiec pacificzny)
	Frozen, fillets, boneless, machine processed, blocks. Poland		2.100	Mintaj (Rdzawiec pacificzny)
	Frozen, fillets, boneless, skin off, hand processed, blocks. Korea Rep		3.000	Myung-tae
	Frozen, fillets, boneless, skin off, hand processed, IQF. Korea Rep		3.500	Myung-tae
	Frozen, fillets, boneless, skin off, machine processed. Poland		4.540	Mintaj (Rdzawiec pacificzny)
	Frozen, fillets, boneless, skin off. Germany		4.400	Alaska-Pollack
	Frozen, fillets, skin off, machine processed, blocks. Poland		1.900	Mintaj (Rdzawiec pacificzny)
	Frozen, fillets, skin off, machine processed. Poland		3.330	Mintaj (Rdzawiec pacificzny)
	Frozen, fillets, skin off. Germany		3.660	Alaska-Pollack
	Dried, gutted, hand processed. Korea Rep		4.000	Myung-tae

		Fishes	Poissons	Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
POC	<i>Boreogadus saida</i> Morue polaire	Fresh/chilled. Fresh/chilled, gutted, head off. Fresh/chilled, gutted. Frozen, gutted, head off. Salted dry heavy, gutted, head off, split.	Polar cod Bacalao polar	
		France	1.000	Saiida
		Norway	1.400	Polartorsk
		Norway	1.200	Polartorsk
		Norway	1.400	Polartorsk
		Norway	2.380	Polartorsk
ROL	<i>Gaidropsarus spp</i> Motelles nca	Fresh/chilled. Fresh/chilled, gutted.	Rocklings nei Barbadas nep	
		France	1.000	Motelles
		France	1.100	Motelles
NOP	<i>Trisopterus esmarkii</i> Tacaud norvégien	Fresh/chilled. Fresh/chilled, gutted, head off. Fresh/chilled, gutted. Frozen. Frozen, gutted, head off.	Norway pout Faneca noruega	
		Denmark	1.000	Spærling
		Netherlands	1.000	Kevers
		Norway	1.000	Øyepål
		UK	1.000	
		Norway	1.000	Øyepål
		France	1.210	Tacaud norvégien
		Netherlands	1.000	Kevers
		UK	1.000	
POD	<i>Trisopterus minutus</i> Capelan de Méditerranée	Fresh/chilled, gutted.	Poor cod Capellán	
		France	1.210	Capelan
BIB	<i>Trisopterus luscus</i> Tacaud commun	Fresh/chilled. Fresh/chilled, gutted, hand processed.	Pouting(=Bib) Faneca	
		Belgium	1.000	Steenbolk, Tacaud
		France	1.000	Tacaud
		UK	1.000	Whiting pout
		Belgium	1.180	Steenbolk, Tacaud

Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Fresh/chilled, gutted, head off, hand processed. Belgium		1.180	Steenbolt, Tacaud
	Fresh/chilled, gutted, head off. Belgium UK		1.500 1.400	Steenbolt, Tacaud Whiting pout
	Fresh/chilled, gutted. France Ireland Spain UK		1.210 1.125 1.120 1.125	Tacaud Faneca Whiting pout
	Fresh/chilled, fillets. France		2.520	Tacaud
	Fresh/chilled, fillets, boneless. UK		2.700	Whiting pout
	Frozen. UK		1.000	Whiting pout
	Frozen, gutted, head off. UK		1.400	Whiting pout
	Frozen, gutted. UK		1.120	Whiting pout
WHB	<i>Micromesistius poutassou</i> Merlan bleu	Blue whiting(=Poutassou) Bacaladilla		
	Fresh/chilled. Denmark France Germany Netherlands UK		1.000 1.040 1.150 1.000 1.000	Bláhvilling Merlan bleue Blauer Wittling Blauwe wytting
	Fresh/chilled, gutted, head off. Germany Norway UK		1.740 1.000 1.410	Blauer Wittling Kolmule
	Fresh/chilled, gutted. France Germany Italy		1.150 1.210 1.210	Merlan bleue Blauer Wittling Potassolo
	Fresh/chilled, minced. Norway		2.860	Kolmule
	Fresh/chilled, fillets, boneless, skin off. Germany Norway		3.330 2.000	Blauer Wittling Kolmule
	Fresh/chilled, fillets, boneless. France Norway		2.900 2.000	Merlan bleue Kolmule
	Frozen. Norway UK		1.000 1.000	Kolmule
	Frozen, gutted, head off, belly flap removed, machine processed. Poland		2.080	Blekitek

	Fishes	Poissons	Peces	
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Frozen, gutted, head off, hand processed. Poland		1.640	Blekitek
	Frozen, gutted, head off, machine processed, blocks. Russian Fed		1.660	Putassu severnaya
	Frozen, gutted, head off, machine processed. Bulgaria Russian Fed	1.690 1.660		Putasu Putassu severnaya
	Frozen, gutted, head off, part of belly flap removed, machine processed. Poland	1.820		Blekitek
	Frozen, gutted, head off, tail off, hand processed, blocks. Russian Fed	1.720		Putassu severnaya
	Frozen, gutted, head off, tail off, machine processed, blocks. Russian Fed	1.780		Putassu severnaya
	Frozen, gutted, head off. Germany Italy Norway	1.690 1.500 - 1.700 1.000		Blauer Wittling Potassolo Kolmule
	Frozen, gutted. Germany Norway	1.150 1.000		Blauer Wittling Kolmule
	Frozen, head off, hand processed, blocks. Russian Fed	1.520		Putassu severnaya
	Frozen, head off, machine processed, blocks. Russian Fed	1.570		Putassu severnaya
	Frozen, head off. Italy	1.300 - 1.400		Potassolo
	Frozen, minced. Norway	2.860		Kolmule
	Frozen, split, hand processed, blocks. Russian Fed	1.880		Putassu severnaya
	Frozen, split, machine processed, blocks. Russian Fed	2.460		Putassu severnaya
	Frozen, fillets, boneless, hand processed. Russian Fed	2.380		Putassu severnaya
	Frozen, fillets, boneless, machine processed. Russian Fed	2.500		Putassu severnaya
	Frozen, fillets, boneless, skin off. Norway	2.000		Kolmule
	Frozen, fillets, boneless. Germany	2.760		Blauer Wittling
	Frozen, fillets, hand processed. Poland	2.710		Blekitek
	Frozen, fillets, machine processed. Poland	2.380		Blekitek

Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Frozen, fillets, skin off, hand processed. Poland		2.560	Blekitek
	Frozen, fillets, skin off. Germany Norway		3.330 2.000	Blauer Wittling Kolmule
	Salted, gutted, head off. Germany		1.740	Blauer Wittling
POS	<i>Micromesistius australis</i> Merlan bleu austral	Southern blue whiting Polaca austral		
	Frozen, gutted, head off, blocks. Chile Russian Fed		1.700 1.420	Merluza de tres aletas Putassu yuzhnaya
	Frozen, gutted, head off, tail off, blocks. Russian Fed		1.600	Putassu yuzhnaya
	Frozen, gutted, head off. Russian Fed		1.420	Putassu yuzhnaya
	Frozen, head off, hand processed. Poland		1.200	Blekitek poludniowy
	Frozen, head off, tail off, blocks. Russian Fed		1.550	Putassu yuzhnaya
	Frozen, fillets. Chile		2.200	Merluza de tres aletas
	Frozen, fillets, boneless, hand processed. Russian Fed		2.160	Putassu yuzhnaya
	Frozen, fillets, boneless, skin off, hand processed. Russian Fed		2.310	Putassu yuzhnaya
	Frozen, fillets, skin off, machine processed, IQF, blocks. Poland		2.100	Blekitek poludniowy
WHG	<i>Merlangius merlangus</i> Merlan	Whiting Plegonero		
	Fresh/chilled.			
	Belgium Denmark France Germany Netherlands Norway UK		1.000 1.000 1.000 1.000 1.010 1.000 1.000	Wijting, Merlan Hvilling Merlan Wittling Wijting Hvitting
	Fresh/chilled, gutted, hand processed. Belgium		1.180	Wijting, Merlan
	Fresh/chilled, gutted, head off. Belgium France Germany Norway Spain UK		1.500 1.400 1.690 1.400 1.410 1.410	Wijting, Merlan Merlan Wittling Hvitting Merlan

	Fishes	Poissons	Peces	
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Fresh/chilled, gutted.			
	Denmark	1.180	Hvilling	
	Faeroe Is	1.110	Hvitningur	
	France	1.210	Merlan	
	Germany	1.210	Wittling	
	Ireland	1.120		
	Netherlands	1.140	Wijting	
	Norway	1.200	Hvitting	
	Portugal	1.210	Badejo	
	Spain	1.200	Merlán	
	Sweden	1.080	Vitling	
	UK	1.130		
	Fresh/chilled, fillets, boneless, skin off.			
	Germany	2.500	Wittling	
	Norway	2.800	Hvitting	
	UK	2.700		
	Fresh/chilled, fillets, boneless.			
	France	3.000	Merlan	
	Norway	2.800	Hvitting	
	UK	2.700		
	Frozen.			
	UK	1.000		
	Frozen, gutted, head off.			
	Germany	1.690	Wittling	
	Norway	1.400	Hvitting	
	UK	1.410		
	Frozen, gutted.			
	Germany	1.150	Wittling	
	Netherlands	1.140	Wijting	
	Norway	1.200	Hvitting	
	UK	1.130		
	Frozen, fillets, boneless, skin off.			
	Norway	2.800	Hvitting	
	Frozen, fillets, boneless.			
	France	3.000	Merlan	
	Frozen, fillets, skin off.			
	Norway	2.800	Hvitting	
	Salted dry heavy, gutted, head off, split.			
	Norway	2.380	Hvitting	
HKE	<i>Merluccius merluccius</i> Merlu européen	European hake Merluza europea		
	Fresh/chilled.			
	Belgium	1.000	Heek, Merlu	
	France	1.000	Merlu d'europe	
	Germany	1.000	Europ. Seehecht	
	Italy	1.040	Nasello, Merluzzo	
	Netherlands	1.010	Heek	
	Norway	1.000	Lysing	
	UK	1.000	Hake	
	Fresh/chilled, gutted, hand processed.			
	Belgium	1.180	Heek, Merlu	

Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
Fresh/chilled, gutted, head off.				
	Belgium	1.500	Heek, Merlu	
	France	1.400	Merlu d'europe	
	Germany	1.550	Europäische. Seehecht	
	Norway	1.400	Lysing	
	Portugal	1.670	Pescada branca	
	Spain	1.670	Merluza y pescadilla	
	UK	1.340	Hake	
Fresh/chilled, gutted.				
	Denmark	1.180	Kulmule	
	Faeroe Is	1.110	Lysingur	
	France	1.170	Merlu d'europe	
	Germany	1.170	Europ. Seehecht	
	Ireland	1.120	Hake	
	Netherlands	1.170	Heek	
	Norway	1.200	Lysing	
	Portugal	1.170	Pescada branca	
	Spain	1.130	Merluza y pescadilla	
	Sweden	1.110	Kummel	
	UK	1.160	Hake	
Fresh/chilled, fillets, boneless, skin off, machine processed.				
	Spain	2.720	Merluza y pescadilla	
	UK	2.600	Hake	
Fresh/chilled, fillets, boneless, skin off.				
	Norway	2.800	Lysing	
Fresh/chilled, fillets, boneless.				
	France	2.460	Merlu d'europe	
	Norway	2.800	Lysing	
	UK	2.600	Hake	
Fresh/chilled, fillets, skin off.				
	Norway	2.800	Lysing	
	Portugal	2.270	Pescada branca	
Frozen.				
	UK	1.000	Hake	
Frozen, gutted, head off, tail off, machine processed.				
	Spain ¹	1.670	Merluza y pescadilla	
Frozen, gutted, head off.				
	Germany	1.550	Europäische Seehecht	
	Italy	1.500 - 1.700	Nasello, Merluzzo	
	Norway	1.400	Lysing	
	Portugal	1.600	Pescada branca	
	UK	1.340	Hake	
Frozen, gutted, tail off, machine processed.				
	Spain ²	1.460	Merluza y pescadilla	
Frozen, gutted.				
	Germany	1.160	Europäische Seehecht	
	Netherlands	1.170	Heek	
	Norway	1.200	Lysing	
	UK	1.160	Hake	
Frozen, head off.				
	Italy	1.300 - 1.400	Nasello, Merluzzo	

(1) Small size/De petite taille/De tamaño pequeño

(2) Large size/De grande taille/De tamaño grande

Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Frozen, fillets.	Germany	2.210	Europäische Seehecht
	Frozen, fillets, boneless, skin off. Germany Norway	Germany Norway	3.280 2.800	Europäische Seehecht Lysing
	Frozen, fillets, boneless. France Norway	France Norway	2.460 2.800	Merlu d'europe Lysing
	Frozen, fillets, skin off. Germany Norway	Germany Norway	2.790 2.800	Europäische Seehecht Lysing
	Salted, then dried, gutted, head off, split. Norway	Norway	3.400	Lysing
	Salted dry heavy, gutted, head off, split. Norway	Norway	2.380	Lysing
	Salted dry heavy, gutted, head off. Norway	Norway	2.380	Lysing
	Salted dry heavy, head off. Norway	Norway	2.380	Lysing
	Dried, gutted, head off. Norway	Norway	5.600	Lysing
HKN	<i>Merluccius australis</i> Merlu austral	Southern hake Merluza sureña		
	Frozen, gutted, gilled. New Zealand	New Zealand	1.200	Hake
	Frozen, gutted, head off, tail off, belly flap removed. New Zealand	New Zealand	1.560	Hake
	Frozen, gutted, head off, tail off, blocks. Chile	Chile	1.700	Merluza del Sur
	Frozen, gutted, head off, tail off. Chile	Chile	1.600	Merluza del Sur
	Frozen, gutted, head off. New Zealand	New Zealand	1.500	Hake
	Frozen, gutted. New Zealand	New Zealand	1.100	Hake
	Frozen, head off, hand processed. Poland	Poland	1.200	Morszczuk novozelandzki
	Frozen, fillets. Chile	Chile	2.200	Merluza del Sur
	Frozen, fillets, boneless, blocks. Chile	Chile	2.500	Merluza del Sur
	Frozen, fillets, hand processed, blocks. Poland	Poland	2.100	Blekitek poludniowy

Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Frozen, fillets, skin off.	New Zealand	2.300	Hake
HKS	<i>Merluccius bilinearis</i> Merlu argenté		Silver hake Merluza norteamericana	
	Fresh/chilled, gutted.	France Portugal	1.170 1.670	Merlu argenté Pescada prateada
	Frozen, gutted, blocks.	Russian Fed	1.100	Khek serebristij
	Frozen, gutted, head off, hand processed, blocks.	Russian Fed	1.480	Khek serebristij
	Frozen, gutted, head off, hand processed.	Russian Fed	1.480	Khek serebristij
	Frozen, gutted, head off, machine processed, blocks.	Russian Fed	1.570	Khek serebristij
	Frozen, gutted, head off, machine processed.	Russian Fed	1.570	Khek serebristij
	Frozen, gutted, head off, tail off, hand processed, blocks.	Russian Fed	1.660	Khek serebristij
	Frozen, gutted, head off, tail off, machine processed, blocks.	Russian Fed	1.710	Khek serebristij
	Frozen, head off, machine processed, blocks.	Russian Fed	1.510	Khek serebristij
	Frozen, fillets, boneless, hand processed.	Russian Fed	2.010	Khek serebristij
	Frozen, fillets, boneless, machine processed.	Russian Fed	2.090	Khek serebristij
	Frozen, fillets, boneless, skin off, hand processed.	Russian Fed	2.110	Khek serebristij
	Frozen, fillets, boneless, skin off, machine processed.	Russian Fed	2.210	Khek serebristij
HKP	<i>Merluccius hubbsi</i> Merlu d'Argentine		Argentine hake Merluza argentina	
	Frozen, gutted, head off, tail off, hand processed.	Argentina	1.610	Merluza
	Frozen, gutted, head off, tail off, machine processed, blocks.	Argentina	1.600	Merluza
	Frozen, gutted, head off, tail off, machine processed.	Argentina	1.560	Merluza
	Frozen, gutted, head off.	Argentina Bulgaria	1.610 1.530	Merluza Srebrist khek
	Frozen, head off, machine processed.	Uruguay	1.670	Merluza

		Fishes		Poissons		Peces	
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local			
	Frozen, fillets, boneless, skin off, hand processed. Argentina		3.030	Merluza			
	Frozen, fillets, machine processed, blocks. Argentina		2.600	Merluza			
	Frozen, fillets, skin off, hand processed. Argentina		2.500	Merluza			
	Frozen, fillets, skin off, machine processed. Argentina ¹		3.120	Merluza			
NHA	<i>Merluccius productus</i> Merlu du Pacifique nord			North Pacific hake Merluza del Pacífico norte			
	Frozen, gutted, head off, blocks. Russian Fed		1.520	Khek, Merluza tikhookeanskaya			
	Frozen, gutted, head off, tail off, blocks. Russian Fed		1.670	Khek, Merluza tikhookeanskaya			
	Frozen, gutted, head off. Russian Fed		1.520	Khek, Merluza tikhookeanskaya			
	Frozen, head off, blocks. Russian Fed		1.480	Khek, Merluza tikhookeanskaya			
	Frozen, fillets, boneless, hand processed. Russian Fed		2.650	Khek, Merluza tikhookeanskaya			
	Frozen, fillets, boneless, machine processed. Russian Fed		3.020	Khek, Merluza tikhookeanskaya			
	Frozen, fillets, boneless, skin off, machine processed. Russian Fed		3.340	Khek, Merluza tikhookeanskaya			
HKO	<i>Merluccius paradoxus</i> Merlu du large du Cap			Deep-water Cape hake Merluza de altura del Cabo			
	Fresh/chilled, gutted. France		1.170	Merlu profond			
HKX	<i>Merluccius spp</i> Merlus nca			Hakes nei Merluzas nep			
	Frozen, gutted, head off, machine processed. Poland		1.780	Morszczuk			
	Frozen, gutted, head off, tail off, machine processed. Poland		1.890	Morszczuk			
	Frozen, gutted, head off, tail off. Romania		1.600	Merluccius			
	Frozen, gutted, head off. Portugal USA		1.650 1.390	Pescadas			
	Frozen, gutted. USA		1.120				
	Frozen, fillets, boneless, skin off, cooked. USA		4.070				

(1) Grease removed/Sans graisse/Sin sebo

Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Frozen, fillets, boneless, skin off, machine processed. Poland		3.700	Morszczuk
	Frozen, fillets, boneless, skin off. USA		3.700	
	Frozen, fillets, skin off, machine processed. Poland		3.120	Morszczuk
	Salted dry heavy, gutted, head off. USA		2.220	
	Salted dry heavy, head off. USA		2.220	
	Dried, gutted, head off. USA		2.470	
	Smoked, gutted, head off. USA		1.720	
HKC	<i>Merluccius capensis, M.paradox.</i> <i>Merlus du Cap</i>		Cape hakes Merluzas del Cabo	
	Fresh/chilled, gutted, head off. Namibia South Africa		1.460 1.460	Stokvisse Stokvisse
	Fresh/chilled, gutted. Namibia		1.040	Stokvisse
	Fresh/chilled, fillets. South Africa		1.940	Stokvisse
	Fresh/chilled, fillets, machine processed. South Africa		1.940	Stokvisse
	Fresh/chilled, fillets, skin off, machine processed. South Africa		2.250	Stokvisse
	Fresh/chilled, fillets, skin off. South Africa		2.250	Stokvisse
	Frozen, gutted, hand processed. Bulgaria		1.300	Merluza khek
	Frozen, gutted, head off, hand processed. Israel		1.400	
	Frozen, gutted, head off, machine processed, blocks. Romania		1.500	Merlucio sudafrican
	Frozen, gutted, head off, machine processed. Bulgaria Romania		1.530 1.500	Merluza khek Merlucio sudafrican
	Frozen, gutted, head off. South Africa		1.460	Stokvisse
	Frozen, fillets, boneless, skin off, cooked. Israel		2.500	
	Frozen, fillets, boneless, skin off. Namibia		2.250	Stokvisse

		Fishes		Poissons		Peces	
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local			
	Frozen, fillets, machine processed. South Africa		1.940	Stokvisse			
	Frozen, fillets, skin off, machine processed. South Africa		2.250	Stokvisse			
	Frozen, fillets, skin off. Namibia South Africa		1.940 2.250	Stokvisse Stokvisse			
GRM	<i>Macruronus magellanicus</i> Grenadier patagonien			Patagonian grenadier Merluza de cola			
	Frozen, gutted, head off, hand processed. Poland		2.630	Miruna, Bulawik patagonski			
	Frozen, gutted, head off, tail off, blocks. Chile		1.700	Merluza de cola			
	Frozen, gutted, head off, tail off, hand processed. Poland		2.940	Miruna, Bulawik patagonski			
	Frozen, gutted, head off, tail off. Chile		1.600	Merluza de cola			
	Frozen, gutted, head off. Bulgaria		1.500	Makruronus, hoki			
	Frozen, head off, skin off, machine processed. Poland		1.200	Miruna, Bulawik patagonski			
	Frozen, fillets. Chile		2.200	Merluza de cola			
	Frozen, fillets, boneless, blocks. Chile		2.500	Merluza de cola			
	Frozen, fillets, skin off, hand processed. Poland		5.000	Miruna, Bulawik patagonski			
	Frozen, fillets, skin off, machine processed. Poland		5.000	Miruna, Bulawik patagonski			
GRN	<i>Macruronus novaezelandiae</i> Grenadier bleu			Blue grenadier Cola de rata azul			
	Fresh/chilled, gutted, head off. Australia		1.500				
	Fresh/chilled, gutted. Australia		1.100				
	Fresh/chilled, fillets, boneless, skin off. Australia		2.100				
	Frozen, gutted, gilled. New Zealand		1.100	Hoki (blue hake)			
	Frozen, gutted, head off, tail off, belly flap removed. New Zealand		1.800	Hoki (blue hake)			
	Frozen, gutted, head off. New Zealand		1.500	Hoki (blue hake)			

	Fishes	Poissons	Peces	
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Frozen, gutted.	New Zealand	1.100	Hoki (blue hake)
	Frozen, fillets, skin off, machine processed, IQF, blocks.	Poland	2.100	Miruna
	Frozen, fillets, skin off.	New Zealand	2.100	Hoki (blue hake)
GRS	<i>Macruronus spp</i> Grenadiers bleus nca		Blue grenadiers nei Colas de rata nep	
	Frozen, gutted, head off.	Bulgaria	1.520	
RHG	<i>Macrourus berglax</i> Grenadier berglax		Roughhead grenadier Grenadero berglax	
	Fresh/chilled.	France Spain	1.000 1.000	Grenadier à tête rude Granadero
	Fresh/chilled, gutted, head off.	France Norway	2.000 1.400	Grenadier à tête rude Isgalt
	Fresh/chilled, gutted.	France Norway	1.110 1.200	Grenadier à tête rude Isgalt
	Fresh/chilled, head off.	Spain	3.200	Granadero
	Fresh/chilled, fillets.	France Spain	2.600 3.200	Grenadier à tête rude Granadero
	Fresh/chilled, fillets, boneless, skin off.	Norway	2.800	Isgalt
	Fresh/chilled, fillets, boneless.	Norway	2.800	Isgalt
	Fresh/chilled, fillets, skin off.	Norway	2.800	Isgalt
	Frozen, gutted, head off.	Norway	1.400	Isgalt
	Frozen, gutted.	Norway	1.200	Isgalt
	Frozen, fillets, boneless, skin off.	Norway	2.800	Isgalt
	Frozen, fillets, skin off.	Norway	2.800	Isgalt
GRV	<i>Macrourus spp</i> Grenadiers nca		Grenadiers nei Granaderos nep	
	Frozen, gutted, head off, blocks.	Russian Fed	2.110	Macrurus

Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Frozen, gutted, head off. Russian Fed		2.110	Macrurus
	Frozen, head off, tail off, blocks. Russian Fed		2.280	Macrurus
	Frozen, fillets, boneless, skin off. Russian Fed		2.920	Macrurus
	Frozen, fillets, boneless. Russian Fed		2.650	Macrurus
RNG	<i>Coryphaenoides rupestris</i> Grenadier de roche	Roundnose grenadier Granadero de roca		
	Fresh/chilled.	Denmark	1.000	Skolæst
		France	1.000	Grenadier de roche
		Germany	1.000	Grenadierfisch
		Spain	1.000	Granader de roca
		UK	1.000	
	Fresh/chilled, gutted, head off. France Germany Norway		2.000 1.700 1.400	Grenadier de roche Grenadierfisch Skolest
	Fresh/chilled, gutted. France Germany Norway UK		1.110 1.260 1.200 1.125	Grenadier de roche Grenadierfisch Skolest
	Fresh/chilled, head off. Spain		3.200	Granader de roca
	Fresh/chilled, minced. Spain		3.700	Granader de roca
	Fresh/chilled, paste. Spain		3.700	Granader de roca
	Fresh/chilled, fillets. Spain		3.200	Granader de roca
	Fresh/chilled, fillets, boneless, skin off. Norway		2.800	Skolest
	Fresh/chilled, fillets, boneless. Norway UK		2.800 2.700	Skolest
	Fresh/chilled, fillets, skin off. France Germany Norway Portugal		2.600 2.600 2.800 3.800	Grenadier de roche Grenadierfisch Skolest Lagartixa da rocha
	Frozen. UK		1.000	
	Frozen, gutted, head off, tail off. Germany Portugal		1.400 2.000	Grenadierfisch Lagartixa da rocha

	Fishes	Poissons	Peces	
Species	Type of processing	Country	Conversion factor	Local name
Espèce	Mode de transformation	Pays	Coefficient de conversion	Nom local
Especie	Tipo de elaboración	País	Factor de conversión	Nombre local
	Frozen, gutted, head off.			
	Germany	1.700	Grenadierfisch	
	Greenland	1.400	Skolæst	
	Norway	1.400	Skolest	
	Portugal	1.920	Lagartixa da rocha	
	Frozen, gutted.			
	Germany	1.200	Grenadierfisch	
	Greenland	1.200	Skolæst	
	Norway	1.200	Skolest	
	UK	1.125		
	Frozen, fillets.	Greenland	2.800	Skolæst
	Frozen, fillets, boneless, skin off.			
	Greenland	3.180	Skolæst	
	Norway	2.800	Skolest	
	Frozen, fillets, skin off.			
	Germany	2.600	Grenadierfisch	
	Norway	2.800	Skolest	
GAD	Gadiformes Gadiformes nca	Gadiformes nei Gadiformes nep		
	Fresh/chilled.	France	1.000	Gadiformes
	Fresh/chilled, gutted, head off.	Norway	1.400	Annen torskefisk
	Fresh/chilled, gutted.			
	Belgium	1.180	Gadiformes	
	Norway	1.200	Annen torskefisk	
	Sweden	1.180	Ovrig torskfisk	
	Fresh/chilled, fillets, skin off.	Norway	2.800	Annen torskefisk
	Frozen, gutted, head off, hand processed.	Poland	1.200	Inne dorsz oksztalne
	Frozen, gutted, head off.			
	Chile	1.500	Brotula	
	Norway	1.400	Annen torskefisk	
	Frozen, fillets.	Chile	2.200	Brotula
	Salted dry heavy, gutted, head off, split.			
	Norway	2.380	Annen torskefisk	
	Salted dry light, gutted.	Mexico	3.000	Bacalao

Fishes			Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local	
Redfishes, basses, congers Rascasses, perches de mer, congres Gallinetas, lubinas, congrios					
ARG	<i>Argentina spp</i> Argentines		Argentines Argentinas		
	Fresh/chilled.				
		Denmark	1.000	Guldlaks-familien	
		France	1.000	Argentine	
		Germany	1.000	Goldlachs	
		Netherlands	1.000	Zilversmelt	
		Norway	1.000	Strømsild, Vassild	
	Fresh/chilled, gutted, head off.	Germany	1.180	Goldlachs	
	Fresh/chilled, gutted.	France	1.100	Argentine	
		Germany	1.040	Goldlachs	
	Fresh/chilled, minced.	Norway	3.330	Strømsild, Vassild	
	Frozen.	Germany	1.000	Goldlachs	
	Frozen, gutted, blocks.	Russian Fed	1.140	Argentina	
	Frozen, gutted, head off, tail off, blocks.	Russian Fed	1.590	Argentina	
	Frozen, gutted, head off.	Germany	1.180	Goldlachs	
		Norway	1.000	Strømsild, Vassild	
	Frozen, head off, blocks.	Russian Fed	1.480	Argentina	
	Frozen, fillets, boneless, skin off.	Germany	2.600	Goldlachs	
	Frozen, fillets, boneless.	Netherlands	2.700	Zilversmelt	
SMC	<i>Arius heudeletii</i> Mâchoiron banderille		Smoothmouth sea catfish Bagre bocalisa		
	Frozen, gutted, head off.	Romania	2.000		
CAX	<i>Ariidae</i> Mâchoirons nca		Sea catfishes nei Bagres marinos nep		
	Fresh/chilled, gutted, hand processed.	Trinidad Tob	1.200		
	Fresh/chilled, gutted, head off.	Mexico	1.250	Bagre, Bandera	
	Fresh/chilled, gutted.	Mexico	1.100	Bagre, Bandera	
	Fresh/chilled, fillets, boneless.	Mexico	2.000	Bagre, Bandera	

	Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local	
	Frozen, fillets, boneless, skin off. Mexico		2.000		Bagre, Bandera
	Salted dry heavy, gutted, hand processed. Trinidad Tob		2.900		
	Salted dry light, gutted, head off, split. Indonesia		1.667 - 2.000		Manyung
	Salted dry light, gutted. Mexico		3.000		Bagre, Bandera
	Smoked, gutted, hand processed. Trinidad Tob		1.900		
CAE	<i>Plotosus spp</i> Balibots		Eeltail catfishes Patunas		
	Fresh/chilled, gutted. Faeroe Is		1.110		
COE	<i>Conger conger</i> Congre d'Europe		European conger Congrio común		
	Fresh/chilled. France Germany Netherlands Norway UK		1.000 1.000 1.010 1.000 1.000		Congre Meeraal, Congeraal Congeraal Havål Conger
	Fresh/chilled, gutted, head off. Norway		1.100		Havål
	Fresh/chilled, gutted. France Ireland Norway Portugal Spain UK		1.100 1.125 1.100 1.100 1.130 1.125		Congre Conger Havål Congro, safio Congrio Conger
	Fresh/chilled, fillets, boneless. UK		2.700		Conger
	Frozen. UK		1.000		Conger
	Frozen, gutted, head off, hand processed. Morocco		1.400		Congre et murene
	Frozen, gutted, head off. Norway		1.100		Havål
	Frozen, gutted. UK		1.125		Conger
ELS	<i>Conger myriaster</i> Congre du Pacifique nord-ouest		Whitespotted conger Congrio del Pacífico		
	Frozen, fillets, boneless, hand processed, blocks. Korea Rep		1.430		Bung-jang-o

Fishes			Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local	
COX	<i>Congridae</i> <i>Congres, etc. nca</i>		Conger eels, etc. nel Congrios, etc. nep		
	Fresh/chilled, gutted, head off.	Norway	1.100	Annen ål	
	Frozen, gutted, head off, blocks.	Russian Fed	1.320	Morskie ugrí	
	Frozen, gutted, head off, tail off, blocks.	Russian Fed	1.490	Morskie ugrí	
CUS	<i>Genypterus blacodes</i> <i>Abadèche rosé</i>		Pink cusk-eel Congribadejo rosado		
	Frozen, gutted, head off, tail off, blocks.	Chile	1.700	Congrio dorado	
	Frozen, gutted, head off, tail off.	Chile	1.600	Congrio dorado	
	Frozen, fillets.	Chile	2.200	Congrido dorado	
KCP	<i>Genypterus capensis</i> <i>Abadèche du Cap</i>		Kingklip Congribadejo(=Rosada)del Cabo		
	Fresh/chilled, gutted, head off.	Namibia South Africa	1.520 1.520	Koningklip Koningklip	
	Fresh/chilled, gutted.	Germany	1.240	Kingclip	
	Fresh/chilled, fillets.	South Africa	2.000	Koningklip	
	Frozen, gutted, head off, hand processed.	Israel Poland	1.400 1.630	Mietus krolewski	
	Frozen, gutted, head off.	Germany South Africa	1.710 1.520	Kingclip Koningklip	
	Frozen, gutted.	Germany	1.180	Kingclip	
	Frozen, fillets.	Germany South Africa	2.640 2.000	Kingclip Koningklip	
	Frozen, fillets, boneless, skin off.	Germany	3.480	Kingclip	
	Frozen, fillets, skin off, hand processed.	Poland	2.440	Mietus krolewski	

		Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local		
	Frozen, fillets, skin off.					
		Germany	2.950	Kingclip		
CEX	<i>Genypterus spp</i> Abadèches nca	Cusk-eels nei Congribadejos nep				
	Frozen, gutted, gilled.	New Zealand	1.100	Ling		
	Frozen, gutted, head off, tail off.	New Zealand	1.700	Ling		
	Frozen, gutted, head off.	New Zealand	1.500	Ling		
	Frozen, fillets, skin off.	New Zealand	2.100	Ling		
ALF	<i>Beryx spp</i> Béryx nca	Alfonsinos nei Alfonsinos nep				
	Fresh/chilled.	France	1.000	Beryx rouge		
	Fresh/chilled, gutted.	Germany Spain	1.070 1.200	Nordischer Schleimkopf Rapes		
	Frozen, gutted, gilled.	New Zealand	1.100	Alfonsino		
	Frozen, gutted, head off, tail off, belly flap removed.	New Zealand	1.800	Alfonsino		
	Frozen, gutted, head off, tail off.	New Zealand	1.400	Alfonsino		
	Frozen, gutted, head off.	New Zealand	1.400	Alfonsino		
	Frozen, fillets, skin off.	New Zealand	2.300	Alfonsino		
ORY	<i>Hoplostethus atlanticus</i> Hoplostète orange	Orange roughy Reloj anaranjado				
	Fresh/chilled.	France	1.000	Hoplestète orange		
	Fresh/chilled, gutted, head off.	Australia Norway	2.000 1.650	Orange roughy		
	Fresh/chilled, gutted.	Australia Norway	1.100 1.200	Orange roughy		
	Fresh/chilled, fillets, boneless, skin off.	Australia Norway	4.000 4.770	Orange roughy		
	Fresh/chilled, fillets, skin off.	Norway	4.770	Orange roughy		

Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Frozen, gutted, gilled.	New Zealand	1.100	
	Frozen, gutted, head off, tail off, belly flap removed.	New Zealand	2.200	
	Frozen, gutted, head off, tail off.	New Zealand	2.200	
	Frozen, gutted, head off.	Australia New Zealand Norway	2.000 1.920 1.650	Orange roughy
	Frozen, gutted.	Australia New Zealand Norway	1.100 1.100 1.200	Orange roughy
	Frozen, fillets, boneless, skin off.	Australia Norway	4.000 4.770	Orange roughy
	Frozen, fillets, skin off.	New Zealand Norway	4.000 4.770	Orange roughy
	Salted dry heavy, gutted, head off, split.	Norway	2.800	Orange roughy
JOD	<i>Zeus faber</i> Saint Pierre	<i>John dory</i> <i>Pez de San Pedro</i>		
	Fresh/chilled.	Belgium France Portugal UK	1.000 1.000 1.120 1.000	Saint-Pierre Saint-Pierre Peixe galo
	Fresh/chilled, gutted, head off.	Australia	1.500	
	Fresh/chilled, gutted.	Australia Belgium Ireland Spain UK	1.100 1.180 1.125 1.130 1.125	Saint-Pierre Pez de San Pedro
	Fresh/chilled, fillets, boneless, skin off.	Australia	2.600	
	Fresh/chilled, fillets, boneless.	UK	2.700	
	Frozen.	UK	1.000	
	Frozen, gutted, gilled, hand processed.	New Zealand	1.100	
	Frozen, gutted, head off, hand processed.	Morocco	1.800	Saint Pierre
	Frozen, gutted, head off, tail off.	New Zealand	1.500	

	Fishes	Poissons	Peces	
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Frozen, gutted, head off. New Zealand		1.500	
	Frozen, gutted. New Zealand UK		1.100 1.180	
	Frozen, fillets, boneless, skin off, hand processed, IQF. Korea Rep		2.900	Dal-go-gi
	Frozen, fillets, skin off. New Zealand		2.600	
JOS	<i>Zenopsis conchifer</i> Saint Pierre argenté		Silvery John dory San Pedro plateado	
	Fresh/chilled. Portugal		1.120	Galo branco
ORD	Oreosomatidae Oréos nca		Oreo dories nei Oreós nep	
	Fresh/chilled, gutted, head off. Australia		1.500	
	Fresh/chilled, gutted. Australia		1.100	
	Fresh/chilled, fillets, boneless, skin off. Australia		2.500	
	Frozen, gutted, gilled. New Zealand		1.100	Oreos, black, smooth, spiky
	Frozen, gutted, head off, tail off, belly flap removed. New Zealand		2.400	Oreos, black, smooth, spiky
	Frozen, gutted, head off, tail off. New Zealand		2.400	Oreos, black, smooth, spiky
	Frozen, gutted, head off. New Zealand		2.150	Oreos, black, smooth, spiky
	Frozen, gutted. New Zealand		1.100	Oreos, black, smooth, spiky
	Frozen, fillets, skin off. New Zealand		5.300	Oreos, black, smooth, spiky
DPX	Perciformes Percomorphes démersaux nca		Demersal percomorphs nei Percomorfo demersales nep	
	Fresh/chilled, gutted. UK		1.125	Wrasses, Ballan wrasse
	Fresh/chilled, fillets, boneless. UK		2.700	Wrasses, Ballan wrasse
ROB	<i>Centropomus spp</i> Crossies nca		Snooks(=Robalos) nei Róbalos nep	
	Fresh/chilled, gutted, head off. Mexico		1.250	Robalo, Chucuhite

	Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local	
GPB	Fresh/chilled, gutted. <i>Mycteroperca spp</i> Badèches nca	El Salvador Mexico	1.142 1.100	Robalo Robalo, Chucuhite	
		Mexico	2.370	Robalo, Chucuhite	.
GPD	Fresh/chilled, gutted, gilled, hand processed. <i>Epinephelus marginatus</i> Mérou noir	Bermuda	1.300		
		France	1.000	Mérou commun	
GPR	Frozen, gutted, blocks. <i>Epinephelus morio</i> Mérou rouge	Russian Fed	1.100	Krasny gruper	
		Russian Fed	1.590	Krasny gruper	
		Russian Fed	1.590	Krasny gruper	
		Russian Fed	1.720	Krasny gruper	
		Russian Fed	1.900	Krasny gruper	
		Russian Fed	2.350	Krasny gruper	
		Russian Fed	2.090	Krasny gruper	
GPX	Frozen, fillets, boneless, skin off. <i>Epinephelus spp</i> Mérous nca	France	1.000	Mérous	
		Mexico	1.250	Cabrilla, Mero, Cherna	
		Mexico	1.100	Cabrilla, Mero, Cherna	
		Bermuda	3.300		
		Bahamas	2.500	Groupers	
		Mexico	2.000	Cabrilla, Mero, Cherna	

Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
WRF	<i>Polypriion americanus</i> Cernier commun		Wreckfish Cherna	
	Fresh/chilled.	France	1.000	Cernier
WHA	<i>Polypriion oxygeneios</i> Cernier de Nouvelle Zélande		Hapuku wreckfish Cherna hapuku	
	Frozen, gutted, gilled.	New Zealand	1.100	Hapuko, Bass grouper
	Frozen, gutted, head off, tail off.	New Zealand	1.400	Hapuko, Bass grouper
	Frozen, gutted, head off.	New Zealand	1.400	Hapuko, Bass grouper
	Frozen, gutted.	New Zealand	1.100	Hapuko, Bass grouper
	Frozen, fillets, skin off.	New Zealand	2.400	Hapuko, Bass grouper
BSZ	<i>Acanthistius brasiliensis</i> Serran argentin		Argentine seabass Mero sureño	
	Frozen, gutted, head off, tail off, machine processed, blocks.	Argentina	1.800	Mero
	Frozen, gutted, machine processed, blocks.	Argentina	1.100	Mero
BSX	<i>Serranidae</i> Serranidés nca		Groupers, seabasses nei Meros, chernas, nep	
	Frozen, gutted, head off, tail off.	Chile	1.600	Apanado
	Frozen, gutted, head off.	Chile	1.500	Apanado
	Frozen, fillets.	Chile	2.200	Apanado
SPU	<i>Dicentrarchus punctatus</i> Bar tacheté		Spotted seabass Baila	
	Fresh/chilled.	France	1.000	Bar tacheté
	Fresh/chilled, gutted.	France	1.100	Bar tacheté
BSS	<i>Dicentrarchus labrax</i> Bar européen		European seabass Lubina	
	Fresh/chilled.	Belgium France Netherlands UK	1.000 1.000 1.010 1.000	Bar, Loup Bar commun Zeebaars Seabass

Fishes			Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local	
	Fresh/chilled, gutted.				
		France	1.100	Bar commun	
		Italy	1.300	Spigola	
		UK	1.130	Seabass	
	Fresh/chilled, fillets, boneless, skin off.				
		UK	2.700		
	Fresh/chilled, fillets, boneless.				
		UK	2.700		
	Frozen, gutted, head off.				
		Italy	1.500 - 1.700	Spigola	
	Frozen, head off.				
		Italy	1.300 - 1.400	Spigola	
BSE	<i>Dicentrarchus spp</i> Bars nca		Seabasses nei Lubinas nep		
	Fresh/chilled.				
		UK	1.000		
	Fresh/chilled, gutted.				
		UK	1.125		
	Fresh/chilled, fillets, boneless.				
		UK	2.700		
	Frozen.				
		UK	1.000		
	Frozen, gutted, head off, tail off, blocks.				
		Russian Fed	1.930	Okun	
	Frozen, gutted.				
		UK	1.125		
	Frozen, head off, blocks.				
		Russian Fed	1.790	Okun	
	Frozen, fillets, boneless.				
		Russian Fed	2.400	Okun	
WHS	<i>Sillaginidae</i> Sillaginidés		Sillago-whitings Sillagínidos		
	Fresh/chilled, gutted, head off.				
		Australia	1.500	Whitings	
	Fresh/chilled, gutted.				
		Australia	1.100	Whitings	
	Fresh/chilled, fillets, boneless, skin off.				
		Australia	2.500	Whitings	
TIS	<i>Branchiostegidae</i> Tiles nca		Tilefishes nei Blanquillos, paletas nep		
	Fresh/chilled, gutted.				
		Portugal	1.200	Peixes-paleta	

		Fishes	Poissons	Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
HUS	<i>Lutjanus argentiventris</i> Vivaneau jaune		Yellow snapper Pargo amarillo (=Huachinango)	
	Fresh/chilled, gutted, head off. Mexico		1.250	Huachinango del Pacifico
	Fresh/chilled, gutted. El Salvador Mexico		1.156 1.100	Pargo Huachinango del Pacifico
	Fresh/chilled, fillets, boneless. Mexico		2.000	Huachinango del Pacifico
	Frozen, fillets, boneless, skin off. Mexico		2.000	Huachinango del Pacifico
SNA	<i>Lutjanus spp</i> Vivaneaux nca		Snappers nei Pargos tropicales nep	
	Fresh/chilled. France		1.000	Vivaneaux
	Fresh/chilled, gutted, gilled, hand processed. Bermuda		1.170	
	Fresh/chilled, fillets, boneless, skin off, hand processed. Bermuda		3.300	
	Frozen, fillets, boneless, skin off. Russian Fed		2.490	Lutyan
	Frozen, fillets, boneless. Russian Fed		2.220	Lutyan
SNX	<i>Lutjanidae</i> Lutjanidés nca		Snappers, jobfishes nei Lutjánidos nep	
	Fresh/chilled, gutted, head off. Mexico		1.250	Flamenco, Pargos, Cubera
	Fresh/chilled, gutted. Mexico		1.100	Flamenco, Pargos, Cubera
	Fresh/chilled, fillets, boneless, gilled. Mexico		2.000	Flamenco, Pargos, Cubera
	Frozen, fillets, boneless, skin off. Mexico		2.000	Flamenco, Pargos, Cubera
PON	<i>Leiognathidae</i> Sapsap nca		Ponyfishes(=Slipmouths) nei Motambos nep	
	Fresh/chilled. Indonesia		1.000	Peperek
	Fresh/chilled, gutted, head off. Mexico		1.250	Mojarras
	Fresh/chilled, gutted. Mexico		1.100	Mojarras
	Fresh/chilled, fillets, boneless. Mexico		2.000	Mojarras
	Salted dry light. Indonesia		1.429 - 1.667	Peperek

	Fishes	Poissons	Peces	
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Salted wet light.	Indonesia	1.176 - 1.429	Peperek
GBR	<i>Plectorhinchus mediterraneus</i> Diagramme gris		Rubberlip grunt Burro chiclero	
	Frozen, gutted, head off, hand processed.	Morocco	1.300	Abadèche
GRX	<i>Haemulidae (=Pomadasyidae)</i> Grondeurs, diagrammes nca		Grunts, sweetlips nei Burros, roncos nep	
	Fresh/chilled, gutted.	El Salvador	1.156	Ruco
	Frozen, gutted, blocks.	Russian Fed	1.150	Pristipoma
	Frozen, gutted, hand processed, IQF.	Liberia	1.200	
	Frozen, gutted, head off, blocks.	Russian Fed ¹ Russian Fed ²	1.670 1.700	Pristipoma Pristipoma
	Frozen, gutted, head off, tail off, blocks.	Russian Fed ³ Russian Fed ⁴	1.730 1.970	Pristipoma Pristipoma
	Frozen, fillets, boneless, skin off.	Russian Fed	4.030	Pristipoma
	Frozen, fillets, boneless.	Russian Fed	2.700	Pristipoma
DRU	<i>Sciaena spp</i> Courbines nca		Meagres nei Corvinas nep	
	Frozen, gutted, head off, blocks.	Russian Fed	1.460	Umbrina
	Frozen, gutted, head off, tail off, blocks.	Russian Fed	1.690	Umbrina
	Frozen, gutted, head off.	Russian Fed	1.460	Umbrina
	Frozen, fillets, boneless.	Russian Fed	2.090	Umbrina
WKX	<i>Cynoscion spp</i> Acoupas nca		Weakfishes nei Corvinatas nep	
	Fresh/chilled, gutted, hand processed.	Trinidad Tob	1.100	
	Fresh/chilled, gutted.	El Salvador	1.156	Corvina

(1) Fishing areas/Zones de pêche/Areas de pesca: 34+47

(2) Fishing areas/Zones de pêche/Areas de pesca: 67+77

(3) Fishing areas/Zones de pêche/Areas de pesca: 34+47

(4) Fishing areas/Zones de pêche/Areas de pesca: 67+77

		Fishes	Poissons	Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
CKA	<i>Micropogonias undulatus</i> Tambour brésilien	Atlantic croaker Corvinón brasileño	1.040	Ombrina
				Fresh/chilled. Italy
				Frozen, gutted, head off. Italy
CRX	<i>Micropogonias spp</i> Tambours nca	Croakers nei Corvinones nep	1.500 - 1.700 1.300 - 1.400	Ombrina
				Frozen, head off. Italy
				Frozen, fillets, boneless, skin off. Mexico
UCA	<i>Umbrina canariensis</i> Ombrine bronze	Canary drum (=Baardman) Verrugato de Canarias	2.000	Gurrubata, berrugata
				Fresh/chilled. France
				1.000
MGR	<i>Argyrosomus regius</i> Maigre commun	Meagre Corvina	1.000 1.100 1.300 2.200	Ombrine
				Fresh/chilled. France
				Fresh/chilled, gutted. France
				Frozen, gutted, head off, hand processed. Morocco
				Frozen, fillets, hand processed. Morocco
KOB	<i>Argyrosomus hololepidotus</i> Maigre du Sud	Southern meagre(=Mulloway) Corvina del Sur	1.150 1.400 1.150 1.400	Kabeljou
				Fresh/chilled, gutted, gilled. South Africa
				Fresh/chilled, gutted, head off. South Africa
				Frozen, gutted, gilled, hand processed. South Africa
				Frozen, gutted, head off. South Africa
CKW	<i>Pseudotolithus spp</i> Otolithes nca	West African croakers nei Corvinas africanas nep	1.600	Kabeljou
				Frozen, gutted, head off, hand processed, IQF. Liberia
				Frozen, gutted, head off, hand processed. Liberia

		Fishes		Poissons		Peces	
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local			
CDX	Sciaenidae Sciaenidés nca	Croakers, drums nei Esclénidos nep					
		Fresh/chilled.	Indonesia	1.000	Gulamah/tigawaja		
		Fresh/chilled, gutted, head off.	Mexico	1.250	Corvinas, Roncos		
		Fresh/chilled, gutted.	Mexico	1.100	Corvinas, Roncos		
		Fresh/chilled, fillets, boneless.	Mexico	2.000	Corvinas, Roncos		
		Frozen, gutted, head off, blocks.	Russian Fed	1.500	Kapitan, Umbrina		
		Frozen, gutted, head off, cooked, machine processed, blocks.	Romania	1.400	Lup, Scienide		
		Frozen, gutted, head off, hand processed, IQF.	Liberia	1.300			
		Frozen, gutted, head off, hand processed.	Liberia	1.300			
		Frozen, gutted, head off, machine processed.	Romania	1.400	Lup, Scienide		
SBR	Pagellus bogaraveo Dorade rose	Blackspot(=red) seabream Besugo					
		Fresh/chilled.	France Netherlands	1.000 1.010	Dorade commune Zeebrasem		
		Fresh/chilled, gutted.	France Portugal	1.110 1.110	Dorade commune Goraz		
		Fresh/chilled.	France	1.000	Pageot		
		Fresh/chilled, gutted.	France	1.100	Pageot		
PAC	Pagellus erythrinus Pageot commun	Common pandora Breca					
	Fresh/chilled.	France	1.000	Pageot			
	Fresh/chilled, gutted.	France	1.100	Pageot			

		Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País		Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local	
SBA	<i>Pagellus acarne</i> Pageot acarne		Axillary seabream Alligote			
	Fresh/chilled.	France		1.000	Pageot acarne	
PAR	<i>Pagellus bellottii</i> Pageot à tache rouge		Red pandora Breca chata			
	Frozen, gutted, head off, machine processed, blocks.	Romania		1.700	Pagei cupa	
PAX	<i>Pagellus spp</i> Pageots nca		Pandoras nei Brecas nep			
	Fresh/chilled.	Italy Portugal		1.040 1.040	Pagelli Besugos, bicas et gorazes	
CTB	<i>Diplodus vulgaris</i> Sar à tête noire		Common two-banded seabream Sargo mojarra			
	Fresh/chilled.	France		1.040	Sar à tête noire	
SBZ	<i>Diplodus cervinus</i> Sar à grosses lèvres		Zebra seabream Sargo breado			
	Fresh/chilled.	France UK		1.000 1.000	Sar tambour	
SRG	<i>Diplodus spp</i> Sars, sparailions nca		Sargo breams nei Sargos, raspallones nep			
	Fresh/chilled.	Italy		1.040	Saragli	
	Fresh/chilled, gutted.	Portugal		1.110	Sargos	

	Fishes	Poissons	Peces	
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Frozen, gutted, head off, hand processed. Morocco		1.200	Sars
	Frozen, gutted, head off. Italy		1.500 - 1.700	Saraghi
	Frozen, head off. Italy		1.300 - 1.400	Saraghi
DEL	<i>Dentex macrophthalmus</i> Denté à gros yeux		Large-eye dentex Cachicho	
	Frozen, gutted, head off, machine processed, blocks. Romania		1.600	Dentex cuochi mar
	Frozen, gutted, head off, machine processed. Romania		1.600	Dentex cuochi mar
	Frozen, gutted, head off. Romania		1.700	Dentex cuochi mar
	Frozen, fillets, boneless, skin off. Russian Fed		2.820	Zuban
	Frozen, fillets, boneless. Russian Fed		2.480	Zuban
DEC	<i>Dentex dentex</i> Denté commun		Common dentex Dentón	
	Fresh/chilled. France		1.000	Dente
DEX	<i>Dentex spp</i> Dentés nca		Dentex nei Dentones, samas, etc. nep	
	Fresh/chilled. Italy		1.040	Dentice
	Frozen, gutted, hand processed. Liberia		1.200	
	Frozen, gutted, head off. Italy		1.500 - 1.700	Dentice
	Frozen, head off. Italy		1.300 - 1.400	Dentice
BRB	<i>Spondylisoma cantharus</i> Dorade grise		Black seabream Chopa	
	Fresh/chilled. France		1.000	Griset
	Fresh/chilled, gutted. France		1.110	Griset
SBS	<i>Oblada melanura</i> Oblade		Saddled seabream Oblada	
	Fresh/chilled. France		1.000	Oblade

		Fishes		Poissons		Peces	
Species	Type of processing	Country	Conversion factor	Local name			
Espèce	Mode de transformation	Pays	Coefficient de conversion	Nom local			
Especie	Tipo de elaboración	País	Factor de conversión	Nombre local			
SLF	Argyrozonaa argyrozona Denté charpentier		Carpenter seabream Dentón carpintero				
	Fresh/chilled, gutted.	South Africa	1.060	Silwervis			
RPG	Pagrus pagrus Page rouge		Red porgy Pargo				
	Fresh/chilled.	France	1.000	Page rose			
	Fresh/chilled, gutted.	France	1.110	Page rose			
GSU	Pagrus auratus Dorade		Silver seabream Dorada del Pacífico				
	Frozen, gutted, gilled.	New Zealand	1.100	Snapper			
	Frozen, gutted, head off, tail off, belly flap removed.	New Zealand	1.800	Snapper			
	Frozen, gutted, head off.	New Zealand	1.600	Snapper			
	Frozen, fillets, skin off.	New Zealand	2.300	Snapper			
PGA	Pterogymnus laniarius Spare panga		Panga seabream Panga				
	Fresh/chilled, gutted.	South Africa	1.060	Panga			
	Frozen, gutted.	South Africa	1.060	Panga			
WSN	Rhabdosargus globiceps Sargue austral		White stumpnose Pargo fiato				
	Fresh/chilled, gutted, head off.	South Africa	1.400	Witstompneus			
SBG	Sparus aurata Dorade royale		Gilthead seabream Dorada				
	Fresh/chilled.	France Italy	1.000 1.040	Dorade royale Orata			
	Fresh/chilled, gutted.	France Portugal	1.110 1.110	Dorade royale Dourada			
	Frozen, gutted, head off.	Italy	1.500 - 1.700	Orata			
	Frozen, head off.	Italy	1.300 - 1.400	Orata			

Fishes			Poissons		Peces
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BOG	<i>Boops boops</i> Bogue		Bogue Boga		
	Fresh/chilled.	France Italy	1.040 1.040	Bogue Boga	
	Fresh/chilled, gutted.	France	1.110	Bogue	
	Frozen, gutted, head off.	Italy	1.500 - 1.700	Boga	
	Frozen, head off.	Italy	1.300 - 1.400	Boga	
SSB	<i>Lithognathus mormyrus</i> Marbré		Sand steenbras Herrera		
	Fresh/chilled.	France	1.000	Marbre	
SLM	<i>Sarpa salpa</i> Saupe		Salema Salema		
	Fresh/chilled.	France	1.000	Saupe	
	Fresh/chilled, gutted.	France	1.100	Saupe	
SBX	<i>Sparidae</i> Dentés, spares nca		Porgies, seabreams nei Dentones, sargos nep		
	Fresh/chilled.	UK	1.000		
	Fresh/chilled, gutted.	Ireland UK	1.125 1.125		
	Fresh/chilled, fillets, boneless, skin off.	UK	2.700		
	Fresh/chilled, fillets, boneless.	UK	2.700		
	Frozen, gutted, blocks.	Russian Fed	1.050	Morskie karasi	
	Frozen, gutted, hand processed.	Liberia	1.100		
	Frozen, gutted, head off, tail off, blocks.	Russian Fed	1.790	Morskie karasi	
	Frozen, head off, blocks.	Russian Fed	1.620	Morskie karasi	
PIC	<i>Spicara spp</i> Mendoles, picarels nca		Picarels nei Chuclas, carameles nep		
	Fresh/chilled.	France Italy	1.000 1.040	Picarel Mensole	

	Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local	
	Fresh/chilled, gutted.	France	1.100	Picarel	
	Frozen, gutted, head off.	Italy	1.500 - 1.700	Mensole	
	Frozen, head off.	Italy	1.300 - 1.400	Mensole	
MUR	<i>Mullus surmuletus</i> Rouget de roche		Red mullet Salmonete de roca		
	Fresh/chilled.	Netherlands Portugal UK	1.010 1.040 1.000	Mul Salmonete legitimo	
	Fresh/chilled, gutted.	UK	1.125		
	Fresh/chilled, fillets, boneless.	UK	2.700		
MUX	<i>Mullus spp</i> Rougets nca		Surmullets(=Red mullets) nei Salmonetes nep		
	Fresh/chilled.	France Italy Netherlands Portugal UK	1.040 1.040 1.040 1.040 1.000	Bouget, Barbet Triglie Zeebarbelen Salmonetes	
	Fresh/chilled, gutted.	France Spain UK	1.120 1.130 1.125	Rouget, Barbet Salmonete	
	Fresh/chilled, fillets, boneless, skin off.	UK	2.700		
	Fresh/chilled, fillets, boneless.	UK	2.700		
	Frozen, gutted, head off.	Italy	1.500 - 1.700	Triglie	
	Frozen, head off.	Italy	1.300 - 1.400	Triglie	
MUM	<i>Mullidae</i> Rougets, etc. nca		Goatfishes, red mullets nei Salmonetes, etc. nep		
	Frozen, gutted, hand processed.	Liberia	1.200		
WRA	<i>Labridae</i> Pourceaux, donzelles, etc. nca		Wrasses, hogfishes, etc. nei Lábridos(=Tordos,maragotas)nep		
	Fresh/chilled.	France UK	1.000 1.000	Labres Ballan wrasse	
	Fresh/chilled, gutted.	France UK	1.100 1.125	Labres Ballan wrasse	

Fishes			Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local	
	Fresh/chilled, fillets, boneless. UK		2.700	Ballan wrasse	
	Frozen. UK		1.000	Ballan wrasse	
	Frozen, gutted. UK		1.125	Ballan wrasse	
TAK	<i>Nemadactylus macropterus</i> ...B		Tarakihi ...C		
	Frozen, gutted, gilled. New Zealand		1.100	Tarakihi	
	Frozen, gutted, head off, tail off, belly flap removed. New Zealand		1.800	Tarakihi	
	Frozen, gutted, head off, tail off. New Zealand		1.800	Tarakihi	
	Frozen, gutted, head off. New Zealand		1.500	Tarakihi	
	Frozen, gutted. New Zealand		1.100	Tarakihi	
	Frozen, fillets, skin off. New Zealand		2.300	Tarakihi	
MOW	<i>Nemadactylus spp</i> ...B		Morwongs ...C		
	Fresh/chilled, gutted, head off. Australia		1.500	Morwong, Queen snapper	
	Fresh/chilled, gutted. Australia		1.100	Morwong, Queen snapper	
	Fresh/chilled, fillets, boneless, skin off. Australia		2.500	Morwong, Queen snapper	
TRU	<i>Latridae</i> ...B		Trumpeters nei Tromperos nep		
	Frozen, gutted, gilled. New Zealand		1.100	Blue moki, Trumpeter	
	Frozen, gutted, head off, tail off. New Zealand		1.400	Blue moki, Trumpeter	
	Frozen, gutted, head off. New Zealand		1.400	Blue moki, Trumpeter	
	Frozen, gutted. New Zealand		1.100	Blue moki, Trumpeter	
	Frozen, fillets, skin off. New Zealand		2.500	Blue moki, Trumpeter	
BLP	<i>Eleginops maclovinus</i> Guite de Patagonie		Patagonian blennie Róbalo patagónico		
	Fresh/chilled, gutted, head off, tail off, hand processed. Argentina		1.600	Robalo patagonico	

	Fishes	Poissons	Peces	
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TOP	<i>Dissostichus eleginoides</i> Légine australie	Patagonian toothfish Austromerluza negra	Fresh/chilled, gutted, head off, tail off, hand processed. Argentina	Merluza negra
			1.600	
			Frozen, gutted, head off, hand processed. Poland	Klykacz, Antar
			1.720	
			Frozen, fillets, machine processed. Poland	Klykacz, Antar
			2.630	
			Frozen, fillets, skin off, machine processed. Poland	Klykacz, Antar
NOR	<i>Notothenia rossii</i> Bocasse marbrée	Marbled rockcod Trama jaspeada	Frozen, gutted, head off, hand processed, blocks. Russian Fed	Nototeniya mramornaya
			2.030	
			Frozen, gutted, head off, hand processed. Russian Fed	Nototeniya mramornaya
			2.030	
			Frozen, gutted, head off, machine processed, blocks. Russian Fed	Nototeniya mramornaya
			2.280	
			Frozen, gutted, head off, machine processed. Russian Fed	Nototeniya mramornaya
			2.280	
			Frozen, gutted, head off, tail off, blocks. Russian Fed	Nototeniya mramornaya
NOG	<i>Notothenia gibberifrons</i> Bocasse bossue	Humped rockcod Trama jorobada	Frozen, gutted, head off, hand processed. Poland	Nototenia zolta
			2.320	
			Frozen, fillets, machine processed. Poland	Nototenia zolta
			3.030	
NOS	<i>Notothenia squamifrons</i> Bocasse grise	Grey rockcod Trama gris	Frozen, gutted, head off, hand processed, blocks. Russian Fed	Nototeniya seraya
			1.580	
			Frozen, gutted, head off, hand processed. Russian Fed	Nototeniya seraya
			1.580	
			Frozen, gutted, head off, machine processed, blocks. Russian Fed	Nototeniya seraya
			1.780	
			Frozen, gutted, head off, machine processed. Russian Fed	Nototeniya seraya
			Frozen, gutted, head off, tail off, hand processed, blocks. Russian Fed	Nototeniya seraya
			1.900	

	Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local	
	Frozen, gutted, head off, tail off, machine processed, blocks. Russian Fed		1.930	Nototeniya seraya	
	Frozen, head off, blocks. Russian Fed	1.640		Nototeniya seraya	
	Frozen, fillets, boneless, skin off. Russian Fed	2.820		Nototeniya seraya	
	Frozen, fillets, boneless. Russian Fed	2.540		Nototeniya seraya	
	Frozen, fillets, hand processed. Poland	3.570		Skwama	
	Frozen, fillets, skin off, hand processed. Poland	4.540		Skwama	
SSI	<i>Chaenocephalus aceratus</i> Grande-gueule antarctique		Blackfin icefish Draco antártico		
	Frozen, gutted, head off, hand processed. Poland	2.700		Szczekacz, Borel	
	Frozen, fillets, machine processed. Poland	3.840		Szczekacz, Borel	
	Frozen, fillets, skin off, machine processed. Poland	5.000		Szczekacz, Borel	
ANI	<i>Champscephalus gunnari</i> Poisson des glaces antarctique		Mackerel icefish Draco rayado		
	Frozen, gutted, head off, hand processed, blocks. Russian Fed	1.700		Gunnari ledyanaya	
	Frozen, gutted, head off, hand processed. Poland Russian Fed	2.500 1.700		Kergulena Gunnari ledyanaya	
	Frozen, gutted, head off, machine processed, blocks. Russian Fed	1.890		Gunnari ledyanaya	
	Frozen, gutted, head off, machine processed. Russian Fed	1.890		Gunnari ledyanaya	
	Frozen, gutted, head off, tail off, blocks. Russian Fed	2.080		Gunnari ledyanaya	
	Frozen, head off, blocks. Russian Fed	1.700		Gunnari ledyanaya	
	Frozen, fillets, hand processed. Poland	3.220		Kergulena	
	Frozen, fillets, skin off, hand processed. Poland	3.840		Kergulena	
SGI	<i>Pseudochaenichthys georgianus</i> Crocodile de Géorgie		South Georgia icefish Draco cocodrilo		
	Frozen, gutted, head off, hand processed. Poland	2.780		Georgianka	

		Fishes	Poissons	Peces
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Espèce	Mode de transformation	Pays	Coefficient de conversion	Nom local
Especie	Tipo de elaboración	País	Factor de conversión	Nombre local
	Frozen, fillets, machine processed.			
	Poland	4.540	Georgianka	
	Frozen, fillets, skin off, machine processed.			
	Poland	5.880	Georgianka	
PRC	<i>Percoidei</i> <i>Percoides nca</i>	<i>Percoids nei</i> <i>Percoides nep</i>		
	Frozen, gutted, head off, tail off, hand processed.			
	Argentina	1.700	Salmon de mar	
CAA	<i>Anarhichas lupus</i> <i>Loup atlantique</i>	Atlantic wolffish Perro del Norte		
	Fresh/chilled.			
	France	1.000	Loup de mer	
	Netherlands	1.010	Zeewolf	
	UK	1.000	Catfish	
	Fresh/chilled, gutted, hand processed.			
	Belgium	1.180	Zeewolf, Loup de mer	
	Fresh/chilled, gutted, head off.			
	Norway	1.650	Grâsteinbit	
	UK	1.520	Catfish	
	Fresh/chilled, gutted.			
	France	1.250	Loup de mer	
	Germany	1.250	Katfisch	
	Ireland	1.180	Wolfish	
	Netherlands	1.300	Zeewolf	
	Norway	1.100	Grâsteinbit	
	Sweden	1.180	Havkatt	
	UK	1.180	Catfish	
	Fresh/chilled, head off.			
	Spain	1.600	Perro del Norte	
	Fresh/chilled, fillets.			
	Spain	1.600	Perro del Norte	
	Fresh/chilled, fillets, boneless.			
	Norway	4.080	Grâsteinbit	
	UK	2.700	Catfish	
	Frozen.			
	UK	1.000	Catfish	
	Frozen, gutted, head off, tail off.			
	Germany	1.750	Katfisch	
	Frozen, gutted, head off.			
	Germany	1.690	Katfisch	
	Norway	1.650	Grâsteinbit	
	Frozen, gutted, tail off.			
	Germany	1.250	Katfisch	
	Frozen, gutted.			
	Germany	1.150	Katfisch	
	Netherlands	1.300	Zeewolf	
	UK	1.180	Catfish	
	Frozen, fillets.			
	Germany	2.980	Katfisch	

		Fishes		Poissons		Peces	
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local			
	Frozen, fillets, boneless, skin off. Germany Norway		3.510 4.080	Katfisch Grästeinbit			
	Frozen, fillets, skin off. Germany Norway		3.290 4.080	Katfisch Grästeinbit			
	Salted dry heavy, gutted, head off, split. Norway		2.800	Grästeinbit			
CAS	<i>Anarhichas minor</i> Loup tacheté			Spotted wolffish Perro pintado			
		Fresh/chilled. France	1.000	Petit loup de mer			
		Fresh/chilled, gutted, head off. Norway	1.650	Flekksteinbit			
		Fresh/chilled, gutted. Norway	1.100	Flekksteinbit			
		Fresh/chilled, fillets, boneless. Norway	4.080	Flekksteinbit			
		Frozen, gutted, head off. Norway	1.650	Flekksteinbit			
		Frozen, fillets, boneless, skin off. Norway	4.080	Flekksteinbit			
		Frozen, fillets, skin off. Norway	4.080	Flekksteinbit			
		Salted dry heavy, gutted, head off, split. Norway	2.800	Flekksteinbit			
CAT	<i>Anarhichas spp</i> Loups nca			Wolffishes(=Catfishes) nei Perritos del Norte nep			
		Fresh/chilled. Netherlands Norway Spain UK	1.010 1.000 1.000 1.000	Zeewolf Steinbit Perritos del norte Catfish			
		Fresh/chilled, boneless, skin off. Iceland	3.125	Blagoma, Steinbitur			
		Fresh/chilled, gutted, head off. Germany Portugal UK	1.690 1.810 1.520	Katfische Peixes-lobo Catfish			
		Fresh/chilled, gutted. Belgium Canada Germany Netherlands Norway Portugal Spain Sweden UK	1.180 1.200 1.150 1.300 1.100 1.200 1.180 1.180 1.180	Loups de mer Katfische Zeewolf Steinbit Peixes-lobo Perritos del norte Havskatter Catfish			

	Fishes	Poissons	Peces	
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Fresh/chilled, head off.	Spain	1.600	Perritos del norte
	Fresh/chilled, minced.	Spain	1.600	Perritos del norte
	Fresh/chilled, fillets.	Spain	1.600	Perritos del norte
	Fresh/chilled, fillets, boneless, skin off.	Germany UK	3.510 2.700	Katfische Catfish
	Fresh/chilled, fillets, boneless.	Norway	4.080	Steinbit
	Fresh/chilled, fillets, skin off.	Germany Portugal	3.290 3.970	Katfische Peixes-lobo
	Frozen, gutted, head off, boneless.	Greenland	1.820	Havkat
	Frozen, gutted, head off, hand processed.	Bulgaria	1.630	Som
	Frozen, gutted, head off.	Greenland Portugal	1.600 1.600	Havkat Peixes-lobo
	Frozen, gutted.	Greenland	1.200	Havkat
	Frozen, head off, skin off.	Greenland	1.700	Havkat
	Frozen, fillets.	Greenland Portugal	3.480 2.980	Havkat Peixes-lobo
	Frozen, fillets, boneless, skin off.	Norway	4.080	Steinbit
	Frozen, fillets, hand processed.	Bulgaria	2.270	Som
	Frozen, fillets, skin off.	Norway	4.080	Steinbit
	Salted wet light.	Greenland	2.700	Havkat
SAN	<i>Ammodytes spp</i> Lançons nca		Sandeels(=Sandlances) nei Lanzones nep	
	Fresh/chilled.	Denmark France Netherlands Portugal UK	1.000 1.000 1.000 1.040 1.000	Tobis Lançons Zandspiering Galeotas
	Fresh/chilled, gutted, head off.	Norway	1.000	Tobis

		Fishes	Poissons	Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Fresh/chilled, gutted.			
		France Norway	1.040 1.000	Lançons Tobis
	Frozen.	UK	1.000	
	Frozen, gutted, head off.	Norway	1.000	Tobis
NEB	<i>Parapercis colias</i> ...B		New Zealand blue cod ...C	
	Frozen, gutted, gilled.	New Zealand	1.200	Blue cod
	Frozen, gutted, head off, tail off, belly flap removed.	New Zealand	1.800	Blue cod
	Frozen, gutted, head off, tail off.	New Zealand	1.800	Blue cod
	Frozen, gutted, head off.	New Zealand	1.500	Blue cod
	Frozen, gutted.	New Zealand	1.100	Blue cod
	Frozen, fillets, skin off.	New Zealand	1.900	Blue cod
WEG	<i>Trachinus draco</i> Grande vive		Greater weever Escorpión	
	Fresh/chilled.	Denmark France UK	1.000 1.000 1.000	Fjæsing Grande vive
	Fresh/chilled, gutted.	France Portugal UK	1.100 1.400 1.125	Grande vive Peixe-aranha maior
	Fresh/chilled, fillets, boneless.	UK	2.700	
	Frozen.	UK	1.000	
	Frozen, gutted, head off, tail off, hand processed.	Morocco	1.700	Vives
	Frozen, gutted.	UK	1.125	
TRA	<i>Trachinidae</i> Vives, etc. nca		Weeverfishes nei Arañas, escorpiones nep	
	Fresh/chilled.	France	1.000	Vives
	Fresh/chilled, gutted.	Ireland	1.125	

	Fishes		Poissons	Peces
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URA	<i>Uranoscopus spp</i> Uranoscopes	Stargazers Miracielos(=Ratas)		
	Frozen, gutted, head off, split, hand processed.	Morocco	5.000	Uranoscope
STZ	<i>Kathetostoma giganteum</i> Uranoscope géant	Giant stargazer Miracielo gigante		
	Frozen, gutted, gilled.	New Zealand	1.100	
	Frozen, gutted, head off, tail off, belly flap removed.	New Zealand	2.000	
	Frozen, gutted, head off, tail off.	New Zealand	2.000	
	Frozen, gutted, head off.	New Zealand	1.800	
	Frozen, gutted.	New Zealand	1.100	
	Frozen, fillets, skin off.	New Zealand	2.300	
GOB	<i>Gobius spp</i> Gobies de l'Atlantique nca	Atlantic gobies nei Góbidos, chaparrudos nep		
	Fresh/chilled.	France	1.000	Gobie
		Italy	1.040	Ghiozzo
	Frozen, gutted, head off.	Italy	1.500 - 1.700	Ghiozzo
	Frozen, head off.	Italy	1.300 - 1.400	Ghiozzo
SEM	<i>Seriola brama</i> ...B	Common warehou ...C		
	Frozen, gutted, head off, tail off, belly flap removed.	New Zealand	1.500	Common or blue warehou
	Frozen, gutted, head off.	New Zealand	1.400	Common or blue warehou
	Frozen, gutted.	New Zealand	1.100	Common or blue warehou
	Frozen, fillets, skin off.	New Zealand	2.000	Common or blue warehou
SEP	<i>Seriola punctata</i> ...B	Silver warehou ...C		
	Frozen, gutted, head off, tail off, belly flap removed.	New Zealand	1.700	Silver warehou
	Frozen, gutted, head off.	New Zealand	1.500	Silver warehou
	Frozen, gutted.	New Zealand	1.100	Silver warehou

		Fishes	Poissons	Peces
Species	Type of processing	Country	Conversion factor	Local name
Espèce	Mode de transformation	Pays	Coefficient de conversion	Nom local
Especie	Tipo de elaboración	País	Factor de conversión	Nombre local
	Frozen, fillets, skin off.	New Zealand	3.900	Silver warehou
BSP	<i>Seriolella spp</i> Sériolelles nca		South Pacific breams nei Cojinobas nep	
	Frozen, gutted, gilled.	New Zealand	1.100	Warehou, blue, silver, white
	Frozen, gutted, head off.	Bulgaria Chile	1.490 1.500	Karasi Cojinova del sur, Norte Moteada
	Frozen, fillets.	Chile	2.200	Cojinova del sur, Norte Moteada
	Frozen, fillets, boneless, blocks.	Chile	2.500	Cojinova del sur, Norte Moteada
BWA	<i>Hyperoglyphe antarctica</i> Rouffe antarctique		Bluenose warehou Rufo antártico	
	Fresh/chilled, gutted, head off.	Australia	1.500	
	Fresh/chilled, gutted.	Australia	1.100	
	Fresh/chilled, fillets, boneless, skin off.	Australia	2.500	
	Frozen, gutted, gilled.	Australia	1.100	
	Frozen, gutted, head off, tail off.	New Zealand	1.400	Bluenose
	Frozen, gutted, head off.	New Zealand	1.400	Bluenose
	Frozen, fillets, skin off.	New Zealand	3.000	Bluenose
BLE	<i>Blenniidae</i> Blennies(=Baveuses)		Combtooth blennies Babosas	
	Fresh/chilled.	France	1.000	Blennies
	Fresh/chilled, gutted.	France	1.100	Blennies
REG	<i>Sebastes marinus</i> Sébaste doré		Golden redfish Gallineta dorada	
	Fresh/chilled.	Portugal	1.000	Peixe vermelho
	Fresh/chilled, gutted, head off, Japan cut.	Norway	1.650	Uer
	Fresh/chilled, gutted.	Norway Portugal	1.200 1.200	Uer Peixe vermelho

	Fishes	Poissons	Peces	
Species	Type of processing	Country	Conversion factor	Local name
Espèce	Mode de transformation	Pays	Coefficient de conversion	Nom local
Especie	Tipo de elaboración	País	Factor de conversión	Nombre local
	Fresh/chilled, fillets, boneless, skin off.	Norway	4.770	Uer
	Fresh/chilled, fillets, boneless.	Norway	4.770	Uer
	Fresh/chilled, fillets, skin off.	Norway	4.770	Uer
	Frozen, gutted, head off, Japan cut.	Norway	1.650	Uer
	Frozen, gutted, head off.	Portugal	1.930	Peixe vermelho
	Frozen, gutted.	Norway Portugal	1.200 1.050	Uer Peixe vermelho
	Frozen, fillets.	Portugal	3.600	Peixe vermelho
	Frozen, fillets, boneless, skin off.	Norway	4.770	Uer
	Frozen, fillets, skin off.	Norway	4.770	Uer
	Salted dry heavy, gutted, head off, split.	Norway	2.800	Uer
OPP	<i>Sebastes alutus</i> Sébaste du Pacifique	Pacific ocean perch Gallineta del Pacífico		
	Frozen, gutted, blocks.	Russian Fed	1.130	Okun tikhookeanskij
	Frozen, gutted, head off, hand processed, blocks.	Russian Fed	1.510	Okun tikhookeanskij
	Frozen, gutted, head off, hand processed.	Russian Fed	1.510	Okun tikhookeanskij
	Frozen, gutted, head off, machine processed, blocks.	Russian Fed	1.700	Okun tikhookeanskij
	Frozen, gutted, head off, machine processed.	Russian Fed	1.700	Okun tikhookeanskij
	Frozen, gutted, head off, tail off, hand processed, blocks.	Russian Fed	1.670	Okun tikhookeanskij
	Frozen, gutted, head off, tail off, machine processed, blocks.	Russian Fed	1.860	Okun tikhookeanskij
REB	<i>Sebastes mentella</i> Sébaste du Nord	Beaked redfish Gallineta nórdica		
	Fresh/chilled, gutted, head off.	Norway	1.650	Snabeluer
	Fresh/chilled, gutted.	Norway	1.200	Snabeluer

		Fishes	Poissons	Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Fresh/chilled, head off.	Spain	2.040	Gallineta oceánica
	Fresh/chilled, minced.	Spain	2.040	Gallineta oceánica
	Fresh/chilled, fillets.	Spain	2.040	Gallineta oceánica
	Fresh/chilled, fillets, boneless, skin off.	Norway	4.770	Snabeluer
	Fresh/chilled, fillets, boneless.	Norway	4.770	Snabeluer
	Fresh/chilled, fillets, skin off.	Norway	4.770	Snabeluer
	Frozen, gutted, head off, Japan cut.	Norway	1.650	Snabeluer
	Frozen, fillets, boneless, skin off.	Norway	4.770	Snabeluer
	Frozen, fillets, skin off.	Norway	4.770	Snabeluer
	Salted dry heavy, gutted, head off, split.	Norway	2.800	Snabeluer
REC	<i>Sebastes capensis</i> Sébaste du Cap		Cape redfish Gallineta del Cabo	
	Frozen, gutted, head off.	Chile	1.500	Chancharro
RED	<i>Sebastes spp</i> Sébastes de l'Atlantique nca		Atlantic redfishes nei Gallinetas del Atlántico nep	
	Fresh/chilled.	Belgium	1.000	Rode zeebaars, Rascasses
		France	1.040	Sébaste chèvre
		Germany	1.070	Rotbarsch
		Greenland	1.070	Rødfisk
		Netherlands	1.010	Roodbaars
		Norway	1.000	Uer
		Portugal	1.000	Cantarilhos do norte
		Spain	1.000	Rosada
		UK	1.000	Redfish
	Fresh/chilled, gutted, head off, machine processed.	Spain	1.460	Rosada
	Fresh/chilled, gutted, head off.	Belgium	1.500	Rode zeebaars, Rascasses
		France	1.440	Sébaste chèvre
		Germany	2.020	Rotbarsch
		Norway	1.650	Uer
	Fresh/chilled, gutted.	France	1.100	Sébaste chèvre
		Germany	1.200	Rotbarsch
		Ireland	1.100	
		Netherlands	1.160	Roodbaars
		Norway	1.200	Uer
		Portugal	1.200	Cantarilhos do norte

	Fishes	Poissons	Peces	
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Fresh/chilled, head off.	Spain	2.040	Rosada
	Fresh/chilled, fillets.	Iceland Spain	3.333 2.040	Karfi Rosada
	Fresh/chilled, fillets, boneless, skin off.	Iceland Norway	3.846 4.770	Karfi Uer
	Fresh/chilled, fillets, boneless.	France Iceland Norway	3.370 3.571 4.770	Sébaste chèvre Karfi Uer
	Fresh/chilled, fillets, skin off.	Iceland Norway Portugal	3.636 4.770 3.600	Karfi Uer Cantarilhos do norte
	Frozen.	Greenland UK	1.000 1.000	Rødfisk Redfish
	Frozen, gutted, hand processed.	Poland	1.160	Inne karmazyny
	Frozen, gutted, head off, hand processed.	Poland	1.830	Inne karmazyny
	Frozen, gutted, head off, skin off.	France	2.810	Sébaste chèvre
	Frozen, gutted, head off, tail off.	Germany Portugal	1.900 1.980	Rotbarsch Cantarilhos do norte
	Frozen, gutted, head off.	Bulgaria Germany Greenland Norway Portugal	1.560 1.930 1.600 1.650 1.950	Morski kostur, okun Rotbarsch Rødfisk Uer Cantarilhos do norte
	Frozen, gutted.	Germany Greenland Netherlands Norway	1.000 1.080 1.160 1.200	Rotbarsch Rødfisk Roodbaars Uer
	Frozen, tail off.	Germany	1.050	Rotbarsch
	Frozen, fillets.	Germany Greenland	2.840 1.200	Rotbarsch Rødfisk
	Frozen, fillets, boneless, hand processed.	Russian Fed	2.580	Morskoi okun atlanticheskij
	Frozen, fillets, boneless, machine processed.	Russian Fed	3.090	Morskoi okun atlanticheskij
	Frozen, fillets, boneless, skin off, hand processed.	Russian Fed	2.820	Morskoi okun atlanticheskij

		Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local		
	Frozen, fillets, boneless, skin off, machine processed. Russian Fed		3.460	Morskoi okun atlanticheskij		
	Frozen, fillets, boneless, skin off. Germany Norway Russian Fed	3.370 4.770 2.930		Rotbarsch Uer Morskoi okun atlanticheskij		
	Frozen, fillets, boneless. France	3.370		Sébaste chèvre		
	Frozen, fillets, skin off, machine processed. Poland	3.700		Inne karmazynu		
	Frozen, fillets, skin off. Germany Norway	3.000 4.770		Rotbarsch Uer		
	Salted dry heavy, gutted, head off. Norway	2.800		Uer		
	Salted dry heavy, head off. Norway	2.800		Uer		
	Canned. Greenland	3.910		Rødfisk		
SCS	<i>Scorpaena spp</i> Rascasses nca			Scorpionfishes, rockfishes nei Rascacios, cabrachos nep		
	Fresh/chilled.	France Italy	1.000 1.040	Rascasses Scorfani		
	Fresh/chilled, gutted.	France	1.100	Rascasses		
	Frozen, gutted, head off. Italy		1.500 - 1.700	Scorfani		
	Frozen, head off. Italy		1.300 - 1.400	Scorfani		
BRF	<i>Helicolenus dactylopterus</i> Sébaste chèvre			Blackbelly rosefish Gallineta		
	Fresh/chilled.	France	1.040	Sébaste chèvre		
	Fresh/chilled, gutted, head off. South Africa		1.400			
	Fresh/chilled, gutted.	France	1.100	Sébaste chèvre		
	Frozen, gutted, head off. South Africa		1.400			
GUN	<i>Trigla lyra</i> Grondin lyre			Piper gurnard Garneo		
	Fresh/chilled.	France	1.000	Grondin lyre		

		Fishes	Poissons	Peces
Species Especie Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Fresh/chilled, gutted.	France	1.120	Grondin lyre
GUY	<i>Trigla spp</i> Grondins nca		Gurnards nei Garneos nep	
			Fresh/chilled. France Portugal	1.000 1.040 Grondins Cabras
	Fresh/chilled, gutted.	France	1.120	Grondins
KUG	<i>Chelidonichthys kumu</i> Grondin aile bleue		Bluefin gurnard Testolín de aleta azul	
			Frozen, gutted, gilled. New Zealand	1.100 Gurnard
			Frozen, gutted, head off, tail off. New Zealand	1.500 Gurnard
			Frozen, gutted, head off. New Zealand	1.500 Gurnard
			Frozen, gutted. New Zealand	1.100 Gurnard
			Frozen, fillets, skin off. New Zealand	2.600 Gurnard
GUU	<i>Chelidonichthys lucerna</i> Grondin perlon		Tub gurnard Begel	
			Fresh/chilled, gutted. Germany	1.040 Roter Knurrhahn
	Frozen, gutted.	Germany	1.000	Roter Knurrhahn
GUR	<i>Chelidonichthys cuculus</i> Grondin rouge		Red gurnard Arete	
			Fresh/chilled. France	1.000 Rouget grondin
			Fresh/chilled, gutted. France	1.120 Rouget grondin
GUC	<i>Chelidonichthys capensis</i> Grondin du Cap		Cape gurnard Rubio del Cabo	
			Fresh/chilled, gutted, head off. South Africa	1.600 Knorhaan
			Frozen, gutted, head off. South Africa	1.600 Knorhaan
LEP	<i>Lepidotrigla dieuzeidei</i> Grondin de dieuzeide		Spiny gurnard Cabete espinudo	
			Fresh/chilled. Portugal	1.040 Ruivo espinhoso

Fishes			Poissons		Peces
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GUG	<i>Eutrigla gurnardus</i> Grondin gris		Grey gurnard Borracho		
	Fresh/chilled.				
		Denmark	1.000	Knurhahne	
		Germany	1.000	Grauer Knurrhahn	
		UK	1.000		
	Fresh/chilled, gutted, head off.	Sweden	1.400	Knot	
GUX	<i>Triglidae</i> Grondins, cavillones nca		Gurnards, searobins nei Cabetes, rubios nep		
	Fresh/chilled.				
		Belgium	1.000	Grauwe poon, Grondins	
		Germany	1.000	Knurrhahn	
		UK	1.000	Gurnards	
	Fresh/chilled, gutted.				
		Germany	1.040	Knurrhahn	
		Netherlands	1.240	Poon	
		Portugal	1.040	Cabras	
	Frozen.	UK	1.000	Gurnards	
CLI	<i>Ophiodon elongatus</i> Morue-lingue		Lingcod Bacalao largo(=Lorcha)		
	Fresh/chilled, gutted, head off.				
		Canada	1.400		
SAB	<i>Anoplopoma fimbria</i> Morue charbonnière		Sablefish Bacalao negro		
	Fresh/chilled, gutted, head off.				
		Canada	1.400		
	Frozen, gutted, head off, tail off, steaks.				
		USA	1.610	Sablefish	
	Frozen, gutted, head off.				
		USA	1.390	Sablefish	
	Frozen, gutted.				
		USA	1.120	Sablefish	
	Frozen, fillets, boneless, skin off, cooked.				
		USA	3.240	Sablefish	
	Frozen, fillets, boneless, skin off.				
		USA	2.940	Sablefish	
	Salted dry heavy, gutted, head off, tail off, boneless, skin off.				
		USA	3.450	Sablefish	
	Salted dry heavy, gutted, head off.				
		USA	2.220	Sablefish	
	Salted dry heavy, head off.				
		USA	2.220	Sablefish	
	Dried, gutted, head off, tail off, boneless, skin off.				
		USA	4.000	Sablefish	

		Fishes	Poissons	Peces
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	Dried, gutted, head off.	USA	2.470	Sablefish
	Smoked, gutted, head off, tail off, boneless, skin off.	USA	2.380	Sablefish
	Smoked, gutted, head off.	USA	1.720	Sablefish
FLH	<i>Platycephalidae</i> Platycéphalidés nca		Flatheads nei Platicefálicos nep	
	Fresh/chilled, gutted, head off.	Australia	1.500	
	Fresh/chilled, gutted.	Australia	1.100	
	Fresh/chilled, fillets, boneless, skin off.	Australia	2.500	
LUM	<i>Cyclopterus lumpus</i> Lompe		Lumpfish(=Lumpsucker) Libre de mar	
	Fresh/chilled.	UK	1.000	
	Fresh/chilled, gutted, head off.	Norway Portugal	1.000 1.650	Rognkjeks Peixe-lapa
	Fresh/chilled, gutted.	Sweden UK	1.650 1.125	Sjurygg
	Fresh/chilled, roes only.	Norway	6.700	Rognkjeks
	Fresh/chilled, fillets, boneless, skin off.	UK	2.700	
	Fresh/chilled, fillets, boneless.	UK	2.700	
	Frozen.	UK	1.000	
	Frozen, gutted, head off.	Norway Portugal	1.000 1.650	Rognkjeks Peixe-lapa
	Frozen, gutted.	UK	1.125	
	Frozen, roes only.	Norway	6.700	Rognkjeks
PUA	<i>Sphoeroides spp</i> Compères de l'Atlantique nca		Atlantic puffers nei Tamboriles del Atlántico nep	
	Fresh/chilled, gutted.	Mexico	1.100	Tamboriles

Fishes			Poissons		Peces
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TRI	Balistidae Balistes nca			Triggerfishes, durgons nei Peces-ballesta nep	
	Frozen, fillets, boneless, skin off. Mexico		2.000		Pez puerco
MON	Lophius piscatorius Baudroie commune			Angler(=Monk) Rape	
	Fresh/chilled.	Netherlands Norway UK	1.000 1.000 1.000		Zeeduivel Breiflabb
	Fresh/chilled, gutted, head off, hand processed. Belgium		3.000		Baudroie commun, Lotte
	Fresh/chilled, gutted, head off.	Denmark France Germany Netherlands Norway Sweden UK	2.720 3.070 3.250 3.000 2.800 2.860 3.000		Almindelig havtaske, Bredflabb Baudroie commune, Lotte Seeteufel Zeeduivel Breiflabb Marulk
	Fresh/chilled, gutted.	France Ireland Netherlands Norway Portugal Spain Sweden UK	1.200 1.280 1.220 1.200 1.200 1.280 1.300 1.280		Baudroie commune, Lotte Zeeduivel Breiflabb Tamboril Rape, Sapo Marulk
	Fresh/chilled, tails only.	Ireland UK	3.000 3.000		
	Fresh/chilled, fillets, boneless, skin off. Norway		5.600		Breiflabb
	Fresh/chilled, fillets, boneless. Norway		5.600		Breiflabb
	Fresh/chilled, fillets, skin off. Norway		5.600		Breiflabb
	Frozen. UK		1.000		
	Frozen, gutted, head off. Germany Norway		3.250 2.800		Seeteufel Breiflabb
	Frozen, gutted. Norway UK		1.200 1.280		Breiflabb
	Frozen, fillets, boneless, skin off. Norway		5.600		Breiflabb
	Frozen, fillets, boneless. France		3.950		Baudroie commune, Lotte

Fishes			Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local	
	Frozen, fillets, skin off.				
		Germany	6.330	Seeteufel	
		Norway	5.600	Breiflabb	
ANG	<i>Lophius americanus</i> Baudroie d'Amérique		American angler Rape americano		
	Fresh/chilled.	Spain	1.000	Rape americano	
	Fresh/chilled, gutted.	Portugal	1.200	Tamboril americano	
	Fresh/chilled, head off.	Canada	3.500		
MVO	<i>Lophius vomerinus</i> Baudroie diable		Devil anglerfish Rape diablo		
	Fresh/chilled, gutted, head off, hand processed.	South Africa	3.440	Monnik	
MNZ	<i>Lophius spp</i> Baudroies nca		Monkfishes nei Rapes nep		
	Fresh/chilled.	Denmark	1.000	Havtaske	
		France	1.040	Baudroie	
		Italy	1.040	Rana pescatrice	
	Fresh/chilled, gutted, head off.	Denmark	2.720	Havtaske	
		Germany	3.250	Angler (Seeteufel)	
	Fresh/chilled, gutted.	France	1.200	Baudroie	
		Sweden	1.300	Marulk	
	Fresh/chilled, head off.	France	3.070	Baudroie	
	Fresh/chilled, fillets.	France	3.950	Baudroie	
	Frozen, gutted, head off.	Germany	3.250	Angler (Seeteufel)	
		Italy	1.500 - 1.700	Rana pescatrice	
	Frozen, head off.	Italy	1.300 - 1.400	Rana pescatrice	
ANF	<i>Lophiidae</i> Baudroies, etc. nca		Anglerfishes nei Rapes, etc. nep		
	Fresh/chilled.	Belgium	1.000	Hozemondhammen, Baudroie	
		France	1.040	Baudroie	
		Germany	1.000	Angler (Seeteufel)	
		Netherlands	1.000	Hammen	
		Norway	1.000	Breiflabb	
		UK	1.000		

		Fishes	Poissons	Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Fresh/chilled, gutted.			
		Belgium	1.180	Hozemondhammen, Baudroie
		France	1.200	Baudroie
		Germany	1.200	Angler (Seeteufel)
		Ireland	1.280	
		Netherlands	1.220	Hammen
		Portugal	1.150	Tamboril
		Sweden	1.300	Marulk
		UK	1.280	
	Frozen, gutted, head off.	Germany	3.250	Angler (Seeteufel)
	Frozen, fillets, boneless.	France	3.950	Baudroie
	Frozen, fillets, skin off.	Germany	6.330	Angler (Seeteufel)
Jacks, mullets, sauries Chinchards, mulets, balaous Jureles, lisas, papardas				
CAP	<i>Mallotus villosus</i> Capelan		Capelin Capelán	
	Fresh/chilled.			
		Denmark	1.000	Lodde
		France	1.000	Capelan
		Netherlands	1.000	Lodde
		Norway	1.000	Lodde
		Portugal	1.000	Capelim
	Fresh/chilled, gutted, head off.	Norway	1.000	Lodde
	Fresh/chilled, gutted.	France Germany	1.100 1.100	Capelan Lodde
	Fresh/chilled, roes only.	Norway	7.580	Lodde
	Frozen, gutted, head off.	Norway	1.000	Lodde
GAR	<i>Belone belone</i> Orphie		Garfish Aguja	
	Fresh/chilled.			
		Denmark	1.000	Hornfisk
		France	1.040	Orphie
		Portugal	1.040	Aguilha
		UK	1.000	
	Fresh/chilled, gutted, head off.	Norway	1.000	Horngjel
	Frozen.	UK	1.000	
	Frozen, gutted, head off.	Norway	1.000	Horngjel

Fishes			Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local	
NFA	<i>Strongylura marina</i> Aiguillette verte		Atlantic needlefish Agujón verde		
	Fresh/chilled.	Italy	1.040	Auglia	
NED	<i>Tylosurus spp</i> Aiguilles nca		Needlefishes nei Maraos nep		
	Salted dry heavy.	Indonesia	1.429 - 1.667	Julung-julung	
SAU	<i>Scomberesox saurus</i> Balaou atlantique		Atlantic saury Paparda del Atlántico		
	Fresh/chilled, gutted, head off. Norway	Norway	1.000	Makrellgjedde	
	Fresh/chilled, fillets, boneless, skin off. Norway	Norway	2.000	Makrellgjedde	
	Fresh/chilled, fillets, boneless. Norway	Norway	2.000	Makrellgjedde	
	Fresh/chilled, fillets, skin off. Norway	Norway	2.000	Makrellgjedde	
	Frozen, gutted, head off. Norway	Norway	1.000	Makrellgjedde	
	Frozen, fillets, boneless, skin off. Norway	Norway	2.000	Makrellgjedde	
	Frozen, fillets, skin off. Norway	Norway	2.000	Makrellgjedde	
HAJ	<i>Hyporhamphus sajori</i> Demi-bec du Japon		Japanese halfbeak Agujeta del Japón		
	Frozen, fillets, boneless, hand processed, blocks. Korea Rep	Korea Rep	1.700	Hak-kong-chi	
SIL	<i>Atherinidae</i> Athérinidés nca		Silversides(=Sand smelts) nei Pejerreyes nep		
	Fresh/chilled. France Italy	France Italy	1.040 1.040	Joel, Atherine Latterini	
	Frozen, gutted, head off. Italy	Italy	1.500 - 1.700	Latterini	
	Frozen, head off. Italy	Italy	1.300 - 1.400	Latterini	
MUF	<i>Mugil cephalus</i> Mulet à grosse tête		Flathead grey mullet Pardete		
	Fresh/chilled, gutted, head off. Mexico	Mexico	1.250	Lisa	
	Fresh/chilled, gutted. Mexico	Mexico	1.100	Lisa	
	Fresh/chilled, fillets, boneless. Mexico	Mexico	2.000	Lisa	

Fishes			Poissons	Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Frozen, fillets, boneless, skin off. Mexico		2.000	Lisa
MUL	<i>Mugilidae</i> Mulets nca			
	Fresh/chilled.			
		France	1.040	Mulets
		Indonesia	1.000	Belanak
		Italy	1.040	Muggini
		Netherlands	1.010	Harder
		Portugal	1.040	Tainhas nep.
		UK	1.000	Grey mullet
	Fresh/chilled, gutted.			
		France	1.100	Mulets
		Mexico	1.100	Lebrancha, Lisas
		Portugal	1.100	Tainhas nep
		Spain	1.130	Lisa, lisas
		UK	1.125	Grey mullet
	Fresh/chilled, fillets, boneless, skin off. UK		2.700	Grey mullet
	Fresh/chilled, fillets, boneless. UK		2.700	Grey mullet
	Frozen.	UK	1.000	Grey mullet
	Frozen, gutted, gilled.	New Zealand	1.200	Grey mullet, Yelloweye mullet
	Frozen, gutted, head off, cooked, machine processed, blocks. Romania		1.500	Chefali
	Frozen, gutted, head off, machine processed. Romania		1.500	Chefali
	Frozen, gutted, head off, tail off. New Zealand		1.400	Grey mullet, Yelloweye mullet
	Frozen, gutted, head off.	Italy New Zealand	1.500 - 1.700 1.400	Muggini Grey mullet, Yelloweye mullet
	Frozen, gutted.	New Zealand UK	1.100 1.125	Grey mullet, Yelloweye mullet Grey mullet
	Frozen, head off.	Italy	1.300 - 1.400	Muggini
	Frozen, fillets, skin off.	New Zealand	2.000	Grey mullet, Yelloweye mullet
	Salted dry heavy, split.	Indonesia	1.613 - 1.923	Balanak
BLU	<i>Pomatomus saltatrix</i> Tassergal			
	Fresh/chilled, gutted.	Portugal	1.200	Anchova

Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Frozen, gutted, hand processed. Bulgaria		1.260	Lefer
	Frozen, gutted, head off, hand processed. Bulgaria		1.560	Lefer
	Frozen, gutted, head off, machine processed. Romania		1.500	Lufar
	Frozen, fillets, boneless, skin off. Romania		1.900	Lufar
	Frozen, fillets, hand processed. Bulgaria		2.040	Lefer
HOM	<i>Trachurus trachurus</i> Chinchard d'Europe	Atlantic horse mackerel Jurel		
		Fresh/chilled.		
		Belgium	1.000	Horsmakrel, Chinchard
		Denmark	1.000	Hestmakrell
		France	1.040	Chinchard
		Germany	1.000	Schildmakrele, Stöcker
		Netherlands	1.000	Horsmakrel
		Norway	1.000	Hestmakrell, Taggmakrell
		Portugal	1.040	Carapau
		UK	1.000	Horse mackerel
		Fresh/chilled, gutted, head off.		
		France	1.440	Chinchard
		Norway	1.550	Hestmakrell, Taggmakrell
		Fresh/chilled, gutted.		
		France	1.100	Chinchard
		Germany	1.080	Schildmakrele, Stöcker
		Norway	1.100	Hestmakrell, Taggmakrell
		Fresh/chilled, fillets, boneless.		
		France	1.920	Chinchard
		Germany	1.920	Schildmakrele, Stöcker
		Frozen.		
		Germany	1.000	Schildmakrele, Stöcker
		Netherlands	1.000	Horsmakrel
		UK	1.000	Horse mackerel
		Frozen, gutted, head off, hand processed.		
		Poland	1.560	Ostrobok
		Frozen, gutted, head off, machine processed.		
		Poland	1.560	Ostrobok
		Frozen, gutted, head off, tail off.		
		Romania	1.600	Stavrid
		Frozen, gutted, head off.		
		Norway	1.550	Hestmakrell, Taggmakrell
		Frozen, gutted.		
		France	1.090	Chinchard
		Norway	1.150	Hestmakrell, Taggmakrell
		Frozen, head off, nobbed, hand processed.		
		Poland	1.430	Ostrobok

		Fishes		Poissons		Peces	
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local			
	Frozen, fillets, boneless.	France Germany	1.920 1.920	Chinchard	Schildmakrele, Stöcker		
	Frozen, fillets, machine processed.	Poland	2.860	Ostrobok			
CJM	<i>Trachurus murphyi</i> Chinchard du Chili		Chile	Chilean jack mackerel Jurel chileno	Jurel		
			1.500				
HMC	<i>Trachurus capensis</i> Chinchard du Cap		Fresh/chilled, gutted, head off.	Cape horse mackerel Jurel del Cabo	Maasbanker		
			South Africa	1.400			
			Fresh/chilled, gutted.	South Africa			
			1.090				
			Fresh/chilled, head off, tail off.	Namibia			
			1.570				
			Frozen, gutted, head off, hand processed.	Bulgaria ¹ Bulgaria ²	Safrid Safrid		
			1.480 1.450				
			Frozen, gutted, head off, machine processed, blocks.	Romania	1.600	Stavrid sudic	
			Romania	1.600	Stavrid sudic		
			Frozen, gutted, head off.	South Africa	1.400	Maasbanker	
			South Africa	1.400	Maasbanker		
			Frozen, gutted.	Bulgaria ³ Bulgaria ⁴	1.060 1.100	Safrid Safrid	
			Namibia	1.859	Maasbanker		
JAX	<i>Trachurus spp</i> Chinchards noirs nca		Jack and horse mackerels nei Jureles nep				
			Fresh/chilled.	France Germany Italy Netherlands Norway Portugal UK	1.040 1.000 1.040 1.000 1.000 1.040 1.000	Chinchards Schildmakrelen Sugarelli Horsmakrelen Annen hestmarell Chicarro, Carapau nep.	
			Fresh/chilled, gutted, head off.	Spain	1.440	Jureles	

(1) < 21 cm

(2) 21-30 cm

(3) < 21 cm

(4) 21-30 cm

	Fishes	Poissons	Peces	
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Fresh/chilled, gutted.			
		Germany	1.080	Schildmakrelen
		Spain	1.100	Jureles
	Frozen.	Netherlands	1.000	Horsmakrelen
	Frozen, gutted, head off, machine processed, blocks.	Romania	1.600	Stavrid negru
	Frozen, gutted, head off, machine processed.	Romania	1.600	Stavrid negru
	Frozen, gutted, head off.	Italy	1.500 - 1.700	Sugarelli
	Frozen, head off.	Italy	1.300 - 1.400	Sugarelli
	Frozen, fillets, boneless, hand processed.	Russian Fed	2.090	Stavrida neraspredelennaya
	Frozen, fillets, boneless, machine processed.	France	1.920	Chinchards
		Russian Fed	2.670	Stavrida neraspredelennaya
	Frozen, fillets, boneless, skin off, hand processed.	Russian Fed	2.480	Stavrida neraspredelennaya
	Frozen, fillets, boneless, skin off, machine processed.	Russian Fed	3.340	Stavrida neraspredelennaya
	Frozen, fillets, boneless, skin off.	Romania	2.200	Stavrid negru
	Frozen, fillets, boneless.	Germany	1.920	Schildmakrelen
	Salted wet light, gutted, hand processed.	Korea Rep	1.200	Jun-kaeng-I
TRZ	<i>Pseudocaranx dentex</i> Carangue dentue		White trevally Jurel denton	
	Fresh/chilled, gutted, head off.	Australia	1.500	
	Fresh/chilled, gutted.	Australia	1.100	
	Fresh/chilled, fillets, boneless, skin off.	Australia	2.500	
	Frozen, gutted, gilled.	New Zealand	1.200	Trevally
	Frozen, gutted, head off, tail off.	New Zealand	1.500	Trevally
	Frozen, gutted, head off.	New Zealand	1.500	Trevally
	Frozen, gutted.	New Zealand	1.100	Trevally

		Fishes	Poissons	Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Frozen, fillets, skin off.	New Zealand	2.500	Trevally
SDX	<i>Decapterus spp</i> Comètes nca		Scads nei Macarelas nep	
	Frozen, gutted, head off, machine processed, blocks. Romania	1.300		Stavrid galben
	Frozen, gutted, head off, machine processed. Romania	1.300		Stavrid galben
	Salted dry heavy. Indonesia	1.429 - 1.667		Ikan layang
	Salted wet heavy. Indonesia	1.176 - 1.429		Ikan layang
	Salted wet light. Indonesia	1.250 - 1.429		Ikan layang
HMY	<i>Caranx rhonchus</i> Comète coussut		False scad Macarela real	
	Frozen, gutted, head off, tail off. Romania	1.400		Stavrid galben
TRE	<i>Caranx spp</i> Chinchards, carangues nca		Jacks, crevalles nei Jureles, pámpanos nep	
	Fresh/chilled, gutted. Mexico	1.100		Cojinuda, Jureles
	Frozen, gutted, head off. Mexico	1.250		Cojinuda, Jureles
	Frozen, gutted. Mexico	1.100		Cojinuda, Jureles
	Frozen, fillets, boneless, skin off. Mexico	2.000		Cojinuda, Jureles
AMB	<i>Seriola dumerilli</i> Sériole couronnée		Greater amberjack Pez de limón	
	Fresh/chilled. Italy	1.040		Ricciola
	Fresh/chilled, gutted, gilled, hand processed. Bermuda	1.200		
	Frozen, gutted, head off. Italy	1.500 - 1.700		Ricciola
	Frozen, head off. Italy	1.300 - 1.400		Ricciola
AMJ	<i>Seriola quinqueradiata</i> Sériole du Japon		Japanese amberjack Medregal del Japón	
	Frozen, gutted, hand processed. Korea Rep	1.100		Bang-eo
	Canned, gutted, head off, tail off, hand processed. Korea Rep	1.800		Bang-eo

		Fishes	Poissons	Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
AMX	<i>Seriola spp</i> Sérioles nca		Amberjacks nei Medregales nep	
	Fresh/chilled, gutted, gilled, hand processed. Bermuda	1.200		
	Fresh/chilled, fillets, boneless, hand processed. Bermuda	2.200		
POA	<i>Brama brama</i> Grande castagnole		Atlantic pomfret Japuta	
	Fresh/chilled. France	1.000		Grande castagnole
	Fresh/chilled, gutted, hand processed. South Africa	1.060		Atlantiese pomfret
	Fresh/chilled, gutted, head off, hand processed. South Africa	1.500		Atlantiese pomfret
	Frozen, gutted, hand processed. South Africa	1.060		Atlantiese pomfret
	Frozen, gutted, head off, hand processed. South Africa	1.500		Atlantiese pomfret
THF	<i>Polynemidae</i> Barbures, capitaines nca		Threadfins, tasselfishes nei Barbudos nep	
	Fresh/chilled. Indonesia	1.000		Kuro/senangin
	Salted dry heavy. Indonesia	1.429 - 1.667		Kuro/senangin
	Salted wet light. Indonesia	1.250 - 1.429		Kuro/senangin
BLB	<i>Stromateus fiatola</i> Fiatole		Blue butterfish Palometa fiatola	
	Frozen, gutted, head off, hand processed, IQF. Liberia	1.300		
	Frozen, gutted, head off, hand processed. Liberia	1.300		
BUX	<i>Stromateidae</i> Stromatés, ailerons nca		Butterfis.,silver pomfrets nei Pampanos, palometones nep	
	Frozen, gutted, head off, tail off, blocks. Russian Fed	1.460		Baterfish, Paracubiceps
	Frozen, gutted, head off. Bulgaria	1.390		Baterfish
	Frozen, head off, blocks. Russian Fed	1.420		Baterfish, Paracubiceps

		Fishes	Poissons	Peces
Species	Type of processing	Country	Conversion factor	Local name
Espèce	Mode de transformation	Pays	Coefficient de conversion	Nom local
Especie	Tipo de elaboración	País	Factor de conversión	Nombre local
Herrings, sardines, anchovies				
Harengs, sardines, anchois				
Arenques, sardinias, anchoas				
TAR	<i>Megalops atlanticus</i> Tarpon argenté		Tarpon Tarpón	
	Fresh/chilled, gutted, hand processed.	Trinidad Tob	1.000	
HER	<i>Clupea harengus</i> Hareng de l'Atlantique		Atlantic herring Arenque del Atlántico	
	Fresh/chilled.			
	Belgium	1.000	Haring, Hareng	
	Denmark	1.000	Sild	
	Faeroe Is	1.000	Sild	
	France	1.000	Hareng	
	Germany	1.000	Hering	
	Netherlands	1.000	Haring	
	Norway	1.000	Sild	
	Portugal	1.040	Arenque	
	UK	1.000	Herring	
	Fresh/chilled, gibbed.			
	Netherlands	1.080	Haring	
	Norway	1.070	Sild	
	Fresh/chilled, gutted, head off.			
	France	1.440	Hareng	
	Germany	1.180	Hering	
	Norway	1.000	Sild	
	Portugal	1.330	Arenque	
	Fresh/chilled, gutted.			
	Finland	1.180	Silakka	
	France	1.040	Hareng	
	Germany	1.080	Hering	
	Sweden	1.250	Sill	
	Fresh/chilled, fillets.			
	Finland	2.330	Silakka	
	Fresh/chilled, fillets, boneless, skin off.			
	Finland	3.330	Silakka	
	Norway	2.000	Sild	
	Fresh/chilled, fillets, boneless.			
	France	2.000	Hareng	
	Portugal	2.000	Arenque	
	Fresh/chilled, fillets, skin off.			
	Portugal	2.000	Arenque	
	Frozen.			
	Netherlands	1.080	Haring	
	Norway	1.070	Sild	
	UK	1.000	Herring	
	Frozen, gutted, head off, tail off.			
	Germany	1.540	Hering	
	Frozen, gutted, head off.			
	Germany	1.180	Hering	
	Norway	1.000	Sild	

	Fishes	Poissons	Peces	
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Frozen, gutted.			
		Germany	1.000	Hering
		Norway	1.000	Sild
	Frozen, head off, machine processed.			
		Poland ¹	1.470	Sledz
		Poland ²	1.510	Sledz
	Frozen, head off, tail off, nobbed, machine processed.			
		Poland ³	1.670	Sledz
		Poland ⁴	1.720	Sledz
	Frozen, fillets, boneless, skin off.			
		Norway	2.000	Sild
	Frozen, fillets, boneless.			
		France	2.000	Hareng
		Germany	2.030	Hering
		Netherlands	2.030	Haring
	Frozen, fillets, machine processed.			
		Bulgaria	1.620	Selda
	Salted dry light.			
		Netherlands	1.120	Haring
	Salted wet heavy.			
		Netherlands	1.200	Haring
	Salted wet heavy, head off.			
		Poland	1.500	Sledz
	Salted wet light.			
		Norway	1.200	Sild
	Salted wet light, gutted, head off.			
		Germany	1.610	Hering
		Norway	1.400	Sild
	Salted wet light, gutted.			
		Germany	1.460	Hering
	Salted wet light, fillets, boneless.			
		Germany	3.500	Hering
HEP	<i>Clupea pallasi</i> Hareng du Pacifique	Pacific herring Arenque del Pacífico		
	Frozen, fillets, boneless, hand processed, blocks.			
		Korea Rep	3.100	Chung-o
SAG	<i>Sardinella gibbosa</i> Sardinelle dorée	Goldstripe sardinella Sardineleta dorada		
	Fresh/chilled.			
		Indonesia	1.000	Tembang
	Salted dry light.			
		Indonesia	1.429 - 1.667	Tembang

(1) Baltic Sea, large size/Mer Baltique, de grande taille/Mar Báltico, de tamaño grande

(2) Baltic Sea, small size/Mer Baltique, de petite taille/Mar Báltico, de tamaño pequeño

(3) Baltic Sea, large size/Mer Baltique, de grande taille/Mar Báltico, de tamaño grande

(4) Baltic Sea, small size/Mer Baltique, de petite taille/Mar Báltico, de tamaño pequeño

		Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local		
	Salted wet heavy.	Indonesia	1.176 - 1.429	Tembang		
SAA	<i>Sardinella aurita</i> Allache	Round sardinella Alacha				
	Fresh/chilled.	France	1.000	Sardinelle ronde		
	Frozen, gutted, head off, machine processed.	Bulgaria	1.450	Sardinela		
	Frozen, gutted, head off.	Romania	1.400	Sardinela rotunda		
PIL	<i>Sardina pilchardus</i> Sardine commune	European pilchard(=Sardine) Sardina europea				
	Fresh/chilled.	Denmark	1.000	Sardin		
		France	1.040	Sardine		
		Germany	1.000	Sardine		
		Italy	1.040	Sardina		
		Netherlands	1.000	Pelser		
		Norway	1.000	Sardinella		
		Portugal	1.040	Sardinha		
		UK	1.000			
	Fresh/chilled, gutted, head off.	Germany	1.180	Sardine		
	Fresh/chilled, gutted.	Netherlands	1.000	Pelser		
	Frozen.	Germany	1.000	Sardine		
		UK	1.000			
	Frozen, gutted, head off.	Germany	1.180	Sardine		
		Romania	1.500	Sardina		
	Frozen, gutted.	Netherlands	1.000	Pelser		
	Frozen, fillets.	Germany	2.030	Sardine		
	Salted wet light, head off, gibbed.	Poland	1.920	Sardynka		
SPR	<i>Sprattus sprattus</i> Sprat	European sprat Espadín				
	Fresh/chilled.	Belgium	1.000	Sprat, Sprat		
		Denmark	1.000	Brisling		
		France	1.040	Sprat		
		Germany	1.040	Sprott		
		Netherlands	1.000	Sprot		
		Norway	1.000	Brisling		
		Portugal	1.040	Espadilha		
		UK	1.000	Sprat		
	Fresh/chilled, fillets, boneless, skin off.	Finland	2.560	Kilohaili		

	Fishes	Poissons	Peces	
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Fresh/chilled, fillets.	Finland	2.000	Kilohaili
	Fresh/chilled, gutted, head off.	France Norway	1.440 1.000	Sprat Brisling
	Fresh/chilled, gutted.	Finland	1.180	Kilohaili
	Frozen.	Germany UK	1.000 1.000	Sprott Sprat
	Frozen, gutted, head off.	Norway	1.000	Brisling
ANE	<i>Engraulis encrasiculus</i> Anchois		European anchovy Boquerón	
	Fresh/chilled.	Belgium Denmark France Germany Italy Netherlands Norway Portugal UK	1.000 1.000 1.040 1.040 1.040 1.000 1.000 1.040 1.000	Anchois Europæisk ansjos Anchois Sardelle Acciuga Ansjovis Ansjos Biquerao
	Fresh/chilled, gutted, head off.	France	1.440	Anchois
	Frozen.	Germany UK	1.000 1.000	Sardelle
	Salted.	France	1.330	Anchois
	Salted, gutted, head off.	Italy ¹	1.670	Acciuga
	Salted, fillets, skin off.	Italy	2.860	Acciuga
JAN	<i>Engraulis japonicus</i> Anchois japonais		Japanese anchovy Anchoita japonesa	
	Canned, gutted, head off, tail off, hand processed.	Korea Rep	3.100	Myul-chi
STO	<i>Stolephorus spp</i> Anchois stolephorus		Stolephorus anchovies Boquerones	
	Fresh/chilled.	Indonesia	1.000	Teri
	Salted dry heavy.	Indonesia	1.429 - 1.667	Teri
	Dried.	Indonesia	1.429 - 1.667	Teri

(1) Pressed/Pressé/Prensado

Fishes			Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local	
CLU	<i>Clupeoidei</i> <i>Clupéoidés nca</i>	Fresh/chilled. Fresh/chilled, gutted. Frozen, gutted, head off. Salted dry heavy, hand processed.	France Norway Norway Trinidad Tob	1.000 1.000 1.000 2.200	Allache
					Sildefisker
					Sildefisker
ALC	<i>Alepocephalus bairdii</i> <i>Aléopocephale de Baird</i>	Fresh/chilled. Fresh/chilled, gutted. Fresh/chilled, head off. Fresh/chilled, fillets.	France France Spain Spain	1.000 1.100 1.600 1.600	Aléopocephale
					Aléopocephale
					Alepocefalo
					Alepocefalo
Tunas, bonitos, billfishes Thons, pélamides, marlins Atunes, bonitos, agujas					
BON	<i>Sarda sarda</i> <i>Bonite à dos rayé</i>	Fresh/chilled. Fresh/chilled, gutted, head off. Fresh/chilled, gutted. Frozen, gutted, head off, machine processed. Frozen, gutted, head off, tail off. Frozen, gutted, head off. Frozen, head off. Frozen, fillets, hand processed.	France Italy Portugal France Bulgaria Romania Italy Bulgaria	1.000 1.040 1.430 1.110 1.320 1.700 1.500 - 1.700 1.300 - 1.400 1.540	Atlantic bonito Bonito del Atlántico
					Pelamide
					Palamita
					Sarrajao, serrajao
					Pelamide
					Palamud
					Palamida

Fishes			Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local	
BEP	<i>Sarda chiliensis</i> Bonite du Pacifique oriental		Eastern Pacific bonito Bonito del Pacífico oriental		
	Fresh/chilled, gutted.	Mexico	1.100	Bonito del Pacifico	
	Fresh/chilled, fillets, boneless.	Mexico	2.000	Bonito del pacifico	
	Frozen, gutted, head off.	Mexico	1.250	Bonito del Pacifico	
WAH	<i>Acanthocybium solandri</i> Thazard-bâtarde		Wahoo Peto		
	Fresh/chilled, gutted, head off, tail off.	St Helena	1.300		
SSM	<i>Scomberomorus maculatus</i> Thazard atlantique		Atlantic Spanish mackerel Carite atlántico		
	Fresh/chilled, gutted.	El Salvador	1.104	Macarela	
	Salted dry light, gutted.	El Salvador	2.150	Macarela	
SIE	<i>Scomberomorus sierra</i> Thazard sierra(Pacifique)		Pacific sierra Carite sierra		
	Fresh/chilled, gutted.	Mexico	1.100	Sierra	
	Fresh/chilled, fillets, boneless.	Mexico	2.010	Sierra	
	Frozen, fillets, boneless, skin off.	Mexico	2.000	Sierra	
KGX	<i>Scomberomorus spp</i> Thazards nca		Seerfishes nei Carites nep		
	Fresh/chilled, gutted, hand processed.	Trinidad Tob	1.100	King	
	Smoked, gutted, head off, boneless.	New Caledonia	2.300	Tazards	
SHM	<i>Grammatopcyrus bicarinatus</i> Thazard requin		Shark mackerel Carite-cazón		
	Fresh/chilled.	UK	1.000		
	Frozen.	UK	1.000		
FRI	<i>Auxis thazard</i> Auxide		Frigate tuna Melva		
	Fresh/chilled.	Italy	1.040	Biso	
	Fresh/chilled, head off.	Portugal	1.250	Judeu	

		Fishes	Poissons	Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Frozen, gutted, head off.			
		Italy	1.500 - 1.700	Biso
	Frozen, head off.			
		Italy	1.300 - 1.400	Biso
LTA	<i>Euthynnus alletteratus</i> Thonine commune		Little tunny(=Atl.black skipj) Bacoreta	
	Fresh/chilled.			
		France	1.000	Thonine
	Fresh/chilled, gutted.			
		France	1.110	Thonine
	Fresh/chilled, head off.			
		Portugal	1.250	Merma
	Frozen, gutted, head off, tail off.			
		Romania	1.400	Ton mic
SKJ	<i>Katsuwonus pelamis</i> Listao		Skipjack tuna Listado	
	Fresh/chilled.			
		France	1.000	Listao
		Indonesia	1.000	Cakalang
	Fresh/chilled, gutted.			
		France	1.110	Listao
		Mexico	1.100	Barilete
	Fresh/chilled, head off.			
		Portugal	1.250	Gaiado
	Frozen.			
		Indonesia	1.000	Cakalang
		Maldives	1.020	
	Frozen, gutted.			
		Indonesia	1.176 - 1.429	Cakalang
		Mexico	1.100	Barilete
	Salted dry heavy, gutted, tail off.			
		Indonesia	2.500 - 2.857	Cakalang
	Salted wet heavy, gutted.			
		Indonesia	1.176 - 1.429	Cakalang
BFT	<i>Thunnus thynnus</i> Thon rouge du Nord		Northern bluefin tuna Atún común(Cimarrón)	
	Fresh/chilled.			
		France	1.000	Thon rouge
		Germany	1.000	Roter Thun
		Norway	1.000	Makrellstørje
		Spain ¹	1.000	
		UK	1.000	
	Fresh/chilled, dressed.			
		Spain ²	1.250	

(1) ICCAT recommended factor/CICTA coefficient recommandé/CICAA factor recomendado

(2) ICCAT recommended factor/CICTA coefficient recommandé/CICAA factor recomendado

Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Fresh/chilled, gutted, head off. Norway		1.280	Makrellstørje
	Fresh/chilled, gutted. France Norway Spain ¹ UK		1.110 1.000 1.130 1.125	Thon rouge Makrellstørje
	Fresh/chilled, head off. Portugal		1.250	Atum rabilho
	Fresh/chilled, fillets. Spain ²		1.670	
	Frozen. UK		1.000	
	Frozen, gutted, head off. Germany Norway		1.500 1.280	Roter Thun Makrellstørje
	Frozen, gutted. Germany		1.110	Roter Thun
	Frozen, head off. Portugal		1.290	Atum rabilho
	Frozen, fillets, boneless, skin off. Norway		2.560	Makrellstørje
	Frozen, fillets, skin off. Germany		4.000	Roter Thun
BLF	<i>Thunnus atlanticus</i> Thon à nageoires noires		Blackfin tuna Atún des aletas negras	
	Fresh/chilled. France		1.000	Thon à nageoires noires
	Fresh/chilled, gutted. France		1.110	Thon à nageoires noires
ALB	<i>Thunnus alalunga</i> Germon		Albacore Atún blanco	
	Fresh/chilled. France Germany UK		1.000 1.000 1.000	Thon germon Weisser Thun
	Fresh/chilled, gutted, head off, tail off. St Helena		1.430	
	Fresh/chilled, gutted, head off. Portugal		1.290	Atum voador
	Fresh/chilled, gutted. France Germany Ireland UK		1.110 1.200 1.150 1.125	Thon germon Weisser Thun

(1) ICCAT recommended factor/CICTA coefficient recommandé/CICAA factor recomendado

(2) ICCAT recommended factor/CICTA coefficient recommandé/CICAA factor recomendado

		Fishes	Poissons	Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Frozen.	UK	1.000	
	Frozen, gutted, head off.	Germany	1.500	Weisser Thun
SBF	<i>Thunnus maccoyii</i> Thon rouge du Sud		Southern bluefin tuna Atún del Sur	
	Frozen, gutted, tail off, gilled.	Australia	1.176	
YFT	<i>Thunnus albacares</i> Albacore		Yellowfin tuna Rabil	
	Fresh/chilled.	France	1.000	Thon albacore
	Fresh/chilled, gutted, head off, tail off.	St Helena	1.430	
	Fresh/chilled, gutted, head off.	Mexico	1.250	Atun aleta amarilla
	Fresh/chilled, gutted.	France Italy Mexico	1.110 1.200 1.100	Thon albacore Tonno pinnagialla Atun aleta amarilla
	Fresh/chilled, head off.	Portugal	1.250	Atum albacora
	Frozen, gutted, tail off.	Australia	1.176	
	Frozen, gutted.	Mexico	1.100	Atun aleta amarilla
	Frozen, head off.	Portugal	1.290	Atum albacora
	Frozen, fillets, boneless.	Italy	2.200 - 2.500	Tonno pinnagialla
BET	<i>Thunnus obesus</i> Thon obèse(=Patudo)		Bigeye tuna Patudo	
	Fresh/chilled.	France Portugal	1.040 1.040	Patudo Atum patudo
	Fresh/chilled, gutted, head off, tail off.	St Helena	1.430	
	Fresh/chilled, gutted.	France Portugal	1.110 1.300	Patudo Atum patudo
	Frozen, gutted, tail off, gilled.	Australia	1.176	
	Frozen, head off.	Portugal	1.290	Atum patudo

Fishes			Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local	
TUN	<i>Thunnini</i> <i>Thonidés nca</i>	Fresh/chilled. Fresh/chilled, gutted, head off. Fresh/chilled, gutted. Frozen, gutted, hand processed, IQF. Frozen, gutted, head off. Frozen, gutted. Frozen, head off, boneless.	Tunas nei Atunes nep France Norway France Germany Liberia Germany Norway Germany Germany	1.000 1.000 1.110 1.200 1.100 1.500 1.000 1.110 4.000	Thonidés nca Annen tunfisk Thonidés nca Thun Thun Annen tunfisk Thun Thun
WHM	<i>Tetrapturus albidus</i> <i>Makaire blanc de l'Atlantique</i>	Fresh/chilled.	France	1.040	Makaire blanc
SPF	<i>Tetrapturus pfluegeri</i> <i>Makaire bécune</i>	Fresh/chilled.	France	1.040	Makaire bécune
BIL	<i>Istiophoridae</i> <i>Makaires, marlins, voiliers nca</i>	Frozen, gutted, hand processed. Frozen, fillets, boneless, skin off.	Ecuador	1.100 1.650	Picudo
SWO	<i>Xiphias gladius</i> <i>Espadon</i>	Fresh/chilled. Fresh/chilled, gutted, head off. Fresh/chilled, gutted, tail off, hand processed.	France Italy Norway Spain UK Canada Norway Portugal Cyprus	1.040 1.040 1.000 1.000 1.000 1.300 1.300 1.320 1.140	Swordfish Pez espada Espadon Pesce spada Sverdfisk Pez espada Sverdfisk Espadarte

		Fishes	Poissons	Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Fresh/chilled, gutted.			
		France	1.110	Espadon
		Norway	1.150	Sverdfisk
		Spain	1.310	Pez espada
	Frozen, gutted, head off.			
		Italy	1.500 - 1.700	Pesce spada
		Norway	1.300	Sverdfisk
		Russian Fed ¹	1.310	Mech-riba
		Russian Fed ²	1.390	Mech-riba
	Frozen, head off, tail off, blocks.			
		Russian Fed ³	1.390	Mech-riba
		Russian Fed ⁴	1.550	Mech-riba
	Frozen, head off.			
		Italy	1.300 - 1.400	Pesce spada
	Frozen, fillets, boneless, skin off.			
		Russian Fed ⁵	2.380	Mech-riba
		Russian Fed ⁶	2.550	Mech-riba
	Frozen, fillets, boneless.			
		Russian Fed	2.240	Mech-riba
	Frozen, fillets, hand processed.			
		Uruguay	1.670	Pez espada
TUX	<i>Scombroidei</i> Poissons type thon nca		Tuna-like fishes nei Peces parec.a los atunes nep	
	Fresh/chilled.			
		Indonesia	1.000	Tongkol,etc.
	Fresh/chilled, gutted.			
		Ireland	1.150	
	Frozen, gutted, hand processed.			
		Uruguay	1.220	
	Frozen, gutted, head off, blocks.			
		Russian Fed ⁷	1.310	Tuntsy
		Russian Fed ⁸	1.360	Tuntsy
	Frozen, gutted, head off, machine processed, blocks.			
		Romania	1.400	Ton
	Frozen, gutted, head off, machine processed.			
		Romania	1.400	Ton
	Frozen, gutted, head off, tail off, hand processed.			
		Korea Rep	1.330	Ki-ta-da-raeng-i-ryu

- (1) Fishing areas/Zones de pêche/Areas de pesca: 34+47
 (2) Fishing area/Zone de pêche/Area de pesca: 51
 (3) Fishing area/Zone de pêche/Area de pesca: 47
 (4) Fishing area/Zone de pêche/Area de pesca: 51
 (5) Fishing areas/Zones de pêche/Areas de pesca: 34+47
 (6) Fishing area/Zone de pêche/Area de pesca: 51
 (7) Fishing areas/Zones de pêche/Areas de pesca: 34+47
 (8) Fishing areas/Zones de pêche/Areas de pesca: 51+57

Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Frozen, gutted, head off. Russian Fed		1.360	Tuntsy
	Frozen, gutted, tail off, hand processed, IQF. Korea Rep		1.200	Ki-ta-da-raeng-i-ryu
	Frozen, head off, tail off, blocks. Russian Fed ¹ Russian Fed ²		1.360 1.410	Tuntsy Tuntsy
	Frozen, fillets, boneless, skin off. Russian Fed ³ Russian Fed ⁴		1.970 2.080	Tuntsy Tuntsy
	Frozen, fillets, boneless. Russian Fed ⁵ Russian Fed ⁶		1.780 1.920	Tuntsy Tuntsy
	Salted wet heavy, gutted, pickled. Indonesia		1.307 - 1.587	Tongkol
	Pickled, gutted. Indonesia		1.429	Tongkol,etc.
	Canned, gutted, head off, tail off, boneless, skin off, hand processed. Korea Rep		1.800	Ki-ta-da-raeng-i-ryu
Mackerels, snoeks, cutlassfishes Maquereaux, thysrites, trichiures Caballas, sierras, peces-sable				
MAS	<i>Scomber japonicus</i> Maquereau espagnol		Chub mackerel Estornino	
	Fresh/chilled. France		1.040	Maquereau espagnol
	Fresh/chilled, gutted, head off. South Africa		1.470	Makriel
	Fresh/chilled, gutted. Mexico St Helena		1.100 1.070	Macarela Mackerel
	Fresh/chilled, head off, tail off. Namibia		1.570	Makriel
	Frozen, gutted, hand processed. Korea Rep		1.200	Ko-dung-o
	Frozen, gutted, head off, tail off, machine processed, blocks. Romania		1.600	Macrou spaniol
	Frozen, gutted, head off, tail off. Romania		1.600	Macrou spaniol

(1) Fishing areas/Zones de pêche/Areas de pesca: 34+47

(2) Fishing areas/Zones de pêche/Areas de pesca: 51+57

(3) Fishing areas/Zones de pêche/Areas de pesca: 34+47

(4) Fishing areas/Zones de pêche/Areas de pesca: 51+57

(5) Fishing areas/Zones de pêche/Areas de pesca: 34+47

(6) Fishing areas/Zones de pêche/Areas de pesca: 51+57

		Fishes	Poissons	Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Frozen, gutted, head off.			
		South Africa	1.470	Makriel
	Frozen, fillets.	Namibia	1.859	Makriel
	Salted wet light, gutted.	South Africa	2.120	Makriel
	Canned, gutted, head off, tail off, hand processed.	Korea Rep	1.800	Ko-dung-o
MAC	<i>Scomber scombrus</i> Maquereau commun	Atlantic mackerel Caballa del Atlántico		
	Fresh/chilled.	Belgium	1.000	Makrelén, Maquereau
		Denmark	1.000	Makrell
		Faeroe Is	1.000	Makrelur
		France	1.040	Maquereau
		Germany	1.000	Makrele
		Italy	1.040	Sgombro
		Netherlands	1.000	Makrel
		Portugal	1.040	Sarda, Foguetes
		UK	1.000	Mackerel
	Fresh/chilled, gutted, head off.	France	1.300	Maquereau
		Germany	1.110	Makrele
		Norway	1.300	Makrell
		Portugal	1.470	Sarda, Foguetes
	Fresh/chilled, gutted.	France	1.150	Maquereau
		Germany	1.080	Makrele
		Netherlands	1.110	Makrel
		Norway	1.150	Makrell
	Fresh/chilled, fillets.	Italy	2.860	Sgombro
	Fresh/chilled, fillets, boneless, skin off.	Norway	2.600	Makrell
	Fresh/chilled, fillets, boneless.	Germany	1.920	Makrele
		Norway	2.600	Makrell
	Frozen.	Germany	1.000	Makrele
		Norway	1.000	Makrell
		UK	1.000	Mackerel
	Frozen, gutted, hand processed.	Poland	1.140	Makrela
	Frozen, gutted, head off, hand processed.	Poland	1.390	Makrela
	Frozen, gutted, head off, machine processed.	Bulgaria	1.620	Skumbriya
		Poland	1.540	Makrela
	Frozen, gutted, head off.	Germany	1.110	Makrele
		Norway	1.300	Makrell

		Fishes	Poissons	Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Frozen, gutted.			
		Germany	1.080	Makrele
		Netherlands	1.110	Makreel
		Norway	1.150	Makrell
	Frozen, fillets.	Bulgaria	1.620	Skumbriya
	Frozen, fillets, boneless, skin off.			
		Norway	2.600	Makrell
	Frozen, fillets, boneless.			
		France	1.920	Maquereau
		Germany	1.920	Makrele
		Netherlands	1.920	Makreel
	Frozen, fillets, machine processed.			
		Poland	2.000	Makrela
	Salted wet heavy, gutted.			
		Poland	1.310	Makrela
	Salted wet heavy, head off.			
		Poland	1.530	Makrela
MAZ	<i>Scomber spp</i> Maquereaux scomber nca		Scomber mackerels nei Caballas scomber nep	
	Frozen, gutted, head off, hand processed, blocks.	Russian Fed	1.510	Skumbriya
	Frozen, gutted, head off, hand processed.	Russian Fed	1.510	Skumbriya
	Frozen, gutted, head off, machine processed, blocks.	Russian Fed	1.550	Skumbriya
	Frozen, gutted, head off, machine processed.	Russian Fed	1.550	Skumbriya
	Frozen, gutted, head off, tail off, hand processed, blocks.	Russian Fed	1.580	Skumbriya
	Frozen, gutted, head off, tail off, machine processed, blocks.	Russian Fed	1.660	Skumbriya
	Frozen, head off, hand processed, blocks.	Russian Fed	1.400	Skumbriya
	Frozen, head off, machine processed, blocks.	Russian Fed	1.440	Skumbriya
	Frozen, fillets, boneless, hand processed.	Russian Fed	1.860	Skumbriya
	Frozen, fillets, boneless, machine processed.	Russian Fed	2.180	Skumbriya
RAX	<i>Rastrelliger spp</i> Maquereaux(Indo-pacifq.) nca		Indian mackerels nei Caballas Indo-Pacífico nep	
	Fresh/chilled.	Indonesia	1.000	Kembung

		Fishes	Poissons	Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Salted dry light.	Indonesia	1.429 - 1.667	Kembung
	Salted wet heavy.	Indonesia	1.176 - 1.429	Kembung
MAX	<i>Scombridae</i> Maquereaux nca		Mackerels nei Caballas nep	
	Fresh/chilled.	France	1.000	Maquereaux nca
	Fresh/chilled, gutted, head off.	Norway	1.300	Annen makrellfisk
	Fresh/chilled, gutted.	Norway	1.150	Annen makrellfisk
	Frozen, gutted, head off.	Norway	1.300	Annen makrellfisk
SNK	<i>Thyrsites atun</i> Escolier		Snoek Sierra	
	Fresh/chilled, gutted, head off, tail off, hand processed.	South Africa	1.410	Snoek
	Frozen, gutted, gilled.	New Zealand	1.100	Barracouta
	Frozen, gutted, head off, tail off, hand processed.	South Africa	1.410	Snoek
	Frozen, gutted, head off, tail off.	New Zealand	1.500	Barracouta
	Frozen, gutted, head off.	New Zealand	1.500	Barracouta
	Frozen, gutted.	New Zealand	1.100	Barracouta
	Frozen, fillets, skin off.	New Zealand	2.300	Barrakouta
	Salted wet light, gutted, head off, hand processed.	South Africa	2.120	Snoek
GEM	<i>Rexea solandri</i> Escolier tifiati		Silver gemfish Escarolar plateado	
	Fresh/chilled, gutted, head off.	Australia	1.250	
	Fresh/chilled, gutted.	Australia	1.100	
	Fresh/chilled, fillets, boneless, skin off.	Australia	2.000	
	Frozen, gutted, gilled.	New Zealand	1.200	Gemfish
	Frozen, gutted, head off, tail off, belly flap removed.	New Zealand	1.600	Gemfish

	Fishes	Poissons	Peces	
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Frozen, gutted, head off.	New Zealand	1.500	Gemfish
	Frozen, gutted.	New Zealand	1.100	Gemfish
	Frozen, fillets, skin off.	New Zealand	2.300	Gemfish
LHT	<i>Trichiurus lepturus</i> Poisson-sabre commun	Largehead hairtail Pez sable		
	Frozen, gutted, hand processed.	Bulgaria	1.140	Sabya
	Frozen, gutted, head off, blocks.	Russian Fed	1.230	Sablya
	Frozen, gutted, head off, hand processed.	Bulgaria	1.340	Sabya
	Frozen, gutted, head off, machine processed, blocks.	Romania	1.200	Peste sabie
	Frozen, gutted, head off, machine processed.	Romania	1.200	Peste sabie
	Frozen, gutted, head off, tail off, blocks.	Russian Fed	1.470	Sablya
	Frozen, gutted, head off, tail off.	Romania	1.400	Peste sabie
	Frozen, gutted, head off.	Russian Fed	1.230	Sablya
	Salted dry light, gutted, tail off, hand processed.	Korea Rep	1.400	Kal-chi
SFS	<i>Lepidopus caudatus</i> Sabre argenté	Silver scabbardfish Pez cinto		
	Fresh/chilled.	France	1.040	Sabre argent
	Fresh/chilled, gutted, head off, tail off.	South Africa	1.800	Buttersnoek
	Fresh/chilled, gutted.	Germany	1.140	Degenfisch
	Frozen, gutted, head off, tail off.	South Africa	1.800	Buttersnoek
	Frozen, gutted, tail off.	South Africa	1.400	Buttersnoek
BSF	<i>Aphanopus carbo</i> Sabre noir	Black scabbardfish Sable negro		
	Fresh/chilled.	France	1.040	Sabre noir
	Fresh/chilled, gutted, head off.	France	1.560	Sabre noir

Fishes			Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local	
	Fresh/chilled, gutted.	France	1.040	Sabre noir	
Sharks, rays, chimaeras Squales, raies, chimères Tiburones, rayas, quimeras					
BSK	<i>Cetorhinus maximus</i> Pélerin		Basking shark Peregrino		
	Fresh/chilled.	France	1.040	Requin pélerin	
	Fresh/chilled, gutted, head off.	Norway	1.000	Brugde	
	Fresh/chilled, gutted.	France Norway	1.330 1.000	Requin pélerin Brugde	
	Fresh/chilled, liver only.	Norway	10.000	Brugde	
	Frozen, gutted, head off.	Norway	1.000	Brugde	
THR	<i>Alopias spp</i> Renards de mer nca		Thresher sharks nei Zorros nep		
	Fresh/chilled.	France	1.040	Renards de mer	
	Fresh/chilled, gutted.	France	1.330	Renards de mer	
SMA	<i>Isurus oxyrinchus</i> Taupe bleue		Shortfin mako Marrajo dientuso		
	Fresh/chilled, gutted, head off.	Norway	1.300	Makrellhai	
	Fresh/chilled, gutted.	Norway	1.150	Makrellhai	
LMA	<i>Isurus paucus</i> Petite taupe		Longfin mako Marrajo carite		
	Fresh/chilled, gutted, head off.	Norway	1.300	Langfinnet mako	
	Fresh/chilled, gutted.	Norway	1.150	Langfinnet mako	
	Frozen, gutted, head off.	Norway	1.300	Langfinnet mako	
POR	<i>Lamna nasus</i> Requin-taupe commun		Porbeagle Marrajo sardinerio		
	Fresh/chilled.	France Portugal	1.040 1.000	Taupe Tubarao sardo	
	Fresh/chilled, gutted, head off.	Norway Portugal Sweden	1.300 1.330 1.250	Hsbrann Sardo Håbrand, Sillhaj	

		Fishes	Poissons	Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Fresh/chilled, gutted.			
	Denmark	1.330	Sildehaj	
	Faeroe Is	1.110	Hemari	
	France	1.330	Taupe	
	Germany	1.330	Heringshai	
	Norway	1.100	Hábrann	
	Portugal	1.120	Sardo	
	Frozen, gutted, head off.			
	Germany	1.440	Heringshai	
	Norway	1.300	Hábrann	
	Frozen, gutted.			
	Germany	1.260	Heringshai	
	Portugal	1.260	Sardo	
	Frozen, fillets.			
	Germany	2.590	Heringshai	
SYT	<i>Scyliorhinus stellaris</i> Grande roussette	Nursehound Ailtán		
	Fresh/chilled.			
	France	1.040	Grande roussette	
	Fresh/chilled, gutted.			
	France	1.330	Grande roussette	
SCL	<i>Scyliorhinus spp</i> Roussettes nca	Catsharks, nursehounds nei Alitanes, pintarrojas nep		
	Fresh/chilled.			
	France	1.040	Roussettes	
	Fresh/chilled, gutted.			
	France	1.330	Roussettes	
	UK	1.370	Greater and lesser spotted dogfish	
	Fresh/chilled, skin off.			
	UK	2.520	Greater and lesser spotted dogfish	
	Fresh/chilled, fillets, boneless.			
	UK	2.700	Greater and lesser spotted dogfish	
	Fresh/chilled, fillets, skin off.			
	UK	2.520	Greater and lesser spotted dogfish	
BSH	<i>Prionace glauca</i> Peau bleue	Blue shark Tiburón azul		
	Fresh/chilled.			
	France	1.040	Peau bleue	
	Fresh/chilled, gutted.			
	France	1.330	Peau bleue	
RSK	<i>Carcharhinidae</i> Requins nca	Requiem sharks nei Cazones picudos,tintoreras nep		
	Fresh/chilled.			
	France	1.040	Requins	
	Fresh/chilled, gutted, head off.			
	Mexico	1.250	Cazon	
	Norway	1.300	Grshaifamilien	

		Fishes		Poissons		Peces	
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local			
	Fresh/chilled, gutted.						
		France	1.330			Requins	
		Mexico	1.100			Cazon	
		Norway	1.150			Grshaifamilien	
	Fresh/chilled, fillets, boneless.						
		Mexico	2.000			Cazon	
	Frozen, gutted, gilled.						
		New Zealand	1.100			School shark	
	Frozen, gutted, head off, tail off, belly flap removed.						
		New Zealand	2.000			School shark	
	Frozen, gutted, head off, tail off.						
		New Zealand	2.000			School shark	
	Frozen, gutted, head off.						
		New Zealand	2.000			School shark	
		Norway	1.300			Grâhaifamilien	
	Frozen, gutted.						
		New Zealand	1.100			School shark	
	Frozen, head off, tail off.						
		New Zealand	2.200			School shark	
	Frozen, fillets, skin off.						
		Mexico	2.000			Cazon	
		New Zealand	2.700			School shark	
SMD	<i>Mustelus mustelus</i> Emissole lisse			Smooth-hound Musola			
	Frozen, gutted, head off, tail off, hand processed.						
		Morocco	1.300			Chien de mer	
SDV	<i>Mustelus spp</i> Emissoles nca			Smooth-hounds nei Tollos nep			
	Fresh/chilled.						
		France	1.040			Emissoles	
		Italy	1.040			Palombi	
	Fresh/chilled, gutted.						
		France	1.330			Emissoles	
	Frozen, gutted, gilled.						
		New Zealand	1.100			Rig	
	Frozen, gutted, head off, tail off, belly flap removed.						
		New Zealand	2.000			Rig	
	Frozen, gutted, head off.						
		Italy	1.500 - 1.700			Palombi	
		New Zealand	2.000			Rig	
	Frozen, gutted.						
		New Zealand	1.100			Rig	
	Frozen, head off, tail off.						
		New Zealand ¹	2.000			Rig	

(1) Domestic catch/Capture nationale/Captura nacional

	Fishes	Poissons	Peces	
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Frozen, head off.	Italy	1.300 - 1.400	Palombi
	Frozen, fillets, skin off.	New Zealand	2.700	Rig
GAG	<i>Galeorhinus galeus</i> Requin-hâ		Tope shark Cazón	
	Fresh/chilled.	France UK	1.040 1.000	Requin hâ Tope
	Fresh/chilled, gutted.	France UK	1.330 1.125	Requin hâ Tope
	Fresh/chilled, fillets, boneless.	UK	2.700	Tope
	Frozen.	UK	1.000	Tope
	Frozen, gutted.	UK	1.125	Tope
GSK	<i>Somniosus microcephalus</i> Laimargue du Groenland		Greenland shark Tollo de Groenlandia	
	Fresh/chilled, gutted, head off.	Norway	1.300	Håkjerring
	Fresh/chilled, gutted.	Norway	1.150	Håkjerring
	Fresh/chilled, liver only.	Norway	10.800	Håkjerring
	Frozen, gutted, head off.	Norway	1.300	Håkjerring
DGS	<i>Squalus acanthias</i> Aiguillat commun		Picked dogfish Mielga	
	Fresh/chilled.	Denmark France Germany Norway Portugal UK	1.000 1.040 1.000 1.000 1.040 1.000	Almindelig pighaj Aiguillat Dornhai Pigghâ Galhudo malhado Dogfish, Spurdog
	Fresh/chilled, gutted, head off.	Germany Norway Sweden	1.440 1.300 1.250	Dornhai Pigghâ Pigghaj
	Fresh/chilled, gutted.	Denmark France Germany Norway Portugal Spain UK	1.330 1.330 1.330 1.100 1.330 1.370 1.370	Pighaj Aiguillat Dornhai Pigghâ Galhudo malhado Mielga, Galludo Dogfish, Spurdog

	Fishes	Poissons	Peces	
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Fresh/chilled, skin off.			
		Norway UK	3.330 2.520	Pigghå ¹ Dogfish, Spurdog
	Fresh/chilled, fillets, boneless, skin off.	UK	2.700	Dogfish, Spurdog
	Fresh/chilled, fillets, boneless.	UK	2.700	Dogfish, Spurdog
	Fresh/chilled, fillets, skin off.	France	2.590	Aiguillat
	Frozen.	UK	1.000	Dogfish, Spurdog
	Frozen, gutted, head off, hand processed.	Poland	2.000	Kolen
	Frozen, gutted, head off, tail off, hand processed.	Poland	2.130	Kolen
	Frozen, gutted, head off.	Germany Norway	1.440 1.300	Dornhai Pigghå
	Frozen, gutted.	Germany UK	1.260 1.370	Dornhai Dogfish, Spurdog
	Frozen, fillets, hand processed.	Poland	2.700	Kolen
	Frozen, fillets, skin off, hand processed.	Poland	3.330	Kolen
GUQ	<i>Centrophorus squamosus</i> Squale-chagrin de l'Atlantique		Leafscale gulper shark Quelvacho negro	
	Fresh/chilled, gutted, head off.	Portugal	1.330	Lixa
	Fresh/chilled, gutted.	Portugal	1.100	Lixa
DGX	<i>Squalidae</i> Squales nca		Dogfish sharks nei Galludos, tollos, nep	
	Fresh/chilled.	Belgium France Germany Netherlands	1.000 1.000 1.000 1.000	Squales Grande rousette Dornhai, Haie Hondshaai
	Fresh/chilled, gutted, head off.	Sweden	1.250	Pigghajar
	Fresh/chilled, gutted.	Belgium Denmark France Germany Spain UK	1.180 1.330 1.100 1.330 1.370 1.370	Squales Pighaj-familien Grande rousette Dornhai, Haie Parro Dogfish

	Fishes	Poissons	Peces	
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Fresh/chilled, skin off.	UK	2.520	Dogfish
	Fresh/chilled, fillets, boneless, skin off.	UK	2.700	Dogfish
	Fresh/chilled, fillets, boneless.	UK	2.700	Dogfish
	Frozen, gutted, head off.	Germany	1.440	Dornhai, Haie
	Frozen, gutted.	Ecuador Germany	1.100 1.260	Tiburón Dornhai, Haie
	Frozen, fillets, boneless, skin off.	Ecuador	2.000	Tiburón
	Frozen, fillets, skin off.	Germany	2.590	Dornhai, Haie
DGH	<i>Squalidae, Scyliorhinidae</i> Squales et émissoles nca		Dogfishes and hounds nei Galludos, tollos y musolas nep	
	Fresh/chilled.	UK	1.000	
	Fresh/chilled, gutted.	UK	1.370	
	Fresh/chilled, head off, skin off.	UK	2.520	
	Frozen.	UK	1.000	
	Frozen, gutted.	UK	1.370	
AGN	<i>Squatina squatina</i> Ange de mer commun		Angelshark Angelote	
	Fresh/chilled.	France UK	1.040 1.000	Ange de mer
	Fresh/chilled, gutted.	France UK	1.330 1.125	Ange de mer
	Fresh/chilled, fillets, boneless.	UK	2.700	
	Frozen.	UK	1.000	
SHX	<i>Squaliformes</i> Squaliformes nca		Dogfish sharks, etc. nei Squaliformes nep	
	Fresh/chilled, gutted.	Canada	1.200	Sharks

Fishes			Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local	
RJB	<i>Raja batis</i> Pocheteau gris	Fresh/chilled.	Blue skate Noriega	Pocheteau gris	
			France	1.000	
RJC	<i>Raja clavata</i> Raie bouclée	Fresh/chilled.	Thornback ray Raya de clavos	Raie bouclée	
			France	1.000	
RJM	<i>Raja montagui</i> Raie douce	Fresh/chilled.	Spotted ray Raya pintada	Raie douce	
			France	1.000	
RJF	<i>Raja fullonica</i> Raie chardon	Fresh/chilled.	Shagreen ray Raya cardadora	Raie chardon	
			France	1.000	
RJN	<i>Raja naevus</i> Raie fleurie	Fresh/chilled.	Cuckoo ray Raya santiguesa	Raie fleurie	
			France	1.000	
RJO	<i>Raja oxyrinchus</i> Pocheteau noir	Fresh/chilled.	Longnosed skate Raya picuda	Pocheteau noire	
			France	1.000	
SKA	<i>Raja spp</i> Pocheteaux et raies raja nca	Fresh/chilled.	Raja rays nei Rayas raja nep	Roggen, Raies Raies, Pocheteaux Rochen Vleet en rog Batoideos Skates, rays	
			Belgium France Germany Netherlands Spain UK	1.000 1.000 1.000 1.010 1.000 1.000	
		Fresh/chilled, gutted, hand processed.	Belgium	1.050	Roggen, Raies

Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
Fresh/chilled, gutted, head off.				
	Norway	1.500		Skate
	Sweden	1.630		Rockor
Fresh/chilled, gutted.				
	Germany	1.210		Rochen
	Ireland	1.150		
	Netherlands	1.140		Vleet en rog
	Norway	1.150		Skate
	Portugal	1.210		Raia
	Spain	1.130		Batoideos
	UK	1.130		Skates, rays
Fresh/chilled, head off.				
	Spain	3.700		Batoideos
Fresh/chilled, wings only.				
	Norway	2.550		Skate
	Spain	3.700		Batoideos
Fresh/chilled, fillets.				
	Spain	3.700		Batoideos
Fresh/chilled, fillets, skin off.				
	Portugal	3.890		Raia
Frozen.				
	UK	1.000		Skates, rays
Frozen, gutted, head off.				
	Germany	2.090		Rochen
	Norway	1.500		Skate
Frozen, gutted.				
	Norway	1.150		Skate
	Portugal	1.210		Raia
	UK	1.130		Skates, rays
Frozen, wings only.				
	Norway	2.550		Skate
	South Africa	4.000		Rogge
Frozen, fillets, boneless, skin off.				
	Mexico	2.000		Rayas
RAJ <i>Rajidae</i> <i>Rajidés nca</i>	Rays and skates nei Rayidos nep			
	Fresh/chilled.	France	1.000	Raies
	Fresh/chilled, gutted.	France	1.210	Raies
STT <i>Dasyatidae</i> <i>Pastenagues, etc. nca</i>	Stingrays, butterfly rays nei Pastinacas, etc. nep			
	Fresh/chilled.	France	1.000	Pastenagues
	Fresh/chilled, gutted.	France	1.210	Pastenagues
		Portugal	1.210	Uges

Fishes			Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local	
EAG	<i>Myliobatidae</i> Aigles de mer	Fresh/chilled.	Eagle rays Aguilas de mar		
			France	1.000	Aigle de mer
SRX	<i>Rajiformes</i> Raies, pastenagues, mantes nca	Fresh/chilled, gutted.	Rays, stingrays, mantas nei Rayas, pastinacas, mantas nep		
			Norway	1.500	Annen skate
SRX	Fresh/chilled, gutted.	Italy	Fresh/chilled, gutted, head off.	1.210	Razze
		Norway	Norway	1.150	Annen skate
SRX	Fresh/chilled, skin off, wings only.	Canada	Fresh/chilled, skin off, wings only.	4.000	
		Chile	Canada	5.500	
SRX	Frozen, gutted, head off, tail off, split, hand processed.	Morocco	Frozen, gutted, head off, tail off, split, hand processed.	3.300	Raie
		Morocco	Morocco		
SRX	Frozen, gutted, head off.	Italy	Frozen, gutted, head off.	1.500 - 1.700	Razze
		Norway	Norway	1.500	Skater
SRX	Frozen, head off.	Italy	Frozen, head off.	1.300 - 1.400	Razze
		Italy	Italy		
SRX	Frozen, fillets, boneless, skin off.	Mexico	Frozen, fillets, boneless, skin off.	2.000	Rayas
		Mexico	Mexico		
SRX	Smoked, split.	Indonesia	Smoked, split.	4.762	Pari
		Indonesia	Indonesia		
TOE	<i>Torpedo spp</i> Torpilles	Fresh/chilled.	Torpedo rays Tremolinas		
			France	1.000	Torpilles, Raies électriques
TOE	Fresh/chilled, gutted.	France	Fresh/chilled, gutted.	1.210	Torpilles, Raies électriques
		France	France		
CMO	<i>Chimaera monstrosa</i> Chimère commune	Fresh/chilled, gutted.	Rabbit fish Quimera		
			Ireland	1.120	
CHM	<i>Callorhinus capensis</i> Masca du Cap	Fresh/chilled, gutted, head off.	Cape elephantfish Pejegallo del Cabo		
			South Africa	2.000	St. Joseph
CHM	Frozen, gutted, head off.	South Africa	Frozen, gutted, head off.	2.000	St. Joseph
		South Africa	South Africa		

Fishes			Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays Pais	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local	
ELF	<i>Callorhinichus spp</i> Mascas nca		Elephantfishes nei Pejegallos nep		
	Frozen, gutted, head off, tail off. New Zealand		2.300	Elephantfish, Ghostsharks	
	Frozen, gutted, head off. New Zealand		2.300	Elephantfish, Ghostsharks	
	Frozen, gutted. New Zealand		1.100	Elephantfish, Ghostsharks	
	Frozen, fillets, skin off. New Zealand		2.850	Elephantfish, Ghostsharks	
SKH	<i>Selachimorpha(Pleurotremata)</i> Requins divers nca		Various sharks nei Escualos diversos nep		
	Fresh/chilled. UK		1.000	Shark, rabbitfish	
	Fresh/chilled, gutted, head off. Norway		1.300	Forskjellige haier	
	Fresh/chilled, gutted. Germany Norway UK		1.330 1.150 1.370	Andere Haie Forskjellige haier Shark, rabbitfish	
	Fresh/chilled, fillets, boneless. UK		2.700	Shark, rabbitfish	
	Frozen. UK		1.000	Shark, rabbitfish	
	Frozen, gutted, head off, tail off, hand processed. Uruguay		1.330		
	Frozen, gutted, head off. Germany Norway		1.440 1.300	Andere Haie Forskjellige haier	
	Frozen, gutted, tail off, hand processed. Uruguay		1.220		
	Frozen, gutted. Germany UK		1.260 1.370	Andere Haie Shark, rabbitfish	
	Frozen, fillets, hand processed. Uruguay		1.670		
	Frozen, fillets, skin off. Germany		2.590	Andere Haie	
SKX	<i>Elasmobranchii</i> Requins, raies, etc. nca		Sharks, rays, skates, etc. nei Tiburones, rayas, etc. nep		
	Fresh/chilled, gutted, head off. Mexico		1.500	Tiburon	
	Fresh/chilled, gutted, split. Indonesia		3.333	Cucut	
	Fresh/chilled, gutted. Mexico		1.100	Tiburon	

	Fishes	Poissons	Peces	
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Fresh/chilled, fillets, boneless. Mexico		2.400	Tiburon
	Frozen, gutted, head off, tail off, belly flap removed. New Zealand		2.000	
	Frozen, gutted, head off, tail off. New Zealand		2.000	
	Frozen, gutted, head off. New Zealand		2.000	
	Frozen, gutted. New Zealand		1.100	
	Frozen, fillets, skin off. Mexico New Zealand		2.000 2.700	Tiburon
	Salted dry heavy, gutted, split. Indonesia		4.762 - 5.555	Cucut
	Salted dry light, gutted, head off. Mexico		2.500	Rayas
	Smoked, gutted, split. Indonesia		4.762	Cucut
CAR	<i>Chondrichthyes</i> Poissons cartilagineux nca		Cartilaginous fishes nei Peces cartilaginosos nep	
	Fresh/chilled.	France	1.040	Poissons cartilagineux nca
	Fresh/chilled, gutted.	France	1.330	Poissons cartilagineux nca
HOL	<i>Holocephali</i> Chimères, etc. nca		Chimaeras, etc. nei Quimeras, etc. nep	
	Fresh/chilled.	France	1.040	Chimères nca
	Fresh/chilled, gutted.	France	1.210	Chimères nca
	Miscellaneous marine fishes Poissons marins divers Peces marinos diversos			
GRO	<i>Osteichthyes</i> Poissons de fond nca		Groundfishes nei Peces de fondo nep	
	Fresh/chilled, gutted.	Ireland	1.000	
FIN	<i>Osteichthyes</i> Poissons téléostéens nca		Finfishes nei Peces de escama nep	
	Fresh/chilled.	Spain	1.000	
	Fresh/chilled, head off.	Spain	1.000	

Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
MZZ	Osteichthyes Poissons marins nca	Marine fishes nei Peces marinos nep		
	Fresh/chilled.			
		Denmark	1.000	Annen marin fisk
		France	1.000	Poissons marins divers
		Netherlands	1.000	Overige zeevis
	Fresh/chilled, gutted, hand processed.	Trinidad Tob	1.100	
	Fresh/chilled, gutted, head off, machine processed.	Spain	1.460	Peces marinos nep
	Fresh/chilled, gutted, head off.	Norway	1.000	Annen marin fisk
	Fresh/chilled, gutted.			
		France	1.100	Poissons marins divers
		Germany	1.040	Sonstige Meeresfische
		Honduras	1.176	
		Netherlands	1.200	Overige zeevis
		Sweden	1.150	Annan marin fisk
	Frozen.			
		Maldives	1.010 - 1.020	
		Netherlands	1.000	Overige zeevis
	Frozen, gutted, gilled.	New Zealand	1.200	
	Frozen, gutted, head off, gilled.	New Zealand	1.500	
	Frozen, gutted, head off, tail off, belly flap removed.	New Zealand	1.800	
	Frozen, gutted, head off, tail off.			
		Germany	1.490	Sonstige Meeresfische
		New Zealand	1.600	
	Frozen, gutted, head off.			
		Germany	1.440	Sonstige Meeresfische
		Norway	1.000	Annen marin fisk
	Frozen, gutted.			
		Netherlands	1.200	Overige zeevis
		New Zealand	1.100	
		Norway	1.000	Annen marin fisk
	Frozen, tail off.	Germany	1.040	Sonstige Meeresfische
	Frozen, fillets.	Germany	2.340	Sonstige Meeresfische
	Frozen, fillets, boneless, skin off.	Mexico	2.000	Lora, Pierna
	Frozen, fillets, skin off.			
		Germany	2.600	Sonstige Meeresfische
		New Zealand	2.500	
	Salted dry heavy, gutted, hand processed.	Trinidad Tob	3.500	

Fishes		Poissons		Peces
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Salted dry heavy, paste.	New Zealand	4.300	
	Salted wet light, gutted.	Germany	2.410	Sonstige Meeresfische
	Salted wet light, fillets.	Germany	3.800	Sonstige Meeresfische
	Salted wet light, fillets, skin off.	Germany	4.230	Sonstige Meeresfische
	Smoked, gutted, hand processed.	Trinidad Tob	2.300	

Crustaceans			Crustacés	Crustáceos
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
Freshwater crustaceans				
Crustacés d'eau douce				
Crustáceos de agua dulce				
PPZ	<i>Palaemonidae</i> Crevettes d'eau douce nca		Freshwater prawns, shrimps nei Gambas, camaron.(agua dulce)nep	
	Alive.	France	1.000	Crevettes d'eau douce
	Fresh/chilled.	France	1.050	Crevettes d'eau douce
	Fresh/chilled, cooked.	France	1.100	Crevettes d'eau douce
	Frozen.	France	1.000	Crevettes d'eau douce
Sea-spiders, crabs				
Araignées de mer, crabes				
Centollas, cangrejos				
CRE	<i>Cancer pagurus</i> Tourteau		Edible crab Buey de mar	
	Alive.	France	1.000	Tourteau
	Fresh/chilled.	France Germany Netherlands UK	1.050 1.000 1.010 1.000	Tourteau Taschenkrebs Krab Crabs
	Fresh/chilled, cooked.	France Portugal	1.100 1.500	Tourteau Sapateira
	Fresh/chilled, gutted, peeled.	Belgium	4.000	Nordzeecrab, Torteau
	Fresh/chilled, peeled.	France	4.630	Tourteau
	Frozen.	UK	1.000	Crabs
STC	<i>Menippe mercenaria</i> Crabe caillou noir		Black stone crab Cangrejo de piedra negro	
	Fresh/chilled, dressed.	Mexico	6.000	Cangrejo
CRB	<i>Callinectes sapidus</i> Crabe bleu		Blue crab Cangrejo azul	
	Fresh/chilled.	UK	1.000	
	Fresh/chilled, dressed.	Mexico	6.000	Jaiba
	Frozen.	UK	1.000	

Crustaceans			Crustacés		Crustáceos	
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local		
CRC	<i>Callinectes toxotes</i> Crabe géant	Fresh/chilled. Frozen.	Giant swimcrab Jaiba gigante	UK	1.000 1.000	
CRG	<i>Carcinus maenas</i> Crabe vert	Alive.	Green crab Cangrejo verde	France	1.000	Crabe vert
		Fresh/chilled.		France	1.050	Crabe vert
		Fresh/chilled, cooked.		France	1.100	Crabe vert
LIO	<i>Necora puber</i> Etrille commune	Alive.	Velvet swimcrab Nécora	France	1.000	Etrille commun
		Fresh/chilled.		France	1.050	Etrille commun
		Fresh/chilled, cooked.		France	1.100	Etrille commun
SCR	<i>Maja squinado</i> Araignée européenne	Alive.	Spinous spider crab Centolla europea	France	1.000	Araignées
		Fresh/chilled.		France	1.050	Araignées
				UK	1.000	
		Fresh/chilled, cooked.		France	1.100	Araignées
				UK	4.000	
		Frozen.		UK	1.000	
CRQ	<i>Chionoecetes opilio</i> Crabe des neiges	Fresh/chilled.	Queen crab Cangrejo de las nieves	Spain	1.000	Cangrejo de las nieves
GER	<i>Geryon spp</i> Géryons nca	Frozen, cooked.	Geryons nei Geriones nep	Uruguay	3.570	Cangrejo rojo

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CRA	<i>Brachyura</i> Crabes de mer nca			Marine crabs nei Cangrejos de mar nep
	Alive.	France	1.000	Crabes
	Fresh/chilled.	France Spain	1.050 1.000	Crabes Cangrejos de mar
	Fresh/chilled, cooked.	France Mexico	1.100 1.600	Crabes Jaiba
	Fresh/chilled, legs and claws only.	UK	4.000	Crabs, red crab
	Fresh/chilled, peeled.	Ireland	5.000	
	Frozen.	Madagascar	2.200	
	Frozen, machine processed, blocks.	Liberia	1.600	
	Frozen, peeled.	Madagascar	6.100	
Lobsters, spiny-rock lobsters Homards, langoustes Bogavantes, langostas				
LOY	<i>Panulirus regius</i> Langouste royale			Royal spiny lobster Langosta real
	Fresh/chilled.	France	1.050	Langouste royal
SLC	<i>Panulirus argus</i> Langouste blanche			Caribbean spiny lobster Langosta común del Caribe
	Fresh/chilled, head off.	Brazil South Africa	3.000 4.150	Lagostas
	Frozen, head off.	Bahamas Brazil Honduras	3.000 3.000 2.000	Crawfish Lagostas Langostas
SLV	<i>Panulirus spp</i> Langoustes tropicales nca			Tropical spiny lobsters nei Langostas tropicales nep
	Fresh/chilled, cooked.	Mexico	1.670	Langosta
	Fresh/chilled, head off.	Mexico	2.000	Langosta
	Frozen.	Madagascar	1.100	
	Frozen, head off, deveined, hand processed.	Papua N Guin	2.500 - 3.300	

		Crustaceans		Crustacés		Crustáceos	
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local			
	Frozen, head off, hand processed. Ecuador		3.030	Langostas			
	Frozen, head off, peeled. Russian Fed		3.860	Langusty, Omary			
	Frozen, head off. Madagascar Mexico Russian Fed	1.700 2.500 2.890		Langosta Langusty, Omary			
LOR	<i>Jasus edwardsii</i> ...B	Red rock lobster Langosta roja					
	Frozen, tails only. New Zealand		3.000	Rock lobster			
PSL	<i>Palinurus mauritanicus</i> Langouste rose	Pink spiny lobster Langosta mora					
	Alive. France		1.000	Langouste rose			
	Fresh/chilled. France		1.050	Langouste rose			
	Fresh/chilled, cooked. France		1.100	Langouste rose			
	Fresh/chilled, gutted, head off. France		2.500	Langouste rose			
	Frozen. France		1.000	Langouste rose			
SLO	<i>Palinurus elephas</i> Langouste rouge	Common spiny lobster Langosta común					
	Alive. France		1.000	Langouste rouge			
	Fresh/chilled. France		1.050	Langouste rouge			
	Fresh/chilled, cooked. France		1.100	Langouste rouge			
	Fresh/chilled, gutted, head off. France		2.500	Langouste rouge			
	Frozen. France		1.000	Langouste rouge			
	Frozen, gutted, head off. France		2.500	Langouste rouge			
CRW	<i>Palinurus spp</i> Langoustes palinurus nca	Palinurid spiny lobsters nei Langostas palinurus nep					
	Fresh/chilled. UK		1.000				
	Frozen. UK		1.000				

Crustaceans			Crustacés	Crustáceos
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Frozen, machine processed, blocks. Liberia		3.500	
SCY	<i>Scyllarus arctus</i> Petite cigale		Lesser slipper lobster Santiaguino	
	Fresh/chilled.	France	1.050	Petit cigale
NEP	<i>Nephrops norvegicus</i> Langoustine		Norway lobster Cigala	
	Alive.	France	1.000	Langoustine
	Fresh/chilled.	Belgium France Germany Italy Netherlands Portugal UK	1.000 1.050 1.000 1.040 1.000 1.050 1.000	Norse kreft, Langoustine Langoustine Kaisergranat Scampo Langoesten Langostim
	Fresh/chilled, cooked.	France	1.100	Langoustine
	Fresh/chilled, gutted, head off.	Ireland Spain	3.000 3.000	Cigala
	Fresh/chilled, gutted, peeled.	Italy	2.200 - 2.500	Scampo
	Fresh/chilled, gutted.	Italy	1.040 - 1.700	Scampo
	Fresh/chilled, head off.	Belgium	3.300	Norse kreft, Langoustine
	Fresh/chilled, tails only.	Denmark France UK	3.330 3.000 3.000	Dybvannshummer Langoustine
	Frozen.	France Portugal UK	1.000 1.000 1.000	Langoustine Langostim
	Frozen, gutted, head off.	Portugal	2.500	Langostim
	Frozen, tails only.	France	3.000	Langoustine
LBA	<i>Homarus americanus</i> Homard américain		American lobster Bogavante americano	
	Fresh/chilled.	France	1.050	Homard américain
LBE	<i>Homarus gammarus</i> Homard européen		European lobster Bogavante	
	Alive.	France	1.000	Homard

		Crustaceans		Crustacés		Crustáceos					
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local							
Fresh/chilled.		Denmark	1.000	Hummer Homard Astice							
		France	1.050								
		Italy	1.040								
		UK	1.000								
Fresh/chilled, cooked.		France	1.100	Homard							
Fresh/chilled, gutted, peeled.		Italy	2.200 - 2.500	Astice							
Fresh/chilled, gutted.		Germany	1.000	Hummer Astice							
		Italy	1.040 - 1.700								
Frozen.		France	1.000	Homard							
		UK	1.000								
Squat-lobsters Galatées Galateas											
LOQ	<i>Galatheidae</i> Galatées	Craylets, squat lobsters Camaroncillos, langostinos,etc.									
Alive.		France	1.000	Galathées							
		France	1.000 1.050	Langostino Galathées							
Fresh/chilled.		France	1.100	Galathées							
Fresh/chilled, head off.		Ecuador	1.543	Langostino							
Frozen.		France	1.000	Galathées							
KCS	<i>Paralithodes spp</i> Crabes royaux	King crabs Cangrejos rusos									
Frozen, legs only.		Russian Fed	1.640	Kamchatskii krab							
		Russian Fed	1.440	Kamchatskii krab							
		Russian Fed	5.810	Kamchatskii krab							
Shrimps, prawns Crevettes Gambas, camarones											
PBA	<i>Penaeus merguiensis</i> Crevette banane	Banana prawn Langostino banana									
Fresh/chilled.		Indonesia	1.000	Udang putih							

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Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local				
KUP	<i>Penaeus japonicus</i> Crevette kuruma		Kuruma prawn Langostino japonés					
	Fresh/chilled.	France	1.050	Crevette kuruma				
GIT	<i>Penaeus monodon</i> Crevette géante tigrée		Giant tiger prawn Langostino jumbo					
	Fresh/chilled.	Indonesia	1.000	Udang galah				
	Frozen, head off, machine processed, blocks. Bangladesh		1.666	Black tiger				
	Frozen, head off, peeled, deveined, machine processed, blocks. Bangladesh		2.564	Black tiger				
	Frozen, head off, peeled, machine processed, blocks. Bangladesh		2.500	Black tiger				
	Frozen, head off. Bangladesh		1.660	Black tiger				
PNB	<i>Penaeus brasiliensis</i> Crevette royale rose		Redspotted shrimp Camarón rosado con manchas					
	Fresh/chilled.	France	1.050	Crevette royal rose				
CSP	<i>Penaeus brevirostris</i> Crevette cristal		Crystal shrimp Camarón cristal					
	Fresh/chilled.	Ecuador	1.000	Camarón rojo de profundidad				
	Fresh/chilled, head off. Panama		1.852	Camarón rojo				
REP	<i>Penaeus penicillatus</i> Crevette queue rouge		Redtail prawn Camarón rabo colorado					
	Frozen, head off, machine processed, blocks. Bangladesh		1.666	Red tiger				
	Frozen, head off, peeled, deveined, machine processed, blocks. Bangladesh		2.654	Red tiger				
	Frozen, head off, peeled, machine processed, blocks. Bangladesh		2.500	Red tiger				
	Frozen, head off. Bangladesh		1.660	Red tiger				
PEN	<i>Penaeus spp</i> Crevettes penaeus nca		Penaeus shrimps nei Langostinos penaeus nep					
	Fresh/chilled.	France	1.050	Crevettes 'Penaeus'				
	Fresh/chilled, gutted, cooked. Sweden		1.150	Räka				
	Fresh/chilled, head off, hand processed. Ecuador		1.540	Camarón				

Crustaceans		Crustacés		Crustáceos
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Fresh/chilled, head off, peeled. Mexico		1.600	Camarones
	Fresh/chilled, head off. Mexico Panama		1.600 1.538	Camarones Camarón blanco
	Frozen, head off, cooked. Mexico		1.900	Camarones
	Frozen, head off, hand processed. Honduras Korea Rep		1.667 1.900	Camarones Boli-sae-u
	Frozen, head off. Brazil Honduras Mexico Suriname Trinidad Tob		1.650 1.667 1.600 1.670 1.700	Camaroes Camarones Camarones
	Frozen, tail off, peeled, hand processed. Korea Rep		2.800	Boli-sae-u
	Salted dry heavy, head off, peeled. Trinidad Tob		9.000	
	Dried, head off, machine processed. Mexico		7.300	Camarones
MPN	<i>Metapenaeus monoceros</i> Crevette mouchetée		Speckled shrimp Gamba moteada	
	Frozen, head off, machine processed, blocks. Bangladesh		1.666	Harina-brown
	Frozen, head off, peeled, deveined, machine processed, blocks. Bangladesh		2.564	Harina-brown
	Frozen, head off, peeled, machine processed, blocks. Bangladesh		2.500	Harina-brown
MET	<i>Metapenaeus spp</i> Crevettes metapenaeus nca		Metapenaeus shrimps nei Camarones metapenaeus nep	
	Fresh/chilled. Indonesia		1.000	Udang dogol
	Frozen, head off. Indonesia		1.333 - 1.429	Udang dogol
	Salted dry heavy, peeled, machine processed. Indonesia		2.857 - 3.333	Udang dogol
DPS	<i>Parapenaeus longirostris</i> Crevette rose du large		Deepwater rose shrimp Gamba de altura	
	Fresh/chilled. France Italy		1.050 1.040	Crevette rose Gambero rosa
	Fresh/chilled, gutted, peeled. Italy		2.200 - 2.500	Gambero rosa
	Fresh/chilled, gutted. Italy		1.040 - 1.700	Gambero rosa

Crustaceans			Crustacés	Crustáceos		
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local		
TIT	<i>Xiphopenaeus riveti</i> Crevette seabob	Fresh/chilled.	Pacific seabob Camarón botalón	Ecuador	1.000	Camarón tití
BOS	<i>Xiphopenaeus,Trachypenaeus spp</i> Crevettes seabob(Pacifique)	Fresh/chilled, head off.	Pacific seabobs Camaroncillos	Ecuador	1.712	Camarón tigre
				Panama	1.613	Camarón tití, Carabali
ARA	<i>Aristeus antennatus</i> Crevette rouge	Fresh/chilled.	Blue and red shrimp Gamba rosada	Italy	1.040	Gambero rosso
		Fresh/chilled, gutted, peeled.		Italy	2.200 - 2.500	Gambero rosso
		Fresh/chilled, gutted.		Italy	1.040 - 1.700	Gambero rosso
PRA	<i>Pandalus borealis</i> Crevette nordique	Fresh/chilled.	Northern prawn Camarón norteño	France	1.050	Crevette nordique
				Netherlands	1.010	Noorse garnaal
				Spain	1.000	Camaron boreal
				UK	1.000	Deepwater prawn
		Fresh/chilled, cooked.		Sweden	1.150	Nordhavsräka
		Frozen.		Denmark	1.000	Dybvannsreje
				Netherlands	1.010	Noorse garnaal
				Spain	1.000	Camaron boreal
				UK	1.000	Deepwater prawn
		Frozen, cooked.		Canada	1.100	
PAN	<i>Pandalus spp</i> Crevettes pandalus nca	Frozen.	Pandalus shrimps nei Camarones pandalus nep	Russian Fed	1.040	Krevetska, shrimps
		Frozen, cooked.		Russian Fed	1.200	Krevetska, shrimps
		Frozen, peeled.		Russian Fed	2.050	Krevetska, shrimps
		Frozen, tails only.		Russian Fed	1.740	Krevetska, shrimps
SHS	<i>Sergestidae</i> Crevettes sergestid nca	Frozen, head off, machine processed, blocks.	Sergestid shrimps nei Camarones sergestidos nep	Bangladesh	1.666	Chaka

Crustaceans			Crustacés	Crustáceos
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Frozen, head off, peeled, deveined, machine processed, blocks. Bangladesh	2.564	Chaka	
	Frozen, head off, peeled, machine processed, blocks. Bangladesh	2.500	Chaka	
CPR	<i>Palaemon serratus</i> Bouquet commun		Common prawn Camarón común	
	Alive.	France	1.000	Bouquet
	Fresh/chilled.	Denmark France UK	1.000 1.050 1.000	Rejer (Roskilde) Bouquet
	Fresh/chilled, cooked.	France	1.100	Bouquet
	Frozen.	France UK	1.000 1.000	Bouquet
PAL	<i>Palaemonidae</i> Crevettes palémonides nca		Palaemonid shrimps nel Camarones palemónidos nep	
	Fresh/chilled, head off.	Cameroon	1.500	Bouquet
CSH	<i>Crangon crangon</i> Crevette grise		Common shrimp Quisquilla	
	Alive.	France	1.000	Crevette grise
	Fresh/chilled.	France Netherlands UK	1.050 1.180 1.000	Crevette grise Garnaal
	Fresh/chilled, cooked.	Belgium Denmark France Germany Netherlands Portugal	1.250 1.000 1.100 1.180 1.180 1.180	Garnaal, Crevette grise Rejer Crevette grise Nordseegarnele Garnaal Camarao negro
	Frozen.	France UK	1.000 1.000	Crevette grise
LAA	<i>Pleoticus muelleri</i> Salicoque rouge d'Argentine		Argentine red shrimp Camarón langostín argentino	
	Frozen, head off, dressed, hand processed. Argentina	1.640	Langostino	
	Frozen, head off, hand processed. Argentina	1.900	Langostino	
	Frozen, head off, peeled, deveined, dressed, cooked, hand processed. Argentina	4.000	Langostino	
	Frozen, head off, peeled, deveined, hand processed. Argentina	2.500	Langostino	

Crustaceans			Crustacés	Crustáceos
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DCP	<i>Natantia</i> Décapodes natantia nca		Natantian decapods nei Decápodos natantia nep	
	Fresh/chilled, head off, hand processed. Guyana		1.600	
	Fresh/chilled, head off, peeled. Canada		4.500	Shrimps and prawns
	Fresh/chilled, head off. Panama Tanzania		1.650 1.600	Camarón Kamba
	Frozen. Madagascar		1.100	
	Frozen, cooked. Madagascar		1.100	
	Frozen, hand processed, IQF. Korea Rep		1.000	Sae-u
	Frozen, hand processed. Papua N Guin		1.020	
	Frozen, head off, cooked. Madagascar		1.700	
	Frozen, head off, hand processed, IQF. Korea Rep ¹		1.660	Sae-u
	Frozen, head off, hand processed. Korea Rep ²		1.720	Sae-u
	Frozen, head off, machine processed. Papua N Guin		1.670	
	Frozen, head off. Madagascar Tanzania ³		1.700 1.400	Kamba
	Frozen, machine processed, blocks. Liberia		1.900	
	Frozen, tail off, peeled, hand processed. Korea Rep		2.500	Sae-u
	Dried, hand processed. Korea Rep		8.300	Sae-u
Krill, planktonic crustaceans Krill, crustacés planctoniques 'Krill', crustáceos planctónicos				
KRI	<i>Euphausia superba</i> Krill antarctique		Antarctic krill Krill antártico	
	Frozen, blocks. Chile Poland		1.000 1.000	Kryl

(1) Large size/De grande taille/De tamaño grande

(2) Medium size/De taille moyenne/De tamaño mediano

(3) Factor before freezing/Coefficient avant congélation/Factor antes de la congelación

Crustaceans			Crustacés	Crustáceos
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
	Frozen, deveined, blocks.	Poland	1.000	Kryl
	Frozen, peeled.	Poland	8.000	Kryl
KRX	<i>Euphausia spp</i> Krill antarctique nca		Antarctic krill nei Krill antártico nep	
	Fresh/chilled.	France	1.050	Krill
Miscellaneous marine crustaceans Crustacés marins divers Crustáceos marinos diversos				
PCB	<i>Mitella pollicipes</i> Pouce-pied		Barnacle Percebe	
	Fresh/chilled.	France	1.050	Pouce-pied
MTS	<i>Squilla mantis</i> Squille ocellée		Spottail mantis squillid Galera ocelada	
	Fresh/chilled.	France Italy	1.050 1.040	Squille ocellée Pannocchia
	Fresh/chilled, gutted, peeled.	Italy	2.200 - 2.500	Pannocchia
	Fresh/chilled, gutted.	Italy	1.040 - 1.700	Pannocchia
CRU	<i>Crustacea</i> Crustacés marins nca		Marine crustaceans nei Crustáceos marinos nep	
	Fresh/chilled.	France	1.050	Crustacés nca

		Molluscs		Mollusques		Moluscos	
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local			
Abalones, winkles, conchs Ormeaux, bigorneaux, strombes Orejas de mar, bigaros, estrombos							
PEE	<i>Littorina littorea</i> Bigorneau		Common periwinkle Bigaro				
	Fresh/chilled.	France UK	1.000 1.000			Bigorneau	
	Fresh/chilled, shucked.	Portugal	4.170			Litorinas	
	Frozen.	UK	1.000				
HLT	<i>Haliotis tuberculata</i> Ormeau tuberculeux		Tuberculate abalone Oreja marina tuberculosa				
	Fresh/chilled.	France	1.000			Ormeau d'Europe	
ABX	<i>Haliotis spp</i> Ormeaux rca		Abalones nei Orejas de mar nep				
	Fresh/chilled, shucked.	Mexico	2.380			Abulón	
	Frozen, shucked.	New Zealand	2.500			Paua	
	Canned, shucked, hand processed.	Korea Rep	6.300			Jeon-bok	
CON	<i>Strombus spp</i> Strombes rca		Stromboid conchs nei Cobos nep				
	Fresh/chilled.	Ecuador	1.025			Caracol	
	Fresh/chilled, shucked.	Mexico Puerto Rico	7.000 7.500			Caracol	
	Frozen, shucked.	Honduras	6.667			Caracol	
WHE	<i>Buccinum undatum</i> Buccin		Whelk Bocina				
	Fresh/chilled.	France UK	1.000 1.000			Buccin	
	Frozen.	UK	1.000				

Molluscs		Mollusques		Moluscos
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
Oysters Huîtres Ostras				
OYF <i>Ostrea edulis</i> Huître plate européenne	Fresh/chilled.		European flat oyster Ostra europea	
		Denmark	1.000	Europæisk østers
		France	1.000	Huître plate européenne
		Germany	1.000	Europäische auster
		Netherlands	1.000	Oester
		UK	1.000	Native oyster
	Frozen.	UK	1.000	Native oyster
OYX <i>Ostrea spp</i> Huîtres plates nca			Flat oysters nei Ostras nep	
	Fresh/chilled.	France	1.000	Huîtres plates nca
		Portugal	1.000	Ostras planas
	Fresh/chilled, shucked.	Mexico	10.000	Ostión
		Portugal	8.000	Ostras planas
OYG <i>Crassostrea gigas</i> Huître creuse du Pacifique			Pacific cupped oyster Ostión japonés	
	Fresh/chilled.	Ecuador	1.025	Ostión
		UK	1.000	Portuguese oyster
	Fresh/chilled, shucked.	China	6.110	
		China,H.Kong	5.330	
	Frozen.	UK	1.000	Portuguese oyster
	Dried, shucked, hand processed.	Korea Rep	4.000	Kul
	Canned, shucked, hand processed.	Korea Rep	12.500	Kul
OYC <i>Crassostrea spp</i> Huîtres creuses nca			Cupped oysters nei Ostiones nep	
	Fresh/chilled.	France	1.000	Huîtres creuses nca
		Netherlands	1.000	Holle oesters
	Dried, shucked.	Indonesia	10.000 - 11.100	Tiram
Mussels Moules Mejillones				
MUK <i>Mytilus coruscus</i> Moule coréenne			Korean mussel Mejillón coreano	
	Canned, shucked, hand processed.	Korea Rep	9.000	Hong-hap

Molluscs			Mollusques		Moluscos
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local	
MUS	<i>Mytilus edulis</i> Moute commune	Fresh/chilled.	Blue mussel Mejillón común		
			France	1.000	Moule
			Germany	1.000	Miesmuschel, Pfahlmuschel
			Netherlands	1.000	Mossel
			Portugal	1.000	Mexilhao
		UK	1.000		
		Fresh/chilled, shucked.	Portugal	5.500	Mexilhao
			UK	1.000	
		Frozen.			
MSM	<i>Mytilus galloprovincialis</i> Moule méditerranéenne	Fresh/chilled.	Mediterranean mussel Mejillón mediterráneo		
			Italy	1.040	Cozza
			Italy	5.560	Cozza
		Frozen, shucked.	Russian Fed	17.860	Midia
MOD	<i>Modiolus spp</i> Modioles	Horse mussels Modiolos			
		Frozen, shucked.	Norway	10.000	Blåskjell
MSX	<i>Mytilidae</i> Moules nca	Sea mussels nei Mejillones nep			
		Fresh/chilled.	Ecuador	1.025	Mejillón
			France	1.000	Moules nca
			Germany	1.000	Miesmuscheln
		Fresh/chilled, shucked.	Germany	5.000	Miesmuscheln
			Mexico	7.000	Callo de hacha
Scallops, pectens Coquilles St. Jacques Vieiras					
QSC	<i>Aequipecten opercularis</i> Vanneau	Queen scallop Volandeira			
		Fresh/chilled.	France	1.000	Vanneau
			UK	1.000	
		Fresh/chilled, shucked.	UK	7.000	
		Frozen.	UK	1.000	

Molluscs			Mollusques		Moluscos
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local	
SCZ	<i>Pecten novaezelandiae</i> <i>Pecten de Nouvelle Zélande</i>		New Zealand scallop Vieira de Nueva Zelanda		
	Frozen, shucked.	New Zealand	8.000	Scallop	
SCA	<i>Placopecten magellanicus</i> <i>Pecten d'Amérique</i>		American sea scallop Vieira americana		
	Fresh/chilled.	France	1.000	Pecten d'Amérique	
	Fresh/chilled, shucked.	Canada	8.300		
VSC	<i>Chlamys varia</i> <i>Pétoncle</i>		Variegated scallop Zamburiña		
	Fresh/chilled.	France	1.000	Pétoncle	
ISC	<i>Chlamys islandica</i> <i>Peigne islandais</i>		Iceland scallop Peine islánico		
	Frozen, shucked.	Norway	10.000	Haneskjell	
JSC	<i>Patinopecten yessoensis</i> <i>Pétoncle du Japon</i>		Yesso scallop Vieira japonesa		
	Frozen, shucked.	Russian Fed	10.200	Grebeshok	
SCX	<i>Pectinidae</i> <i>Peignes nca</i>		Scallops nei Peines nep		
	Fresh/chilled.	Ecuador	1.025	Concha	
		France	1.000	Peignes nca	
		UK	1.000		
	Fresh/chilled, shucked.	Portugal	8.300	Vieiras a leques	
	Frozen.	UK	1.000		
	Dried, shucked.	Indonesia	10.000 - 11.000	Simping	
Clams, cockles, arkshells Clams, coques, arches Almejas, berberechos, arcas					
BLC	<i>Anadara granosa</i> <i>Arche granuleuse</i>		Blood cockle Arca del Pacífico occidental		
	Fresh/chilled, shucked.	China	1.350		
SVE	<i>Chamelea gallina</i> <i>Petite praire</i>		Striped venus Chirla		
	Fresh/chilled.	Denmark	1.000	Stribet venusmusling	
		Italy	1.040	Vongola	

		Molluscs		Mollusques		Moluscos	
Species	Type of processing	Country	Conversion factor	Local name			
Espèce	Mode de transformation	Pays	Coefficient de conversion	Nom local	Nombre local		
Especie	Tipo de elaboración		Factor de conversión				
	Fresh/chilled, shucked.	Italy	10.000	Vongola			
HCJ	<i>Meretrix lusoria</i> Cythérée du Japon			Japanese hard clam Mercenaria japonica			
	Fresh/chilled.	France	1.000	Cythérée du Japon			
HCX	<i>Meretrix spp</i> ...B			Hard clams nei ...C			
	Dried, shucked.	Indonesia	10.000 - 11.100	Remis			
CTG	<i>Ruditapes decussatus</i> Palourde croisée d'Europe			Grooved carpet shell Almeja fina			
	Fresh/chilled.	France UK	1.000 1.000	Palourde croisée d'Europe			
	Frozen.	UK	1.000				
CLJ	<i>Ruditapes philippinarum</i> Palourde japonaise			Japanese carpet shell Almeja japonesa			
	Fresh/chilled, shucked.	China	2.130				
CLH	<i>Mercenaria mercenaria</i> Paire			Northern quahog(=Hard clam) Chiria mercenaria			
	Fresh/chilled.	France UK	1.000 1.000	Paire			
	Fresh/chilled, shucked.	Portugal	7.510	Clame			
	Frozen.	UK	1.000				
CLV	<i>Veneridae</i> Petites praires nca			Venus clams nei Almejas(=Veneridos) nep			
	Fresh/chilled.	France	1.000	Petites praires			
	Fresh/chilled, shucked.	Mexico	9.000	Almeja			
CLB	<i>Spisula solidissima</i> Mactre solide			Atlantic surf clam Almeja blanca			
	Fresh/chilled.	Denmark	1.000	Tykskallet trugmusling			
DON	<i>Donax spp</i> Olives de mer			Donax clams Coquinas			
	Fresh/chilled.	Ecuador France	1.025 1.000	Almeja Olive de mer			

		Molluscs		Mollusques		Moluscos	
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local			
RAZ	<i>Solen spp</i> Couteaux nca			Razor clams nei Navajas(=Solénidos) nep			
	Fresh/chilled.	France	1.000	Couteaux			
CLR	<i>Ensis directus</i> Couteau de l'Atlantique			Atl.jackknife(=Atl.razor clam) Navaja del Atlántico			
	Fresh/chilled, shucked.	Portugal	2.810	Longueirao da América do Nore			
CLS	<i>Mya arenaria</i> Mye des sables			Sand gaper Almeja de can			
	Fresh/chilled.	UK	1.000				
	Fresh/chilled, shucked.	Portugal	5.500	Clame da areia			
	Frozen.	UK	1.000				
COC	<i>Cerastoderma edule</i> Coque commune			Common edible cockle Berberecho común			
	Fresh/chilled.	Denmark UK	1.000 1.000				
	Fresh/chilled, shucked.	Germany	5.000	Herzmuschel			
	Frozen.	UK	1.000				
COZ	<i>Cardiidae</i> Coques nca			Cockles nei Berberechos(=Cárdidos) nep			
	Fresh/chilled.	France	1.000	Coques nca			
CLX	<i>Bivalvia</i> Clams, etc. nca			Clams, etc. nei Almejas, etc. nep			
	Fresh/chilled.	UK	1.000				
	Frozen.	UK	1.000				
	Canned, shucked, hand processed.	Korea Rep	5.600	Baby clam			
Squids, cuttlefishes, octopuses Encornets, seiches, poulpes Calamares, jibias, pulpos							
CTC	<i>Sepia officinalis</i> Seiche commune			Common cuttlefish Sepia común			
	Alive.	France	1.000	Seiche			

		Molluscs		Mollusques		Moluscos	
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local			
CTL	Fresh/chilled.	France Portugal	1.000 1.000	Seiche	Choco		
	Fresh/chilled, cooked.	France	1.100	Seiche			
	Fresh/chilled, fillets.	France	4.200	Seiche			
SQP	<i>Sepiidae, Sepiolidae</i> Seiches, sépioles nca	Cuttlefish,bobtail squids nei Sepias,choquitos,globitos nep					
	Fresh/chilled.	Denmark Italy UK	1.000 1.040 1.000	Blæksprutter	Seppie		
	Fresh/chilled, gutted.	Italy	1.100 - 1.200	Seppie			
	Frozen.	Indonesia UK	1.000 1.000	Sotong			
	Frozen, blocks.	Chile	1.000	Calamar			
	Frozen, gutted, skin off, tentacles off, wings off, hand processed.	Korea Rep	3.000	Kap-o-jing-o			
	Dried.	Indonesia	1.429 - 1.667	Sotong			
	<i>Loligo gahi</i> Calmar patagon	Patagonian squid Calamar patagónico					
	Fresh/chilled, gutted, hand processed.	Poland ¹	1.700				
SQC	<i>Loligo spp</i> Calmars nca	Common squids nei Calamares nep					
	Fresh/chilled.	Ecuador France Italy UK	1.000 1.000 1.040 1.000	Calamar	Calmars	Calamari	Squids
	Fresh/chilled, gutted.	Italy	1.100 - 1.200	Calamari			
	Frozen.	Indonesia UK	1.000 1.000	Cumi cumi	Squids		
	Dried.	Indonesia	1.429 - 1.667	Cumi cumi			
	Dried, gutted.	Portugal	4.000	Lula			

(1) Fishing area/Zone de pêche/Area de pesca: 41

		Molluscs		Mollusques		Moluscos			
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local					
SQI	<i>Illex illecebrosus</i> Encornet rouge nordique Fresh/chilled.	Northern shortfin squid Pota norteña			1.000				
SQM	<i>Illex coindetii</i> Encornet rouge Fresh/chilled.	Spain	1.000	Pota norteña					
SQA	<i>Illex argentinus</i> Encornet rouge argentín Fresh/chilled, gutted, hand processed. Poland ¹	Argentine shortfin squid Pota argentina			1.700				
	Frozen, gutted, skin off, tentacles off, hand processed. Argentina	1.610	Kalmari illex			Calamar			
	Frozen, gutted, skin off, tentacles off, wings off, hand processed. Argentina	2.440	Calamar			Calamar			
	Frozen, gutted, tentacles off, hand processed, blocks. Argentina	2.100	Calamar			Calamar			
	Frozen, gutted, tentacles off. Bulgaria ² Bulgaria ³	2.200 1.980	Kalmari			Kalmari			
	Frozen, tentacles only, hand processed. Argentina	3.120	Calamar			Calamar			
GIS	<i>Dosidicus gigas</i> Encornet géant Fresh/chilled, gutted, tentacles off. Mexico	Jumbo flying squid Jibia gigante			2.500				
	Fresh/chilled, gutted. Mexico	1.100	Calamar			Calamar			
	Fresh/chilled, tentacles off. Mexico	2.000	Calamar			Calamar			
SQE	<i>Todarodes sagittatus</i> Toutenon commun Frozen, gutted, tentacles off. Norway	European flying squid Pota europea			2.000				
	Frozen, gutted. Norway	1.330	Akkar			Akkar			
TSQ	<i>Nototodarus sloani</i> Encornet minami Frozen, gutted, tentacles off. New Zealand	Wellington flying squid Pota neozelandesa			2.000				
		Arrow squid							

(1) Fishing area/Zone de pêche/Area de pesca: 41

(2) 20-23 cm

(3) 24-28 cm

		Molluscs		Mollusques		Moluscos	
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local			
	Frozen, gutted.	New Zealand	1.100	Arrow squid			
OMZ	<i>Ommastrephidae</i> Encornets nca	Squids nei Potas, etc. nep					
	Fresh/chilled.	Italy	1.040	Totani			
	Fresh/chilled, gutted.	Italy	1.100 - 1.200	Totani			
SQU	<i>Loliginidae, Ommastrephidae</i> Calmars, encornets nca	Various squids nei Calamares, jibias, potas nep					
	Frozen.	Germany South Africa	1.000 1.000	Kalmare Tjokka			
	Frozen, gutted, chitinous parts removed.	Russian Fed	1.430	Kalmari			
	Frozen, gutted, head off, skin off, tentacles off.	Russian Fed	1.690	Kalmari			
	Frozen, gutted, tentacles off, hand processed, blocks.	Liberia	4.000				
	Frozen, gutted, tentacles off, hand processed.	Poland	2.220	Inne kalmari			
	Frozen, gutted, tentacles off, wings off, hand processed.	Poland	3.120	Inne kalmari			
	Frozen, gutted.	Russian Fed Russian Fed ¹	1.410 1.660	Kalmari Kalmari			
	Frozen, tentacles only, hand processed.	Argentina	3.120				
	Frozen, fillets, gutted, head off, hand processed.	Russian Fed	1.950	Kalmari			
	Frozen, fillets, gutted, head off, machine processed.	Russian Fed	1.920	Kalmari			
	Frozen, fillets, gutted, head off, skin off, hand processed.	Russian Fed	2.360	Kalmari			
	Frozen, fillets, gutted, head off, skin off, machine processed.	Russian Fed	2.310	Kalmari			
	Frozen, fillets, gutted, head off, skin off, tentacles off, chitinous parts removed.	Russian Fed	1.720	Kalmari			
	Frozen, fillets, gutted, head off, skin off, tentacles off.	Russian Fed ²	2.360	Kalmari			

(1) Fishing area/Zone de pêche/Area de pesca: 61

(2) Fishing areas/Zones de pêche/Areas de pesca: 61+71+77

		Molluscs		Mollusques		Moluscos	
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local			
	Frozen, fillets, gutted, head off, tentacles off, hand processed. Russian Fed		1.950	Kalmari			
	Frozen, fillets, gutted, tentacles off. Russian Fed ¹		2.210	Kalmari			
	Frozen, fillets, gutted. Russian Fed ² Russian Fed ³ Russian Fed ⁴		1.350 1.300 1.230	Kalmari Kalmari Kalmari			
	Dried.	Korea Rep	4.000	O-jing-o			
	Canned, gutted, skin off, tentacles off, wings off, hand processed. Korea Rep		2.200	O-jing-o			
OCM	<i>Eledone spp</i> Elédones communes et musquées			Horned and musky octopuses Pulpos blancos y almizclados			
	Fresh/chilled.	Italy	1.040	Moscardini			
	Fresh/chilled, gutted.	Italy	1.100 - 1.200	Moscardini			
OCT	<i>Octopodidae</i> Pieuvres, poulpes nca			Octopuses, etc. nei Pulpitos, pulpos nep			
	Fresh/chilled.	Ecuador France Italy UK	1.000 1.000 1.040 1.000	Pulpo Poulpes Polpi			
	Fresh/chilled, gutted, blocks.	Mexico	1.100	Pulpo			
	Fresh/chilled, gutted.	Italy	1.100 - 1.200	Polpi			
	Frozen.	UK	1.000				
	Frozen, gutted, tentacles off, hand processed, blocks. Liberia		2.000				
	Frozen, gutted.	Russian Fed	1.280	Osminogi			
	Dried, gutted, hand processed.	Korea Rep	4.000	Moon-o, Joo-ku-mi			
CEP	<i>Cephalopoda</i> Céphalopodes nca			Cephalopods nei Cefalópodos nep			
	Fresh/chilled.	France	1.000	Céphalopodes nca			

- (1) Fishing area/Zone de pêche/Área de pesca: 61
(2) Fishing areas/Zones de pêche/Areas de pesca: 71+77
(3) Fishing area/Zone de pêche/Area de pesca: 61
(4) Fishing area/Zone de pêche/Area de pesca: 81

Molluscs		Mollusques		Moluscos
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
Miscellaneous marine molluscs Mollusques marins divers Moluscos marinos diversos				
MOL Mollusca Mollusques marins nca				
Marine molluscs nei Moluscos marinos nep				
Fresh/chilled, shucked.		China	2.130	
Frozen, shucked.		Korea Rep	7.100	Red shell

Aquatic invertebrates **Invertébrés aquatiques** **Invertebrados acuáticos**

Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local
Sea-squirts and other tunicates Ascidians et autres tuniciers Ascidias y otros tunicados				
SSG	<i>Microcosmus sulcatus</i>		Grooved sea squirt Provecho	
	Violet			
	Fresh/chilled.	France	1.000	Violet
Sea-urchins and other echinoderms Oursins et autres échinodermes Erizos de mar y otros equinodermos				
CUX	<i>Holothurioidea</i>		Sea cucumbers nei Cohombros de mar nep	
	Bèches-de-mer nca			
	Dried.	Tanzania	3.000	

Aquatic plants			Plantes aquatiques		Plantas acuáticas
Species Espèce Especie	Type of processing Mode de transformation Tipo de elaboración	Country Pays País	Conversion factor Coefficient de conversion Factor de conversión	Local name Nom local Nombre local	
Brown seaweeds Algues brunes Algas pardas					
LQD	<i>Laminaria digitata</i> Laminaire digitée	Fresh/chilled. Dried.	Tangle ...C France France	1.000 3.700	Laminaires Laminaires
LNJ	<i>Laminaria japonica</i> Laminaire du Japon	Dried.	Japanese kelp Laminaria del Japón China	5.000	
UDS	<i>Undaria spp</i> Algues wakamé nca	Fresh/chilled.	Wakame nei Abetos marinos nep France	1.000	
Red seaweeds Algues rouges Algas rojas					
PRT	<i>Porphyra tenera</i> Algue nori	Dried.	Laver (Nori) Lechuga nori China	10.000	
SWR	<i>Rhodophyceae</i> Algues rouges	Dried.	Red seaweeds Algues rojas Portugal Tanzania	3.000 6.000	
Miscellaneous aquatic plants Plantes aquatiques diverses Diversas plantas acuáticas					
APL	<i>Plantae</i> Plantes aquatiques nca	Dried.	Aquatic plants nei Plantas acuáticas nep China Namibia South Africa	10.000 8.000 8.000	Gracilaria seewiere Seewiere

ANNEX I : List of fishing areas

ANNEXE I : Liste des zones de pêche

ANEXO I : Lista de las áreas de pesca

Code Código	FAO fishing areas	Zones de pêche de la FAO	Areas de pesca de la FAO
18	Arctic Sea	Mer Arctique	Mar Artico
21	Atlantic, Northwest	Atlantique, nord-ouest	Atlántico, noroeste
27	Atlantic, Northeast	Atlantique, nord-est	Atlántico, nordeste
31	Atlantic, Western Central	Atlantique, centre-ouest	Atlántico, centro-occidental
34	Atlantic, Eastern Central	Atlantique, centre-est	Atlántico, centro-oriental
37	Mediterranean and Black Sea	Méditerranée et mer Noire	Mediterráneo y Mar Negro
41	Atlantic, Southwest	Atlantique, sud-ouest	Atlántico, sudoccidental
47	Atlantic, Southeast	Atlantique, sud-est	Atlántico, sudoriental
48	Atlantic, Antarctic	Atlantique, Antarctique	Atlántico, Antártico
51	Indian Ocean, Western	Océan Indien, ouest	Océano Índico, occidental
57	Indian Ocean, Eastern	Océan Indien, est	Océano Índico, oriental
58	Indian Ocean, Antarctic	Océan Indien, Antarctique	Océano Índico, Antártico
61	Pacific, Northwest	Pacifique, nord-ouest	Pacífico, noroeste
67	Pacific, Northeast	Pacifique, nord-est	Pacífico, nordeste
71	Pacific, Western Central	Pacifique, centre-ouest	Pacífico, centro-occidental
77	Pacific, Eastern Central	Pacifique, centre-est	Pacífico, centro-oriental
81	Pacific, Southwest	Pacifique, sud-ouest	Pacífico, sudoccidental
87	Pacific, Southeast	Pacifique, sud-est	Pacífico, sudoriental
88	Pacific, Antarctic	Pacifique, Antarctique	Pacífico, Antártico

ANNEX II : Glossary of dressing and preserving terms

ANNEXE II : Glossaire de termes de parage et modes de conservation

ANEXO II : Glosario de términos de preparación y conservación

Type of processing	Mode de transformation	Tipo de elaboración
Blocks	Blocs	Bloques
Boneless	Sans arêtes	Sin espinas
Breaded	Pané	Empanado
Canned	En conserve	En conserva
Chitinous parts removed	Sans les parties chitineuses	Sin partes quitinosas
Cooked	Cuit	Cocido
Cut behind the earbone	Coupé derrière l'os pétrotympanique	Corte detrás de la espina auricular
Deveined	Déveiné	Desvenado
Dressed	Paré	Limiado
Dried unsalted	Séché non salé	Seco sin salar
Fantail off	Queues sans éventail	Sin abanico
Fillets	Filets	Filetes
Fins removed	Sans ailerons	Sin aletas
Fresh (iced,chilled)	Frais (en glace,réfrigéré)	Fresco (en hielo,refrigerado)
Frozen cooked	Congelé cuit	Congelado cocido
Frozen raw	Congelé cru	Congelado crudo
Gibbed	Eviscétré sans ouvrir l'abdomen	Eviscerado sin abrir el pescado
Gilled	Sans ouïes	Sin branquias
Gutted	Eviscétré	Eviscerado
Hand processed	Traité manuellement	Elaboración manual
Head off	Etêté	Sin cabeza
IQF (=Individually Quick Frozen)	Surgelé individuellement	Congelado rápidamente por separado
Japan cut	Coupe japonaise	Corte japonés
Legs and claws only	Jambes et pinces seulement	Patas y pinzas solamente
Liver only	Foie seulement	Hígado solamente
Machine processed	Traité mécaniquement	Elaboración mecánica
Meal	Farine	Harina
Meat only	Chair seulement	Carne solamente
Minced	Haché	Picado
Nobbed	Etêté et éviscétré sans ouvrir le ventre	Descabezado y eviscerado sin abrir el pescado
Part of belly flap removed	Avec une partie seulement du volet abdominal	Sin parte de la aleta abdominal
Paste	Pâte	Pasta
Peeled	Dé cortiquée	Pelado
Pickled	Mariné	Encurtido
Roes only	Rogues seulement	Huevas solamente
Salted dry heavy	Salé sec fortement	Salado seco mucho
Salted dry light	Salé sec légèrement	Salado seco poco

Type of processing	Mode de transformation	Tipo de elaboración
Salted wet heavy	Salé en saumure fortement	Muy salado en salmuera
Salted wet light	Salé en saumure légèrement	Ligeramente salado en salmuera
Scaled	Ecaillé	Escamado
Shucked	Sans écaille	Sin concha
Skin off	Dépouillé	Sin piel
Smoked	Fumé	Ahumado
Split	Tranché	Abierto
Steaks	Tranches	Tajadas
Tail off	Equeuté	Sin cola
Tails only	Queues seulement	Colas solamente
Tentacles off	Sans tentacules	Sin tentáculos
Tentacles only	Tentacules seulement	Tentáculos solamente
Wings off	Sans ailes	Sin aletas
Wings only	Ailes seulement	Aletas solamente

ANNEX III : List of countries

ANNEXE III : Liste de pays

ANEXO III : Lista de países

FAO country code Code FAO de pays Código FAO de países	English name	Nom français	Nombre español
Bahamas	Bahamas	Bahamas	Bahamas
Bangladesh	Bangladesh	Bangladesh	Bangladesh
Belgium	Belgium	Belgique	Bélgica
Bermuda	Bermuda	Bermudes	Bermudas
Brazil	Brazil	Brésil	Brasil
Bulgaria	Bulgaria	Bulgarie	Bulgaria
Cameroon	Cameroon	Cameroun	Camerún
Canada	Canada	Canada	Canadá
Chile	Chile	Chili	Chile
China	China	Chine	China
China,H.Kong	China, Hong Kong SAR	Hong Kong RAS de Chine	Hong Kong (RAE de China)
Cyprus	Cyprus	Chypre	Chipre
Denmark	Denmark	Danemark	Dinamarca
Ecuador	Ecuador	Equateur	Ecuador
El Salvador	El Salvador	El Salvador	El Salvador
Faeroe Is	Faeroe Islands	Iles Féroé	Islas Feroe
Finland	Finland	Finlande	Finlandia
France	France	France	Francia
Germany	Germany	Allemagne	Alemania
Greenland	Greenland	Groenland	Groenlandia
Guyana	Guyana	Guyana	Guyana
Honduras	Honduras	Honduras	Honduras
Iceland	Iceland	Islande	Islandia
Indonesia	Indonesia	Indonésie	Indonesia
Ireland	Ireland	Irlande	Irlanda
Israel	Israel	Israël	Israel
Italy	Italy	Italie	Italia
Korea Rep	Korea, Republic of	République de Corée	República de Corea
Liberia	Liberia	Libéria	Liberia
Madagascar	Madagascar	Madagascar	Madagascar
Maldives	Maldives	Maldives	Maldivas
Mexico	Mexico	Mexique	México
Morocco	Morocco	Maroc	Marruecos
Namibia	Namibia	Namibie	Namibia
Netherlands	Netherlands	Pays-Bas	Países Bajos
NewCaledonia	New Caledonia	Nouvelle-Calédonie	Nueva Caledonia
New Zealand	New Zealand	Nouvelle-Zélande	Nueva Zelania

FAO country code Code FAO de pays Código FAO de países	English name	Nom français	Nombre español
Norway	Norway	Norvège	Noruega
Panama	Panama	Panama	Panamá
Papua N Guin	Papua New Guinea	Papouasie-Nlle-Guinée	Papua Nueva Guinea
Poland	Poland	Pologne	Polonia
Portugal	Portugal	Portugal	Portugal
Puerto Rico	Puerto Rico	Porto Rico	Puerto Rico
Romania	Romania	Roumanie	Rumania
Russian Fed	Russian Federation	Fédération de Russie	Federación de Rusia
St Helena	Saint Helena	Sainte-Hélène	Santa Elena
South Africa	South Africa	Afrique du Sud	Sudáfrica
Spain	Spain	Espagne	España
Suriname	Suriname	Suriname	Suriname
Sweden	Sweden	Suède	Suecia
Tanzania	Tanzania, United Rep. of	Rép.-Unie de Tanzanie	Rep. Unida de Tanzania
Trinidad Tob	Trinidad and Tobago	Trinité-et-Tobago	Trinidad y Tabago
UK	United Kingdom	Royaume-Uni	Reino Unido
USA	United States of America	Etats-Unis d'Amérique	Estados Unidos de América
Uruguay	Uruguay	Uruguay	Uruguay

INDEX : Scientific and trilingual names

**INDEX : Noms scientifiques et noms utilisés
dans les trois langues**

INDICE : Nombres científicos y trilingües

NOTE

This list is intended to guide the user to the statistical categories included in the table “Conversion factors by species, by type of processing and by country”.

NOTE

Cette liste est destinée à aider l'utilisateur à consulter les catégories statistiques qui se trouvent dans le tableau “Coefficients de conversion par espèce, par mode de transformation et par pays”.

NOTA

La finalidad de la lista es remitir al usuario a las categorías estadísticas que aparecen en el cuadro “Factores de conversión por especies, tipo de elaboración y país”.

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Abadèche du Cap	KCP	55	Anchois stolephorus	STO	100
Abadèche rosé	CUS	55	Anchoita japonesa	JAN	100
Abadèches nca	CEX	56	Ange de mer commun	AGN	118
Abadejo	POL	37	Angelote	AGN	118
Abalones nei	ABX	138	Angelshark	AGN	118
Abetos marinos nep	UDS	150	Angler(=Monk)	MON	87
<i>Aramis brama</i>	FBM	3	Anglerfishes nei	ANF	88
<i>Acanthistius brasiliensis</i>	BSZ	60	Anguila americana	ELA	4
<i>Acanthocybium solandri</i>	WAH	102	Anguila europea	ELE	4
Acedia	CET	19	Anguillas nep	ELX	5
<i>Acipenser gueldenstaedtii</i>	APG	4	<i>Anguilla anguilla</i>	ELE	4
<i>Acipenseridae</i>	STU	4	<i>Anguilla rostrata</i>	ELA	4
Acoupas nca	WKX	63	<i>Anguilla spp</i>	ELX	5
<i>Aequipecten opercularis</i>	QSC	140	Anguille d'Amérique	ELE	4
Aguilas de mar	EAG	121	Anguille d'Europe	ELE	4
Aguja	GAR	89	Anguilles nca	ELX	5
Aguja blanca del Atlántico	WHM	106	Anjova	BLU	91
Aguja picuda	SPF	106	<i>Anoplopoma fimbria</i>	SAB	85
Agujas,marlines,peces vela nep	BIL	106	Antarctic krill	KRI	136
Agujeta del Japón	HAJ	90	Antarctic krill nei	KRX	137
Agujón verde	NFA	90	Antimora bleu	ANT	23
Aigles de mer	EAG	121	<i>Antimora rostrata</i>	ANT	23
Aiguillat commun	DGS	116	<i>Aphanopus carbo</i>	BSF	112
Aiguilles nca	NED	90	Aquatic plants nei	APL	150
Aiguillette verte	NFA	90	Araignée européenne	SCR	127
Alacha	SAA	99	Arañas, escorpiones nep	TRA	77
Alaska pollock(=Walleye poll.)	ALK	38	Arca del Pacífico occidental	BLC	141
Albacore	ALB	104	Arche granuleuse	BLC	141
Albacore	YFT	105	Arctic char	ACH	7
Alépocéphale de Baird	ALC	101	Arenque del Atlántico	HER	97
<i>Alepocephalus bairdii</i>	ALC	101	Arenque del Pacífico	HEP	98
Alewifé	ALE	8	Arete	GUR	84
Alfonsinos nei	ALF	56	<i>Argentina spp</i>	ARG	53
Alfonsinos nep	ALF	56	Argentinas	ARG	53
Algues rojas	SWR	150	Argentine hake	HKP	46
Algues nori	PRT	150	Argentine red shrimp	LAA	135
Algues rouges	SWR	150	Argentine seabass	BSZ	60
Algues wakamé nca	UDS	150	Argentine shortfin squid	SQA	145
Aligote	SBA	66	Argentines	ARG	53
Altán	SYT	114	Argentines	ARG	53
Altanes, pintarrojas nep	SCL	114	<i>Argyrosomus hololepidotus</i>	KOB	64
Allache	SAA	99	<i>Argyrosomus regius</i>	MGR	64
Allis and twaite shads	SHD	9	<i>Argyrozon a argyrozon</i>	SLF	68
Allis shad	ASD	8	<i>Anidae</i>	CAX	53
Almeja blanca	CLB	142	<i>Aristeus antennatus</i>	ARA	134
Almeja de can	CLS	143	<i>Arius heudeletii</i>	SMC	53
Almeja fina	CTG	142	Arnoglossé de Méditerranée	MSF	10
Almeja japonesa	CLJ	142	<i>Arnoglossus laterna</i>	MSF	10
Almejas(=Venerídos) nep	CLV	142	<i>Atherinidae</i>	SIL	90
Almejas, etc. nep	CLX	143	<i>Aristeus antennatus</i>	SIL	90
<i>Alopias spp</i>	THR	113	<i>Arius heudeletii</i>	CLR	143
<i>Alosa aestivalis</i>	BBH	9	Arnoglossé de Méditerranée	BON	101
<i>Alosa alosa</i>	ASD	8	<i>Arnoglossus laterna</i>	COD	25
<i>Alosa alosa, A. fallax</i>	SHD	9	<i>Atherinidae</i>	CKA	64
<i>Alosa fallax</i>	TSD	8	Atlantic croaker	GOB	78
<i>Alosa pseudoharengus</i>	ALE	8	Atlantic gobies nei	HAL	10
<i>Alosa sapidissima</i>	SHA	8	Atlantic halibut	HER	97
<i>Alosa spp</i>	SHZ	9	Atlantic herring	HOM	92
Alose d'été du Canada	BBH	9	Atlantic horse mackerel	MAC	109
Alose feinte	TSD	8	Atlantic mackerel	NFA	90
Alose savoureuse	SHA	8	Atlantic needlefish	POA	96
Alose vraie (=Grande alose)	ASD	8	Atlantic pomfret	PUA	86
Aloses nca	SHZ	9	Atlantic puffers nei	RED	81
Aloses vraie et feinte	SHD	9	Atlantic redfishes nei	SAL	5
Amberjacks nei	AMX	96	Atlantic salmon	SAU	90
Amer. plaice(=Long rough dab)	PLA	15	Atlantic saury	SSM	102
American angler	ANG	88	Atlantic Spanish mackerel	CLB	142
American eel	ELA	4	Atlantic surf clam	TOM	34
American lobster	LBA	130	Atlantic tomcod	WHM	106
American sea scallop	SCA	141	Atlantic white marlin	CAA	74
American shad	SHA	8	Atlantic wolffish	ALB	104
<i>Ammodytes spp</i>	SAN	76	Atún blanco	BFT	103
<i>Anadara granosa</i>	BLC	141	Atún común(Cimarrón)	SBF	105
<i>Anarhichas lupus</i>	CAA	74	Atún del Sur	BLF	104
<i>Anarhichas minor</i>	CAS	75	Atún des aletas negras	TUN	106
<i>Anarhichas spp</i>	CAT	75	Atunes nep	SOW	20
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			Bocasse grise	NOS	72
			Bocasse marbrée	NOR	72
Babosas	BLE	79	Bocina	WHE	138
Bacaladilla	WHB	40	Boga	BOG	69
Bacalao de Groenlandia	GRC	28	Bogavante	LBE	130
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Bacalao del Pacífico	PCO	28	Bogue	BOG	69
Bacalao largo(=Lorcha)	CLI	85	Bogue	BOG	69
Bacalao negro	SAB	85	Bonite à dos rayé	BON	101
Bacalao polar	POC	39	Bonite du Pacifique oriental	BEP	102
Bacalaos del Norte nep	CDZ	28	Bonito del Atlántico	BON	101
Bacoreta	LTA	103	Bonito del Pacífico oriental	BEP	102
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Bagre bocalisa	SMC	53	Boquerón	ANE	100
Bagres marinos nep	CAX	53	Boquerones	STO	100
Baila	SPU	60	<i>Boreogadus saida</i>	POC	39
Baird's slickhead	ALC	101	Borracho	GUG	85
Balai (=Plie canadienne)	PLA	15	Bouquet commun	CPR	135
Balaou atlantique	SAU	90	<i>Brachyura</i>	CRA	128
Balibots	CAE	54	<i>Brama brama</i>	POA	96
Balistes nca	TRI	87	<i>Branchiostegidae</i>	TIS	61
<i>Balistidae</i>	TRI	87	Brazilian codling	HKU	32
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Bar blanc d'Amérique	PEW	9	Breca	PAC	65
Bar européen	BSS	60	Breca chata	PAR	66
Bar tacheté	SPU	60	Brecas nep	PAX	66
Barbadas nep	ROL	39	Brema común	FBM	3
Barbudos nep	THF	96	Brème d'eau douce	FBM	3
Barbue	BLL	21	Brill	BLL	21
Barbures, capitaines nca	THF	96	Broadtail shortfin squid	SQM	145
Barnacle	PCB	137	Brochet du Nord	FPI	3
Barramundi(=Giant seaperch)	GIP	9	Brosme	USK	24
Bars nca	BSE	61	<i>Brosme brosme</i>	USK	24
Basking shark	BSK	113	Brosmio	USK	24
Baudroie commune	MON	87	Brótola brasileña	HKU	32
Baudroie d'Amérique	ANG	88	Brótola de fango	GFB	31
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Bege!	GUU	84	Buey de mar	CRE	126
<i>Belone belone</i>	GAR	89	Burro chiclero	GBR	63
Berberecho común	COC	143	Burros, roncos nep	GRX	63
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Besugo	SBR	65	Caballa del Atlántico	MAC	109
Bigaro	PEE	138	Caballas Indo-Pacífico nep	RAX	110
Bigeye tuna	BET	105	Caballas nep	MAX	111
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<i>Bivalvia</i>	CLX	143	Cabete espinudo	LEP	84
Black scabbardfish	BSF	112	Cabetes, rubios nep	GUX	85
Black seabream	BRB	67	Cachucho	DEL	67
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Blackbelly rosefish	BRF	83	Calamares nep	SQC	144
Blackfin icefish	SSI	73	Calamares, jibias, potas nep	SQU	146
Blackfin tuna	BLF	104	<i>Callinectes sapidus</i>	CRB	126
Blackspot(=red) seabream	SBR	65	<i>Callinectes toxotes</i>	CRC	127
Blanquillos, paletas nep	TIS	61	<i>Callorhinichus capensis</i>	CHM	121
Blennies(=Baveuses)	BLE	79	<i>Callorhinichus spp</i>	ELF	122
<i>Blenniidae</i>	BLE	79	Calmar patagon	SQP	144
Blood cockle	BLC	141	Calmars nca	SQC	144
Blue and red shrimp	ARA	134	Calmars, encornets nca	SQU	146
Blue antimora	ANT	23	Camarón botálon	TIT	134
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Blue crab	CRB	126	Camarón cristal	CSP	132
Blue grenadier	GRN	49	Camarón langostín argentino	LAA	135
Blue grenadiers nei	GRS	50	Camarón norteño	PRA	134
Blue líng	BLI	30	Camarón rabo colorado	REP	132
Blue mussel	MUS	140	Camarón rosado con manchas	PNB	132
Blue shark	BSH	114	Camaroncillos	BOS	134
Blue skate	RJB	119	Camaroncillos,langostinos,etc.	LOQ	131
Blue whiting(=Poutassou)	WHB	40	Camarones metapenaeus nep	MET	133
Blueback shad	BBH	9	Camarones palomnídos nep	PAL	135
Bluefin gurnard	KUG	84	Camarones pandalus nep	PAN	134

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Canary drum (=Baardman)	UCA	64	Cigala	NEP	130
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Cangrejo de las nieves	CRQ	127	<i>Clupea harengus</i>	HER	97
Cangrejo de piedra negro	STC	126	<i>Clupea pallasii</i>	HEP	98
Cangrejo verde	CRG	127	<i>Clupeoidei</i>	CLU	101
Cangrejos de mar nep	CRA	128	<i>Clupeoideos nep</i>	CLU	101
Cangrejos rusos	KCS	131	Clupéoidés nca	CLU	101
Cape elephantfish	CHM	121	Clupeoids nei	CLU	101
Cape gurnard	GUC	84	Cobos nep	CON	138
Cape hakes	HKC	48	Cockles nei	COZ	143
Cape horse mackerel	HMC	93	Cohombros de mar nep	CUX	149
Cape redfish	REC	81	Cojinobas nep	BSP	79
Capelan	CAP	89	Cola de rata azul	GRN	49
Capelán	CAP	89	Colas de rata nep	GRS	50
Capelan de Méditerranée	POD	39	Colin de Alaska	ALK	38
Capelin	CAP	89	Combtooth blennies	BLE	79
Capellán	POD	39	Comète coussut	HMY	95
Carangue dentue	TRZ	94	Comètes nca	SDX	95
<i>Caranx rhonchus</i>	HMY	95	Common cuttlefish	CTC	143
<i>Caranx spp</i>	TRE	95	Common dab	DAB	16
Carbonero(=Colin)	POK	34	Common dentex	DEC	67
<i>Carcharhinidae</i>	RSK	114	Common edible cockle	COC	143
<i>Carcinus maenas</i>	CRG	127	Common pandora	PAC	65
<i>Cardidae</i>	COZ	143	Common periwinkle	PEE	138
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Caribbean spiny lobster	SLC	128	Common sole	SOL	18
Carite atlántico	SSM	102	Common spiny lobster	SLO	129
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Carpenter seabream	SLF	68	Compères de l'Atlantique nca	PUA	86
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Truite arc-en-ciel	TRR	6			
Truite de mer	TRS	6			
Truites nca	TRO	6			
Trumpeters nei	TRU	71			
Tub gurnard	GUU	84			
Tuberculate abalone	HLT	138			
Tuna-like fishes nei	TUX	107			
Tunas nei	TUN	106			
Turbot	TUR	22			
Turbot	TUR	22			
Tusk(=Cusk)	USK	24			
Twaite shad	TSD	8			
<i>Tylosurus spp</i>	NED	90			
<i>Umbrina canariensis</i>	UCA	64			
<i>Undaria spp</i>	UDS	150			
Uranoscope géant	STZ	78			
Uranoscopes	URA	78			
<i>Uranoscopus spp</i>	URA	78			
<i>Urophycis brasiliensis</i>	HKU	32			
<i>Urophycis chuss</i>	HKR	32			
<i>Urophycis tenuis</i>	HKW	32			
Vanneau	QSC	140			
Variegated scallop	VSC	141			
Various sharks nei	SKH	122			
Various squids nei	SQU	146			
Velvet swimcrab	LIO	127			
<i>Veneridae</i>	CLV	142			
Venus clams nei	CLV	142			
Verrugato de Canarias	UCA	64			
Vieira americana	SCA	141			
Vieira de Nueva Zelandia	SCZ	141			
Vieira japonesa	JSC	141			
Violet	SSG	149			
Vivaneau jaune	HUS	62			
Vivaneaux nca	SNA	62			
Vives, etc. nca	TRA	77			
Volandeira	QSC	140			
Wahoo	WAH	102			
Wakame nei	UDS	150			
Weakfishes nei	WKX	63			
Wedge sole	CET	19			
Weeverfishes nei	TRA	77			
Wellington flying squid	TSQ	145			
West African croakers nei	CKW	64			
West coast sole	SOW	20			
Whelk	WHE	138			
White hake	HKW	32			
White perch	PEW	9			
White stumpnose	WSN	68			
White trevally	TRZ	94			
Whitespotted conger	ELS	54			
Whiting	WHG	42			
Winter flounder	FLW	18			
Witch flounder	WIT	14			
Wolfishes(=Catfishes) nei	CAT	75			
Wrasses, hogfishes, etc. nei	WRA	70			
Wreckfish	WRF	60			
<i>Xiphias gladius</i>	SWO	106			
<i>Xiphopenaeus ritteri</i>	TIT	134			
<i>Xiphopenaeus, Trachypenaeus spp</i>	BOS	134			
Yellow snapper	HUS	62			
Yellowfin tuna	YFT	105			
Yellowtail flounder	YEL	16			

