

DESCRIPTION OF CONVERSION
FACTORS

REGULATIONS RELATING TO NEW
CONVERSION FACTORS FOR
PRODUCTS OF
COD AND HADDOCK

Version I

Applicable from 1 January 2007

DIRECTORATE OF FISHERIES
15 December 2006

1. Foreword

International standards require official fisheries statistics to be presented as live weight. The figures must be based on the quantities of fish landed. Live weights are calculated using conversion factors that vary between fish species and products. The aim is to register the total harvest of resources from the sea. Catch quotas are allocated and quotas taken are calculated in live weight.

A conversion factor is intended to reflect the relationship between the live weight of the fish and the product weight. The following formulae may be used:

- 1) Conversion factor = live weight of the fish /weight of the processed product (product weight)
- 2) Yield (%) = 100 x product weight/live weight

The relationship between the conversion factor and yield (%) can be expressed as follows:

- 3) Conversion factor = 1 x 100%/yield (%)

This means that a low yield results in a high conversion factor. The official Norwegian conversion factors are based on measurements of standard products in good use of the fish resources.

The conversion factors apply to fish processed on board fishing vessels and to fish processed by fishermen on land before delivery to first-hand purchasers.

This appendix deals with new Norwegian conversion factors for fillets of North-East Arctic cod and haddock without belly-flaps, produced by filleting machines using pinbone cutters. No conversion factors have previously been established for these products.

The new conversion factors have administrative status. This means that they have been established on the basis of preliminary information and will apply until complete information is available.

BERGEN, 15 December 2006.

RESOURCE MANAGEMENT DEPARTMENT
DIRECTORATE OF FISHERIES

2. Description of the products fillet without belly-flap, with or without skin, without pinbones

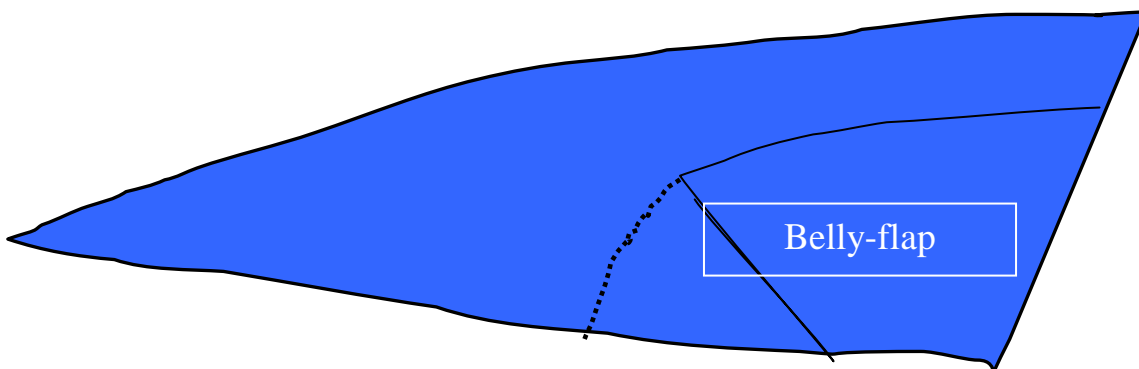


Figure 1: Fillet of North-East Arctic cod or haddock with or without skin, without pinbones, without belly-flap, with a wide V cut. This cut removes all the pinbones and is deeper for cod than for haddock because cod has more pinbones than haddock. The dotted line indicates how the lower part of the belly-flap can be manually trimmed to give a J cut.

3. New conversion factors

On 5 December 2006, the Director General of Fisheries laid down the following new conversion factors for North-East Arctic cod and haddock fillet products without belly-flaps:

3.1. Cod

	Product description	Conversion factor	NS9400 product presentation code
a)	Fillet without belly-flap, with skin, without pinbones	3.45	515
b)	Fillet without belly-flap, without skin, without pinbones	3.80	514

Products a) and b) are illustrated in Figure 2 and Figure 1 respectively.



Figure 2: Cod fillets (wide V cut) without belly-flaps, with skin, without pinbones.

3.2. Haddock

	Product description	Conversion factor	NS9400 product presentation code
a)	Fillet without belly-flap, with skin, without pinbones	3.30	515
b)	Fillet without belly-flap, without skin, without pinbones	3.70	514

Products a) and b) are illustrated in Figure 3 and Figure 1 respectively.



Figure 3: Haddock fillets (wide V cut) without belly-flaps, with skin, without pinbones.