

Fisheries (Conversion Factors) Notice 2005

Pursuant to section 188 of the Fisheries Act 1996 the Senior Fisheries Management Advisor, Ministry of Fisheries, acting pursuant to delegated authority in accordance with section 41 of the State Sector Act 1998 gives the following notice:

Notice

1. Title –

(1) This notice is the Fisheries (Conversion Factors) Notice 2005.

2. Commencement – This notice comes into force on 1 December 2005.

3. Interpretation – In this notice, unless the context otherwise requires, -

“belly” or abdomen, is that part of the fish that encloses the abdominal organs

“belly-flap” means that part of the belly between the anterior cut and the anus

“crab legs”, in relation to giant spider crab, king crab and red crab, means those parts of the crab that remain after the body and carapace, including the internal organs, have been removed

“de-fat fillets”, in relation to hoki, means a skin off trimmed fillet from which the primary fat line has been removed

“dorsal midline” means the line where the medial plane, which divides the body into left and right halves for most species, intersects the dorsal surface of the body

“dressed” means, —

(a) in relation to all species of finfish not otherwise listed in paragraphs (b) to (e) below, the body of a fish from which the head and gut have been removed with:

- (i) the anterior cut being a continuous straight line passing immediately behind the posterior insertions of both pectoral fins; and
 - (ii) the forward angle of the anterior cut not less than 90 degrees in relation to the longitudinal axis of the fish; and
 - (iii) no part of the tail cut shall be forward of the posterior base of either the hindmost dorsal fin or the hindmost anal fin, whichever is nearer the caudal fin; and
 - (iv) the belly-flap either intact or divided along the ventral midline:
- (b) in relation to hoki, ling, rattails, frostfish and eels (being all fish in the Order *Anguilliformes*), the body of a fish from which the head and gut have been removed with:
- (i) the anterior cut being a continuous straight line passing immediately behind the posterior insertions of both pectoral fins; and
 - (ii) the forward angle of the anterior cut not less than 90 degrees in relation to the longitudinal axis of the fish; and
 - (iii) no part of the tail cut forward of a line drawn perpendicular to the longitudinal axis of the fish where the vertical depth of the body of the fish is 60mm, or a line drawn perpendicular to the longitudinal axis of the fish at the anus, if the vertical depth of the body is less than 60mm at that line; and
 - (iv) the belly-flap either intact or divided along the ventral midline:
- (c) in relation to all species of sharks and ghost sharks (including elephant fish), the body of a fish from which the head, gut, and fins have been removed with:
- (i) the anterior cut being a continuous straight line passing immediately behind the posterior insertions of both pectoral fins; and
 - (ii) the forward angle of the anterior cut not less than 90 degrees in relation to the longitudinal axis of the fish; and
 - (iii) no part of the tail cut forward of the posterior base of the anal fin, or in ghost sharks, elephant fish and those species without an anal fin, forward of the posterior base of the second dorsal fin; and

(iv) the belly-flap may be removed by a cut, no part of which is dorsal to the cartilaginous backbone:

(d) in relation to flatfish, being all members of the order *Pleuronectiformes*, and all skates and rays, is a state not included in this Notice:

(e) in relation to squid, means—

(i) the head and guts to be removed;

(ii) no other part of the tube, including the fins, may be removed through processing

“dressed-straight cut”, in relation to stargazer, means the state in which—

(a) the fish has been gutted; and

(b) the part of the body that includes the head and pectoral fin has been removed by a straight traverse cut close behind the posterior edge of the gill covers

“dressed-v cut”, in relation to stargazer, means the state in which—

(a) the fish has been gutted; and

(b) the part of the body that includes the head and pectoral fin has been removed by a contour cut that follows the shape of the skull, which starts at the posterior of the gill covers and proceeds forward to a point directly behind the skull

“dried fins”, in all cases of blue, mako and porbeagle shark, means the state in which the head, body and all internal organs, other than the pectoral fins, dorsal fin and the lower lobe of the caudal fin have been discarded and the pectoral fins, dorsal fin and the lower lobe of the caudal fin have been rendered into a dried form or processed in any other way and where the moisture content of the shark fin does not exceed 18% by weight

“epaxial line” means, in a fish fillet, a line drawn through the posterior angles of the ‘V’s formed by the myomeres in the upper (epaxial) major muscle mass

“fillets - skin-on” means, —

(a) in relation to rattails (being all fish in the family *Macrouridae*), and eels (being all fish in the Order *Anguilliformes*), a fillet with:

- (i) the anterior cut being a continuous straight line passing immediately behind the pectoral fin insertion; and
- (ii) the forward angle of the anterior cut not less than 90 degrees in relation to the longitudinal axis of the fish; and
- (iii) no part of the tail cut forward of a line drawn perpendicular to the longitudinal axis of the fish where the vertical depth of the body of the fish is 60mm, or a line drawn perpendicular to the longitudinal axis of the fish at the anus, if the vertical depth of the body is less than 60mm at that line; and
- (iv) the epaxial line and horizontal septum present along the full length of the fillet; and
- (v) the hypaxial line present from the anus to the posterior cut; and
- (vi) the skin on:

(b) in relation to ghost sharks and elephant fish, a fillet with:

- (i) the anterior cut being a continuous straight line passing immediately behind the pectoral fin insertion;
- (ii) the forward angle of the anterior cut not less than 90 degrees with respect to the longitudinal axis of the fish; and
- (iii) no part of the tail cut forward of the posterior base of the second dorsal fin; and
- (iv) the epaxial line and horizontal septum present along the full length of the fillet; and
- (v) the hypaxial line present from the anus to the posterior cut; and
- (vi) the skin on:

(c) in relation to all other species of sharks, a fillet with:

- (i) the anterior cut being a continuous straight line passing immediately behind the pectoral fin insertion; and
- (ii) the forward angle of the anterior cut not less than 90 degrees with respect to the longitudinal axis of the fish; and

- (iii) no part of the tail cut forward of the posterior base of the anal fin, or in those species without an anal fin, forward of the posterior base of the second dorsal fin; and
- (iv) the epaxial line and horizontal septum present along the full length of the fillet; and
- (vii) the hypaxial line present from the anus to the posterior cut; and
- (vi) the skin on:

(d) in relation to all species of finfish not covered in paragraphs (a) to (c), a fillet with:

- (i) the anterior cut being a continuous straight line passing immediately behind the pectoral fin insertion; and
- (ii) the forward angle of the anterior cut not less than 90 degrees with respect to the longitudinal axis of the fish; and
- (iii) no part of the tail cut forward of the posterior base of either the hindmost dorsal fin or the hindmost anal fin, whichever is nearest the caudal fin; and
- (iv) the epaxial line and horizontal septum present along the full length of the fillet; and
- (v) the hypaxial line present from the anus to the tail cut; and
- (vi) pin bones may (or may not) be removed; and
- (vii) the skin on

“fins” means,—

- (a) in relation to all spiny dogfish species, the state in which the head, body, and all internal organs, other than the pectoral fins and the caudal (tail) fin, have been discarded:
- (b) in relation to school shark, the state in which the head, body, and all internal organs, other than the pectoral fins and dorsal fins and either the caudal (tail) fin or the bottom lobe of the caudal (tail) fin, have been discarded:
- (c) in relation to rig, ghost shark, sixgill shark, sevengill shark, and elephant fish, the state in which the head, body, and all internal organs, other than the pectoral fins and anterior dorsal fin, have been discarded:

(d) in relation to black shark, blue shark, whaler shark, white shark, hammerhead shark, mako shark, porbeagle shark, and basking shark, the state in which the head, body, and all internal organs, other than the pectoral fins, dorsal fin(s) and caudal (tail) fin, have been discarded

“fish meal” means whole fish that has been rendered or cooked into a dried form

“gilled and gutted tail-off”, in relation to southern bluefin tuna, bigeye tuna, yellowfin tuna, pacific bluefin tuna and albacore tuna, means the state in which the viscera (heart, liver, gut, and associated organs), gills and caudal (tail) fin are removed, whether or not the operculae (gill covers), or dorsal, pelvic or anal fins have been removed

“gilled and gutted tail-on”, in relation to southern bluefin tuna, bigeye tuna, yellowfin tuna, pacific bluefin tuna and albacore tuna, means the state in which the viscera (heart, liver, gut, and associated organs), and gills are removed, whether or not the operculae (gill covers), or dorsal, pelvic or anal fins have been removed

“gutted” means the state in which only the internal organs of the body cavity have been removed, whether or not the gills have been removed

“headed and gutted” means,—

(a) in relation to any species or class of fish other than hoki, hake and ling, in addition to gutted, the state in which the head and that portion of the body immediately forward of the pectoral fin have been removed, whether or not the tail has been removed at a point behind the posterior base of the anal fin; and

(b) in relation to hoki, hake and ling, in addition to gutted, the state in which the head and that portion of the body immediately forward of the pectoral fin have been removed

“headed, gutted, and finned”, in relation to broadbill swordfish, means, in addition to gutted, the state in which—

(a) the head and that portion of the body immediately forward of the pectoral fins have been removed; and

(b) the gills have been removed; and

- (c) the tail has been removed at a point at or behind the caudal notch; and
- (d) the pectoral, dorsal, and anal fins have been removed

“headed, gutted and tailed” means, —

(a) in relation to hoki and ling, the body of a fish from which the head, gut, and tail have been removed with:

- (i) the anterior cut being a continuous straight line passing forward of both anterior pectoral fin insertions and both pectoral fins present; and
- (ii) the forward angle of the anterior cut not less than 90 degrees in relation to the longitudinal axis of the fish; and
- (iii) the tail removed. No part of the tail shall be cut forward of a line drawn perpendicular to the longitudinal axis of the fish where the vertical depth of the body of the fish is 60mm, or a line drawn perpendicular to the longitudinal axis of the fish at the anus, if the vertical depth of the body is less than 60mm at that line; and
- (iv) the skin on:

(b) in relation to hake, the body of a fish from which the head, gut and tail have been removed with:

- (i) the anterior cut being a continuous straight line passing forward of both anterior pectoral fin insertions and both pectoral fins present; and
- (ii) the forward angle of the anterior cut not less than 90 degrees with respect to the longitudinal axis of the fish; and
- (iii) the tail removed. No part of the tail cut shall be forward of the posterior base of the anal fin; and
- (iv) the skin-on

“horizontal septum” means the horizontal line of connective tissue running centrally along the length of a fish fillet and separating the muscle into the upper (epaxial) and lower (hypaxial) masses

“hypaxial line” means, in a fish fillet, a line drawn through the posterior angles of the ‘V’s’ formed by the myomeres in the lower (hypaxial) major muscle mass

“livers”, in relation to all species of shark, skate, or ray, means the state in which the head, body, and all internal organs, other than the liver, have been discarded

“longitudinal axis”, means—

(a) with respect to fish of the class *Osteichthyes*, means a straight line that passes through the tip of the snout (the anterior edge of the upper jaw, or the anterior-most part of the head if the jaw is subterminal) and the last vertebra, unless otherwise specified:

(b) with respect to fish of the class *Chondrichthyes*, means a straight line that passes through the tip of the snout and the first vertebra posterior to the second dorsal fin, unless otherwise specified

“minced, headed and gutted”, in relation to hoki, means the state in which—

(a) the fish has been headed and gutted; and

(b) the headed and gutted fish has been rendered by a machine into a minced form; and

(c) the skin and frame have been mealed

“minced, skin-off fillets” means,—

(a) in relation to hoki, the state in which the fish has been skin-off filleted and the skin-off fillets rendered by a machine into a minced form:

(b) in relation to southern blue whiting, the state in which the flesh has been removed from either side of the body of the fish from immediately behind the pectoral fin to the tail and where the skin has been removed from that flesh, and the skin-off fillets are rendered by a machine into a minced form

“myomeres” are segmentally arranged blocks of muscle in the bodies of fish. The term myotome is sometimes used as a synonym for myomere

“pin bones” means a small bone in the middle of the fish fillet (intermuscular bones) and the rib bones remaining at the anterior end of a fillet

“point of insertion of the fin” means the point along the body of a fish at which the front (anterior) or rear (posterior) edge of a fin emerges

“rock lobster tail” means that part of a rock lobster that remains after the head and carapace, including the internal organs and all appendages attached to the carapace, have been removed; and “scampi tail” has a corresponding meaning

“shucked or shelled”, in relation to shellfish, means shellfish that have had the shell removed, whether or not the viscera and gonads have been removed

“skin-off fillets” means:

(a) in relation to flatfish, being all members of the order *Pleuronectiformes*, a fillet with:

- (i) the anterior cut being immediately behind the pectoral fin insertion (or the bony gill cover in those species without a pectoral fin); and
- (ii) the tail cut behind the posterior base of the dorsal fin (or as far back as practicable in those species without a caudal fin); and
- (iii) the epaxial line present throughout the length of the fillet; and
- (iv) the hypaxial line present from the tail cut of the fillet to the anus; and
- (v) the fillet may be divided along the horizontal septum; and
- (vi) all pin bones and skin removed:

(b) in relation to rattails (being all fish in the family *Macrouridae*), and eels (being all fish in the Order *Anguilliformes*), a fillet with:

- (i) the anterior cut being a continuous straight line passing immediately behind the pectoral fin insertion; and
- (ii) the forward angle of the anterior cut not less than 90 degrees with respect to the longitudinal axis of the fish; and
- (iii) no part of the tail cut forward of a line drawn perpendicular to the longitudinal axis of the fish where the vertical depth of the body of the fish is 60mm, or a line drawn perpendicular to the longitudinal axis of the fish at the anus, if the vertical depth of the body is less than 60mm at that line; and
- (iv) the epaxial line and horizontal septum present along the full length of the fillet; and
- (v) the hypaxial line present from the anus to the posterior cut; and

(vi) the skin removed:

(c) in relation to all species of sharks and ghost sharks (including elephant fish), a fillet with:

- (i) the anterior cut being a continuous straight line passing immediately behind the pectoral fin insertion; and
- (ii) the forward angle of the anterior cut not less than 90 degrees in relation to the longitudinal axis of the fish; and
- (iii) no part of the tail cut forward of the posterior base of the anal fin, or in ghost sharks, elephant fish and those species without an anal fin, forward of the posterior base of the second dorsal fin; and
- (iv) the horizontal septum and epaxial line present along the full length of the fillet; and
- (v) the hypaxial line present from the anus to the posterior cut; and
- (vi) the skin removed:

(d) in relation to all species of finfish not covered in paragraphs (a) to (c), a fillet with:

- (i) the anterior cut being a continuous straight line passing immediately behind the pectoral fin insertion; and
- (ii) the forward angle of the anterior cut not less than 90 degrees in relation to the longitudinal axis of the fish; and
- (iii) no part of the tail cut forward of the posterior base of either the hindmost dorsal fin or the hindmost anal fin, whichever is nearer the caudal fin; and
- (iv) the epaxial line and horizontal septum present along the full length of the fillet; and
- (v) the hypaxial line present from the anus to the posterior cut; and
- (vi) the skin removed

“skin-off trimmed fillets” means, —

- (a) in relation to ling, the state in which the flesh has been removed from either side of the body of the fish from immediately behind the pectoral fin, with all parts of the ventral fins removed, the bellyflap partially or totally

removed, or the tail width greater than 40 mm, and the flesh free of fins and bones, and where the skin has been removed from that flesh:

(b) in relation to hake and southern blue whiting, the state in which the flesh has been removed from either side of the body of the fish from immediately behind the head or pectoral fin to the tail, with all parts of the ventral or pelvic fin removed, and all parts of the pectoral fin removed, and all of the gut and black membrane removed from the flesh by trimming, and partial or complete removal of the bellyflap, and the flesh free of fins, bones, and heavy bloodspots or bruises by trimming, and where the skin has been removed from the flesh:

(c) in relation to hoki, the state in which the flesh has been removed from either side of the body of the fish from immediately behind the pectoral fin to the tail, with all parts of the ventral or pelvic fin removed, and all parts of the pectoral fin removed, and all of the gut and black membrane removed from the flesh by trimming, and partial or complete removal of the bellyflap and the flesh free of fins, bones, and heavy bloodspots or bruises by trimming, and where the skin has been removed from the flesh

“skin-off untrimmed fillets”, in relation to ling, means, —

- (i) the anterior cut being a continuous straight line passing immediately behind the pectoral fin insertion; and
- (ii) the forward angle of the anterior cut not less than 90 degrees with respect to the longitudinal axis of the fish; and
- (iii) no part of the tail cut forward of a line drawn perpendicular to the longitudinal axis of the fish where the vertical depth of the body of the fish is 60mm, or a line drawn perpendicular to the longitudinal axis of the fish at the anus, if the vertical depth of the body is less than 60mm at that line; and
- (iii) the dorsal and ventral cuts made adjacent to the dorsal and ventral midlines of the fish; and
- (iv) the hypaxial and epaxial lines present along the full length of the fillet; and
- (v) the skin removed

skin-on trimmed fillets means,—

(a) in relation to hoki, a fillet with:

- (i) the anterior cut being a continuous straight line passing immediately behind the pectoral fin insertion; and
- (ii) the forward angle of the anterior cut not less than 90 degrees in relation to the longitudinal axis of the fish; and
- (iii) no part of the tail cut forward of a line drawn perpendicular to the longitudinal axis of the fish where the vertical depth of the body of the fish is 60mm, or a line drawn perpendicular to the longitudinal axis of the fish at the anus, if the vertical depth of the body is less than 60mm at that line; and
- (iv) the epaxial line and horizontal septum present along the full length of the fillet; and
- (v) the hypaxial line present from the anus to the posterior cut; and
- (vi) the skin on:

(b) in relation to ling, a fillet with:

- (i) the anterior cut being a continuous straight line passing immediately behind the pectoral fin insertion; and
- (ii) the forward angle of the anterior cut not less than 90 degrees in relation to the longitudinal axis of the fish; and
- (iii) no part of the tail cut forward of a line drawn perpendicular to the longitudinal axis of the fish where the vertical depth of the body of the fish is 60mm, or a line drawn perpendicular to the longitudinal axis of the fish at the anus, if the vertical depth of the body is less than 60mm at that line; and
- (iv) the epaxial line and horizontal septum present along the full length of the fillet; and
- (v) the hypaxial line present from the anus to the posterior cut; and
- (vi) the skin on

“skin-on untrimmed fillets” in relation to hoki and ling, means a fillet with:

- (i) the anterior cut being a continuous straight line passing immediately behind the pectoral fin insertion; and

- (ii) the forward angle of the anterior cut not less than 90 degrees in relation to the longitudinal axis of the fish; and
- (iii) no part of the tail cut forward of a line drawn perpendicular to the longitudinal axis of the fish where the vertical depth of the body of the fish is 60mm, or a line drawn perpendicular to the longitudinal axis of the fish at the anus, if the vertical depth of the body is less than 60mm at that line; and
- (iv) the dorsal and ventral cuts being made adjacent to the dorsal and ventral midlines of the fish; and
- (v) the hypaxial and epaxial lines present along the full length of the fillet; and
- (vi) the skin on

“surimi” or fish paste means a processed form of fish that has been headed and gutted, skinned, deboned, minced, and washed, whether or not it has been chemically stabilised

“tentacles”, in relation to squid or octopus, means the state in which the head, mantle and all internal organs have been removed and discarded

“ventral midline” means the line where the medial plane intersects the ventral surface of the body

“wet fins”, in all cases of blue, mako and porbeagle shark, means the state in which the head, body and all internal organs, other than the pectoral fins, dorsal fin and the lower lobe of the caudal fin have been discarded, prior to any drying or other processing of the pectoral fins, dorsal fin and the lower lobe of the caudal fin

“wings”, in relation to skates and rays, means the pectoral fins severed from the body by a cut no further back than the spiracle, proceeding parallel to the edge of the gill openings, then proceeding down the side of the gut cavity, and exiting at the joint between the pectoral fin (being the wing flap) and the pelvic fin (being the next lobe on the body), and the skin on.

4. **Removal of parasites** - For any fillet state in this Notice, parasites may be removed.

5. **Conversion factors**—
 - (1) The conversion factors specified in Parts 1 and 2 of Schedule 2 in relation to any specified species or classes of fish are the conversion factors for those species or classes of fish, and are to be used to convert the weight of fish in the defined state to greenweight (eg, 1 tonne of alfonsino fillets is equivalent to 2.3 tonnes greenweight alfonsino).
 - (2) Where any fish is processed to more than 1 defined state but less than another defined state, the numerically larger of the conversion factors specified in respect of those defined states is to be applied in respect of that fish.

6. **References to codes** – In Schedule 1 of this notice, the references to the landed state codes on the first line of each illustration, are references to the landed state codes for sole or principal landed states as set out in Part 3 of Schedule 3 of the Fisheries (Reporting) Regulations 2001.

7. **Illustrations**-
 - (1) Schedule 1 Part 1 sets out an illustration to guide the definition of dressed elephant fish.
 - (2) Schedule 1 Part 2 sets out an illustration to guide the definition of dressed frostfish.
 - (3) Schedule 1 Part 3 sets out an illustration to guide the definition of dressed hake.
 - (4) Schedule 1 Part 4 sets out an illustration to guide the definition of dressed hoki.
 - (5) Schedule 1 Part 5 sets out an illustration to guide the definition of dressed ling.
 - (6) Schedule 1 Part 6 sets out an illustration to guide the definition of dressed orange roughy.
 - (7) Schedule 1 Part 7 sets out an illustration to guide the definition of dressed school shark.

(8) Schedule 1 Part 8 sets out an illustration to guide the definition of headed, gutted and tailed hoki.

(9) Schedule 1 Part 9 sets out an illustration to guide the definition of headed, gutted and tailed ling.

(10) Schedule 1 Part 10 sets out an illustration to guide the definition of skin-off fillets for school shark.

(11) Schedule 1 Part 11 sets out an illustration to guide the definition of skin-on trimmed fillets for hoki.

(12) Schedule 1 Part 12 sets out an illustration to guide the definition of skin-on trimmed fillets for ling.

(13) Schedule 1 Part 13 sets out an illustration to guide the definition of skin-on untrimmed fillets for hoki.

(14) Schedule 1 Part 14 sets out an illustration to guide the definition of skin-on untrimmed fillets for ling.

(15) Schedule 1 Part 15 sets out an illustration to guide the definition of skate wings.

(16) If there is any inconsistency between the illustrations in Schedule 1 and the corresponding definitions, the definitions prevail.

8. **Revocation**— The Fisheries (Conversion Factors) Notice 2000 (SR 2000/170) is revoked.