



# New Zealand Gazette

OF THURSDAY, 3 NOVEMBER 2005

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WELLINGTON: FRIDAY, 4 NOVEMBER 2005 — ISSUE NO. 184

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## MINISTRY OF FISHERIES

PURSUANT TO THE FISHERIES ACT 1996

**Fisheries (Conversion Factors) Notice 2005 (No. F350)**

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
  - (v) 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 frostoffish.
- (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 (S.R. 2000/170) is revoked.

# SCHEDULES

## SCHEDULE 1

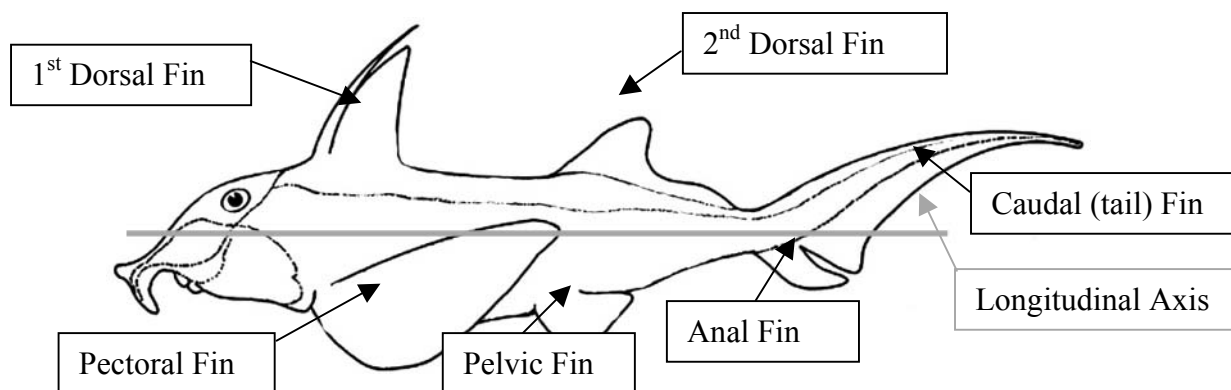
### ILLUSTRATIONS

Clause 6

#### PART 1

Elephant Fish (*Callorhynchus milii*)

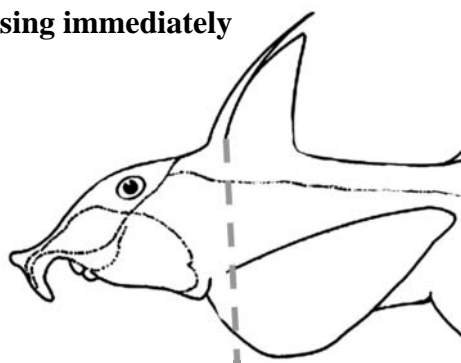
Dressed (DRE)



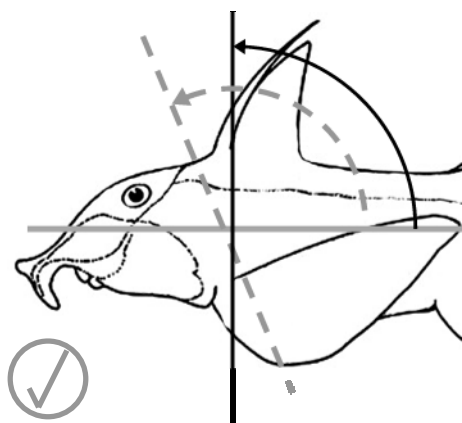
The body of a fish from which the head, gut, and fins have been removed with:

(i) the anterior cut being a continuous straight line passing immediately behind the posterior insertions of both pectoral fins

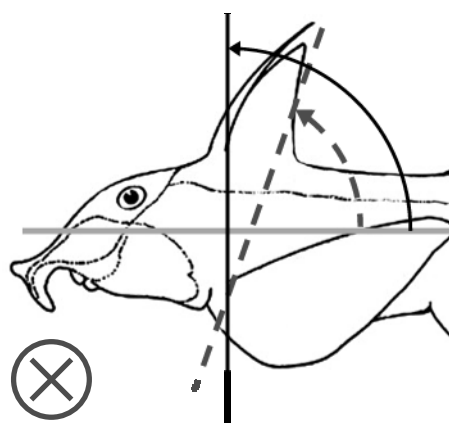
(The posterior insertion of the pectoral fin means the point along the body of a fish at which the rear (posterior) edge of the pectoral fin emerges.)



(ii) the forward angle of the anterior cut not less than 90 degrees in relation to the longitudinal axis of the fish



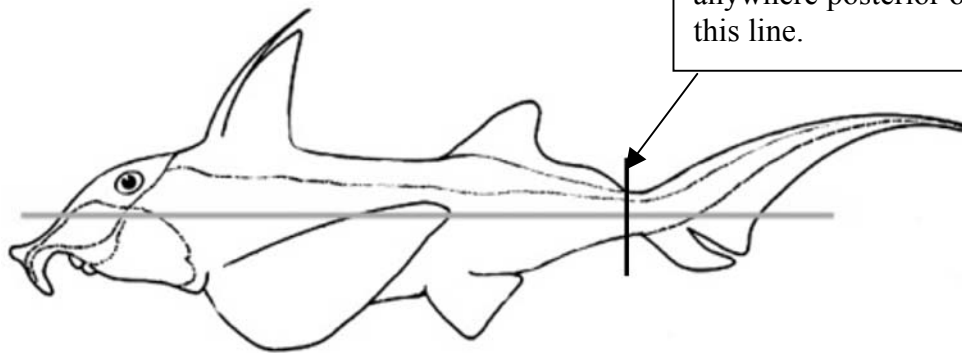
Acceptable: Forward angle greater than 90°



Not acceptable: Forward angle less than 90°

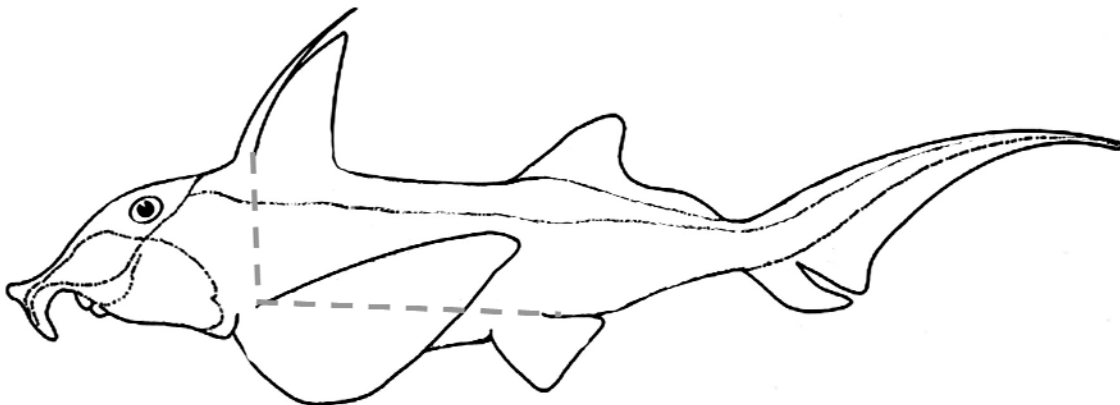


**(iii) no part of the tail cut forward of the posterior base of the second dorsal fin**

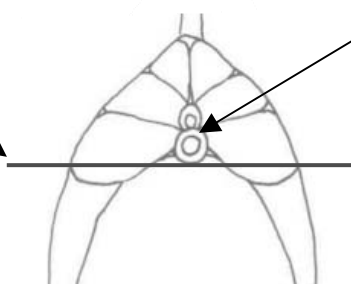


The tail can be removed anywhere posterior of (behind) this line.

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



No part of belly-flap cut to be above this line



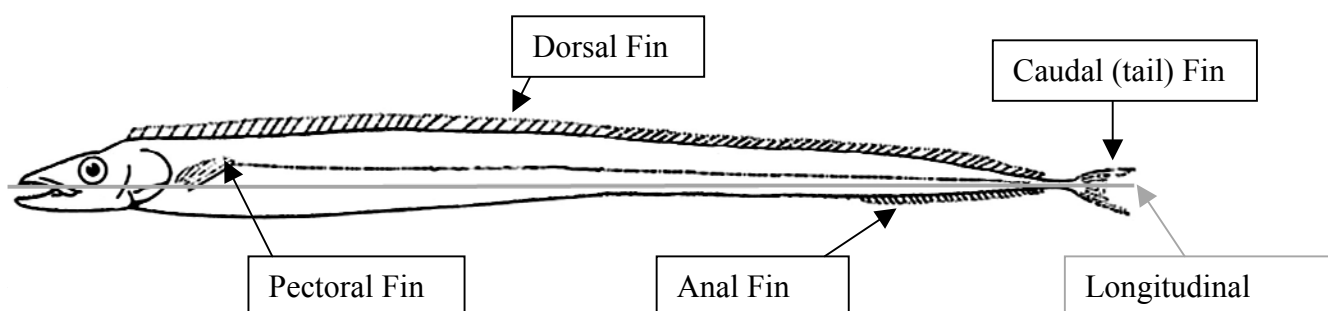
Backbone

Cross-section

## PART 2

Frostfish (*Lepidopus caudatus*)

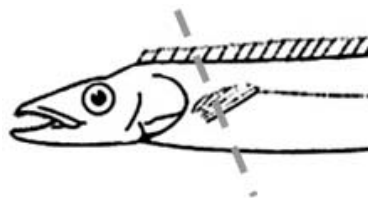
Dressed (DRE)



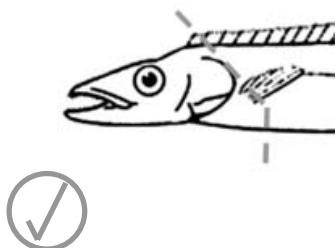
The body of a fish from which the head and gut have been removed with:

(i) the anterior cut being a continuous straight line passing immediately behind the posterior insertions of both pectoral fins

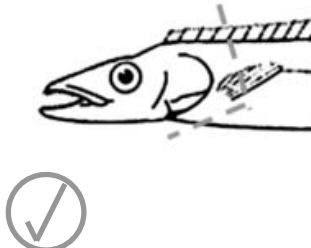
*(The posterior insertion of the pectoral fin means the point along the body of a fish at which the rear (posterior) edge of the pectoral fin emerges.)*



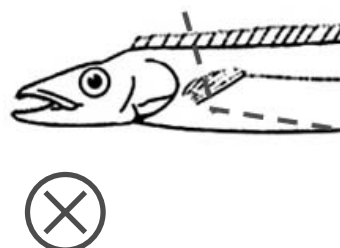
However, a variation to the straight cut that recovers more of the fish is acceptable.



Acceptable

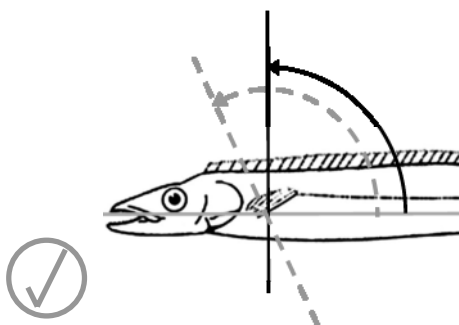


Acceptable

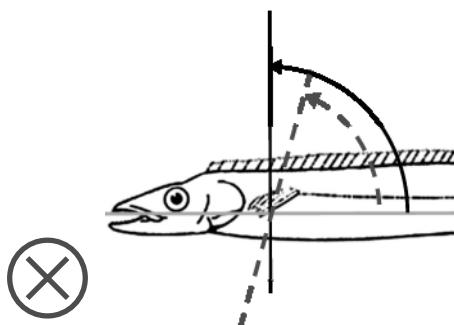


Not acceptable

(ii) the forward angle of the anterior cut not less than 90 degrees in relation to the longitudinal axis of the fish

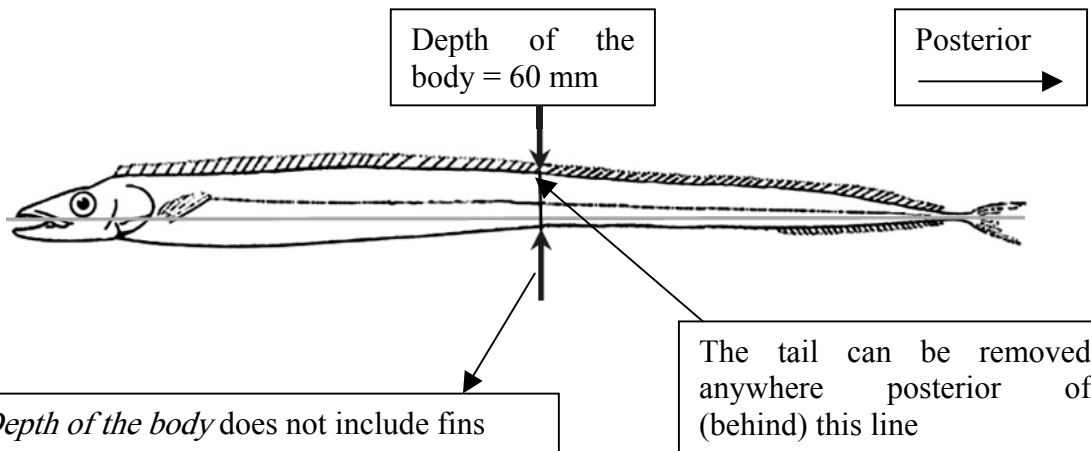


Acceptable: Forward angle greater than 90°



Not acceptable: Forward angle less than 90°

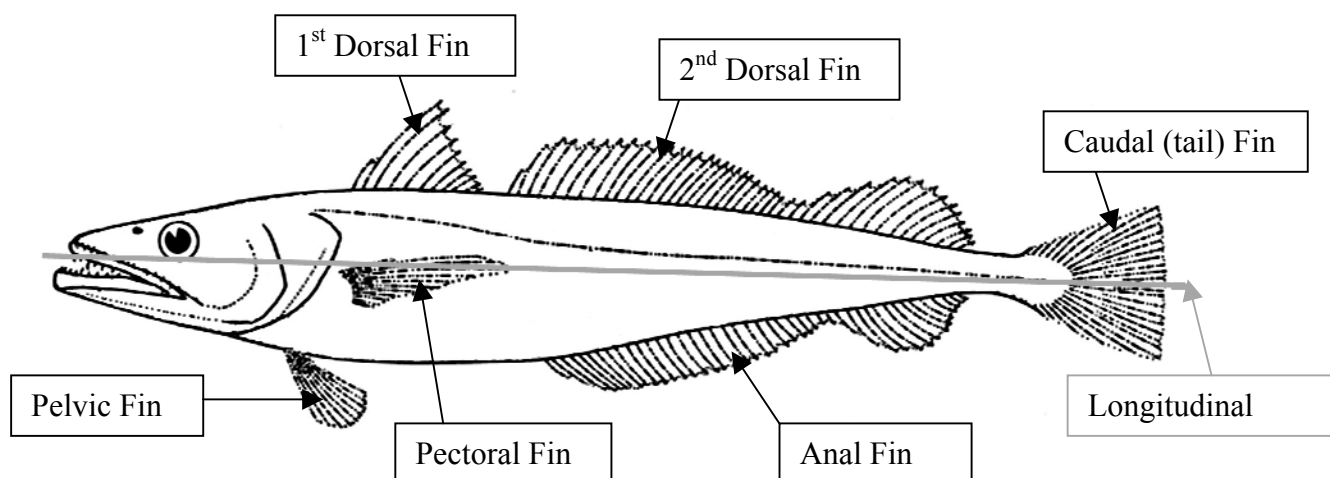
(iii) no part of the tail cut forward of a line drawn perpendicular to the longitudinal axis of the fish where the vertical depth of the body of the fish is 60 mm



## PART 3

Hake (*Merluccius australis*)

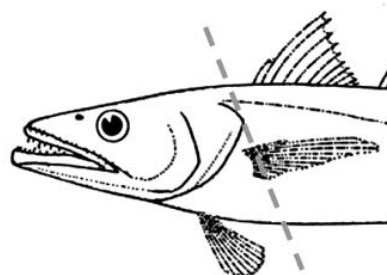
Dressed (DRE)



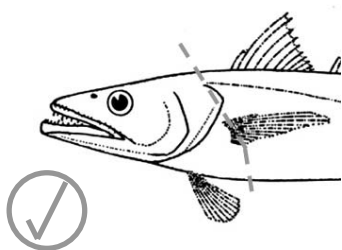
The body of a fish from which the head and gut have been removed with:

**(i) the anterior cut being a continuous straight line passing immediately behind the posterior insertions of both pectoral fins**

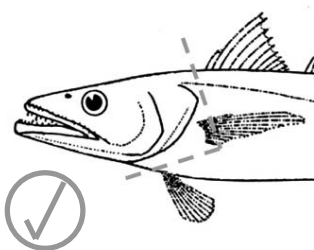
*(The posterior insertion of the pectoral fin means the point along the body of a fish at which the rear (posterior) edge of the pectoral fin emerges.)*



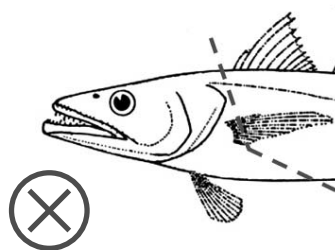
*However, a variation to the straight cut that recovers more of the fish is acceptable.*



*Acceptable*

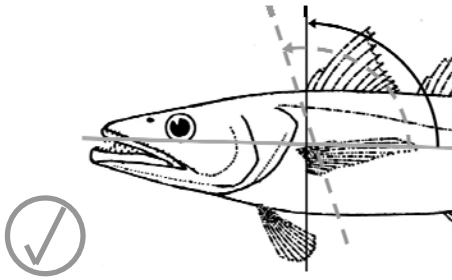


*Acceptable*

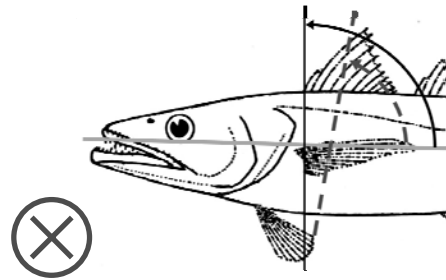


*Not acceptable*

(ii) the forward angle of the anterior cut not less than 90 degrees in relation to the longitudinal axis of the fish

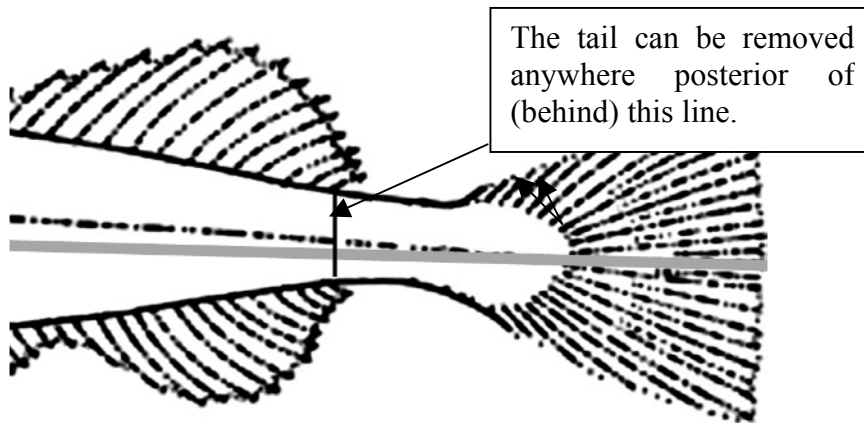


*Acceptable: Forward angle greater than 90°*



*Not acceptable: Forward angle less than 90°*

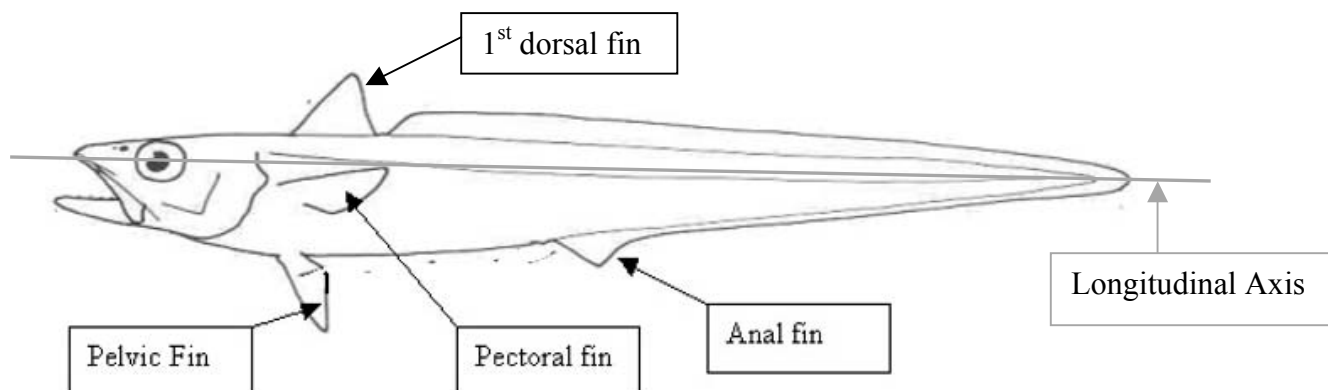
(iii) no part of the tail cut shall be forward of the posterior base of the anal fin



## PART 4

Hoki (*Macruronus novaezelandiae*)

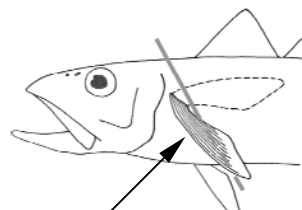
Dressed (DRE)



The body of a fish from which the head and gut have been removed with:

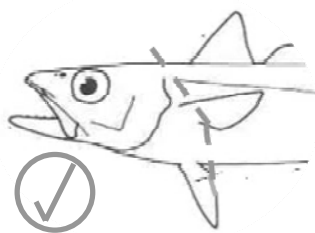
(i) the anterior cut being a continuous straight line passing immediately behind the posterior insertions of both pectoral fins

*(The posterior insertion of the pectoral fin means the point along the body of a fish at which the rear (posterior) edge of the pectoral fin emerges.)*

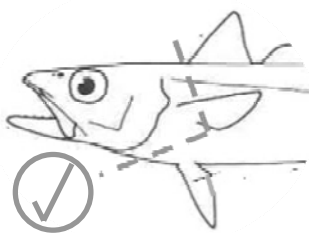


Pectoral fin folded forward to show posterior insertion

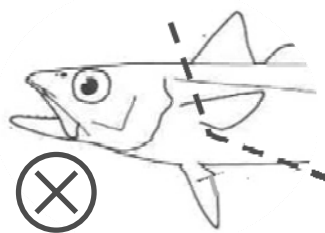
*However, a variation to the straight cut that recovers more of the fish is acceptable.*



Acceptable

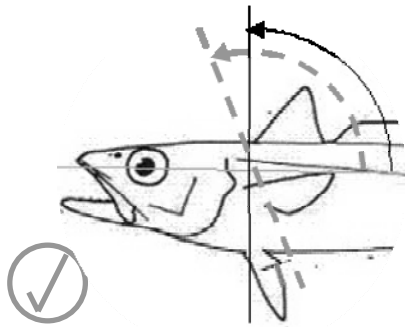


Acceptable

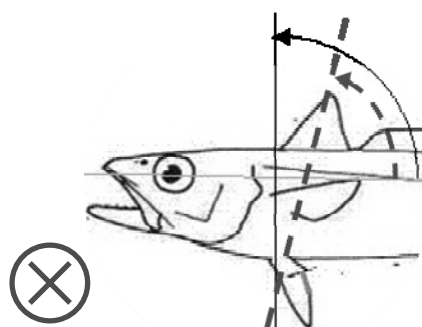


Not acceptable

(ii) the forward angle of the anterior cut not less than 90 degrees in relation to the longitudinal axis of the fish

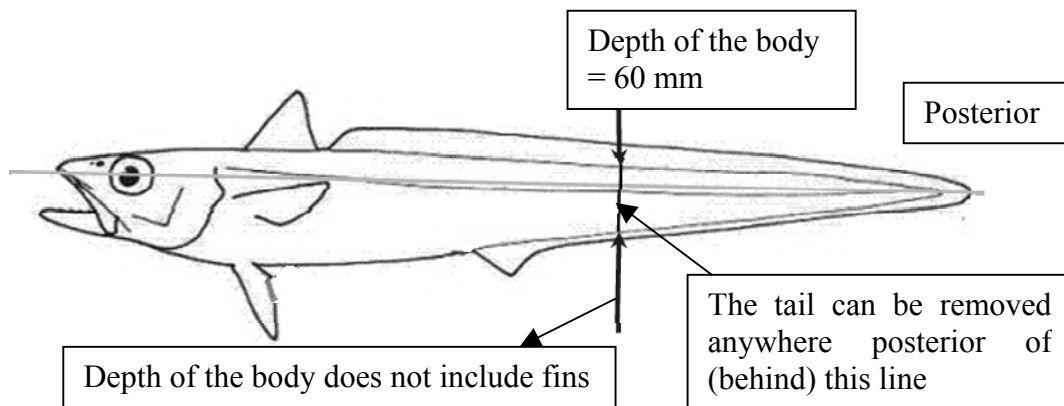


*Acceptable: Forward angle greater than 90°*

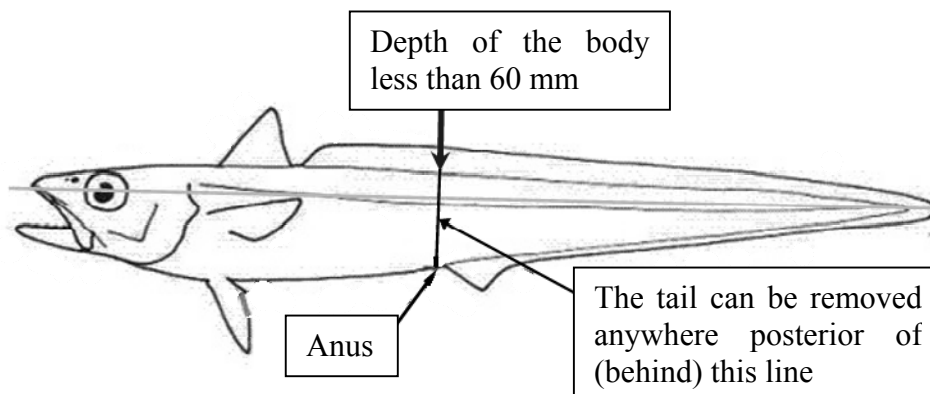


*Not acceptable: Forward angle less than 90°*

(iii) no part of the tail cut shall be forward of a line drawn perpendicular to the longitudinal axis of the fish where the vertical depth of the body of the fish is 60 mm



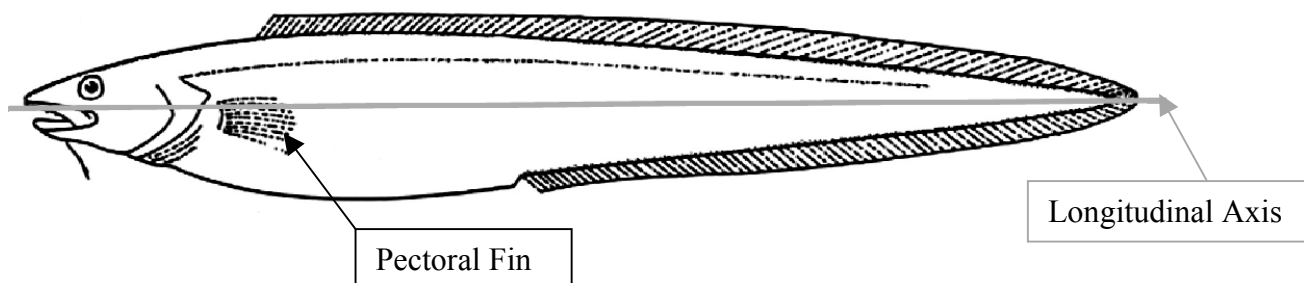
or a line drawn perpendicular to the longitudinal axis of the fish at the anus, if the vertical depth of the body is less than 60 mm at that line



## PART 5

Ling (*Genypterus blacodes*)

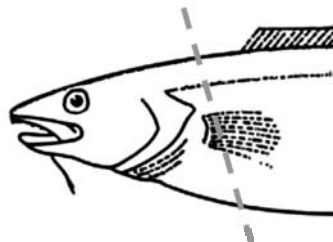
Dressed (DRE)



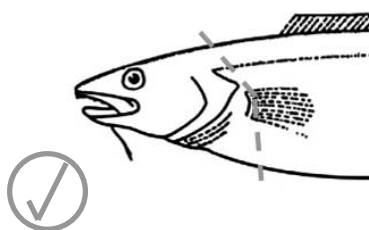
The body of a fish from which the head, gut have been removed with:

(i) the anterior cut being a continuous straight line passing immediately behind the posterior insertions of both pectoral fins

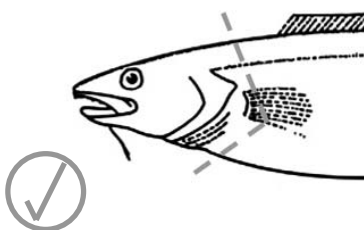
*The posterior insertion of the pectoral fin means the point along the body of a fish at which the rear (posterior) edge of the pectoral fin emerges.)*



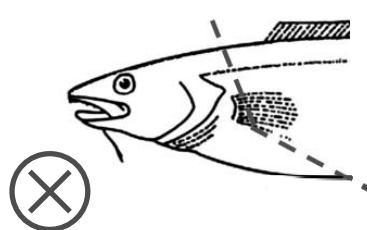
*However, a variation to the straight cut that recovers more of the fish is acceptable, ie, the head cut is between the specifications for the GUT and HGT states.*



*Acceptable  
(Between GUT and HGT)*



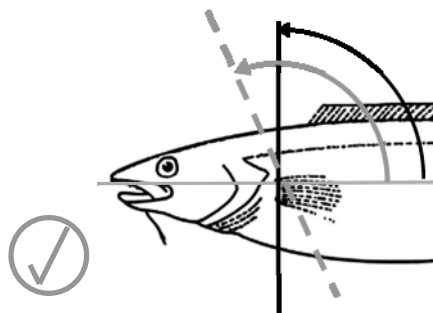
*Acceptable  
(Between GUT and HGT)*



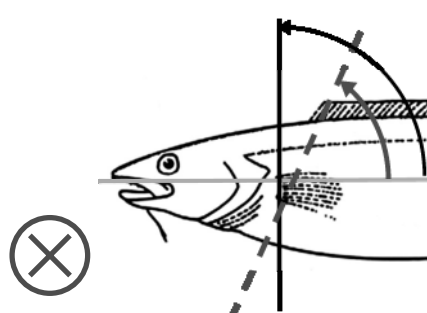
*Not acceptable  
(Processed beyond DRE)*



(ii) the forward angle of the anterior cut not less than 90 degrees in relation to the longitudinal axis of the fish

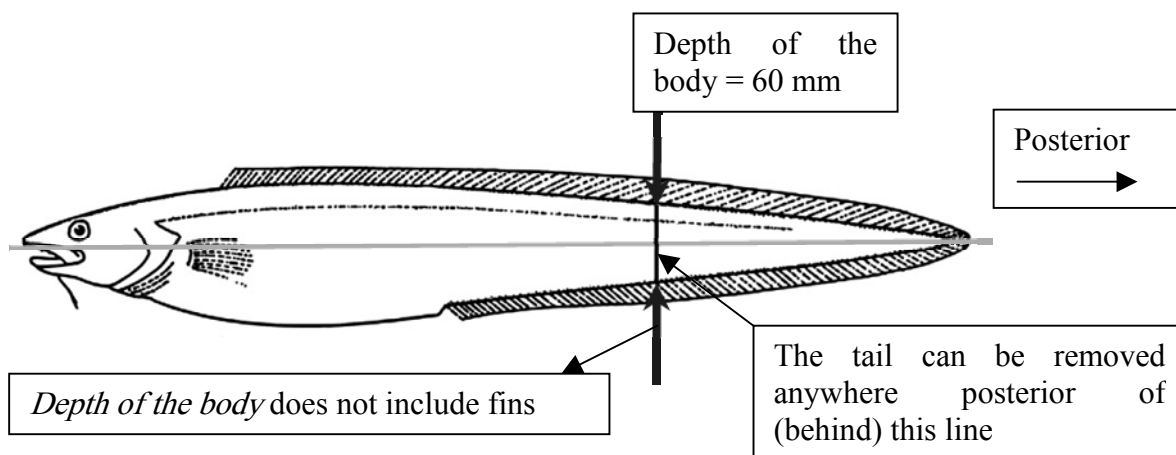


*Acceptable: Forward angle greater than 90°*

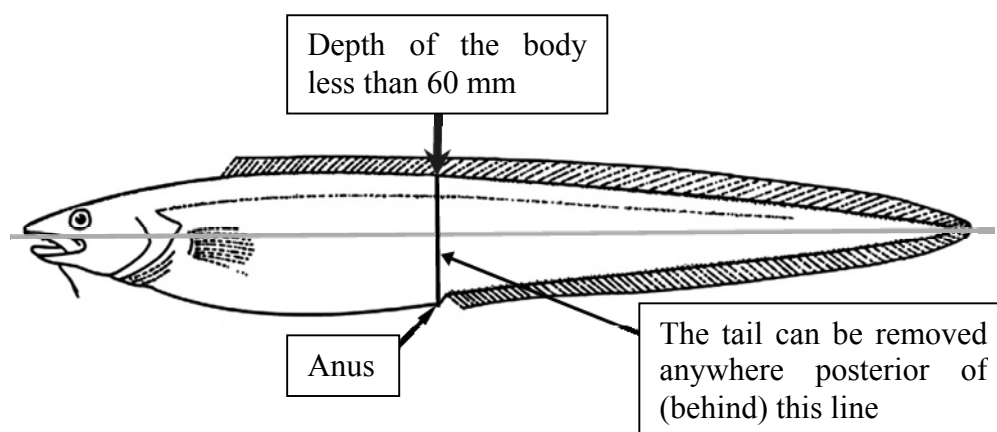


*Not acceptable: Forward angle less than 90°*

(iii) no part of the tail cut shall be forward of a line drawn perpendicular to the longitudinal axis of the fish where the vertical depth of the body of the fish is 60 mm

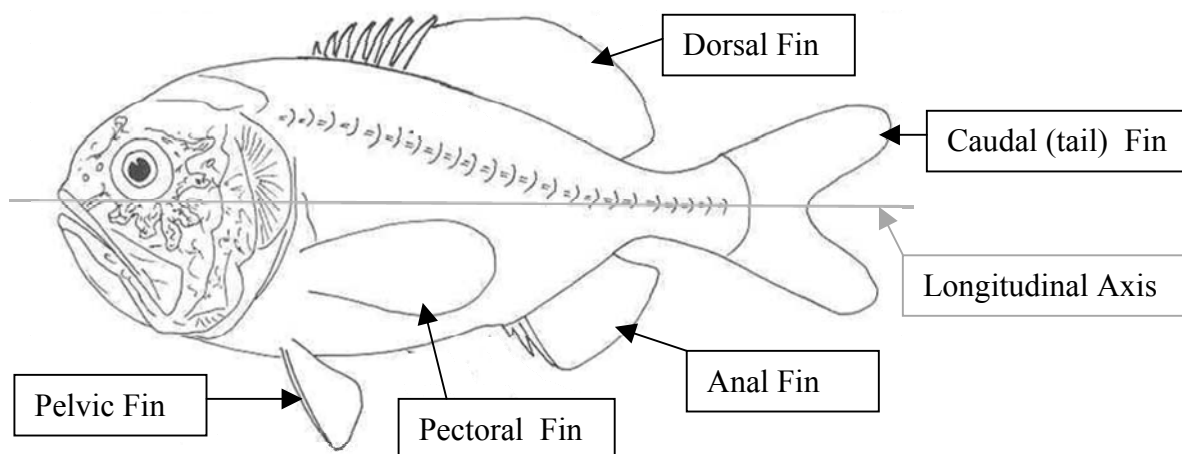


or a line drawn perpendicular to the longitudinal axis of the fish at the anus, if the vertical depth of the body is less than 60 mm at that line



## PART 6

Orange Roughy ( <i>Hoplostethus atlanticus</i> )	Dressed (DRE)
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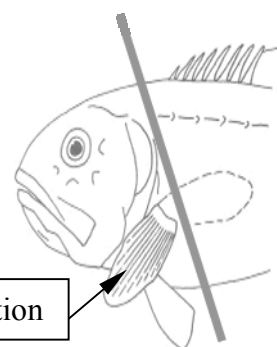


The body of a fish from which the head and gut have been removed with:

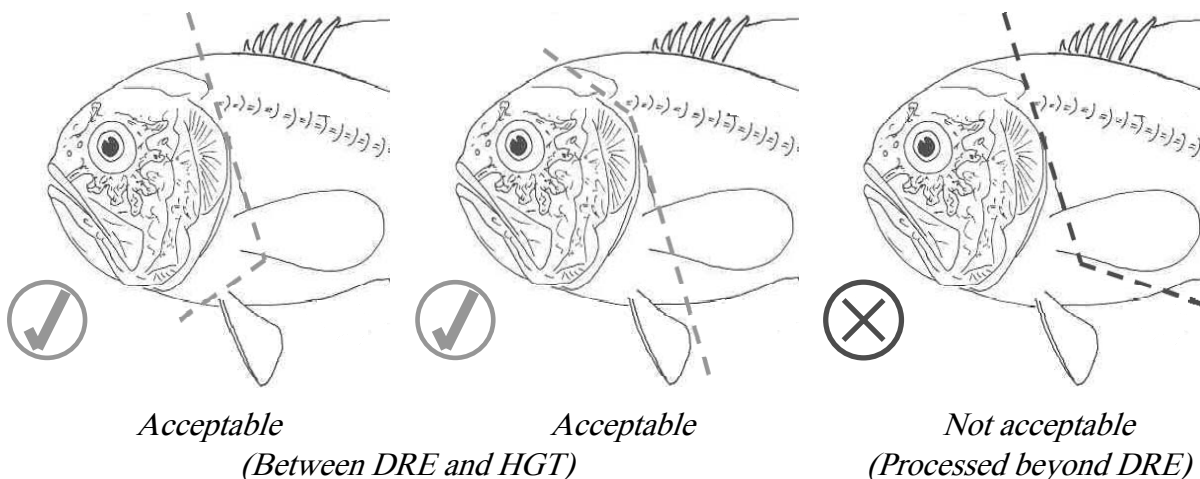
(i) the anterior cut being a continuous straight line passing immediately behind the posterior insertions of both pectoral fins

(The posterior pectoral fin insertion means the point along the body of a fish at which the rear (posterior) edge of the pectoral fin emerges.)

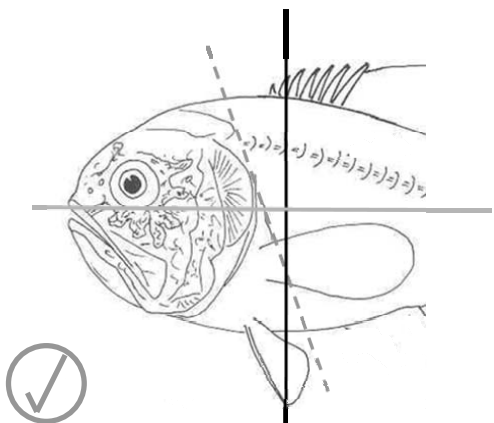
Pectoral fin folded forward to show posterior insertion



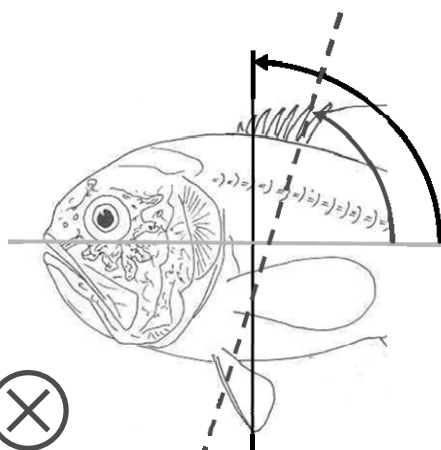
However, a variation to the straight cut that recovers more of the fish is acceptable, i.e. the processed fish is between the dressed (DRE) and headed, gutted and tailed (HGT) states.



(ii) the forward angle of the anterior cut not less than 90 degrees in relation to the longitudinal axis of the fish

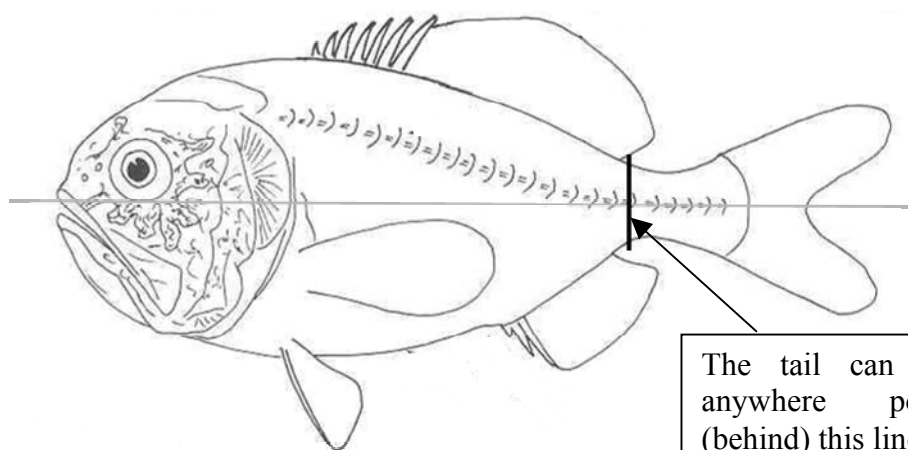


*Acceptable: Forward angle greater than 90°*



*Not acceptable: Forward angle less than 90°*

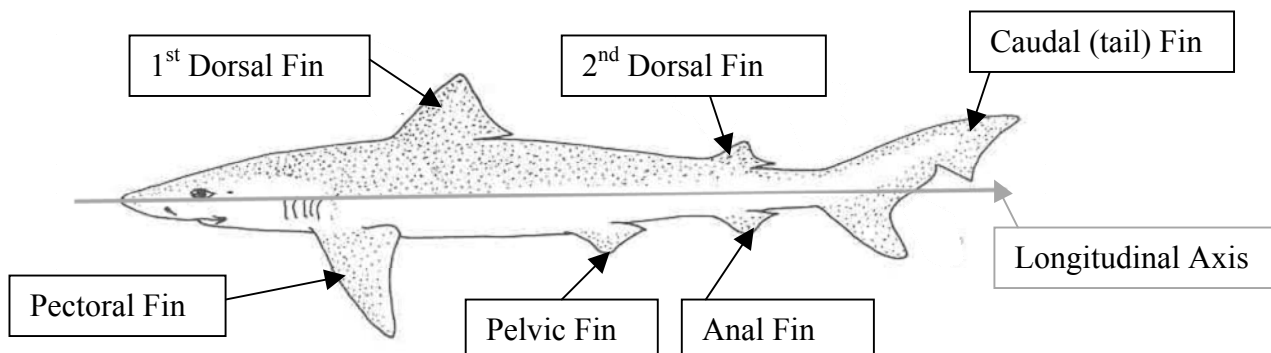
(iii) no part of the tail cut shall be forward of the posterior base of either the hindmost dorsal fin or the hindmost anal fin, whichever is nearer the caudal fin



Posterior  
→

The tail can be removed anywhere posterior of (behind) this line

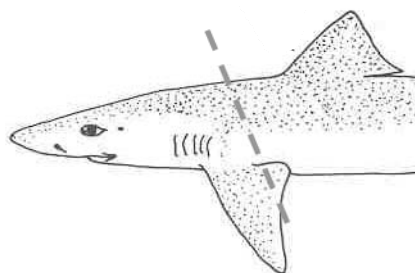
## PART 7

**School Shark** (*Galeorhinus galeus*)**Dressed** (DRE)

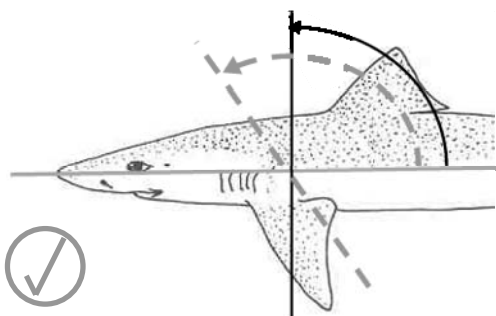
The body of a fish from which the head, gut, and fins have been removed with:

(i) the anterior cut being a continuous straight line passing immediately behind the posterior insertions of both pectoral fins

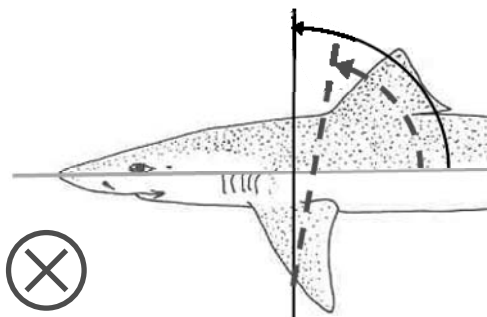
*(The posterior insertion of the pectoral fin means the point along the body of a fish at which the rear (posterior) edge of the pectoral fin emerges.)*



(ii) the forward angle of the anterior cut not less than 90 degrees in relation to the longitudinal axis of the fish

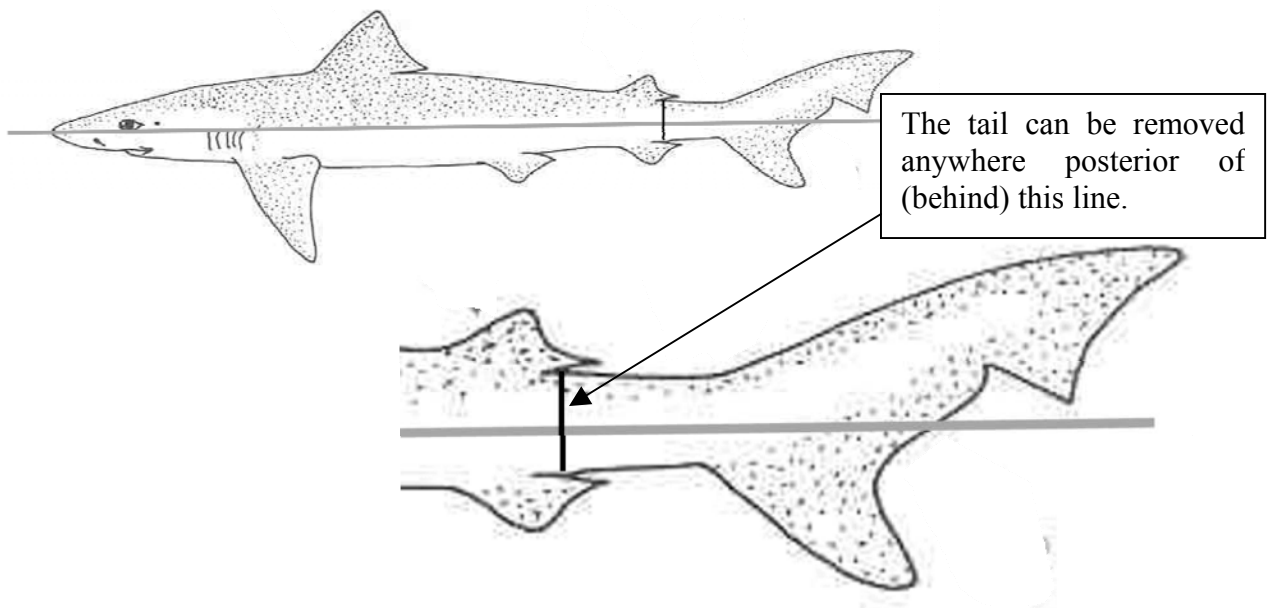


*Acceptable: Forward angle greater than 90°*

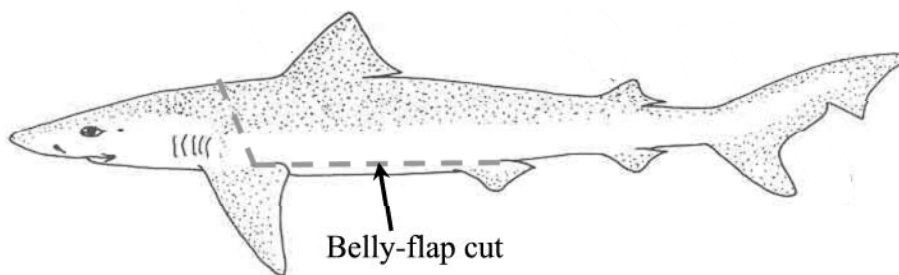


*Not acceptable: Forward angle less than 90°*

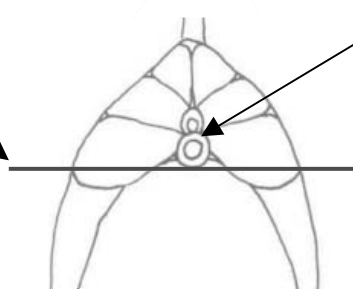
(iii) no part of the tail cut forward of the posterior base of the anal fin



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



No part of belly-flap cut to be above this line



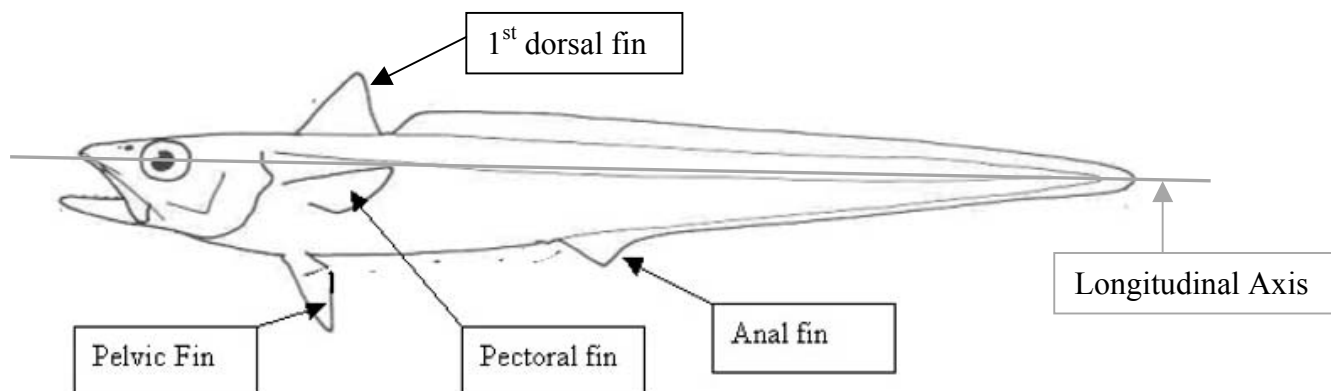
Backbone

Cross-section

## PART 8

Hoki (*Macruronus novaezelandiae*)

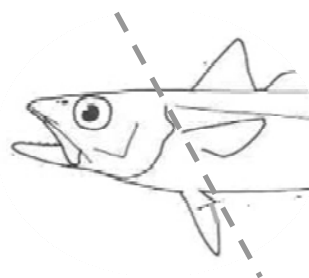
Headed, gutted and tailed (HGT)



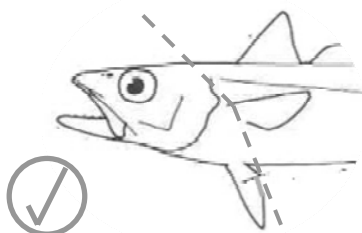
The body of a fish from which the head, gut and tail have been removed with:

(i) the anterior cut being a continuous straight line passing forward of both anterior pectoral fin insertions and both pectoral fins present

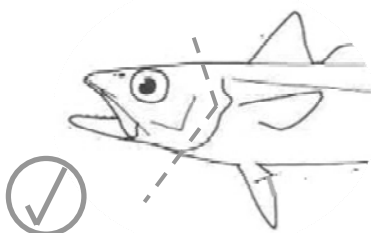
*(The anterior pectoral fin insertion means the point along the body of a fish at which the front (anterior) edge of the pectoral fin emerges.)*



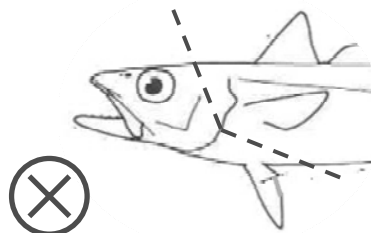
However, a variation to the straight cut that recovers more of the fish is acceptable, i.e. the processed fish is between the gutted and HGT states.



Acceptable  
(Between GUT and HGT)

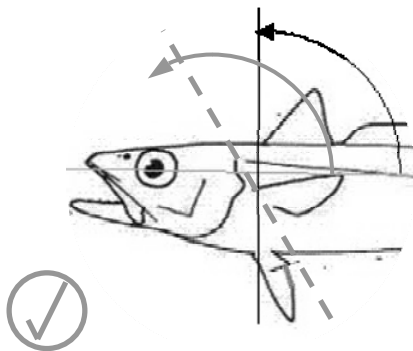


Acceptable

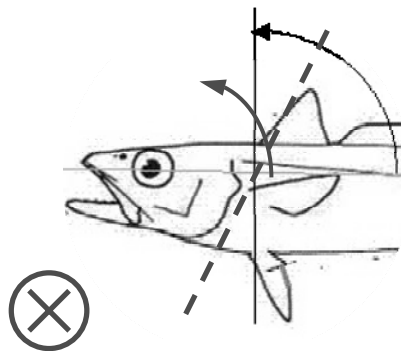


Not acceptable  
(Processed beyond HGT)

(ii) the forward angle of the anterior cut not less than 90 degrees in relation to the longitudinal axis of the fish

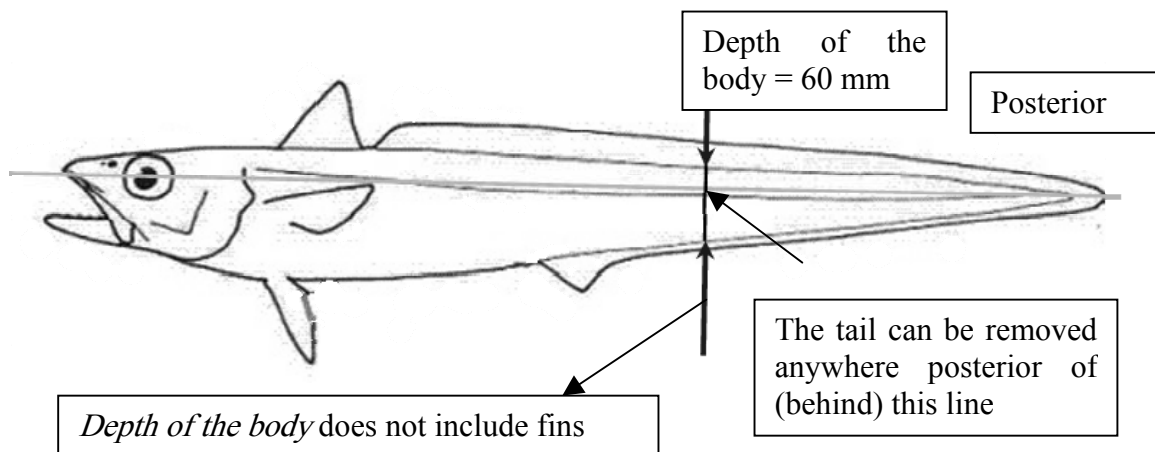


*Acceptable: Forward angle greater than 90°*

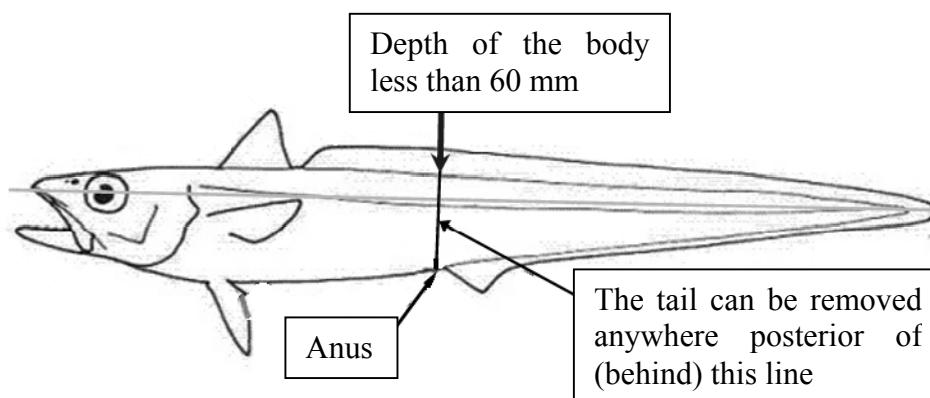


*Not acceptable: Forward angle less than 90°*

(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 60 mm



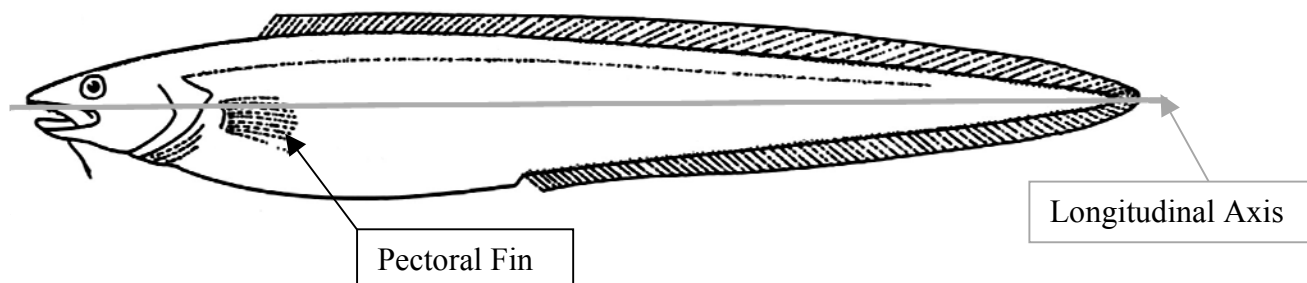
or a line drawn perpendicular to the longitudinal axis of the fish at the anus, if the vertical depth of the body is less than 60mm at that line



## PART 9

Ling (*Genypterus blacodes*)

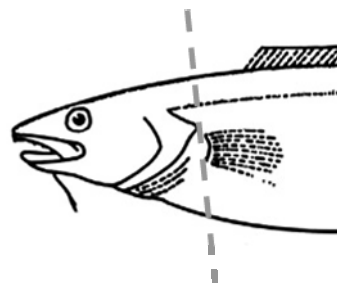
Headed, gutted and tailed (HGT)



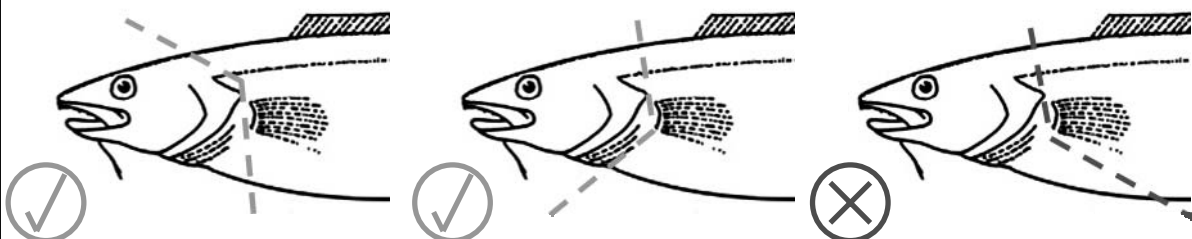
The body of a fish from which the head, gut and tail have been removed with:

(i) the anterior cut being a continuous straight line passing forward of both anterior pectoral fin insertions and both pectoral fins present

(The anterior pectoral fin insertion means the point along the body of a fish at which the front (anterior) edge of the pectoral fin emerges.)



However, a variation to the straight cut that recovers more of the fish is acceptable, i.e. the processed fish is between the gutted and HGT states.



Acceptable

(Between GUT and HGT)

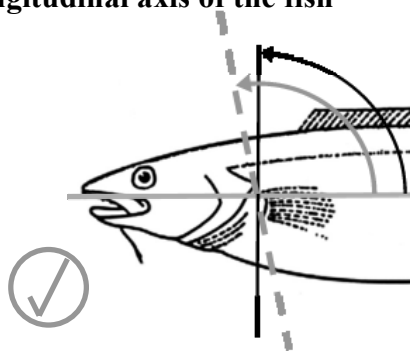
Acceptable

Not acceptable

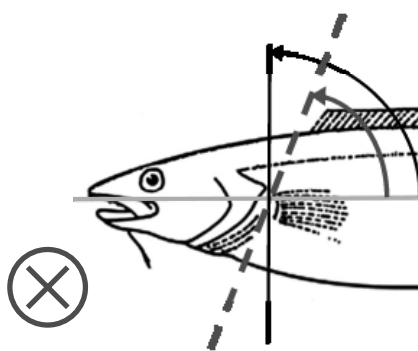
(Processed beyond HGT)



(ii) the forward angle of the anterior cut not less than 90 degrees in relation to the longitudinal axis of the fish

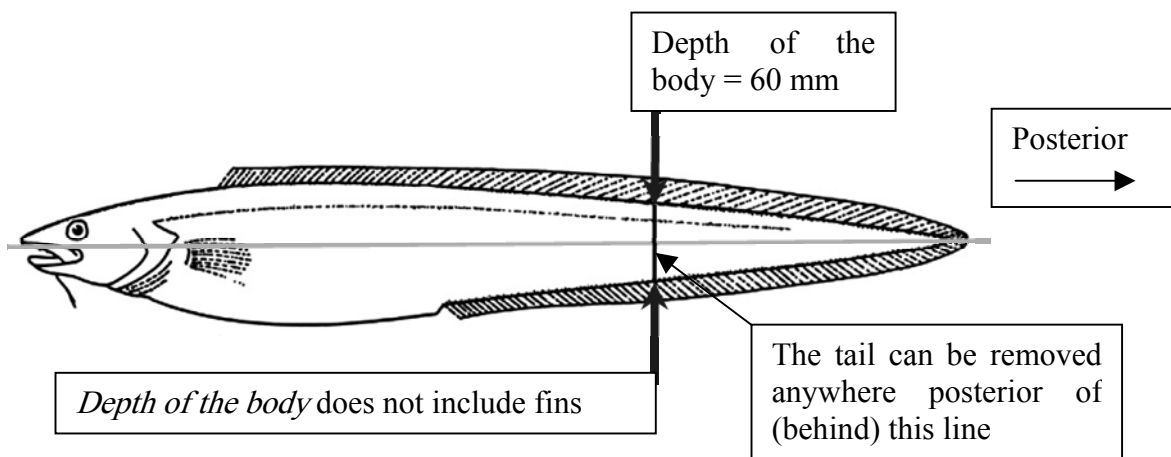


*Acceptable: Forward angle greater than 90°*

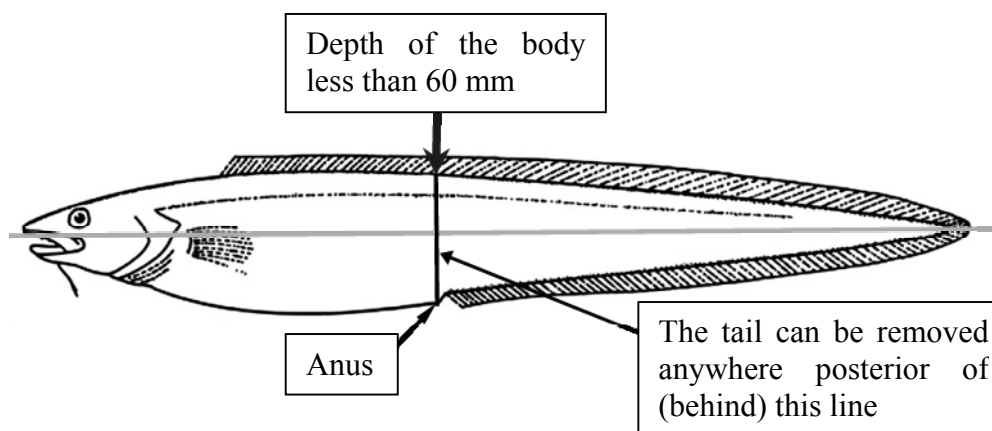


*Not acceptable: Forward angle less than 90°*

(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 60 mm



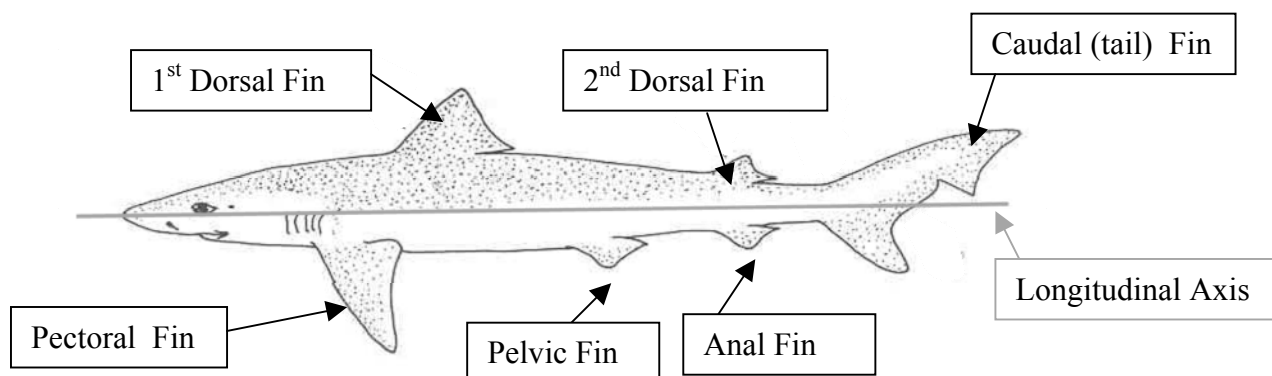
or a line drawn perpendicular to the longitudinal axis of the fish at the anus, if the vertical depth of the body is less than 60 mm at that line



## PART 10

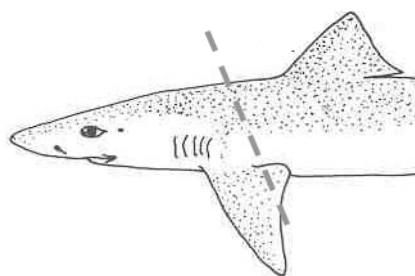
School Shark (*Galeorhinus galeus*)

SKF Skin-off fillet

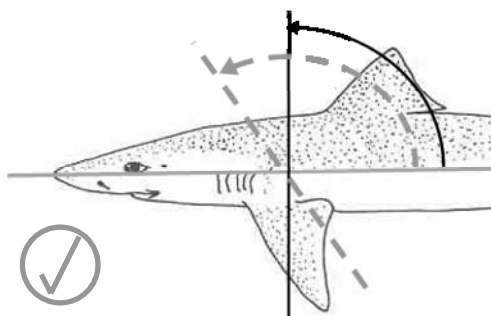
**A fillet with:**

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

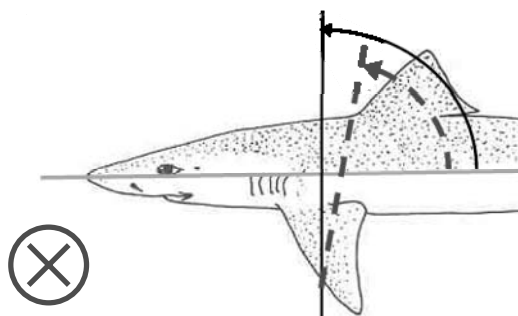
*(The posterior insertion of the pectoral fin means the point along the body of a fish at which the rear (posterior) edge of the pectoral fin emerges.)*



**(ii) the forward angle of the anterior cut not less than 90 degrees in relation to the longitudinal axis of the fish**

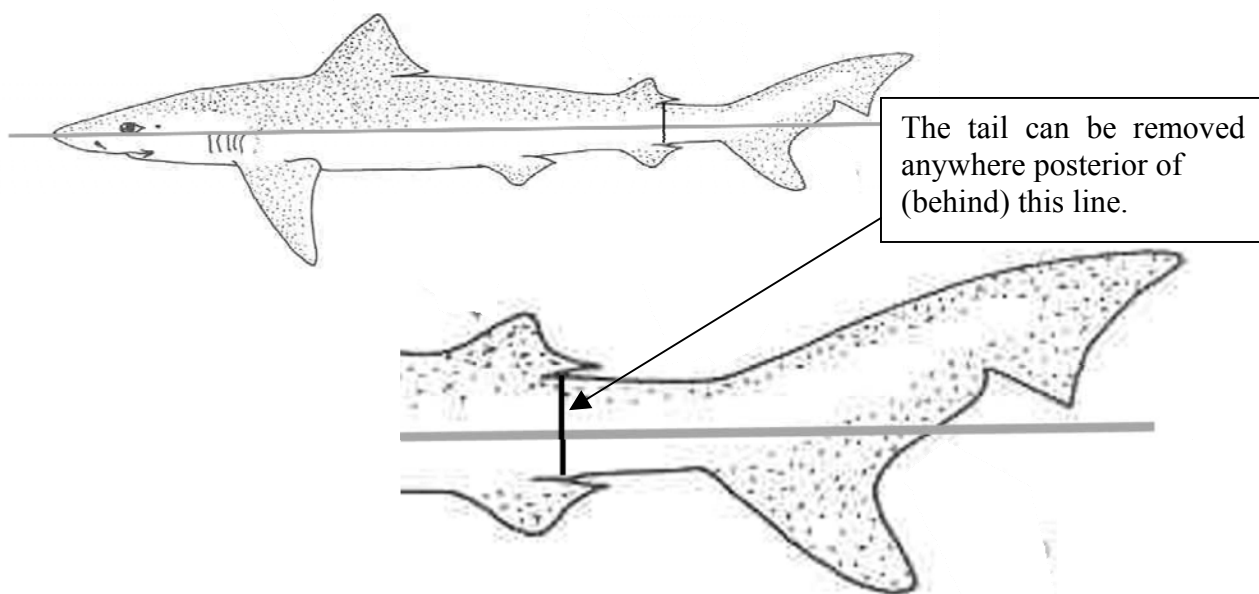


*Acceptable: Forward angle greater than 90°*



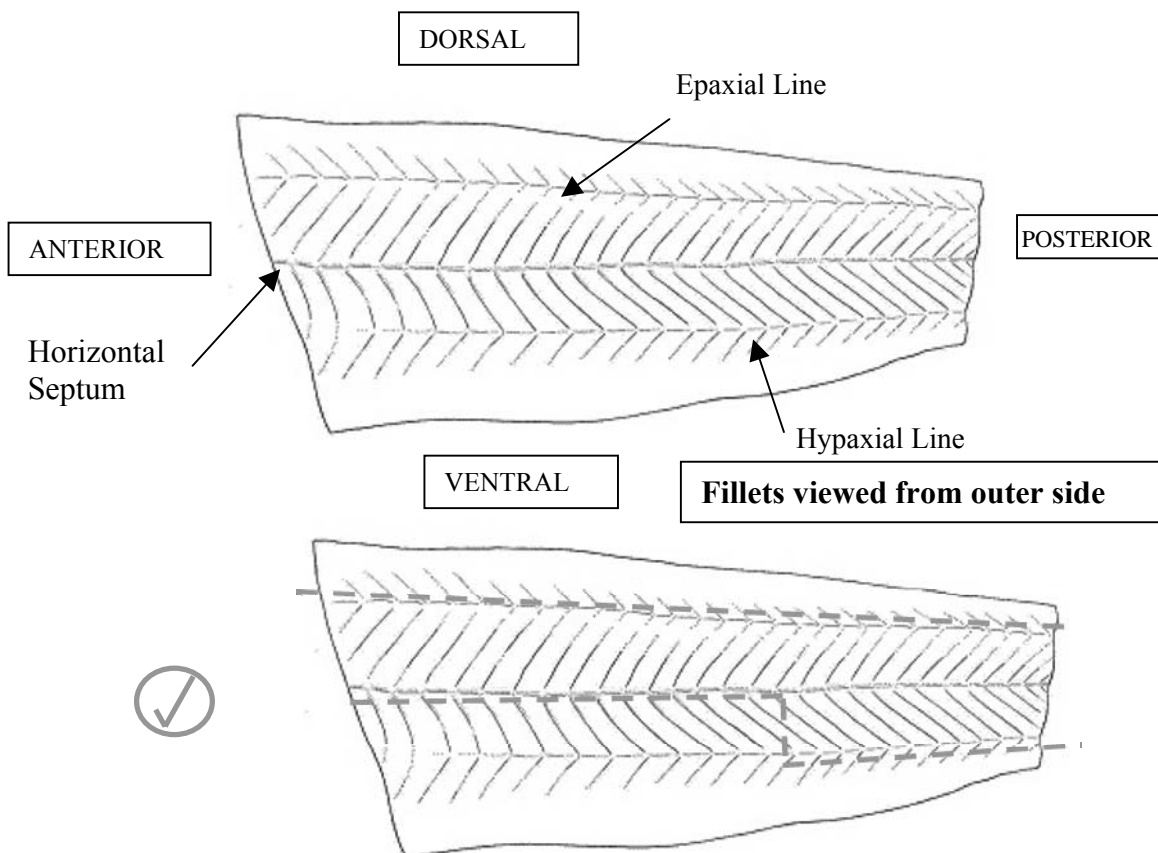
*Not acceptable: Forward angle less than 90°*

**(iii) no part of the tail cut forward of the posterior base of the anal fin**



**(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**

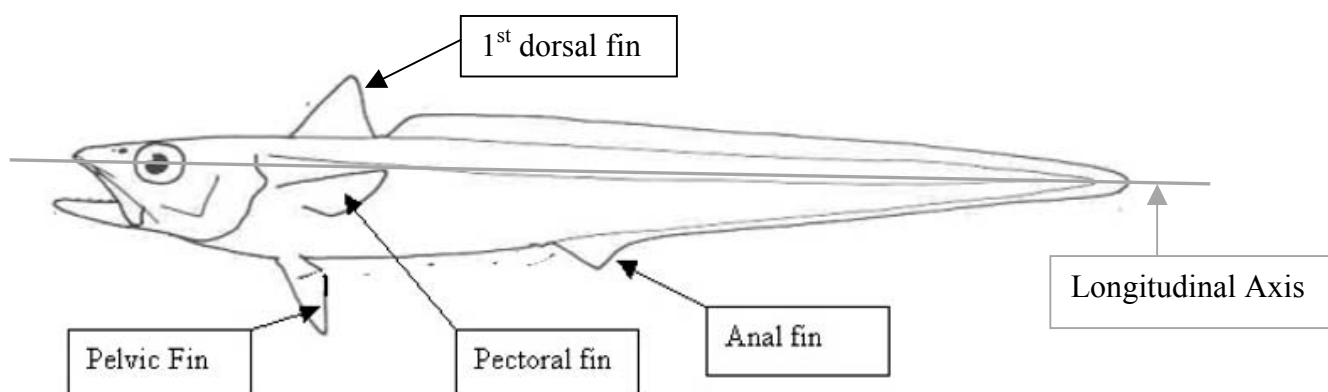


*Acceptable. However, a cut that recovers more of the fillet is also acceptable.*

## PART 11

Hoki (*Macrurus novaezelandiae*)

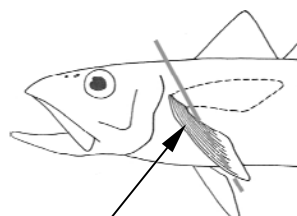
Skin-on trimmed Fillet (TRF)



A fillet with:

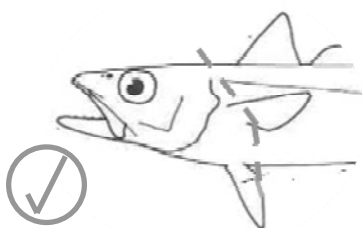
(i) the anterior cut being a continuous straight line passing immediately behind the pectoral fin insertion

*(The posterior pectoral fin insertion means the point along the body of a fish at which the rear (posterior) edge of the pectoral fin emerges.)*

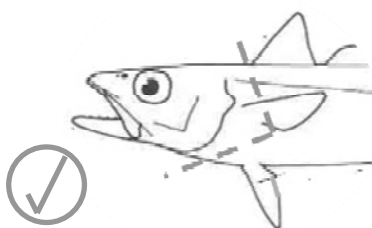


Pectoral fin folded forward to show posterior insertion

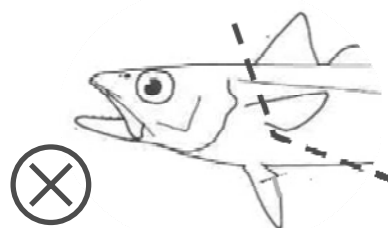
However, a variation to the straight cut that recovers more of the fish is acceptable.



Acceptable

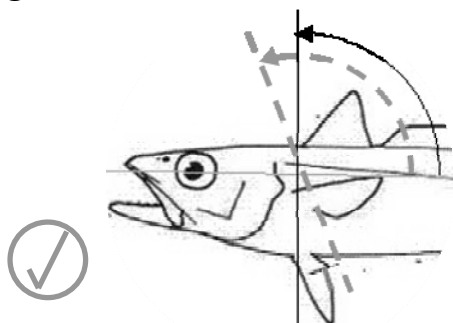


Acceptable

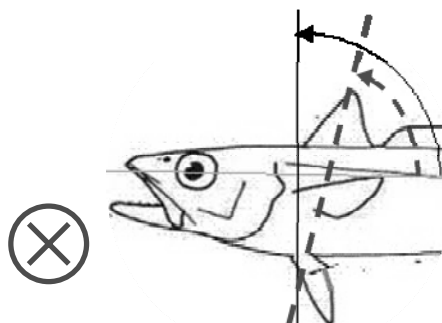


Not acceptable

(ii) the forward angle of the anterior cut not less than 90 degrees in relation to the longitudinal axis of the fish

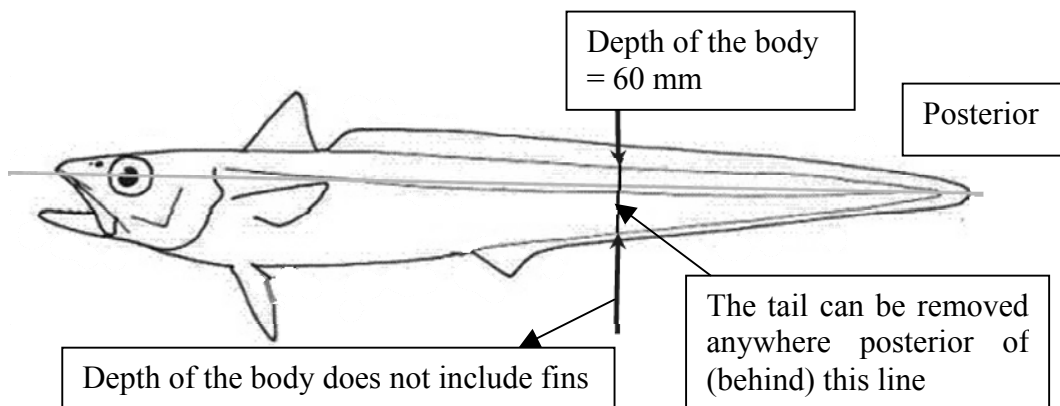


Acceptable: Forward angle greater than 90°

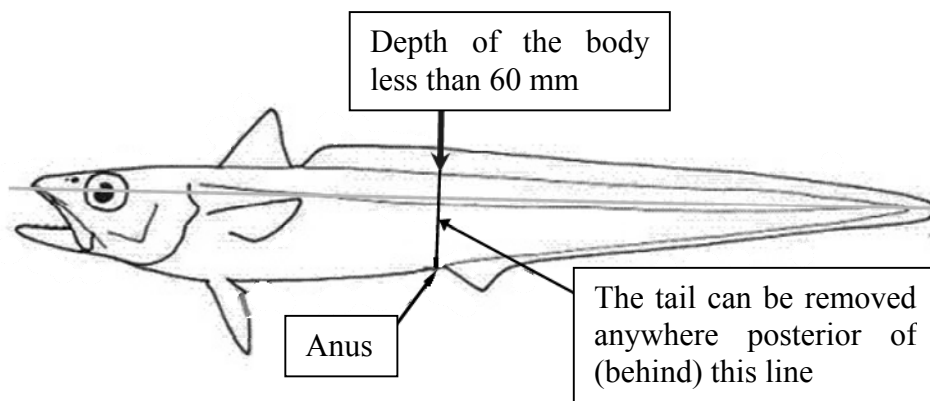


Not acceptable: Forward angle less than 90°

(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 60 mm

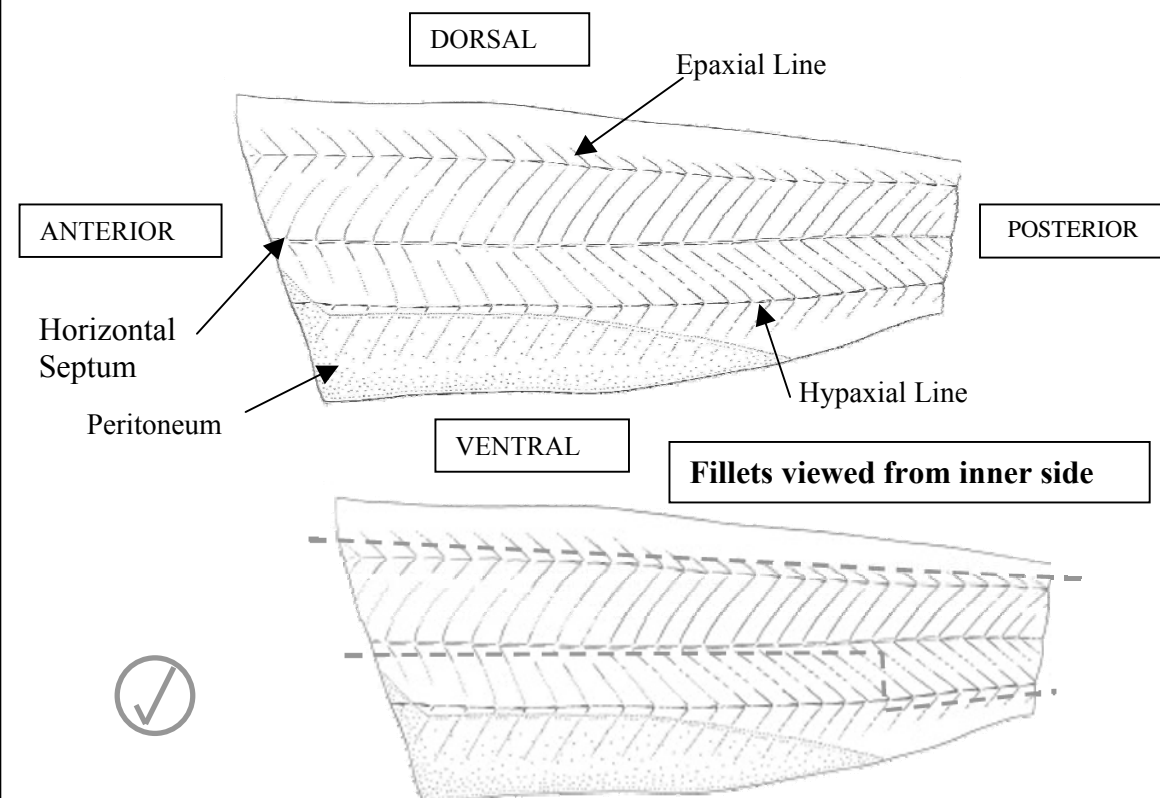


or a line drawn perpendicular to the longitudinal axis of the fish at the anus, if the vertical depth of the body is less than 60 mm at that line



(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

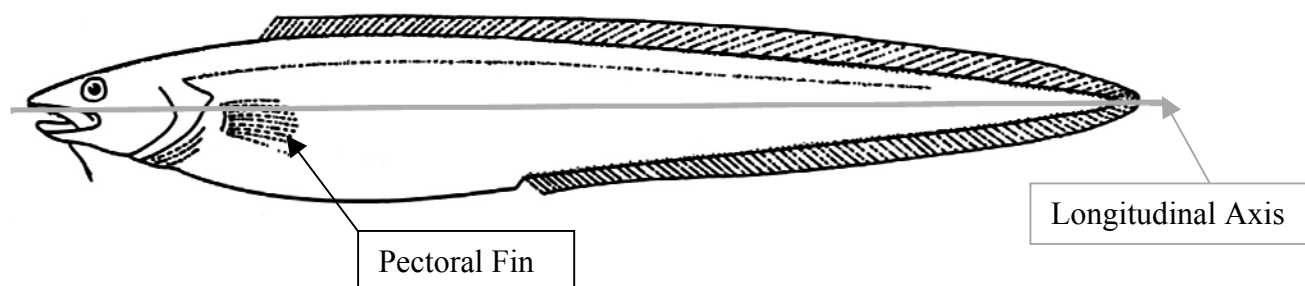


*Acceptable. However, a cut that recovers more of the fillet is also acceptable.*

## PART 12

Ling (*Genypterus blacodes*)

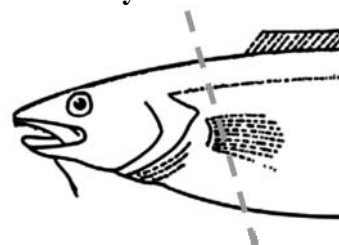
Skin-on trimmed Fillet (TRF)



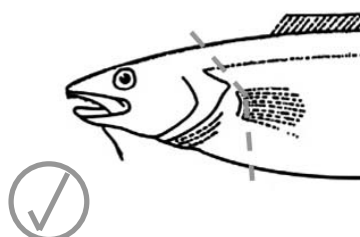
A fillet with:

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

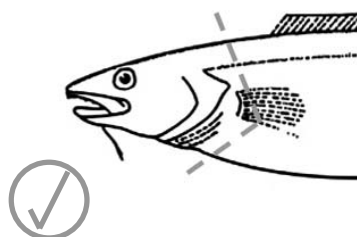
*The posterior insertion of the pectoral fin means the point along the body of a fish at which the rear (posterior) edge of the pectoral fin emerges.)*



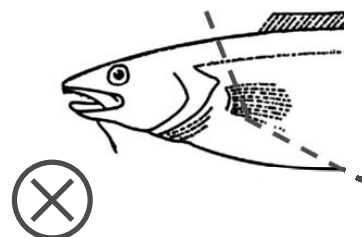
*However, a variation to the straight cut that recovers more of the fish is acceptable.*



Acceptable

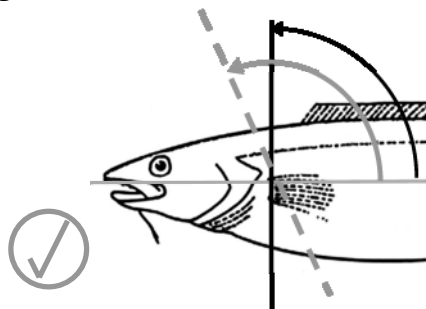


Acceptable

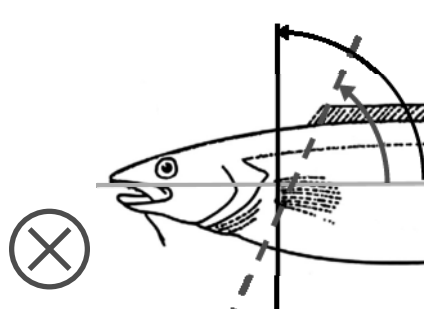


Not acceptable

**(ii) the forward angle of the anterior cut not less than 90 degrees in relation to the longitudinal axis of the fish;**

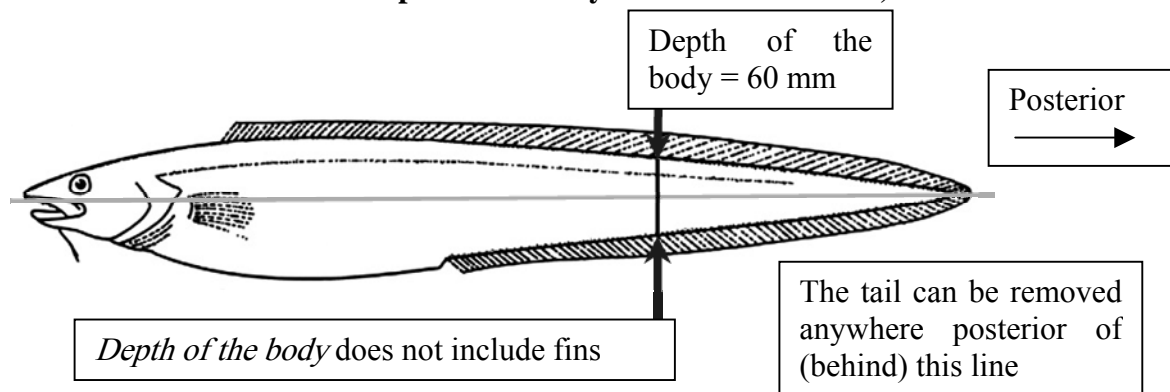


*Acceptable: Forward angle greater than 90°*

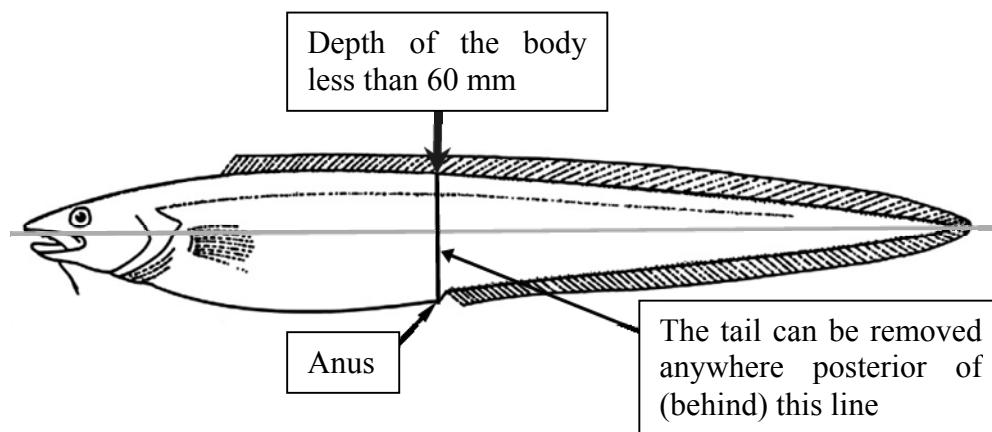


*Not acceptable: Forward angle less than 90°*

(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 60 mm,



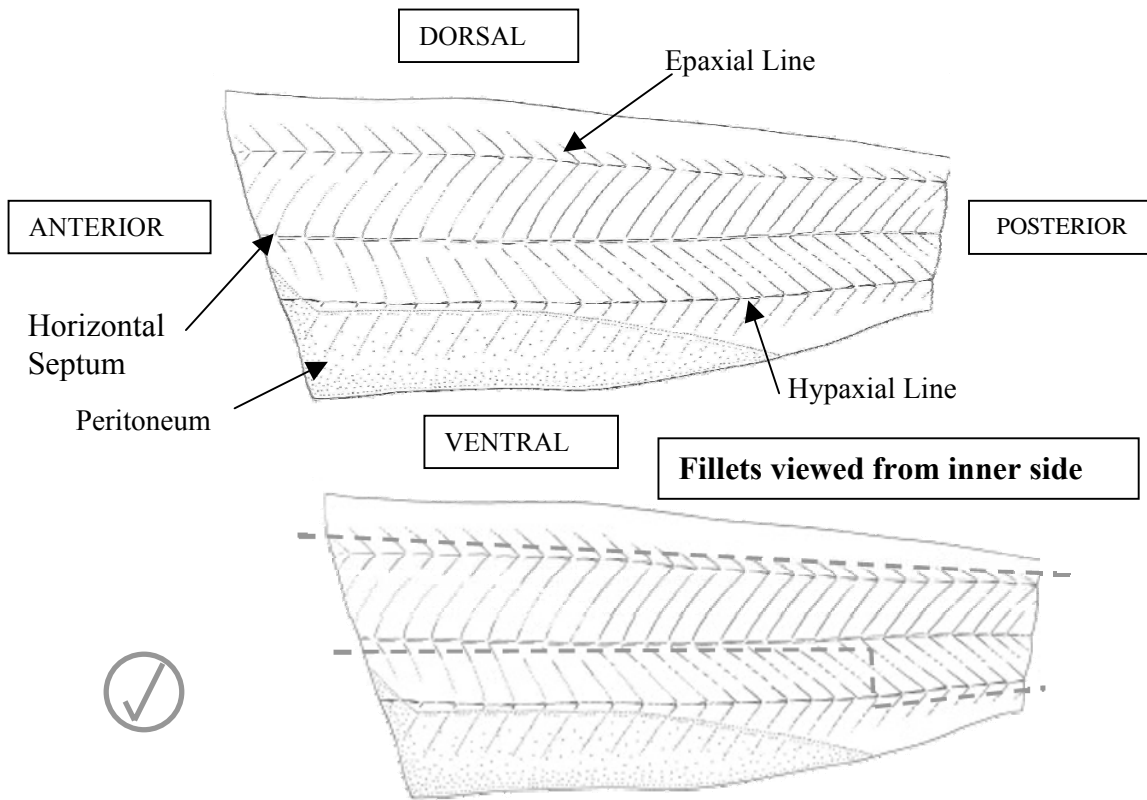
or a line drawn perpendicular to the longitudinal axis of the fish at the anus, if the vertical depth of the body is less than 60 mm at that line





(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

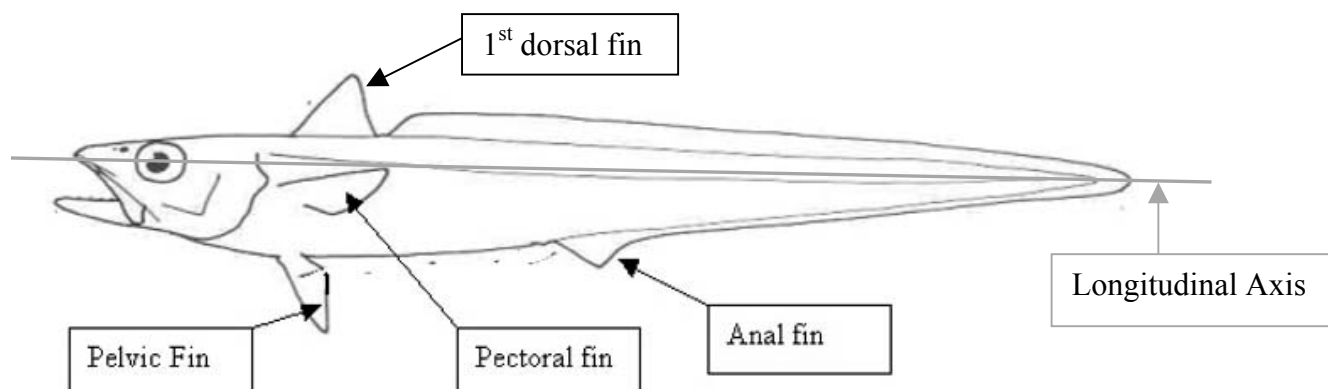


*Acceptable. However, a cut that recovers more of the fillet is also acceptable.*

## PART 13

Hoki (*Macrurus novaezelandiae*)

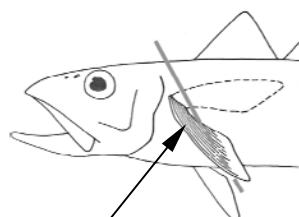
Skin-on trimmed Fillet (TRF)



A fillet with:

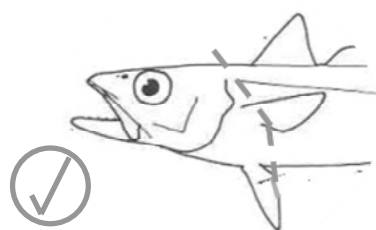
(i) the anterior cut being a continuous straight line passing immediately behind the pectoral fin insertion

*(The posterior pectoral fin insertion means the point along the body of a fish at which the rear (posterior) edge of the pectoral fin emerges.)*

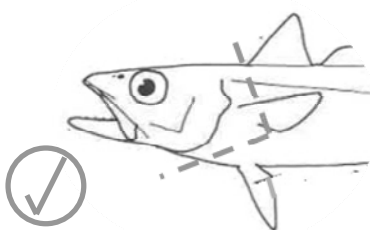


Pectoral fin folded forward to show posterior insertion

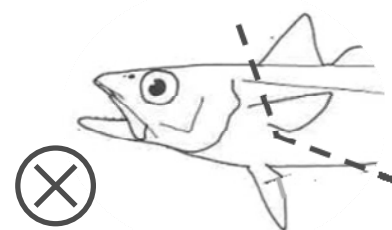
However, a variation to the straight cut that recovers more of the fish is acceptable.



Acceptable

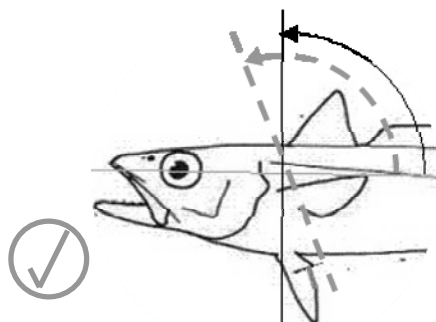


Acceptable

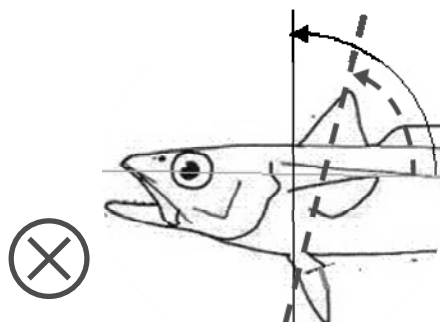


Not acceptable

(ii) the forward angle of the anterior cut not less than 90 degrees in relation to the longitudinal axis of the fish

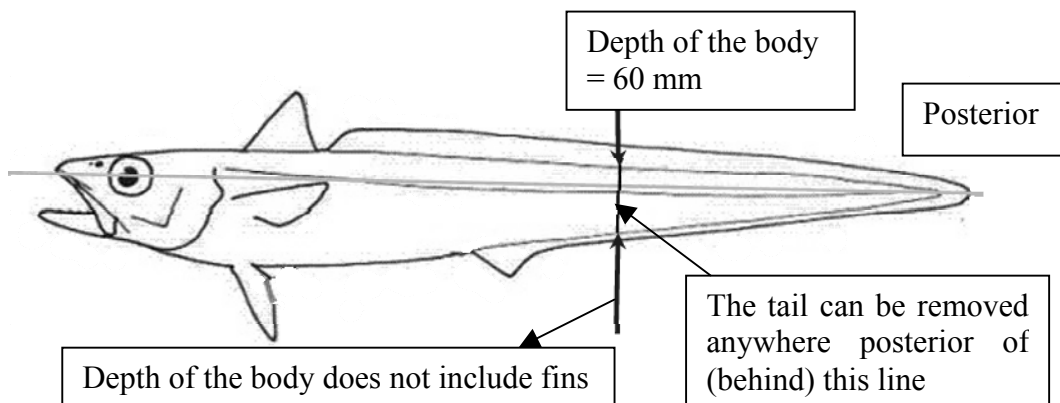


Acceptable: Forward angle greater than 90°

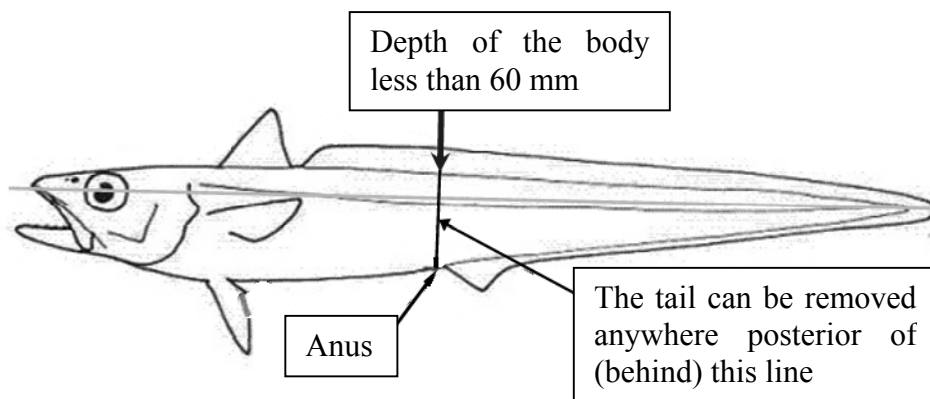


Not acceptable: Forward angle less than 90°

(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 60 mm

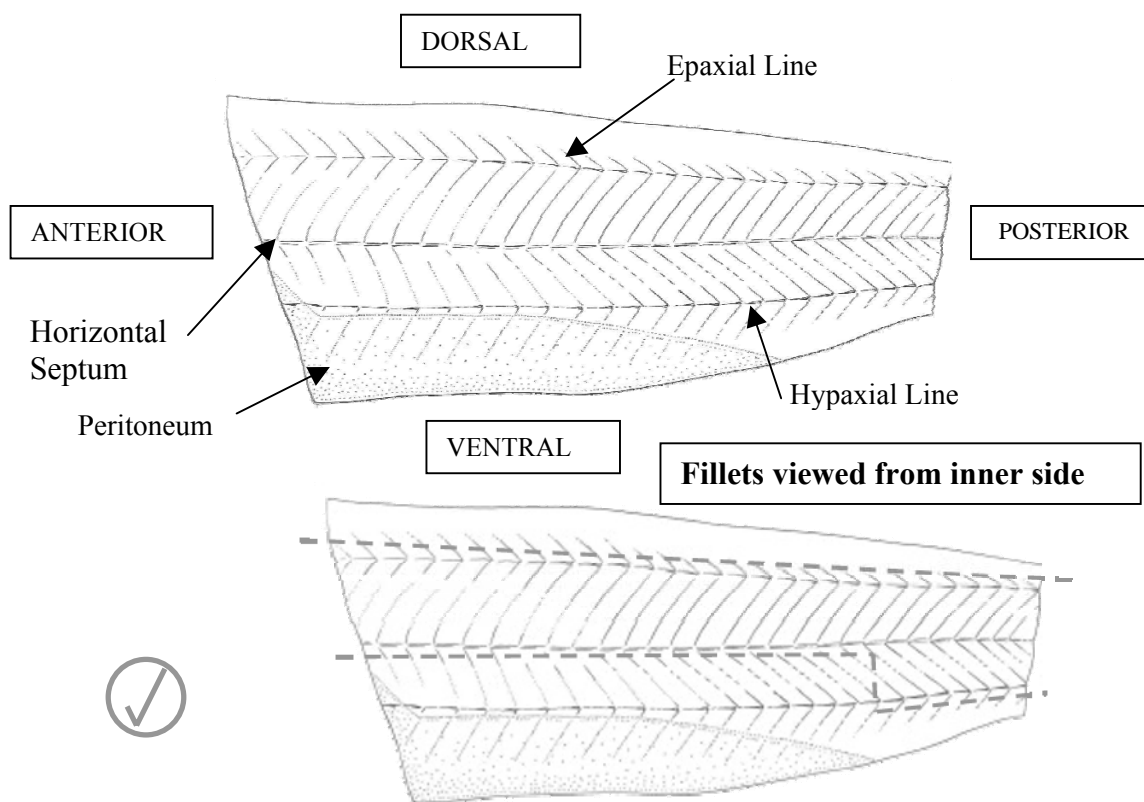


or a line drawn perpendicular to the longitudinal axis of the fish at the anus, if the vertical depth of the body is less than 60 mm at that line



(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

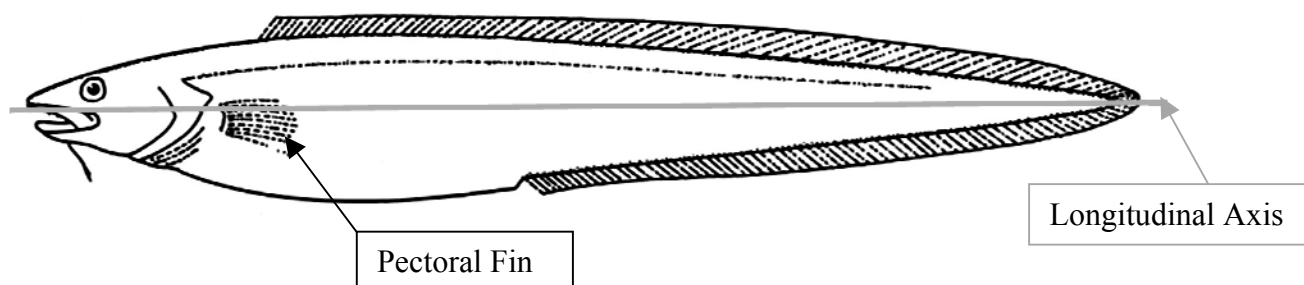


*Acceptable. However, a cut that recovers more of the fillet is also acceptable.*

## PART 14

Ling (*Genypterus blacodes*)

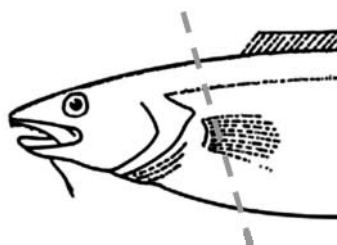
Skin-on untrimmed Fillet (UTF)



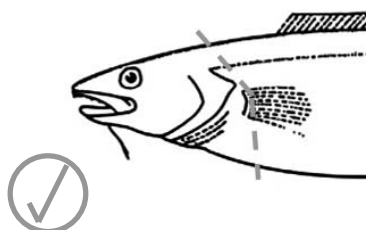
A fillet with:

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

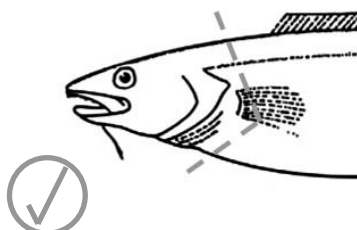
*The posterior insertion of the pectoral fin means the point along the body of a fish at which the rear (posterior) edge of the pectoral fin emerges.)*



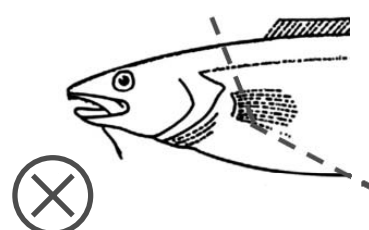
*However, a variation to the straight cut that recovers more of the fish is acceptable.*



Acceptable

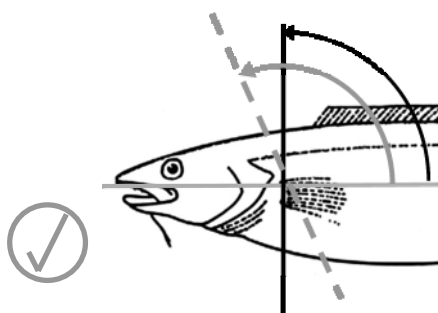


Acceptable

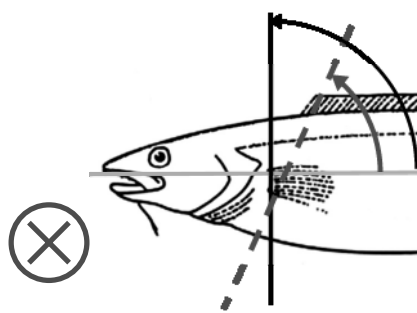


Not acceptable

(ii) the forward angle of the anterior cut not less than 90 degrees in relation to the longitudinal axis of the fish

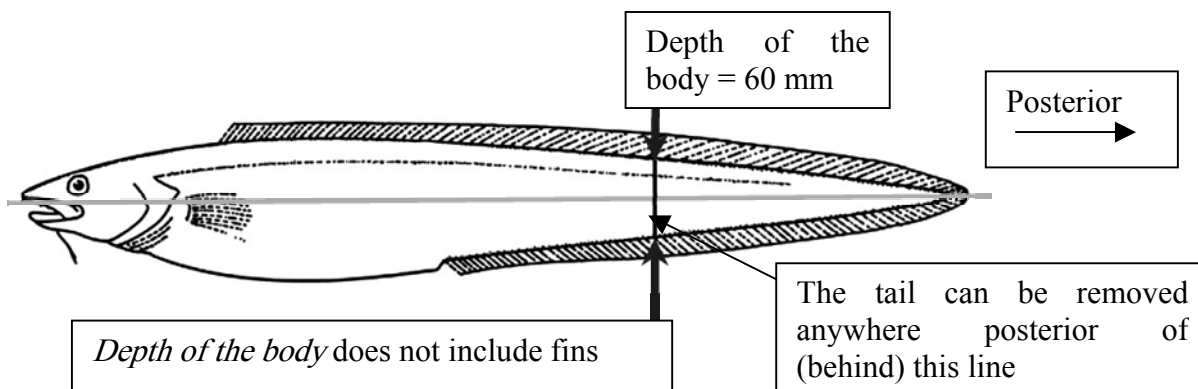


*Acceptable: Forward angle greater than 90°*

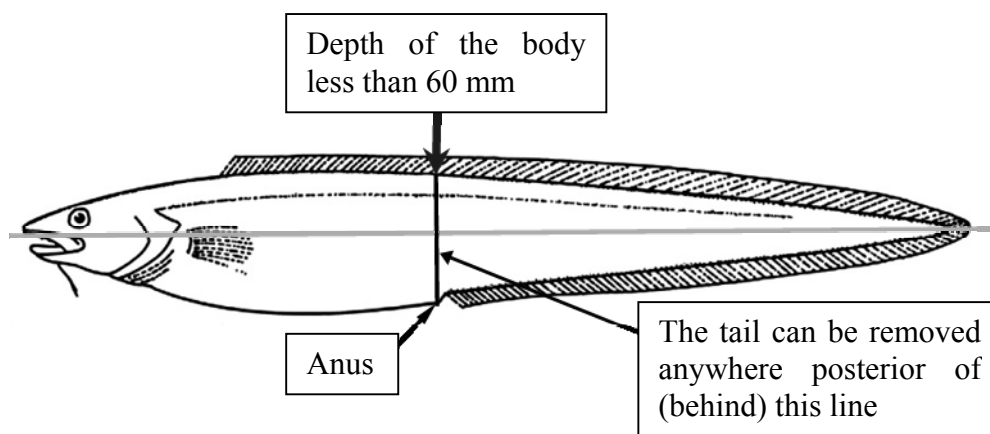


*Not acceptable: Forward angle less than 90°*

(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 60 mm

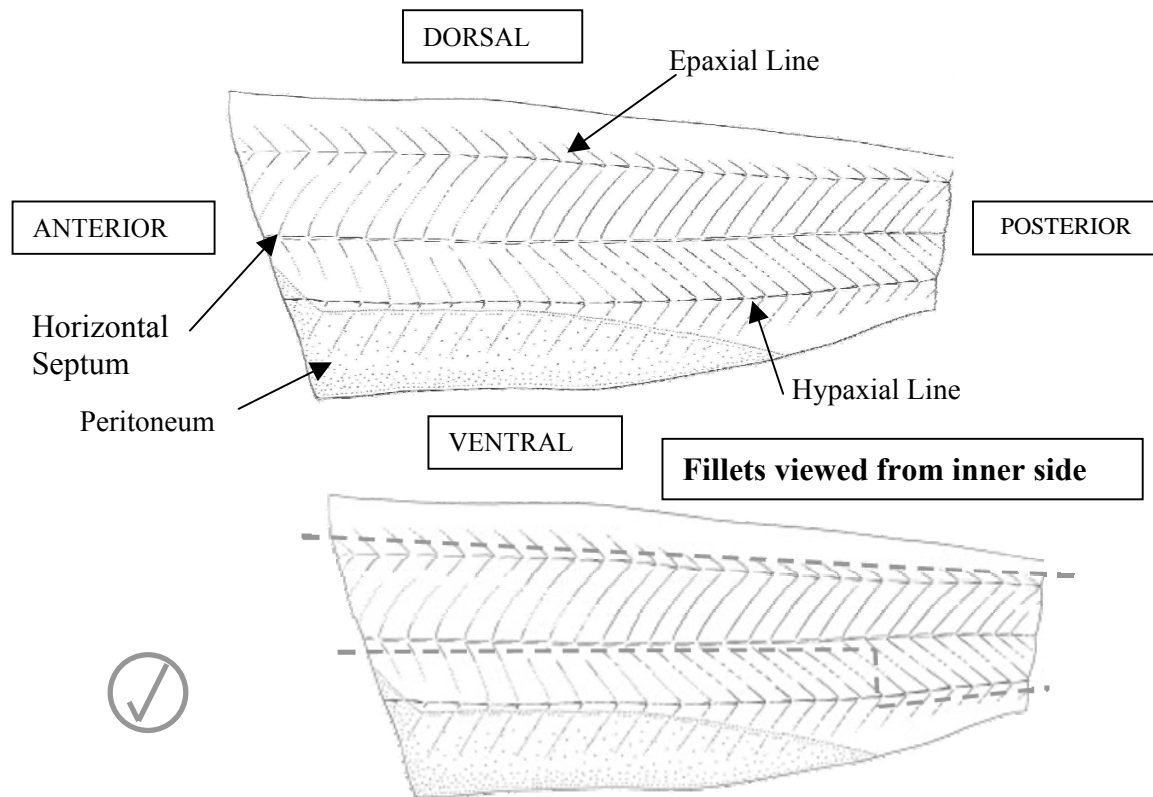


or a line drawn perpendicular to the longitudinal axis of the fish at the anus, if the vertical depth of the body is less than 60 mm at that line



(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



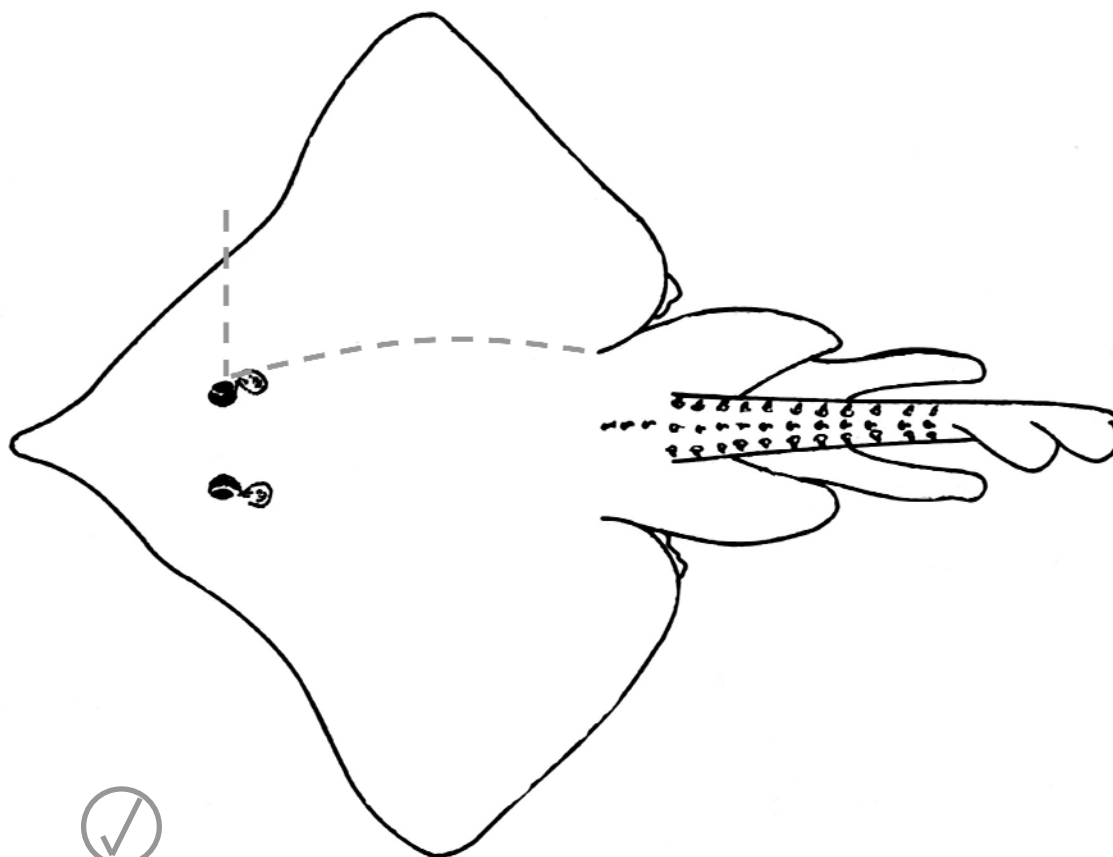
*Acceptable. However, a cut that recovers more of the fillet is also acceptable.*

## PART 15

Skate (Family *Rajidae*)

Wings

in relation to skates, 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.



*Acceptable. However, a cut which recovers more of the wing is acceptable.*



## SCHEDULE 2

clause 5(1)

## CONVERSION FACTORS

PART 1  
Greenweight equivalent

Species or class of fish	Gutted	Headed and gutted	Dressed	Fillets	Skin-off fillets	Fins
Alfonsino (BYX) <i>(Beryx splendens and Beryx decadactylus)</i>	1.10	1.40	1.95	2.30	2.85	
Arrow squid (SQU) <i>(Nototodarus Gould, N. sloanii)</i>	1.35		1.90			
Barracouta (BAR) <i>(Thyrsites atun)</i>	1.10	1.45	1.55	2.30	2.85	
Blue Cod (BCO) <i>(Parapercis colias)</i>	1.15	1.40	1.70	1.70	2.60	
Blue Moki (MOK) <i>(Latridopsis ciliaris)</i>	1.10	1.40	2.00	2.50	3.10	
Bluenose (BNS) <i>(Hyperoglyphe antarctica)</i>	1.10	1.40	1.70	2.25	2.80	
Broad squid (BSQ) <i>(Sepioteuthis australis)</i>	1.35		1.90			
Cardinal fish (CDL) <i>(Epigonus telescopus)</i>	1.10	1.50	1.85	2.50	3.10	
Common (blue) warehou (WAR) <i>(Seriolella brama)</i>	1.10	1.40	1.55	2.00	2.50	
Dark ghost shark (GSH) <i>(Hydrolagus novaezealandiae)</i>	1.10	2.30	3.40	3.40	4.20	30.00
Elephant fish (ELE) <i>(Callorhynchus milii)</i>	1.10	2.30	2.30	2.85	3.55	
Flatfish (FLA) <i>(Rhombosolea plebeia; Pelotretis flavilatus; Peltorhamphus novaezeelandiae; Rhombosolea leporina; Colistium guntheri; Colistium nudipinnis; Rhombosolea retiaira; Rhombosolea tapirina)</i>	1.10	1.40	1.80	1.80	2.25	
Frostfish (FRO) <i>(Lepidopus caudatus)</i>	1.10	1.50	1.80	2.50	3.10	
Gemfish, southern kingfish (SKI) <i>(Rexea spp)</i>	1.10	1.50	1.55	2.15	2.65	
Giant stargazer (STA) <i>(Kathetostoma spp.)</i>	1.15	(see item 9 of Part 2)		2.60	4.65	
Grey mullet (GMU) <i>(Mugil cephalus)</i>	1.10	1.40	2.00	2.00	2.50	
Hake (HAK) <i>(Merluccius australis)</i>	1.10	1.50	1.80	2.30		
Hapuku and bass (HPB) <i>(Polyprion oxygeneios, Polyprion americanus)</i>	1.10	1.45	1.85	2.40	2.95	
Hoki (HOK) <i>(Macruronus novaezealandiae)</i>	1.10	1.50*	1.80	(see item 12 of Part 2)	(see item 12 of Part 2)	

Species or class of fish	Gutted	Headed and gutted	Dressed	Fillets	Skin-off fillets	Fins
Jack mackerel (JMA) ( <i>Trachurus declivis</i> , <i>T. novaezelandiae</i> , <i>T. murphyi</i> )	1.10	1.50	1.60	2.50	3.10	
John dory (JDO) ( <i>Zeus faber</i> )	1.10	1.50	1.85	2.60	3.20	
Ling (LIN) ( <i>Genypterus blacodes</i> )	1.15	1.45**	1.80	(see item 15 of Part 2)	(see item 15 of Part 2)	
Northern or green eyed spiny dogfish (NSD) ( <i>Squalus mitsukurii</i> )	1.10	2.45	2.45	4.05	5.00	30.00
Orange roughy (ORH) ( <i>Hoplostethus atlanticus</i> )	1.10	2.00	2.10	3.50	3.50	
Oreos (OEO) ( <i>Allocyttus Niger</i> ; <i>Allocyttus verrucosus</i> ; <i>Pseudocyttus maculatus</i> ; <i>Neocyttus rhomboidalis</i> )	1.10	2.15	2.25	5.30	6.55	
Pale ghost shark (GSP) ( <i>Hydrolagus bemisi</i> )	1.10	2.30	3.40	3.40	4.20	30.00
Red cod (RCO) ( <i>Pseudophycis bachus</i> )	1.10	1.65	1.80	2.50	3.10	
Red gurnard (GUR) ( <i>Chelidonichthys kumu</i> )	1.05	1.65	1.80	2.05	2.60	
Ribaldo (RIB) ( <i>Mora moro</i> )	1.10	1.50	1.80	3.50	4.35	
Rig, spotted dogfish (SPO) ( <i>Mustelus lenticulatus</i> )	1.10	1.55	1.55	2.10	2.30	30.00
Ruby fish (RBY) ( <i>Plagiogeneion rubiginosum</i> )	1.10	1.50	1.80	2.50	3.10	
School shark (SCH) ( <i>Galeorhinus galeus</i> )	1.65	1.85	1.95	2.15	2.70	30.00
Sea perch (SPE) ( <i>Helicolenus spp.</i> )	1.10	1.90	2.35	2.85	3.85	
Silver warehou (SWA) ( <i>Seriola punctata</i> )	1.10	1.55	1.70	3.90	4.85	
Snapper (SNA) ( <i>Pagrus auratus</i> )	1.10	1.60	1.80	2.40	2.70	
Southern (common) spiny dogfish (SPD) ( <i>Squalus acanthias</i> )	1.10	2.70	2.70	4.10	5.00	30.00
Tarakihi (TAR) ( <i>Nemadactylus macropterus</i> )	1.05	1.55	1.60	2.40	2.80	
Trevally (TRE) ( <i>Pseudocaranx dentex</i> )	1.10	1.50	1.65	2.10	2.60	
Trumpeter (TRU) ( <i>Latris lineata</i> )	1.10	1.50	1.80	2.50	3.10	
White warehou (WWA) ( <i>Seriola caerulea</i> )	1.10	1.50	1.75	2.50	3.10	
Yellow-eyed mullet (YEM) ( <i>Aldrichetta forsteri</i> )	1.10	1.50	1.80	2.50	3.10	
All other species of shark, skate, or ray ( <i>class Chondrichthyes</i> )	1.10	2.00	2.00	2.70	3.35	
All other species of fin fish ( <i>class Osteichthyes</i> )	1.10	1.50	1.80	2.50	3.10	

\*The conversion factor for headed, gutted and tailed hoki is specified in item 14 of Part 2.

\*\* The conversion factor for headed, gutted and tailed ling is specified in item 16 of Part 2.

## PART 2

**1. Albacore tuna—**

The conversion factor for gilled and gutted tail-off for albacore tuna (*Thunnus alalunga*) is 1.15, the conversion factor for gilled and gutted tail-on for albacore tuna is 1.10.

**2. Bigeye tuna—**

The conversion factor for gilled and gutted tail-off for bigeye tuna (*Thunnus obesus*) is 1.15, the conversion factor for gilled and gutted tail-on for bigeye tuna is 1.10.

**3. Black (or seal) shark—**

The conversion factor for dressed black (or seal) shark (*Dalatias licha*) is 3.10.

**4. Blue (English) mackerel—**

The conversion factor for dressed blue (English) mackerel (*Scomber australasicus*) is 1.50.

**5. Blue shark—**

The conversion factor for wet fins for blue shark (*Prionace glauca*) is 48.00 and the conversion factor for dried fins for blue shark is 115.00.

**6. Broadbill Swordfish—**

The conversion factor for headed, gutted, and finned broadbill swordfish (*Xiphias gladius*) is 1.25 and the conversion factor for broadbill swordfish fillets is 1.50.

**7. Crab legs—**

The conversion factor for crab legs is 2.80 for:

- (a) Giant spider crab (*Jacquintia edwardsii*)
- (b) King crab (*Lithodes murrayi* and *Neolithodes brodiei*)
- (c) red crab (*Chaceon bicolor*)

**8. Fish meal—**

The conversion factor for fish meal is 5.60 for all species or classes of fish.

**9. Giant stargazer—**

The conversion factor for dressed-v cut stargazer is 2.15 and the conversion factor for dressed-straight cut stargazer is 2.50.

**10. Hake headed, gutted and tailed—**

The conversion factor for headed, gutted and tailed for hake is 1.60.

**11. Hake skin-off trimmed fillets—**

The conversion factor for skin-off trimmed fillets for hake is 2.75.

**12. Hoki fillets—**

The conversion factor for skin-on trimmed fillets for hoki is 2.65, the conversion factor for skin-on untrimmed fillets for hoki is 2.15, the conversion factor for skin-off trimmed fillets for hoki is 3.10, and the conversion factor for de-fat fillets for hoki is 3.50.

**13. Hoki mince—**

The conversion factor for minced, headed and gutted for hoki is 2.25 and the conversion factor for minced, skin-off fillets for hoki is 3.10.

**14. Hoki headed, gutted, and tailed—**

The conversion factor for headed, gutted, and tailed for hoki is 1.65.

**15. Ling fillets—**

The conversion factor for skin-on untrimmed fillets for ling is 2.25, the conversion factor for skin-on trimmed fillets for ling is 2.80, the conversion factor for skin-off untrimmed fillets for ling is 2.85, and the conversion factor for skin-off trimmed fillets for ling is 2.95.

**16. Ling headed, gutted, and tailed—**

The conversion factor for headed, gutted, and tailed ling is 1.60.

**17. Pacific bluefin tuna—**

The conversion factor for gilled and gutted tail-off for pacific bluefin tuna (*Thunnus orientalis*) is 1.15, the conversion factor for gilled and gutted tail-on for pacific bluefin tuna is 1.10.

**18. Mako shark—**

The conversion factor for wet fins for mako shark (*Isurus oxyrinchus*) is 59.00 and the conversion factor for dried fins for mako shark is 142.00.

**19. Paua—**

The conversion factor for shucked or shelled paua (*Haliotis iris*; *Haliotis australis*) is 2.50.

**20. Porbeagle shark—**

The conversion factor for wet fins for porbeagle shark (*Lamna nasus*) is 45.00 and the conversion factor for dried fins for porbeagle shark is 108.00.

**21. Quinnot salmon—**

The conversion factor for gutted quinnot salmon (*Oncorhynchus tshawytscha*) is 1.15.

**22. Rock lobster—**

The conversion factor for rock lobster tails (*Jasus edwardsii*; *Jasus verreauxi*) is 3.00.

**23. Scallops—**

The conversion factor for shucked or shelled scallops (*Pecten novaezelandiae*) is 8.00.

**24. Scampi—**

The conversion factor for scampi tails (*Metanephrops challengerii*) is 2.65.

**25. Skate wings—**

The conversion factor for skate wings is 2.65.

**26. Southern bluefin tuna—**

The conversion factor for gilled and gutted tail-off for southern bluefin tuna (*Thunnus maccoyii*) is 1.15, the conversion factor for gilled and gutted tail-on for southern bluefin tuna is 1.10.

**27. Southern blue whiting—**

- (1) The conversion factor for dressed southern blue whiting (*Micromesistius australis*) is 1.70.
- (2) The conversion factor for minced, skin-off fillets for southern blue whiting is 3.10.
- (3) The conversion factor for skin-off trimmed fillets for southern blue whiting is 3.25.

**28. All species of shark, skate, or ray—**

The conversion factor for livers for all species of shark, skate, or ray, is 3.85 and the conversion factor for fins for all species of shark, skate, or ray, other than those listed in this schedule, is 30.00.

**29. Surimi or fish paste—**

- (1) The conversion factor for surimi or fish paste is 4.30 for all species or classes of fish other than hoki and southern blue whiting.
- (2) Except as provided in subclause (3), the conversion factor for surimi or fish paste is 5.80 for hoki.
- (3) The conversion factor for surimi or fish paste is 4.40 for hoki that—
  - (a) are taken in the Southland, South-East, and Sub-Antarctic areas; and
  - (b) are taken in those areas during the period commencing with 15 September in any year and ending with the close of 30 May in the next year;—

not being hoki that, having been taken by any vessel within the areas referred to in paragraph (a), are subsequently transferred to or taken on board any factory vessel or other vessel outside those areas.

- (4) The conversion factor for surimi or fish paste is 5.40 for southern blue whiting (*Micromesistius australis*).

**30. Tentacles—**

- (1) The conversion factor for squid tentacles is 4.30.
- (2) The conversion factor for octopus tentacles (*Pinnoctipus cordiformis*) is 1.55.

**31. Yellowfin tuna—**

The conversion factor for gilled and gutted tail-off for yellowfin tuna (*Thunnus albacares*) is 1.15, the conversion factor for gilled and gutted tail-on for yellowfin tuna is 1.10.

Dated at Wellington this 31st day of October 2005.

Jim Cornelius, Senior Fisheries Management Advisor, (acting pursuant to delegated authority)

**EXPLANATORY NOTE**

*This note is not part of the notice, but is intended to indicate its general effect.*

*The notice revokes and replaces the Fisheries (Conversion Factors) Notice 2000. The notice specifies the factors to be applied for the purpose of converting the weight of processed fish to greenweight (the weight of the fish before processing or the removal of any part).*

*The principal changes from the 2000 notice are as follows:*

- (a) *Amended definitions for de-fat fillets, dressed, fillet skin-on, headed, gutted and tailed, skin-off fillets, skin-off trimmed fillets, skin-on trimmed fillets, skin-on untrimmed fillets;*
- (b) *new definitions for belly-flap, dorsal midline, epaxial line, horizontal septum, hypaxial line, longitudinal line, pin bones, point of insertion of the fin, ventral midline and wings;*
- (c) *the addition of a new First Schedule of illustrations to guide the definitions of various landed states for various species;*
- (d) *a new provision so that parasites may be removed;*
- (e) *a new provision that in the event of an inconsistency between the words and illustrations in the Schedule, the words prevail;*
- (f) *the conversion factor for orange roughly dressed is increased from 2.00 to 2.10; and*
- (g) *the new conversion factor for headed, gutted and tailed hake is 1.60.*