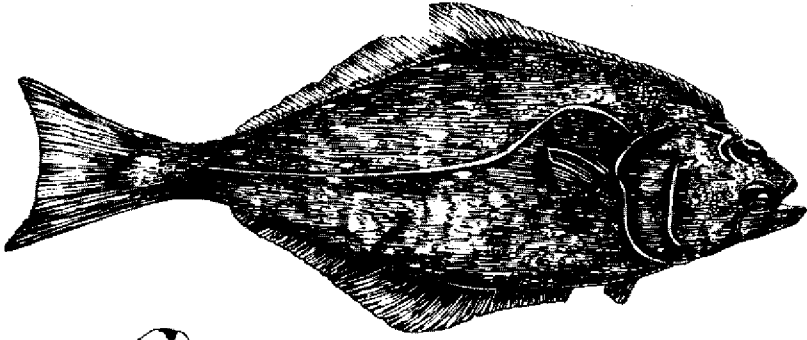
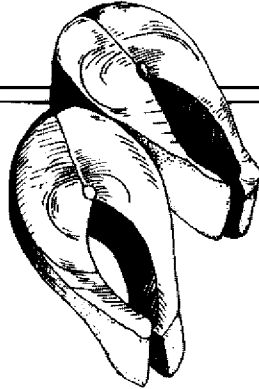
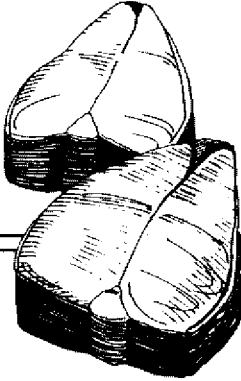


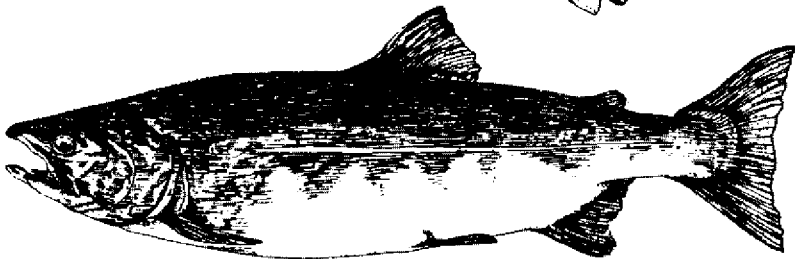
Recoveries and Yields from Pacific Fish and Shellfish



by Chuck Crapo, Brian Paust & Jerry Babbitt




Alaska Sea Grant College Program
University of Alaska



ERRATA

- Page 3. For Cockles, please correct the recovery range to 38-48%.
- Page 7. For Dungeness, correct the average recovery from Raw Whole to Cooked Meat to 24%.
- Page 7. For Blue King, correct the average recovery from Raw Whole to Cooked Whole to 90%.
- Page 9. For Eels, delete the line "D/H-on D/H-off 69."
- Page 11. For Starry Flounder, correct the recovery range for Skinless Fillet to 25-40%.
- Page 15. For Octopus, delete the line "Steamed 14 10-18."
- Page 25. For Coho, the average recovery from Round to Skinless Fillet is 51% and the range is 46-56%.
- Page 37. For Sturgeon, correct the average recovery from D/H-on to D/H-off to 88%.

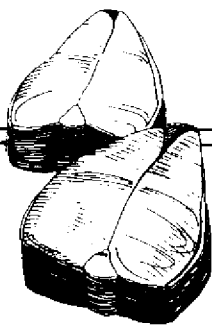
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Recoveries and Yields from Pacific Fish and Shellfish

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INTRODUCTION

Yield and recovery data are important decision-making tools for many people in the seafood industry. The fisherman uses yield data to determine whether roe herring are ready to be fished. The line foreman tracks the efficiency of his filleting operation by documenting daily recovery. And the plant manager uses yield figures to estimate the profitability of a new fishery or processing line. Finding this information can be difficult since much of it is generated in scientific papers or under actual processing conditions, but without it making good decisions becomes more uncertain.

This publication is a compilation of recovery and yield data from scientific sources and industry experience.

Note !!

Recoveries are reported as averages and expected ranges. The average yield represents high quality, properly handled fresh fish and shellfish in good physiological condition. If fish condition is abnormal, in a post spawning or starving state, then the numbers will not be good estimates. The ranges, when available, represent the typical variations found within fish populations during the year.

Many other factors such as handling and processing conditions will also affect yields. Filleting skills, cooking times, and refrigeration systems can all have an effect on recoveries. The data presented here are based on typical processing and handling methods.

Smoked fish yields were calculated using an average 15% weight loss during salting/brining and 10% in the smoking process.

2 Recoveries and Yields from Pacific Fish and Shellfish

NAME	FROM
Abalone, Pinto (<i>Haliotis kamtschatkana</i>)	Whole
Blackcod (see Sablefish)	
Capelin (<i>Mallotus villosus</i>)	Round
Clams	
Softshell (<i>Mya</i> sp.)	Whole
Macoma (<i>Macoma</i> sp.)	Whole
Cockles (<i>Clinocardium</i> sp.)	Whole
Littlenecks (<i>Protothaca</i> sp.)	Whole
Geoducks (<i>Panope</i> sp.)	Whole
Razors (<i>Siliqua</i> sp.)	Whole Raw Meat



TO	AVERAGE (%)	RANGE(%)
Edible Muscle	42	40-45
Meat	25	
Trimming	16	
Dried Muscle	10	
D/H-On	89	84-93
D/H-Off	78	73-81
Edible Meats	57	53-62
Edible Meats	53	45-59
Edible Meats	42	8-48
Edible Meats	37	31-46
Edible Meats	33	32-35
Steaks	22	20-25
Necks	12	9-14
Edible Meats	44	42-50
Cooked Meat	60	

4 Recoveries and Yields from Pacific Fish and Shellfish

NAME	FROM
------	------

Cod, Pacific
(*Gadus macrocephalus*)

Round

Skin-On Fillets

D/H-On

D/H-Off

Skin-On Fillets

Skinless Fillets

Trim

D/H-On = Dressed/Head-On; D/H-Off = Dressed/Head-Off; sp. = species



TO	AVERAGE (%)	RANGE(%)
D/H-On	81	72-90
D/H-Off	63	56-75
Skin-On Fillets (V-cut)	45	38-48
Skinless Fillets (V-cut)	39	22-45
S/B Fillets (V-cut)	33	18-39
S/B Fillets (J-cut)	38	
Skinless Fillets (J-cut)	32	
S/B Fillets (J-cut)	26	
Steaks	62	
Salted D/H-Off	45	
Smoked D/H-Off	58	50-65
Belly Flaps	10	
Liver	5	3-7
Roe	4	1-7
D/H-Off	78	
Skin-On Fillets	55	42-60
Skinless Fillets	48	34-56
S/B Fillets	41	20-48
Skin-On Fillets	71	54-80
Skinless Fillets	62	31-81
S/B Fillets	52	25-70
Skinless Fillets	87	
Trim	12	
S/B Fillets	73	
S/B Fillets	84	
Trim	13	
Mince	90	80-95

6 Recoveries and Yields from Pacific Fish and Shellfish

NAME	FROM
------	------

Crab

Dungeness (<i>Cancer magister</i>)	Raw Whole
--	-----------

	Raw Sections Cooked Whole Cooked Sections
--	---

King (Red, Brown or Golden) (<i>Paralithodes camtschatica</i>)	Raw Whole
--	-----------

	Raw Sections Cooked Whole Cooked Sections
--	---

King (Blue) (<i>Paralithodes camtschatica</i>)	Raw Whole
--	-----------

	Raw Sections Cooked Whole Cooked Sections
--	---

D/H-On = Dressed/Head-On; D/H-Off = Dressed/Head-Off; sp. = species



TO	AVERAGE (%)	RANGE(%)
Raw Sections	60	
Cooked Whole	90	
Cooked Sections	52	
Cooked Meat	4	22-25
	(during molt)	13-14
Cooked Sections	87	
Cooked Meat	27	
Cooked Meat	46	
Raw Sections	69	67-74
Cooked Whole	92	90-95
Cooked Sections	60	52-67
Cooked Meat	25	23-28
	(during molt)	16-19
Cooked Sections	87	
Cooked Meat	27	
Cooked Meat	42	
Raw Sections	65	
Cooked Whole	9	
Cooked Sections	55	50-61
Cooked Meat	20	16-23
	(during molt)	13-14
Cooked Sections	84	
Cooked Meat	22	
Cooked Meat	37	

8 Recoveries and Yields from Pacific Fish and Shellfish

NAME	FROM
------	------

Crab (Continued)

Tanner (<i>Chionoecetes bairdi</i> , <i>C. opilio</i>)	Raw Whole
--	-----------

	Raw Sections
	Cooked Whole
	Cooked Sections

Dogfish (<i>Squalus acanthias</i>)	Round
--	-------

Eels (Anguilliformes)	Round
---------------------------------	-------

	D/H-On
--	--------

Fish Meal	Lean Fish
	Fatty Fish

D/H-On = Dressed/Head-On; D/H-Off = Dressed/Head-Off; sp. = species



TO	AVERAGE (%)	RANGE(%)
Raw Sections	68	65-72
Cooked Whole	92	90-95
Cooked Sections	60	58-66
Cooked Meat	17	15-21
	(during molt)	10-14
Cooked Sections	88	
Cooked Meat	19	
Cooked Meat	28	
D/H-On	75	69-80
D/H-Off	55	41-68
Edible Portion	36	32-40
Backs	30	
Belly Flaps	5	
Tails and Fins	4	4-6
Liver	13	10-21
Viscera	51	
D/H-On Backs	38	
D/H-On Belly Flaps	7	
D/H-Off	69	
D/H-On	90	
D/H-Off	72	70-75
Skin-On Flesh	62	56-65
Smoked D/H-Off	65	
D/H-Off	69	
Meal	18	16-20
Meal	22	20-25

10 Recoveries and Yields from Pacific Fish and Shellfish

NAME	FROM
------	------

Flounders

Arrowtooth
(Atheresthes stomias) Round

Starry
(Platichthys stellatus) Round

Hake, Pacific
(Merluccius productus) Round

D/H-On

Skin-On Fillets

Trim

Hallbut, Pacific
(Hippoglossus stenolepis) Round

D/H-On

D/H-Off

D/H-On = Dressed/Head-On; D/H-Off = Dressed/Head-Off; sp. = species



TO	AVERAGE (%)	RANGE(%)
D/H-On	90	84-94
D/H-Off	74	70-80
Skinless Fillet	34	25-39
D/H-On	84	79-86
D/H-Off	67	63-69
Skinless Fillet	33	5-40
D/H-On	80	70-85
D/H-Off	60	56-71
Skin-On Fillets	43	
Skinless Fillets	32	
S/B Fillets	27	
Roe		2-8
D/H-Off	71	
Skin-On Fillets	51	
Skinless Fillets	38	
S/B Fillets	32	
Skinless Fillets	75	
Trim	12	
S/B Fillets	63	
Mince	90	
D/H-On	88	85-92
D/H-Off	72	68-80
Fletches (Fillets)	54	48-60
Steaks	67	65-75
D/H-Off	83	73-94
Fletches	61	52-71
Steaks	76	71-88
Fletches	75	60-88
Steaks	92	81-94

12 Recoveries and Yields from Pacific Fish and Shellfish

NAME	FROM
Herring, Pacific (<i>Clupea harengus pallasii</i>)	Round
	Skin-On Fillets
Lamprey, Pacific (<i>Lampetra tridentata</i>)	Round
Lingcod (<i>Ophiodon elongatus</i>)	Round
	D/H-On
	D/H-Off
Mackerel, Atka (<i>Pleurogrammus monoptyerigius</i>)	Round

D/H-On = Dressed/Head-On; D/H-Off = Dressed/Head-Off; sp. = species



TO	AVERAGE (%)	RANGE(%)
D/H-On	82	78-87
D/H-Off	70	60-76
Skin-On Fillets	53	45-60
Skinless Fillets	49	41-58
Salted Round	82	79-88
Salted Gibbed	65	
Salted Fillets	42	35-47
Smoked D/H-Off	60	
Roe	10	3-18
Pickled D/H-On	74	
Salted Fillets	85	
Pickled	90	
D/H-Off	77	74-85
D/H-On	90	83-93
D/H-Off	70	62-74
Skinless Fillet	35	29-38
Steaks	62	
D/H-Off	80	67-89
Skinless Fillet	39	31-45
Steaks	69	
Skinless Fillets	49	
Steaks	86	
D/H-On	87	83-93
D/H-Off	68	62-74
Skinless Fillet	31	29-33
Steaks	57	
Salted D/H-Off	41	

14 Recoveries and Yields from Pacific Fish and Shellfish

NAME	FROM
Mussels (<i>Mytilus</i> sp.)	Whole
Octopus (<i>Octopus dofleini</i>)	Whole
Oysters (<i>Crassostrea</i> sp.)	Raw Whole Raw Meats
Pacific Ocean Perch (<i>Sebastes alutus</i>)	Round D/H-On
Plaice, Alaska (<i>Pleuronectes quadrituberculatus</i>)	Round
Pollock, Walleye (<i>Theragra chalcogramma</i>)	Round Skin-On Fillets Trim

D/H-On = Dressed/Head-On; D/H-Off = Dressed/Head-Off; sp. = species

TO	AVERAGE (%)	RANGE(%)
Edible Meat (wild)	26	19-32
Edible Meat (cultured)	20	11-27
Steamed	14	10-18
Gutted/Skin-On	80	80-85
Gutted/Skinned	65	
Viscera	20	
Steamed	14	10-18
Raw Meats		5-14
Cooked Meats	61	
D/H-On	88	82-94
D/H-Off	62	46-72
Skinless Fillet	30	27-32
D/H-Off	71	
Skinless Fillet	35	
D/H-On	84	79-86
D/H-Off	68	60-72
Skinless Fillet	35	30-40
D/H-On	79	72-86
D/H-Off	62	52-72
Skin-On Fillets	40	35-55
Skinless Fillets	34	29-43
S/B Fillets	28	24-36
Roe		3-20
Skinless Fillets	85	
Trim	15	
S/B Fillets	70	
Mince	90	

16 Recoveries and Yields from Pacific Fish and Shellfish

NAME	FROM
Rat-Tails (<i>Coryphaenoides</i> sp.)	Round
Red Snappers (see Rockfish)	
Rockfish (<i>Sebastes</i> sp.)	Round
	Skin-On Fillet D/H-On
	Skin-On Fillet Skinless Fillet
Sablefish (<i>Anoplopoma fimbria</i>)	Round
	Western Cut
	Eastern Cut
	Skin-On Fillets

D/H-On = Dressed/Head-On; D/H-Off = Dressed/Head-Off; sp. = species



TO	AVERAGE (%)	RANGE(%)
Edible Meat	53	
D/H-On	88	85-91
D/H-Off	53	48-57
Eastern Cut	40	
Skin-On Fillet	42	38-45
Skinless Fillet	29	25-33
Skinless Fillet	70	
D/H-Off	60	
Skin-On Fillet	48	
Skinless Fillet	33	31-40
Broiled	76	
Baked	75	
Baked	70	
Baked	79	
Broiled	81	
D/H-On	89	86-94
Eastern Cut	62	60-67
Western Cut	68	67-71
Skin-On Fillet	40	
Skinless Fillet	35	
Steaks	62	60-65
Salted D/H-Off	45	
Smoked Sides	31	27-35
Skin-On Fillet	59	
Skinless Fillet	28	
Smoked Sides	45	40-49
Skin-On Fillets	64	
Skinless Fillet	56	
Smoked Sides	50	45-52
Smoked Fillets	80	

18 Recoveries and Yields from Pacific Fish and Shellfish

NAME	FROM
------	------

Salmon

Pink

(*Oncorhynchus gorbuscha*)

Round

D/H-On

D/H-Off

D/H-On = Dressed/Head-On; D/H-Off = Dressed/Head-Off; sp. = species

TO	AVERAGE (%)	RANGE(%)
D/H-On	91	84-94
D/H-Off	73	68-80
Canned	65	58-67
Skin-On Fillet	52	47-58
Skinless Fillet	42	41-46
S/B Fillet	33	30-36
S/B Trim	14	12-16
Steaks	58	53-65
Dry-Salt Sides	36	
Mild Cure Sides	30	
Smoked Sides	30	
Roe	6	3-10
D/H-Off	81	72-90
Skin-On Fillet	57	50-69
Skinless Fillet	46	43-55
S/B Fillet	36	32-43
S/B Trim	16	13-19
Steaks	63	56-77
Dry-Salt Sides	40	
Mild Cure Sides	33	
Smoked Sides	33	
Skin-On Fillet	72	
Skinless Fillet	58	
S/B Fillet	45	
S/B Trim	19	
Steaks	80	
Dry-Salt Sides	49	
Mild Cure Sides	41	
Smoked Sides	41	35-50

20 Recoveries and Yields from Pacific Fish and Shellfish

NAME	FROM
------	------

Salmon (Continued)

Chum (<i>Oncorhynchus keta</i>)	Round
---	-------

D/H-On

D/H-Off

D/H-On = Dressed/Head-On; D/H-Off = Dressed/Head-Off; sp. = species



TO	AVERAGE (%)	RANGE(%)
D/H-On	89	79-91
D/H-Off	74	71-77
Canned	67	60-70
Skin-On Fillet	60	55-63
Skinless Fillet	50	41-46
S/B Fillet	38	30-36
S/B Trim	15	12-16
Steaks	58	55-65
Dry-Salt Sides	43	
Mild Cure Sides	35	
Smoked Sides	35	
Roe	8	4-10
D/H-Off	83	79-91
Skin-On Fillet	67	61-74
Skinless Fillet	56	49-62
S/B Fillet	43	38-47
S/B Trim	17	13-19
Steaks	65	61-75
Dry-Salt Sides	48	
Mild Cure Sides	39	
Smoked Sides	39	
Skin-On Fillet	81	
Skinless Fillet	67	
S/B Fillet	51	
S/B Trim	20	
Steaks	78	
Dry-Salt Sides	58	
Salted D/H-Off	47	
Smoked Sides	55	45-60

22 Recoveries and Yields from Pacific Fish and Shellfish

NAME	FROM
------	------

Salmon (Continued)

Sockeye (<i>Oncorhynchus nerka</i>)	Round
---	-------

D/H-On

D/H-Off

D/H-On = Dressed/Head-On; D/H-Off = Dressed/Head-Off; sp. = species

TO	AVERAGE (%)	RANGE(%)
D/H-On	92	85-94
D/H-Off	74	66-82
Canned	67	60-70
Skin-On Fillet	53	50-59
Skinless Fillet	46	41-49
S/B Fillet	35	30-38
S/B Trim	15	12-16
Steaks	57	55-65
Dry-Salt Sides	40	
Mild Cure Sides	33	
Smoked Sides	33	
Roe	4	3-6
D/H-Off	80	70-94
Skin-On Fillet	57	53-68
Skinless Fillet	50	43-56
S/B Fillet	38	32-41
S/B Trim	16	13-28
Steaks	62	59-75
Dry-Salt Sides	44	
Mild Cure Sides	36	
Smoked Sides	36	
Skin-On Fillet	72	
Skinless Fillet	62	
S/B Fillet	47	
S/B Trim	20	
Steaks	77	
Dry-Salt Sides	54	
Mild Cure Sides	45	
Smoked Sides	45	35-60

24 Recoveries and Yields from Pacific Fish and Shellfish

NAME	FROM
------	------

Salmon (Continued)

Coho (<i>Oncorhynchus kisutch</i>)	Round
--	-------

D/H-On

D/H-Off

TO	AVERAGE (%)	RANGE(%)
D/H-On	92	87-94
D/H-Off	75	70-83
Canned	67	60-70
Skin-On Fillet	57	52-60
S/B Fillet	38	30-40
S/B Trim	14	12-17
Steaks	62	58-65
Dry-Salt Sides	43	
Mild Cure Sides	36	
Smoked Sides	36	
Roe	7	5-10
D/H-Off	82	76-92
Skin-On Fillet	62	58-67
Skinless Fillet	55	49-63
S/B Fillet	41	32-45
S/B Trim	15	13-18
Steaks	66	63-73
Dry-Salt Sides	47	
Mild Cure Sides	39	
Smoked Sides	39	
Skin-On Fillet	76	
Skinless Fillet	68	
S/B Fillet	51	
S/B Trim	19	
Steaks	81	
Dry-Salt Sides	57	
Mild Cure Sides	48	
Smoked Sides	48	40-60

26 Recoveries and Yields from Pacific Fish and Shellfish

NAME	FROM
------	------

Salmon (Continued)

Chinook and Cherry	Round
---------------------------	-------

D/H-On

D/H-Off

Raw Steak

Saury, Pacific
(*Cololabis saira*)

Round

D/H-On = Dressed/Head-On; D/H-Off = Dressed/Head-Off; sp. = species

TO	AVERAGE (%)	RANGE(%)
D/H-On	88	82-94
D/H-Off	72	68-74
Skin-On Fillet	55	52-60
Skinless Fillet	46	41-49
S/B Fillet	36	30-40
S/B Trim	14	12-16
Steaks	58	54-65
Dry-Salt Sides	40	
Mild Cure Sides	34	
Smoked Sides	34	
Roe	6	3-10
D/H-Off	82	73-90
Skin-On Fillet	63	55-73
Skinless Fillet	52	44-59
S/B Fillet	41	32-49
S/B Trim	16	13-20
Steaks	66	57-79
Dry-Salt Sides	46	
Mild Cure Sides	39	
Smoked Sides	39	
Skin-On Fillet	76	
Skinless Fillet	64	
S/B Fillet	50	
S/B Trim	19	
Steaks	81	
Dry-Salt Sides	56	
Mild Cure Sides	47	
Smoked Sides	47	35-60
Baked Steak	89	
Broiled Steak	83	
D/H-On	88	83-92
D/H-Off	76	71-86
Skinless Fillet	57	54-61

28 Recoveries and Yields from Pacific Fish and Shellfish

NAME	FROM
Scallops (<i>Chlamys</i> sp., <i>Hinnites</i> sp., <i>Pecten</i> sp.)	Raw Whole
	Raw Meats
Sculpin (<i>Enophrys</i> sp., <i>Hemilepidotus</i> sp., <i>Myoxocephalus</i> sp.)	Round
Sea Cucumber (<i>Cucumaria</i> sp.)	Whole
Sea Urchin (<i>Strongylocentrotus</i> sp.)	Green Round
	Red Round
Shad, American (<i>Alosa sapidissima</i>)	Round

D/H-On = Dressed/Head-On; D/H-Off = Dressed/Head-Off; sp. = species



TO	AVERAGE (%)	RANGE(%)
Adductor Muscle	10	8-12
Viscera	22	20-26
Cooked Meats	50	
D/H-On	80	75-87
D/H-Off	39	25-51
Skinless Fillet	24	20-41
Eviscerated Meat	36	
Edible Meat	25	
Cooked Meat	13	
Dried Meat	5	
Roe		5-30
Roe		8-30
D/H-On	88	85-92
D/H-Off	74	69-77
Skin-On Fillet	65	62-67
Skinless Fillet	54	
Roe		3-17

30 Recoveries and Yields from Pacific Fish and Shellfish

NAME	FROM
------	------

Shark

(*Alopias* sp., *Cetorhinus* sp.,
Hexanchus sp., *Lamna* sp.,
Notorynchus sp.)

Round

D/H-On

Shrimp

(*Pandalus* sp.)

Pink

Raw Whole

Raw Headless
Cooked Whole

Spot

Raw Whole

Raw Headless
Cooked Whole

Skates

(*Raja* sp.)

Round

D/H-On = Dressed/Head-On; D/H-Off = Dressed/Head-Off; sp. = species

TO	AVERAGE (%)	RANGE(%)
D/H-On	80	62-90
D/H-Off	58	22-75
Trunk	51	33-67
Skin-On Fillet	42	21-60
Skinless Fillet	32	17-56
Steaks	62	
D/H-Off	90	
Trunk	64	
Skin-On Fillet	53	
Skinless Fillet	40	
Steaks	78	
Raw Headless	53	
Cooked Whole	90	
Raw Peeled	36	
Cooked Peeled	25	
Cooked Peeled	69	
Cooked Peeled	28	
Raw Headless	47	45-49
Cooked Whole	90	
Raw Peeled	34	30-38
Cooked Peeled	26	
Raw Peeled	72	
Cooked Peeled	29	
D/H-On	90	75-95
D/H-Off	39	
Wings	23	20-23

32 Recoveries and Yields from Pacific Fish and Shellfish

NAME	FROM
Smelt (<i>Hypomesus</i> sp., <i>Spirinchus</i> sp.)	Round
Snalls (<i>Neptunea</i> sp.)	Whole
Soles	
Dabs (<i>Limanda proboscidea</i>)	Round
Dover (<i>Microstomus pacificus</i>)	Round
English (<i>Parophrys vetulus</i>)	Round
Flathead (<i>Hippoglossoides elassodon</i>)	Round

D/H-On = Dressed/Head-On; D/H-Off = Dressed/Head-Off; sp. = species



TO	AVERAGE (%)	RANGE(%)
D/H-On	85	82-90
D/H-Off	71	67-78
Skinless Fillet	38	
Salted D/H-Off	45	
Smoked D/H-Off	57	
Cooked Fillet	35	
Edible Meats	28	27-31
D/H-On	85	75-90
D/H-Off	64	55-75
Skinless Fillet	23	17-26
D/H-On	86	75-90
D/H-Off	65	55-65
Skinless Fillet	29	26-32
D/H-On	85	79-94
D/H-Off	65	55-75
Skinless Fillet	27	25-28
D/H-On	86	80-94
D/H-Off	67	60-79
Skinless Fillet	27	25-32

34 Recoveries and Yields from Pacific Fish and Shellfish

NAME	FROM
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Soles (Continued)

Petrale (<i>Eopsetta jordani</i>)	Round
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Rex (<i>Glyptocephalus zachirus</i>)	Round
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Rock (<i>Lepidopsetta bilineata</i>)	Round
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Yellowfin (<i>Limanda aspera</i>)	Round
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Squid (<i>Loligo</i> sp.)	Whole
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Sturgeon (<i>Acipenser</i> sp.)	Round
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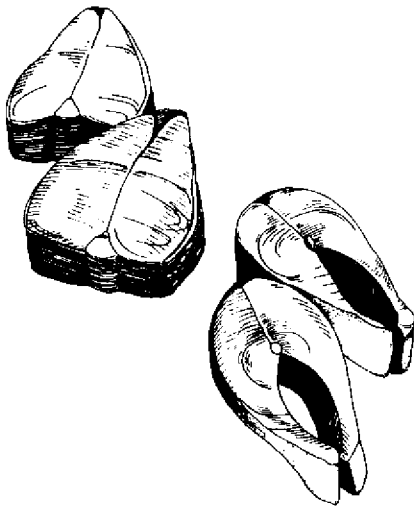
TO	AVERAGE (%)	RANGE(%)
D/H-On	86	75-90
D/H-Off	66	55-75
Skinless Fillet	29	28-32
D/H-On	85	75-90
D/H-Off	65	55-75
Skinless Fillet	33	27-37
D/H-On	87	82-92
D/H-Off	67	62-78
Skinless Fillet	28	22-30
D/H-On	86	76-94
D/H-Off	69	60-83
Skinless Fillet	25	16-30
Edible Meats	71	64-73
Mantle w/Fins	52	45-55
Mantle w/o Fins	39	36-42
Tentacles	17	13-20
Fins	12	10-13
D/H-On	85	82-87
D/H-Off	75	72-78
Skin-On Fillet	56	50-59
Skinless Fillet	45	
Steaks	62	
Salted D/H-Off	46	

36 Recoveries and Yields from Pacific Fish and Shellfish

NAME	FROM
Sturgeon	Round (Continued)
	D/H-On
Trout (<i>Salmo</i> sp., <i>Salvelinus</i> sp.)	Round
	D/H-On
	D/H-Off
Tuna, Albacore (<i>Thunnus alalunga</i>)	Round
	D/H-On
Turbot, Greenland (<i>Reinhardtius hippoglossoides</i>)	Round

D/H-On = Dressed/Head-On; D/H-Off = Dressed/Head-Off; sp. = species

TO	AVERAGE (%)	RANGE(%)
Smoked D/H-Off	56	
Roe		8-12
D/H-Off	8	
Skin-On Fillet	66	
Skinless Fillet	53	
Steaks	73	
D/H-On	88	
D/H-Off	69	
Skin-On Fillet	61	60-65
Skinless Fillet	45	
Steaks	60	
Smoked D/H-Off	54	
D/H-Off	78	
Skin-On Fillet	69	
Skinless Fillet	51	
Steaks	68	
Skin-On Fillet	88	
Skinless Fillet	65	
Steaks	86	
D/H-On	90	
D/H-Off	75	
Skinless Fillet	35	
Steaks	65	
D/H-Off	83	
Skinless Fillet	39	
Steaks	72	
D/H-Off	74	70-80
Skinless Fillet	30	25-35



A FINAL NOTE

Every effort has been made to assure that the data presented in this publication are as accurate as possible. Since recovery information is highly dependent on processing techniques and handling systems, frequently conflicting data are generated. If you have contradictory information on any species, please let us know. Send additions and corrections to:

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