

List of fish species and calibration names

The calibration name given in this table is used in our fish fatmeters. To determine the correct calibration for your needs, first find the fish species in the left column then use the calibration that is based on the measurement type and area that you are using.



Fish species	Scientific name	Calibration name	Measurement method	Representative section	Range
Anchovy South African	<i>Engraulis capensis</i>	ANCHOVY-1 ANCHOVY-2	Through skin Through skin	Butterfly fillets Whole fish carcass	1 - 40%
Argentine / Smelt Atlantic / North Sea	<i>Argentina silus</i>	ARGENTINE-1 ARGENTINE-2	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 40%
Carp Fresh Water	<i>Cyprinus carpio</i>	CARP-1 CARP-2	Through skin Through skin	Two trimmed fillets, with Skin Two trimmed fillets, without skin	1 – 40%
Arctic Char Arctic	<i>Salvelinus alpine</i>	ARCTICCHAR-1 ARCTICCHAR-2	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 40%
Eel Farmed eel	<i>Anguilla anguilla</i>	EEL-1 EEL-2	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 40%
Herring Atlantic / North Sea	<i>Clupea harengus</i>	HERRING-1 HERRING-2	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 40%
Mackerel – Horse Mackerel, Atlantic / North Sea	<i>Trachurus trachurus</i>	H. MACKEREL-1 H. MACKEREL-2	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 40%
Mackerel – Blue Mackerel Atlantic / North Sea	<i>Scomber scombrus</i>	B. MACKEREL-1 B. MACKEREL-2	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 40%
Mackerel – Chub Mackerel Pacific	<i>Scomber japonicus</i>	C. MACKEREL-1 C. MACKEREL-2	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 40%
Mackerel – Jack Mackerel Pacific, Asiatic	<i>Trachurus murphyi</i>	J. MACKEREL-1 J. MACKEREL-2	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 40%
Mackerel – West African Atlantic / Mediterranean	<i>Scomberomorus tritor</i>	WA.MACKEREL-1 WA.MACKEREL-2	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 40%
Pilchard Atlantic / North Sea	<i>Sardina pilchardus</i>	PILCHARD-1 PILCHARD-2	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 40%

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Salmon Atlantic Salmon	<i>Salmo salar</i>	SALMON-1 SALMON-2 SALMON-3 SALMON-4 SALMON-5	Through skin Through skin Through skin Through skin Directly on flesh	Two trimmed fillets, without skin “Mowi” section only “Norwegian Quality Cut” only “Dorsal” section only “Smoked Salmon” minced sample	1 – 40%
Salmon Pacific salmon	<i>Oncorhynchus nerka</i>	SOCKEYE-1 SOCKEYE-2 SOCKEYE-3	Through skin Through skin Through skin	Two trimmed fillets, without skin “Mowi” section only “Norwegian Quality Cut” only	1 – 40%
	<i>Oncorhynchus kisutch</i>	COHO / KING-1 COHO / KING-2 COHO / KING-3	Through skin Through skin Through skin	Two trimmed fillets, without skin “Mowi” section only “Norwegian Quality Cut” only	1 – 40%
	<i>Oncorhynchus tshawytscha</i>	CHINOOK-1 CHINOOK-2 CHINOOK-3 CHINOOK-4	Through skin Through skin Through skin Through skin	Two trimmed fillets, without skin “Mowi” section only “Norwegian Quality Cut” only “Dorsal” section only	1 – 40%
Sardine Atlantic / North Sea	<i>Sardina pilchardus</i>	SARDINE-1 SARDINE-2	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 40%
Sardine Pacific / Asiatic	<i>Sardinops melanostictus</i>	SARDINE-3 SARDINE-6	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 40%
Sardine Spanish Sardine	<i>Sardinella aurita</i>	SARDINE-4 SARDINE-5	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 40%
Saury Pacific	<i>Cololabis saira</i>	SAURY-1	Through skin	Two trimmed fillets, without skin	1 – 40%
Sprat Atlantic / North Sea	<i>Sprattus sprattus</i>	SPRAT-1 SPRAT-2 SPRAT-3	Through skin Through skin Directly on flesh	Two trimmed fillets, without skin Whole fish carcass Macerated fillets of the fish	1 – 40%
Sea Bass	<i>Dicentrarchus labrax</i>	SEABASS-1 SEABASS-2	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 40%
Striped Bass	<i>Morone saxatilis</i>	BASS-2	Through skin	Whole fish carcass	1 – 40%

Fish species	Scientific name	Calibration name	Measurement method	Representative section	Range
Sea Bream, Black Bream Mediterranean	<i>Spondyliosoma cantharus</i>	B.BREAM-1 B.BREAM-2	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 40%
Sea Bream, Gilthead Bream Mediterranean	<i>Sparus aurata</i>	G.BREAM-1 G.BREAM-2	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 40%
Silver Warehou Pacific	<i>Seriolella punctata</i>	S. WAREHOU-1 S. WAREHOU-2	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 40%
Trout Rainbow Trout	<i>Salmo gairdneri</i> <i>Salmo irideus</i>	TROUT-1 TROUT-2	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 35%
Tuna - Bluefin Atlantic, Pacific, Mediterranean	<i>Thunnus thynnus</i>	BLUEFIN-1 BLUEFIN-2	Through skin Directly on flesh	Fish flesh of section measured Fish flesh of section measured	1 – 50%
Tuna - Bonito Atlantic, Pacific, Mediterranean	<i>Sarda sarda</i>	BONITO-1 BONITO-2	Through skin Directly on flesh	Fish flesh of section measured Fish flesh of section measured	1 – 50%
Tuna - Albacore Atlantic, Pacific, Mediterranean	<i>Thunnus alalunga</i>	ALBACORE-1 ALBACORE-2	Through skin Directly on flesh	Fish flesh of section measured Fish flesh of section measured	1 – 50%
Tuna - Yellowfin Atlantic, Pacific, Mediterranean	<i>Thunnus albacares</i>	YELLOWFIN-1 YELLOWFIN-2	Through skin Directly on flesh	Fish flesh of section measured Fish flesh of section measured	1 – 50%
Whiting – Blue Whiting Atlantic, North Sea	<i>Micromesistius poutassou</i>	B.WHITING-1 B.WHITING-2	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 - 20%

Please Note

1. **Through skin** Means that the Meter is placed directly against the moist skin of the fish in order to take the measurements
2. **Directly on flesh** Means that the Meter is placed directly against the flesh of the fish in order to take measurements
3. **Trimmed Fillets** Means the flesh of the fish processed for eating. Normally the trimmed fillets excluding head, tail, fins, belly cavity, bones, seasonal fish roe. Various commercial organisations have differing trimming techniques. **Distell's calibrations have been created by trimming only the excess fat in the Dorsal & Anal Fin areas.**
4. **Whole fish carcass** Means ALL of the fish carcass