

## Step-By-Step Guide

List of standard calibrations available, plus short names used in data management software

FISH SPECIES	SCIENTIFIC NAME	CALIBRATION DESCRIPTION	MEASUREMENT METHOD	REPRESENTING FAT / OIL CONTENT OF...
<b>Anchovy</b> (South African)	<i>Engraulis encrasicolus</i> <i>Engraulis capensis</i>	ANCHOVY –2	Thru' the skin	Whole fish carcass
<b>Argentine / Smelt</b> (Atlantic / North Sea)	<i>Argentina</i>	ARGENTINE-1 ARGENTINE-2	Thru' the skin Thru' the skin	TWO trimmed fillets, without skin Whole fish carcass
<b>Butterfish</b>	<i>Pholis gunnellus</i>	BUTTERFISH-1 BUTTERFISH-2	Thru' the skin Thru' the skin	TWO trimmed fillets, without skin Whole fish carcass
<b>Carp</b> (Fresh Water)	<i>Cyprinus Carpio</i>	CARP-1 CARP-2	Thru' the skin Thru' the skin	TWO trimmed fillets, with Skin TWO trimmed fillets, without skin
<b>Arctic Char</b> (Arctic)	<i>Salvelinus</i>	CHAR-1 CHAR-2	Thru' the skin Thru' the skin	TWO trimmed fillets, without skin Whole fish carcass
<b>Eel</b> (Farmed eel)	<i>Anguilla anguilla</i>	EEL-1 EEL-2	Thru' the skin Thru' the skin	TWO trimmed fillets, without skin Whole fish carcass
<b>Hake</b> (European hake)	<i>Merluccius merluccius</i>	HAKE-2	Thru' the skin	Whole fish carcass
<b>Herring</b> (Atlantic / North Sea)	<i>Clupea harengus</i>	HERRING-1 HERRING-2	Thru' the skin Thru' the skin	TWO trimmed fillets, without skin Whole fish carcass
<b>Mackerel – Horse Mackerel,</b> (Atlantic / North Sea)	<i>Trachurus trachurus</i>	H. MACKEREL-1 H. MACKEREL-2	Thru' the skin Thru' the skin	TWO trimmed fillets, without skin Whole fish carcass
<b>Mackerel – Blue Mackerel</b> (Atlantic / North Sea)	<i>Scomber Scrombus</i>	B. MACKEREL-1 B. MACKEREL-2	Thru' the skin Thru' the skin	TWO trimmed fillets, without skin Whole fish carcass
<b>Mackerel – Jack Mackerel</b> (Pacific, Asiatic)	<i>Trachurus murphyi</i>	J. MACKEREL-1 J. MACKEREL-2	Thru' the skin Thru' the skin	TWO trimmed fillets, without skin Whole fish carcass
<b>Mackerel – Chub Mackerel</b> (Pacific, Asiatic)	<i>Scomber japonicus</i>	C.MACKEREL-1 C.MACKEREL-2	Thru' the skin Thru' the skin	TWO trimmed fillets, without skin Whole fish carcass
<b>Mackerel – West African</b> (Atlantic / Mediterranean)	<i>Scomberomorus tritor</i>	WA. MACKEREL-1 WA.MACKEREL-2	Thru' the skin Thru' the skin	TWO trimmed fillets, without skin Whole fish carcass
<b>Salmon</b> (Atlantic Salmon)	<i>Salmo salar</i>	SALMON-1 SALMON-2 SALMON-3 SALMON-4 SALMON-5 SALMON-6	Thru' the skin Thru' the skin Thru' the skin Thru' the skin Thru' the skin Directly on flesh	TWO Trimmed fillets, without skin WHOLE fish carcass "Mowi" section only "Norwegian Quality Cut" only "Dorsal" section only "Smoked Salmon" minced sample
<b>Salmon</b> (Pacific salmon)	<i>Oncorhynchus Neuka</i>	SOCKEYE-1 SOCKEYE-2 SOCKEYE-3	Thru' the skin Thru' the skin Thru' the skin	TWO trimmed fillets, without skin "Mowi" section only "Norwegian Quality Cut" only
	<i>Oncorhynchus Kisutch</i>	COHO-1 / KING-1 COHO-2 / KING-2 COHO-3 / KING-3	Thru' the skin Thru' the skin Thru' the skin	TWO trimmed fillets, without skin "Mowi" section only "Norwegian Quality Cut" only
	<i>Oncorhynchus Tshawytscha</i>	CHINOOK-1 CHINOOK-2 CHINOOK-3 CHINOOK-4	Thru' the skin Thru' the skin Thru' the skin Thru' the skin	TWO trimmed fillets, without skin "Mowi" section only "Norwegian Quality Cut" only "Dorsal" section only



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<b>Sardine</b> (Atlantic / North Sea)	<i>Sardina pilchardus</i>	SARDINE-1 SARDINE-2	Thru' the skin Thru' the skin	TWO trimmed fillets, without skin Whole fish carcass
<b>Sardine</b> (Pacific / Asiatic)	<i>Sardinops melanoticta</i>	SARDINE-3 SARDINE-6	Thru' the skin Thru' the skin	TWO trimmed fillets, without skin Whole fish carcass
<b>Sardine</b> (Spanish Sardine)	<i>Sardinella Aurita</i>	SARDINE-4 SARDINE-5	Thru' the skin Thru' the skin	TWO trimmed fillets, without skin Whole fish carcass
<b>Saury</b> (Pacific)	<i>Saurus</i>	SAURY-1	Thru' the skin	TWO trimmed fillets, without skin
<b>Sprat</b> (Atlantic / North Sea)	<i>Sprattus sprattus</i>	SPRAT-1 SPRAT-2 SPRAT-3	Thru' the skin Thru' the skin Directly on flesh	TWO trimmed fillets, without skin Whole fish carcass Emascerated Fillets of the fish
<b>Sea Bass</b>	<i>Dicentrarchus Labrax</i>	BASS-1 BASS-2	Thru' the skin Thru' the skin	TWO trimmed fillets, without skin Whole fish carcass
<b>Sea Bream, Black Bream</b> (Mediterranean)	<i>Spondylisama Cantharus</i>	B.BREAM-1 B.BREAM-2	Thru' the skin Thru' the skin	TWO trimmed fillets, without skin Whole fish carcass
<b>Sea Bream, Gilthead Bream</b> (Mediterranean)	<i>Sparus aurata</i>	G.BREAM-1 G.BREAM-2	Thru' the skin Thru' the skin	TWO trimmed fillets, without skin Whole fish carcass
<b>Silver Warehou</b> (Pacific)	<i>Seriolella Punctata</i>	S. WAREHOU-1 S. WAREHOU-2	Thru' the skin Thru' the skin	TWO trimmed fillets, without skin Whole fish carcass
<b>Research Setting</b>	<i>Used to measure product where no specific calibration is available</i>	RESEARCH-1	As required	Meters response to the product being measured
<b>Trout</b> (Rainbow Trout)	<i>Salmon gairdneri</i> <i>Salmon irideus</i>	TROUT-1 TROUT-2	Thru' the skin Thru' the skin	TWO trimmed fillets, without skin Whole fish carcass
<b>Tuna - Bluefin</b> (Atlantic, Pacific, Mediterranean)	<i>Thunnus Thynnus</i>	BLUEFIN-1 BLUEFIN-2	Thru' the skin Directly on flesh	Fish flesh of section measured Fish flesh of section measured
<b>Tuna - Bonito</b> (Atlantic, Pacific, Mediterranean)	<i>Sarda sarda,</i> <i>Sarda Chiliensis</i>	BONITO-1 BONITO-2	Thru' the skin Directly on flesh	Fish flesh of section measured Fish flesh of section measured
<b>Tuna - Albacore</b> (Atlantic, Pacific, Mediterranean)	<i>Thunnus Alalunga</i>	ALBACORE-1 ALBACORE-2	Thru' the skin Directly on flesh	Fish flesh of section measured Fish flesh of section measured
<b>Tuna - Skipjack</b> (Atlantic, Pacific, Mediterranean)	<i>Katsuwonus pelamis</i>	SKIPJACK-1	Thru' the skin	Fish flesh of section measured
<b>Tuna - Yellowfin</b> (Atlantic, Pacific, Mediterranean)	<i>Thunnus Albacares</i>	YELLOWFIN-1 YELLOWFIN-2	Thru' the skin Directly on flesh	Fish flesh of section measured Fish flesh of section measured
<b>Whiting – Blue Whiting</b> (Atlantic, North Sea)	<i>Micromesistius poutassou</i>	B. WHITING-1 B. WHITING-2	Thru' the skin Thru' the skin	TWO trimmed fillets, without skin Whole fish carcass

