

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...
Anchovy (South African)	<i>Engraulis encrasicolus</i> <i>Engraulis capensis</i>	ANCHOVY -2	Thru' the skin	Whole fish carcass
Argentine / Smelt (Atlantic / North Sea)	<i>Argentina</i>	ARGENTINE-1 ARGENTINE-2	Thru' the skin Thru' the skin	TWO trimmed fillets, without skin Whole fish carcass
Butterfish	<i>Pholis gunnellus</i>	BUTTERFISH-1 BUTTERFISH-2	Thru' the skin Thru' the skin	TWO trimmed fillets, without skin Whole fish carcass
Carp (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
Arctic Char (Arctic)	<i>Salvelinus</i>	CHAR-1 CHAR-2	Thru' the skin Thru' the skin	TWO trimmed fillets, without skin Whole fish carcass
Eel (Farmed eel)	<i>Anguilla anguilla</i>	EEL-1 EEL-2	Thru' the skin Thru' the skin	TWO trimmed fillets, without skin Whole fish carcass
Hake (European hake)	<i>Merluccius merluccius</i>	HAKE-2	Thru' the skin	Whole fish carcass
Herring (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
Mackerel – Horse Mackerel, (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
Mackerel – Blue Mackerel (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
Mackerel – Jack Mackerel (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
Mackerel – Chub Mackerel (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
Mackerel – West African (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
Salmon (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
Salmon (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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Sardine (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
Sardine (Pacific / Asiatic)	<i>Sardinops melanoticta</i>	SARDINE-3 SARDINE-6	Thru' the skin Thru' the skin	TWO trimmed fillets, without skin Whole fish carcass
Sardine (Spanish Sardine)	<i>Sardinella Aurita</i>	SARDINE-4 SARDINE-5	Thru' the skin Thru' the skin	TWO trimmed fillets, without skin Whole fish carcass
Saury (Pacific)	<i>Saurus</i>	SAURY-1	Thru' the skin	TWO trimmed fillets, without skin
Sprat (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
Sea Bass	<i>Dicentrarchus Labrax</i>	BASS-1 BASS-2	Thru' the skin Thru' the skin	TWO trimmed fillets, without skin Whole fish carcass
Sea Bream, Black Bream (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
Sea Bream, Gilthead Bream (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
Silver Warehou (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
Research Setting	<i>Used to measure product where no specific calibration is available</i>	RESEARCH-1	As required	Meters response to the product being measured
Trout (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
Tuna - Bluefin (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
Tuna - Bonito (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
Tuna - Albacore (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
Tuna - Skipjack (Atlantic, Pacific, Mediterranean)	<i>Katsuwonus pelamis</i>	SKIPJACK-1	Thru' the skin	Fish flesh of section measured
Tuna - Yellowfin (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
Whiting – Blue Whiting (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

