



THE FISHERIES (CONVERSION FACTORS) NOTICE 1995

PURSUANT to section 3A (2) of the Fisheries Act 1983, the Minister of Fisheries, acting after consultation with the Fishing Industry Board, hereby gives the following notice.

NOTICE

1. Title and commencement—(1) This notice may be cited as the Fisheries (Conversion Factors) Notice 1995.

(2) This notice shall come into force on the 1st day of October 1995.

2. Interpretation—In this notice, unless the context otherwise requires,—

“Dressed” means,—

(a) In relation to fish other than hoki, ling, squid, or stargazer, the state in which—

- (i) The fish has been headed and gutted; and
- (ii) The pectoral fins of the fish have been removed, whether or not the tail has been removed at a point behind the posterior base of the anal fin:

(b) In relation to hoki and ling, the state in which—

- (i) The fish has been headed and gutted; and
- (ii) The pectoral fins have been removed; and
- (iii) The tail has been removed at a point where the depth of the body is 60 mm or less:

(c) In relation to squid, the state in which—

- (i) The head and all internal organs have been removed and discarded; and
- (ii) The tentacles have been removed, whether or not they have been discarded:

(d) In relation to stargazer, the state in which—

- (i) The fish has been gutted; and
- (ii) The part of the body that includes the head and pectoral fins has been removed either—

(A) By a contour cut, being a cut that follows the shape of the skull, that starts at the posterior of the gill covers and proceeds forward to a point directly behind the skull; or

(B) By a straight cut that is a straight traverse cut close behind the posterior edge of the gill covers:

“Fillets” means—

(a) In relation to any species or class of fish for which a conversion factor for skin-off fillets is specified in the Schedule to this notice, the flesh, with the skin still attached, from either side of the body of the fish from immediately behind the head or the pectoral fin to the tail:

(b) Skate wings, being the pectoral fins severed from the body of a skate by a cut that begins at the nose, proceeds parallel to the edge of the gill openings, then proceeds down the side of the gut cavity, and exits at the joint between the pectoral fin (being the wing flap) and the pelvic fin (being the next lobe on the body):

(c) In relation to any other fish, the flesh from either side of the body of the fish from immediately behind the head or the pectoral fin to the tail, whether or not the skin has been removed from that flesh:

“Fins”, in relation to all spiny dogfish species, means the state in which the head, body, and all internal organs, other than the pectoral fins and the caudal (tail) fin, have been discarded:

“Fins”, in relation to school shark, means 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:

“Fins”, in relation to rig, ghost shark, sixgill shark, sevengill shark, and elephant fish, means the state in which the head, body, and all internal organs, other than the pectoral fins and anterior dorsal fin, have been discarded:

“Fins”, in relation to black shark, blue shark, whaler shark, white shark, hammerhead shark, mako shark, porbeagle shark, and basking shark, means 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”, in relation to southern bluefin tuna, means the state in which the gill covers (*operculae*), gills, viscera (heart, liver, gut, and associated organs), and fins are removed, whether or not the tail has been removed:

“Greenweight” means the weight of a fish prior to any processing or removal of any part of the fish:

“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”,—

(a) In relation to any species or class of fish other than hoki and ling, means, 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 and ling, means, 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 tailed”, in relation to hoki and ling, means, in addition to gutted, the state in which—
- (a) The head and that portion of the body immediately forward of the pectoral fin have been removed; and
 - (b) The tail has been removed at a point where the depth of the body is 60 mm or less:
- “Hoki mince, headed and gutted” 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:
- “Hoki mince, skin-off fillets” means the state in which the fish has been skin-off filleted and the skin-off fillets rendered by a machine into a minced form:
- “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:
- “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 the flesh from either side of the body of a fish from immediately behind the head or the pectoral fin to the tail, where the skin has been removed from that flesh:
- “Skin-off trimmed fillets”, in relation to ling, means 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:
- “Skin-off untrimmed fillets”, in relation to ling, means 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 the bellyflap intact, and the tail cut where the depth of the body of the fish is no more than 40 mm, and where the skin has been removed from that flesh:
- “Skin-on trimmed fillets”, in relation to hoki, means the state in which the flesh, with the skin still attached, is removed from either side of the body of the fish from immediately behind the pectoral fin, with all parts of the ventral or pelvic fin removed, and all of the gut and black membrane removed from the flesh by trimming or removal of the belly flap, and all fins and bones removed from the flesh, and the tail cut where the depth of the body of the fish is 60 mm or less:
- “Skin-on trimmed fillets”, in relation to ling, means the state in which the flesh, with the skin still attached, is 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 belly flap partially or totally removed, or the tail width greater than 40 mm, and the flesh free of fins and bones:

“Skin-on untrimmed fillets”, in relation to hoki, means the state in which the flesh, with the skin still attached, is removed from either side of the body of the fish from immediately behind the pectoral fin, with the belly flap intact, and the tail cut where the depth of the body of the fish is 60 mm or less:

“Skin-on untrimmed fillets”, in relation to ling, means the state in which the flesh, with the skin still attached, is removed from either side of the body of the fish from immediately behind the pectoral fin, with the belly flap intact, and the tail cut where the depth of the body of the fish is no more than 40 mm:

“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, means the state in which the head, mantle, and all internal organs have been removed and discarded.

3. Conversion factors—(1) The conversion factors specified in the Schedule to this notice in relation to any specified species or classes of fish shall be the conversion factors for those species or classes of fish, and shall be used to convert the weight of fish in the defined state to greenweight (e.g., 1 tonne of alfonsino fillets is equivalent to 2.3 tonnes greenweight alfonsino).

(2) Where any fish is processed to more than one defined state but less than another defined state, the numerically larger of the conversion factors specified in respect of those defined states shall be applied in respect of that fish.

(3) For the purposes of subclause (2) of this notice, in the case of ling fillets,—

(a) Where skin-on untrimmed fillets are processed to a state where they are no longer skin-on untrimmed fillets but are less than skin-on trimmed fillets, the numerically larger of the conversion factors specified in respect of those defined states shall be applied in respect of that fish:

(b) Where skin-off untrimmed fillets are processed to a state where they are no longer skin-off untrimmed fillets but are less than skin-off trimmed fillets, the numerically larger of the conversion factors specified in respect of those defined states shall be applied in respect of that fish.

4. Revocations—The following notices are hereby revoked:

(a) The Fisheries (Conversion Factors) Notice 1993*:

(b) The Fisheries (Conversion Factors) Notice 1993, Amendment No. 1†.

Cl. 3 (1)

SCHEDULE
CONVERSION FACTORS

Species or Class of Fish	Greenweight Equivalent				
	Gutted	Headed and Gutted	Dressed	Fillets	Fillets Skin-off Fins
Alfonsino (BYX) (<i>Beryx splendens</i> and <i>Beryx decadactylus</i>)	1.10	1.40	1.95	2.30	
Barracouta (BAR) (<i>Thyrsites atun</i>)	1.10	1.50	1.50	2.30	
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	
Bluenose (BNS) (<i>Hyperoglyphe antarctica</i>)	1.10	1.40	1.70	2.25	
Blue warehou (WAR) (<i>Seriola lalandi</i>)	1.10	1.40	1.55	2.00	
Elephant fish (ELE) (<i>Callorhynchus milii</i>)	1.10	2.30	2.30	2.85	
Flatfish (FLA) (<i>Rhombosolea plebeia</i> ; <i>Pelotretis flavilatus</i> ; <i>Peltorhamphus novaezealandiae</i> ; <i>Rhombosolea leporina</i> ; <i>Colistium guntheri</i> ; <i>Colistium nudipinnis</i> ; <i>Rhombosolea retziara</i> ; <i>Rhombosolea tapirina</i>)	1.10	1.40	1.80	1.80	
Gemfish (SKI) (<i>Rexea solandri</i>)	1.10	1.50	1.55	2.15	
Ghost shark (GSH) (<i>Hydrolagus novaezealandiae</i>)	1.10	2.30	2.30	2.70	30.00
Grey mullet (GMU) (<i>Mugil cephalus</i>)	1.10	1.40	2.00	2.00	
Gurnard (GUR) (<i>Chelidonichthys kumu</i>)	1.05	1.65	1.80	2.05	2.60
Hake (HAK) (<i>Merluccius australis</i>)	1.10	1.50	1.80	2.30	
Hapuku and Bass (HPB) (<i>Polyprion oxygeneios</i> ; <i>Polyprion moene</i>)	1.10	1.45	1.85	2.40	
Hoki (HOK) (<i>Macruronus novaezealandiae</i>)	1.10	1.50*	1.80	(see notes 4 and 5)	3.00
Jack Mackerel (JMA) (<i>Trachurus declivus</i> , <i>T. novaezealandiae</i> , <i>T. murphyi</i>)	1.10	1.50	1.60	2.50	
John Dory (JDO) (<i>Zeus faber</i>)	1.10	1.50	1.85	2.60	
Ling (LIN) (<i>Genypterus blacodes</i>)	1.15	1.45†	1.80	(see note 7)	(see note 7)

* The conversion factor for headed, gutted, and tailed hoki is specified in note 6 of this Schedule.

† The conversion factor for headed, gutted, and tailed ling is specified in note 8 of this Schedule.

SCHEDULE—*continued*
CONVERSION FACTORS—*continued*

Species or Class of Fish	Greenweight Equivalent					
	Gutted	Headed and Gutted	Dressed	Fillets	Fillets Skin-off	Fins
Northern or green eyed spiny dogfish (NSD) (<i>Squalus blainvillei</i>)	1.10	2.45	2.45	4.05		30.00
Orange Roughy (ORH) (<i>Hoplostethus atlanticus</i>)	1.10	2.00	2.00	3.50	3.50	
Oreo dories (OEO) (<i>Alloctytus sp., Pseudocyttus maculatus; Neocyttus rhomboidalis</i>)	1.10	2.15	2.20	5.30		
Red cod (RCO) (<i>Pseudophycis bachus</i>)	1.10	1.65	1.80	2.50		
Rig (SPO) (<i>Mustelus lenticulatus</i>)	1.10	1.75	1.75	2.10	2.30	30.00
School shark (SCH) (<i>Galeorhinus australis</i>)	1.65	1.85	1.95	2.15	2.70	30.00
Sea perch (SPE) (<i>Helicolenus</i>)	1.10	1.90	2.10	2.85	3.85	
Silver warehou (SWA) (<i>Seriolella punctata</i>)	1.10	1.55	1.65	3.90		
Snapper (SNA) (<i>Chrysophrys 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		30.00
Squid (SQU) (<i>Nototodarus sp.; Sepioteuthis bilineata</i>)	1.35		1.90			
Stargazer (STA) (<i>Kathetostoma giganteum</i>)	1.15		2.00*	2.60	4.65	
Tarakihi (TAR) (<i>Nemadactylus macropterus</i>)	1.05	1.55	1.60	2.40	2.80	
Trevally (TRE) (<i>Caranx georgianus</i>)	1.10	1.50	1.65	2.10		
All other species of shark, skate or ray (class <i>Chondrichthyes</i>)	1.10	2.00	2.00	2.70†		
All other species of fin fish (class <i>Osteichthyes</i>)	1.10	1.50	1.80	2.50		

* Where the straight cut is applied, the conversion factor is 2.50.

† The conversion factor for skate wings is specified in note 15 of this Schedule.

Notes

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

2. Cardinal fish—The conversion factor for dressed cardinal fish (*Epigonus telescopus*) is 1.85.

SCHEDULE—*continued*CONVERSION FACTORS—*continued*Notes—*continued*

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

4. Hoki fillets—The conversion factor for skin-on trimmed fillets for hoki is 2.55 and the conversion factor for skin-on untrimmed fillets for hoki is 2.30.

5. Hoki mince—The conversion factor for hoki mince, headed and gutted is 2.25 and the conversion factor for hoki mince, skin-off fillets is 3.50.

6. Hoki headed, gutted, and tailed—The conversion factor for headed, gutted, and tailed hoki is 1.55.

7. Ling—The conversion factor for skin-on untrimmed fillets for ling is 2.20, the conversion factor for skin-on trimmed fillets for ling is 2.80, the conversion factor for skin-off untrimmed fillets for ling is 2.80, and the conversion factor for skin-off trimmed fillets for ling is 3.70.

8. Ling headed, gutted, and tailed—The conversion factor for headed, gutted, and tailed ling is 1.65.

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

10. Quinnat salmon—The conversion factor for gutted quinnat salmon (*Oncorhynchus tshawytscha*) is 1.15.

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

12. Ribaldo—The conversion factor for fillets for ribaldo (*Mora moro*) is 3.50.

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

14. Scampi—The conversion factor for scampi tails (*Metanephrops challengeri*) is 2.65.

15. Skate wings—The conversion factor for skate wings is 2.65.

16. Southern bluefin tuna—The conversion factor for gilled and gutted southern bluefin tuna (*Thunnus maccoyi*) is 1.15.

17. Southern blue whiting—The conversion factor for dressed southern blue whiting (*Micromesistius australis*) is 1.70.

18. 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 Schedule II, is 30.00.

SCHEDULE—continued

CONVERSION FACTORS—continued

Notes—continued

19. 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) of this clause, 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 (being those areas specified as quota management areas 3, 4, 5, and 6 in the Second Schedule to the Fisheries (Quota Management Areas, Total Allowable Catches, and Catch Histories) Notice 1986*); and

(b) Are taken in those areas during the period commencing with the 15th day of September in any year and ending with the close of the 30th day of May in the next year;—

not being hoki that, having been taken by any vessel within the areas referred to in paragraph (a) of this subclause, 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 5.20 for southern blue whiting (*Micromesistius australis*).

20. Tentacles—The conversion factor for tentacles is 4.30.

Dated at Wellington this 26th day of September 1995.

DOUG KIDD,
Minister of Fisheries.

*S.R. 1986/267

EXPLANATORY NOTE

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

This notice, which comes into force on 1 October 1995, revokes and replaces the Fisheries (Conversion Factors) Notice 1993. The notice specifies the factors to be applied for the purpose of converting the weight of processed fish (gutted, headed and gutted, dressed, or filleted) to greenweight (the weight of the fish before processing or the removal of any part).

The principal changes are as follows:

- (a) The definition of the term "headed and gutted" is amended so that the term has, in relation to hoki and ling, a special meaning:
- (b) A definition of the term "headed, gutted, and tailed" (which term applies only in relation to hoki and ling) is included in the notice:
- (c) The conversion factor for dressed alfonsino is increased from 1.80 to 1.95:
- (d) The conversion factor for skin-on untrimmed hoki fillets is increased from 2.15 to 2.30:
- (e) The conversion factor for skin-off hoki fillets is reduced from 3.15 to 3.00:
- (f) A conversion factor of 1.55 is specified for headed, gutted, and tailed hoki:
- (g) The conversion factor for dressed john dory is increased from 1.70 to 1.85:
- (h) A conversion factor of 1.65 is specified for headed, gutted, and tailed ling:
- (i) The conversion factor for skin-off untrimmed ling fillets is increased from 2.65 to 2.80:

- (j) The conversion factor for headed and gutted silver warehou is increased from 1.50 to 1.55:
- (k) The conversion factor for dressed silver warehou is increased from 1.60 to 1.65.

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This notice is administered in the Ministry of Fisheries.