



## FISHERIES (CONVERSION FACTORS) NOTICE 1999

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PURSUANT to section 3A (2) of the Fisheries Act 1983 and section 7 of the Constitution Act 1986, the Minister for Food, Fibre, Biosecurity and Border Control, acting after consultation with the Fishing Industry Board, gives the following notice.

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### ANALYSIS

1. Title and commencement
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SCHEDULE  
Conversion Factors

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### NOTICE

**1. Title and commencement**—(1) This notice may be cited as the Fisheries (Conversion Factors) Notice 1999.

(2) This notice comes into force on 1 October 1999.

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

“Dressed” means,—

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

(i) In addition to gutted, the head has been removed by a cut immediately behind the base of the pectoral fin; 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) In addition to gutted, the head has been removed by a cut immediately behind the base of the pectoral fin; and

(ii) The pectoral fins of the fish have been removed; and

(iii) The tail has been removed at a point where the depth of the body of the fish 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:

“Dressed-straight cut” means, in relation to stargazer, the state in which—

- (a) The fish has been gutted; and
- (b) The part of the body that includes the head and pectoral fin has been removed by a straight traverse cut close behind the posterior edge of the gill covers:

“Dressed-v cut” means, in relation to stargazer, the state in which—

- (a) The fish has been gutted; and
- (b) The part of the body that includes the head and pectoral fin has been removed by a contour cut that follows the shape of the skull which starts at the posterior of the gill covers and proceeds forward to a point directly behind the skull:

“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, 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”,—

(a) 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:

(b) 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:

(c) 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:

(d) 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 finned”, in relation to broadbill swordfish, means, in addition to gutted, the state in which—

(a) The head and that portion of the body immediately forward of the pectoral fins have been removed; and

(b) The gills have been removed; and

(c) The tail has been removed at a point at or behind the caudal notch; and

(d) The pectoral, dorsal, and anal fins 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 mealled:

“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”,—

(a) 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:

(b) In relation to hake and southern blue whiting, means the state in which the flesh has been removed from either side of the body of the fish from immediately behind the head or pectoral fin to the tail, with all parts of the ventral or pelvic fin removed, and all parts of the pectoral fin removed, and all of the gut and black membrane removed from the flesh by trimming, and partial or complete removal of the bellyflap, and the flesh free of fins and bones and heavy bloodspots or bruises by trimming, and where the skin has been removed from the 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”,—

(a) 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 bellyflap, 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:

(b) 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 bellyflap partially or totally removed, or the tail width greater than 40 mm, and the flesh free of fins and bones:

“Skin-on untrimmed fillets”,—

(a) 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 bellyflap intact, and the tail cut where the depth of the body of the fish is 60 mm or less:

(b) 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 bellyflap intact, and the tail cut where the depth of the body of the fish is no more than 40 mm:

“Southern blue whiting mince, skin-off fillets”, in relation to southern blue whiting, 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 to the tail and where the skin has been removed from that flesh, and the skin-off fillets are rendered by a machine into a minced form:

“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 or octopus, 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 Parts 1 and 2 of the Schedule in relation to any specified species or classes of fish are the conversion factors for those species or classes of fish, and are to be used to convert the weight of fish in the defined state to greenweight (eg, 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 is to be applied in respect of that fish.

(3) For the purposes of subclause (2), 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 is to 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 is to be applied in respect of that fish.

**4. Revocations**—The following notices are revoked:

- (a) The Fisheries (Conversion Factors) Notice 1996 (S.R. 1996/285);
  - (b) The Fisheries (Conversion Factors) Amendment Notice 1997 (S.R. 1997/207);
  - (c) The Fisheries (Conversion Factors) Amendment Notice 1998 (S.R. 1998/287);
  - (d) The Fisheries (Conversion Factors) Amendment Notice 1999 (*Gazette*, 1999, p. 2424).
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Cl. 3 (1)

SCHEDULE  
CONVERSION FACTORS  
PART 1

Species or Class of Fish	Greenweight Equivalent					Fins
	Gutted	Headed and Gutted	Dressed	Filletts	Skin-off Filletts	
Alfonsino (BYX) ( <i>Beryx splendens</i> and <i>Beryx decadactylus</i> )	1.10	1.40	1.95	2.30	3.20	
Barracouta (BAR) ( <i>Thyrisites atun</i> )	1.10	1.45	1.55	2.30	2.85	
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	3.10	
Bluenose (BNS) ( <i>Hyperoglyphe antarctica</i> )	1.10	1.40	1.70	2.25	2.80	
Blue warehou (WAR) ( <i>Seriolella brama</i> )	1.10	1.40	1.55	2.00	2.50	
Elephant fish (ELE) ( <i>Callorhynchus milii</i> )	1.10	2.30	2.30	2.85	3.55	
Flatfish (FLA) ( <i>Rhombosolea plebeia</i> ; <i>Pelotretis flavilatus</i> ; <i>Peltorhamphus novaehelandiae</i> ; <i>Rhombosolea leporina</i> ; <i>Colistium guntheri</i> ; <i>Colistium nudipinnis</i> ; <i>Rhombosolea retiara</i> ; <i>Rhombosolea tapirina</i> )	1.10	1.40	1.80	1.80	2.25	
Gemfish (SKI) ( <i>Rexea solandri</i> )	1.10	1.50	1.55	2.15	2.65	
Ghost shark (GSH) ( <i>Hydrolagus novaehelandiae</i> )	1.10	2.30	3.40	3.40	4.20	30.00
Grey mullet (GMU) ( <i>Mugil cephalus</i> )	1.10	1.40	2.00	2.00	2.50	
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	2.95	
Hoki (HOK) ( <i>Macruronus novaehelandiae</i> )	1.10	1.50*	1.80	(see items 7 and 8 of Part 2)	3.00	
Jack mackerel (JMA) ( <i>Trachurus declivus</i> , <i>T. novaehelandiae</i> , <i>T. murphyi</i> )	1.10	1.50	1.60	2.50	3.10	
John dory (JDO) ( <i>Zeus faber</i> )	1.10	1.50	1.85	2.60	3.20	
Ling (LIN) ( <i>Gerypterus blacodes</i> )	1.15	1.45†	1.85	(see item 10 of Part 2)	(see item 10 of Part 2)	

\* The conversion factor for headed, gutted, and tailed hoki is specified in item 9 of Part 2.

† The conversion factor for headed, gutted, and tailed ling is specified in item 11 of Part 2.

SCHEDULE—continued  
 CONVERSION FACTORS—continued  
 PART 1—continued

Species or Class of Fish	Greenweight Equivalent					Skin-off Fillets	Fins
	Gutted	Headed and Gutted	Dressed	Fillets			
Northern or green eyed spiny dogfish (NSD) <i>(Squalus bairdvillei)</i>	1.10	2.45	2.45	4.05		5.00	30.00
Orange roughy (ORH) <i>(Hoplostethus atlanticus)</i>	1.10	2.00	2.00	3.50		3.50	
Oreo dories (OEO) <i>(Allocyttus sp., Pseudocyttus maculatus; Neocyttus rhomboidalis)</i>	1.10	2.15	2.25	5.30		6.55	
Red cod (RCO) <i>(Pseudophycis bachus)</i>	1.10	1.65	1.80	2.50		3.10	
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	2.35	2.85		3.85	
Silver warehou (SWA) <i>(Serioteuthis punctata)</i>	1.10	1.55	1.65	3.90		4.85	
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		5.00	30.00
Squid (SQU) <i>(Nototodarus sp.; Sepioteuthis bilineata)</i>	1.35		1.90				
Stargazer (STA) <i>(Kathetostoma giganteum)</i>	1.15		(see item 21 of Part 2)	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		2.60	
All other species of shark, skate, or ray <i>(class Chondrichthyes)</i>	1.10	2.00	2.00	2.70*		3.35	
All other species of fin fish <i>(class Osteichthyes)</i>	1.10	1.50	1.80	2.50		3.10	

\* The conversion factor for skate wings is specified in item 18 of Part 2.

SCHEDULE—*continued*CONVERSION FACTORS—*continued*

## PART 2

1. **Black (or seal) shark**—The conversion factor for dressed black (or seal) shark (*Dalatias licha*) is 3.10.
2. **Blue (English) mackerel**—The conversion factor for dressed blue (English) mackerel (*Scomber australasicus*) is 1.50.
3. **Broadbill swordfish**—The conversion factor for headed, gutted, and finned broadbill swordfish (*Xiphias gladius*) is 1.40.
4. **Cardinal fish**—The conversion factor for dressed cardinal fish (*Epigonus telescopus*) is 1.85.
5. **Fish meal**—The conversion factor for fish meal is 5.60 for all species or classes of fish.
6. **Hake skin-off trimmed fillets**—The conversion factor for skin-off trimmed fillets for hake is 2.85.
7. **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 2.15.
8. **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.
9. **Hoki headed, gutted, and tailed**—The conversion factor for headed, gutted, and tailed hoki is 1.65.
10. **Ling**—The conversion factor for skin-on untrimmed fillets for ling is 2.35, the conversion factor for skin-on trimmed fillets for ling is 2.80, the conversion factor for skin-off untrimmed fillets for ling is 2.85, and the conversion factor for skin-off trimmed fillets for ling is 3.00.
11. **Ling headed, gutted, and tailed**—The conversion factor for headed, gutted, and tailed ling is 1.55.
12. **Paua**—The conversion factor for shucked or shelled paua (*Haliotis iris*; *Haliotis australis*; *Haliotis virginea*) is 2.50.
13. **Quinnat salmon**—The conversion factor for gutted quinnat salmon (*Oncorhynchus tshawytscha*) is 1.15.
14. **Rock lobster**—The conversion factor for rock lobster tails (*Jasus edwardsii*; *Jasus verreauxi*) is 3.00.
15. **Ribaldo**—The conversion factor for fillets for ribaldo (*Mora moro*) is 3.50.
16. **Scallops**—The conversion factor for shucked or shelled scallops (*Pecten novaezelandiae*) is 8.00.



SCHEDULE—*continued*CONVERSION FACTORS—*continued*PART 2—*continued*

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

**18. Skate wings**—The conversion factor for skate wings is 2.65.

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

**20. Southern blue whiting**—(1) The conversion factor for dressed southern blue whiting (*Micromesistius australis*) is 1.70.

(2) The conversion factor for southern blue whiting mince, skin-off fillets is 3.65.

(3) The conversion factor for skin-off trimmed fillets for southern blue whiting is 3.25.

**21. Stargazer**—The conversion factor for dressed-v cut stargazer is 2.15 and the conversion factor for dressed-straight cut stargazer is 2.50.

**22. 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 this schedule, is 30.00.

**23. 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), 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 of 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 15 September in any year and ending with the close of 30 May in the next year;—

not being hoki that, having been taken by any vessel within the areas referred to in paragraph (a), 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 5.40 for southern blue whiting (*Micromesistius australis*).

**24. Tentacles**—(1) The conversion factor for squid tentacles is 4.30.

(2) The conversion factor for octopus tentacles is 1.55.

Dated at Wellington this 21st day of September 1999.

JOHN LUXTON,  
Minister for Food, Fibre, Biosecurity and Border Control.

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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 1999, revokes and replaces the Fisheries (Conversion Factors) Notice 1996 and its various amendments. The notice specifies the factors to be applied for the purpose of converting the weight of processed fish to greenweight (the weight of the fish before processing or the removal of any part).

The principal changes from the 1996 notice and its amendments are as follows:

- (a) A change in the definition of the term “dressed”:
  - (b) The introduction of a new landed state definition for hake (“skin-off trimmed fillets”):
  - (c) The introduction of new conversion factors for skin-off fillets for a large number of the species listed in Part 1 of the Schedule:
  - (d) A change in the conversion factor for stargazer dressed-v cut from 2.05 to 2.15.
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Issued under the authority of the Acts and Regulations Publication Act 1989.

Date of notification in *Gazette*: 23 September 1999.

This notice is administered in the Ministry of Fisheries.