



## Fisheries (Conversion Factors) Notice 2000

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

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### Notice

#### 1 Title

This notice is the Fisheries (Conversion Factors) Notice 2000.

#### 2 Commencement

- (1) This notice, to the extent that it relates to minced, skin-off fillets for southern blue whiting, comes into force on the day after the date of its notification in the *Gazette*.
- (2) Except as provided in subclause (1), this notice comes into force on 1 October 2000.

#### 3 Interpretation

In this notice, unless the context otherwise requires,—

**de-fat fillets**, in relation to hoki, means the state in which the fish has been skin-off filleted and the skin-off fillet has had the primary fat line removed

**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**, in relation to stargazer, means 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**, in relation to stargazer, means 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) 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):

- (b) 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** means,—

- (a) in relation to all spiny dogfish species, 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, 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, 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, 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** means,—

- (a) in relation to any species or class of fish other than hoki and ling, 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, 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

**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

**minced, headed and gutted**, in relation to hoki, 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

**minced, skin-off fillets** means,—

- (a) in relation to hoki, the state in which the fish has been skin-off filleted and the skin-off fillets rendered by a machine into a minced form:
- (b) in relation to southern blue whiting, 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

**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** means,—

- (a) in relation to ling, 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, 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, bones, and heavy bloodspots or bruises by trimming, and where the skin has been removed from the flesh:
- (c) in relation to hoki, 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, 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 belly-flap and the flesh free of fins, 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** means,—

- (a) in relation to hoki, 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, 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** means,—

- (a) in relation to hoki, 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, 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

**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.

#### 4 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 1 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.

## 5 Revocation

The Fisheries (Conversion Factors) Notice 1999 (SR 1999/322) is revoked.

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## Schedule Conversion factors

cl 4(1)

### Part 1

Species or class of fish	Greenweight equivalent					Fins
	Gutted	Headed and gutted	Dressed	Fillets	Skin-off fillets	
Alfonsino (BYX) <i>(Beryx splendens and Beryx decadactylus)</i>	1.10	1.40	1.95	2.30	2.85	
Barracouta (BAR) <i>(Thyrsites 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	
Cardinal fish (CDL) <i>(Epigonus telescopus)</i>	1.10	1.50	1.85	2.50	3.10	
Dark ghost shark (GSH) <i>(Hydrolagus novaezelandiae)</i>	1.10	2.30	3.40	3.40	4.20	30.00
Elephant fish (ELE) <i>(Callorhynchus milii)</i>	1.10	2.30	2.30	2.85	3.55	
Flatfish (FLA) <i>(Rhombosolea plebeia; Pelotretis flavilatus; Peltorhamphus novaezelandiae; Rhombosolea leporina; Colistium guntheri; Colistium nudipinnis; Rhombosolea retiara; Rhombosolea tapirina)</i>	1.10	1.40	1.80	1.80	2.25	
Frostfish (FRO) <i>(Lepidopus caudatus)</i>	1.10	1.50	1.80	2.50	3.10	
Gemfish (SKI) <i>(Rexea solandri)</i>	1.10	1.50	1.55	2.15	2.65	
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; Polyprion americanus)</i>	1.10	1.45	1.85	2.40	2.95	



## Part 1—continued

Species or class of fish	Greenweight equivalent					
	Gutted	Headed and gutted	Dressed	Fillets	Skin-off fillets	Fins
Hoki (HOK) ( <i>Macruronus novaezelandiae</i> )	1.10	1.50*	1.80	(see items 6 and 7 of Part 2)	(see items 6 and 7 of Part 2)	
Jack mackerel (JMA) ( <i>Trachurus declivus</i> , <i>T. novaezelandiae</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>Genypterus blacodes</i> )	1.15	1.45†	1.85	(see item 9 of Part 2)	(see item 9 of Part 2)	
Northern or green eyed spiny dogfish (NSD) ( <i>Squalus mitsukurii</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	
Oreos (OEO) ( <i>Allocyttus niger</i> , <i>Pseudocyttus maculatus</i> ; <i>Neocyttus rhomboidalis</i> )	1.10	2.15	2.25	5.30	6.55	
Pale ghost shark (GSP) ( <i>Hydrolagus</i> sp. B2)	1.10	2.30	3.40	3.40	4.20	30.00
Red cod (RCO) ( <i>Pseudophycis bachus</i> )	1.10	1.65	1.80	2.50	3.10	
Ribaldo (RIB) ( <i>Mora moro</i> )	1.10	1.50	1.80	3.50	4.35	
Rig (SPO) ( <i>Mustelus lenticulatus</i> )	1.10	1.55	1.55	2.10	2.30	30.00
Ruby fish (RBY) ( <i>Plagiogeneion rubiginosus</i> )	1.10	1.50	1.80	2.50	3.10	
School shark (SCH) ( <i>Galeorhinus galeus</i> )	1.65	1.85	1.95	2.15	2.70	30.00
Sea perch (SPE) ( <i>Helicolenus</i> spp.)	1.10	1.90	2.35	2.85	3.85	
Silver warehou (SWA) ( <i>Seriolella punctata</i> )	1.10	1.55	1.70	3.90	4.85	
Snapper (SNA) ( <i>Pagrus 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 gouldi</i> or <i>N. sloanii</i> ; <i>Sepioteuthis australis</i> )	1.35		1.90			

\* The conversion factor for headed, gutted, and tailed hoki is specified in item 8 of Part 2.

† The conversion factor for headed, gutted, and tailed ling is specified in item 10 of Part 2.

## Part 1—continued

Species or class of fish	Greenweight equivalent					
	Gutted	Headed and gutted	Dressed	Fillets	Skin-off fillets	Fins
Stargazer (STA) ( <i>Kathetostoma giganteum</i> )	1.15		(see item 19 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>Pseudocaranx dentex</i> )	1.10	1.50	1.65	2.10	2.60	
Trumpeter (TRU) ( <i>Latris lineata</i> )	1.10	1.50	1.80	2.50	3.10	
White warehou (WWA) ( <i>Seriotelella caerulea</i> )	1.10	1.50	1.75	2.50	3.10	
Yellow-eyed mullet (YEM) ( <i>Aldrichetta forsteri</i> )	1.10	1.50	1.80	2.50	3.10	
All other species of shark, skate, or ray (class <i>Chondrichthyes</i> )	1.10	2.00	2.00	2.70*	3.35	
All other species of fin fish (class <i>Osteichthyes</i> )	1.10	1.50	1.80	2.50	3.10	

\* The conversion factor for skate wings is specified in item 16 of Part 2.

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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 Fish meal**

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

**5 Hake skin-off trimmed fillets**

The conversion factor for skin-off trimmed fillets for hake is 2.85.

**6 Hoki fillets**

The conversion factor for skin-on trimmed fillets for hoki is 2.55, the conversion factor for skin-on untrimmed fillets for hoki is 2.15, the conversion factor for skin-off trimmed fillets for hoki is 3.00, and the conversion factor for de-fat fillets for hoki is 3.00.

**7 Hoki mince**

The conversion factor for minced, headed and gutted for hoki is 2.25 and the conversion factor for minced, skin-off fillets for hoki is 3.10.

**8 Hoki headed, gutted, and tailed**

The conversion factor for headed, gutted, and tailed for hoki is 1.65.

## Part 2—continued

- 9 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.
- 10 Ling headed, gutted, and tailed**  
The conversion factor for headed, gutted, and tailed ling is 1.55.
- 11 Paua**  
The conversion factor for shucked or shelled paua (*Haliotis iris*; *Haliotis australis*; *Haliotis virginea*) is 2.50.
- 12 Quinнат salmon**  
The conversion factor for gutted quinнат salmon (*Oncorhynchus tshawytscha*) is 1.15.
- 13 Rock lobster**  
The conversion factor for rock lobster tails (*Jasus edwardsii*; *Jasus verreauxi*) is 3.00.
- 14 Scallops**  
The conversion factor for shucked or shelled scallops (*Pecten novaezelandiae*) is 8.00.
- 15 Scampi**  
The conversion factor for scampi tails (*Metanephrops chalmengeri*) is 2.65.
- 16 Skate wings**  
The conversion factor for skate wings is 2.65.
- 17 Southern bluefin tuna**  
The conversion factor for gilled and gutted southern bluefin tuna (*Thunnus maccoyi*) is 1.15.

Part 2—*continued***18 Southern blue whiting**

- (1) The conversion factor for dressed southern blue whiting (*Micromesistius australis*) is 1.70.
- (2) The conversion factor for minced, skin-off fillets for southern blue whiting is 3.10.
- (3) The conversion factor for skin-off trimmed fillets for southern blue whiting is 3.25.

**19 Stargazer**

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

**20 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.

**21 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.

Part 2—*continued*

- (4) The conversion factor for surimi or fish paste is 5.40 for southern blue whiting (*Micromesistius australis*).

**22 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 11th day of September 2000.

Pete Hodgson,  
Minister of Fisheries.

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### Explanatory note

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

This notice comes into force on 1 October 2000, except in relation to minced, skin-off fillets for southern blue whiting, in respect of which it comes into force on the day after the date of its notification in the *Gazette*.

The notice revokes and replaces the Fisheries (Conversion Factors) Notice 1999. 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 1999 notice are as follows:

- (a) the insertion of a definition of **de-fat fillets** in relation to hoki;
- (b) the addition of a paragraph to the definition of **skin-off trimmed fillets** relating to hoki;
- (c) adjustments to some of the conversion factors in Part 1 of the Schedule:
- (d) the addition of conversion factors in Part 1 of the Schedule in relation to cardinal fish, frostfish, ribaldo, ruby fish, trumpet, white warehou, and yellow-eyed mullet;
- (e) the omission from Part 2 of the Schedule of the items relating to cardinal fish and ribaldo.

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Issued under the authority of the Acts and Regulations Publication Act 1989.

Date of notification in *Gazette*: 12 September 2000.

This notice is administered in the Ministry of Fisheries.

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