

Definitions of FAOSTAT fish food commodities

Appendix 2

Commodity	Definitions, coverage, remarks
Freshwater and Diadromous, Fresh Barb, burbot, carps, catfish, dace, freshwater breams, freshwater drum, gabies, giant sea perch=barramundi, gourami, gudgeons, mandarin fish, milkfish, nile perch, paddlefishes, perch, pike, river eels, salmons, shads, sleepers, smelts, snakehead, sturgeons, tenchs, tilapias, trouts and miscellaneous freshwater and diadromous fishes, etc.	Fresh raw whole fish including bones, skin, head, etc. The inedible part of the whole fish is 20–50%.
Freshwater and Diadromous, Frozen Whole	Frozen raw gutted whole fish including bones, skin, head, etc. The inedible part of the whole fish is 20–50%.
Freshwater and Diadromous, Fillets	Fresh raw fillets (all edible).
Freshwater and Diadromous, Frozen Fillets	Frozen raw fillets (all edible).
Freshwater and Diadromous, Cured Examples are: dried salted sturgeon (balyk), smoked salmon, smoked trout.	Salted, dried, smoked whole fish or fillets. The inedible part of the whole fish is 20–50%.
Freshwater and Diadromous, Canned Examples are: salmon canned in brine, unagi (eel) in vacuum packs.	Headed, gutted or filleted in airtight containers, in brine, oil or other medium (all edible).
Freshwater and Diadromous, Preparations Examples are: caviar, red caviar, caviar substitutes, tarama (carp roes), fried and marinated eels.	Fresh or frozen whole fish or fillets then cooked (inedible part is 0–50%). Fish roes (carp, salmon, trout, sturgeon, lumpfish), also mixed with additional ingredients. It also includes the species added as part of a multi-ingredient food (all edible), e.g. salad, paste, sausage, sauce, spreads.
Demersal Fish, Fresh Alaska pollack, angler (=monk), Australian salmon, bogue, Bombay duck, bonefish, breams, chimaera, chub, cod, conger, conger/sand eel, croaker, dentex, dogfish, dorie, drums, emperor, filefish, flatfishes, flounder, fusilier, gobies, grenadier (=hoki), grouper, grunt, guitarfish, gurnard, haddock, hake, halibut, icefish, ladyfish, lanternfish, ling, lizardfish, lumpfish, mojarra, moonfish (except Atlantic, African), mullet, orange perch, orange roughy, Pacific perch, pandora, Patagonian toothfish, picarel, plaice, puffer, ray, redfish, rockfish, saithe (=Pollock), sandeel, scabbardfish, sea bass, sea bream, sea catfish, sea perch, shark, skate, smooth-hounds, snapper, soles, spinefeet, steenbras, surgeon, tarpon, tilefish, threadfin, triggerfish, turbot, tusk (=cusk), warehou, weakfish, weever, whitefish, whiting, wolfish (=catfish), wrasse, etc.	Fresh raw whole fish including bones, skin, head, etc. The inedible part of the whole fish is 20–50%.
Demersal Fish, Frozen Whole	Frozen raw gutted whole fish including bones, skin, head, etc. The inedible part of the whole fish is 20–50%.
Demersal Fish, Fillets	Fresh raw fillets (all edible).
Demersal Fish, Frozen Fillets	Frozen raw fillets (all edible).
Demersal Fish, Cured Examples are: stockfish, klipfish, dried shark meat, etc.	Gutted and headed fish or fillets, unsalted or salted, dried (sun/air dried or machine dried) with different levels of residual moisture; brined or pickled using salt, vinegar, sugar and spices, smoked (dry or hot processing). The inedible part of the whole fish is 20–50%. For skin-on fillets the inedible part is 0–5%. This group also includes by-products as fish heads, tails, maws, tongues, fins, etc. used mostly for soups.
Demersal Fish, Canned Examples are: cod, pollack, coalfish canned in oil.	Headed, gutted, scaled, skinned or filleted fish in airtight containers, in brine, oil or other medium, treated at temperatures adequate to ensure sterilization (all edible).
Demersal Fish, Preparations Examples are: kneaded surimi, kamaboko, crab and shrimp analogues (imitation crab legs and shrimp products), fish minced, sticks, portions, fingers, medaillons (battered and breaded), seviche, tara (cod roes), mullet bottarga and karasumi.	Filletts (inedible part is 0–50%) or meat of fresh or frozen fish (as in surimi), often cooked (all edible), battered and breaded sticks, portions, medaillons prepared also from minced fish. It also includes the species added as part of a multi-ingredient food (all edible), e.g. salad, paste, sausage (generally 50–60% is fish), sauce, soups, spreads. Roes of mullets or cods.

Appendix 2

Commodity	Definitions, coverage, remarks
Pelagic Fish, Fresh Albacore, amberjack, anchovy, barracuda, bonito, bluefish, bumper, butterfish, capelin, cobia, crevallie, dolphin, flyingfish, halfbeak, herring, jack, mackerel, marlin, menhaden, moonfish (Atlantic, African), needlefish, opah, pomfrets, pompano, sailfish, sardinella, sardine (=pilchard), saurie, scad, seerfish, shad, spearfish, sprat, swordfish, tuna, etc.	Fresh raw whole fish including bones, skin, head, etc. The inedible part of the whole fish is 20–50%.
Pelagic Fish, Frozen Whole	Frozen raw gutted whole fish including bones, skin, head, etc. The inedible part of the whole fish is 20–50%.
Pelagic Fish, Fillets	Fresh raw fillets (all edible).
Pelagic Fish, Frozen Fillets	Frozen raw fillets (all edible).
Pelagic Fish, Cured Examples are: smoked herring, salted anchovies, dried sardinella, salted tuna, dried skipjack, dried shad.	Salted, dried, smoked fillets or whole fish (all edible). Fish protein concentrates (edible odourless preparations containing about 80% of proteins and 1% fat).
Pelagic Fish, Canned	Headed, gutted, scaled, skinned or filleted fish in airtight containers, in brine, oil or other medium treated at temperatures adequate to ensure sterilization (all edible).
Pelagic Fish, Preparations Examples are: anchovy butter, skinned fillets of brine salted sprat in solutions of vinegar, salt, sugar and spices, marinated herrings, fermented fish sauces, fermented fish paste; rollmops, tidbits, shiokara (fermented skipjack viscera); tuna bottarga.	Whole fish boiled, cooked, fermented or marinated (may include a little inedible percentage). Portions, medallions prepared from minced fish with the addition of starchy substances. It also includes the species added as part of a multi-ingredient food (all edible), e.g. salad, paste, sausage, sauce, soups, spreads. By-products (heads, etc.) used mostly for soups; fermented viscera. Roes of tuna, herring, capelin.
Marine Fish Other, Fresh Groundfishes (=demersal), pelagic fishes, other marine fishes, etc.	Unspecified fresh raw pelagic and demersal fishes. Fresh raw whole fish including bones, skin, head, etc. The inedible part of the whole fish is 20–50%.
Marine Fish nes Frozen Whole	Frozen raw gutted whole fish including bones, skin, head, etc. The inedible part of the whole fish is 20–50%.
Marine Fish Other, Fillets	Fresh raw fillets (all edible).
Marine Fish Other, Frozen Fillets	Frozen raw fillets (all edible).
Marine Fish Other, Cured	Salted, dried, smoked whole fish or fillets (all edible).
Marine Fish Other, Canned	Headed, gutted, scaled, skinned or filleted fish in airtight containers, in brine, oil or other medium treated at temperatures adequate to ensure sterilization (all edible).
Marine Fish Other, Preparations Examples are: escabeche (fish dried and then marinated), shredded and flaked products, fish sauces (garum, patis, nuoc-mam), fermented fish pastes (nga-pi).	Fillets (inedible part is 0–50%) or meat of fresh or frozen fish (as in surimi), often cooked (all edible), battered and breaded sticks, portions, medallions prepared also from minced fish. It also includes the species added as part of a multi-ingredient food (all edible), e.g. salad, paste, sausage (generally 50–60% is fish), sauce, soups, spreads. By-products (heads, etc.) used mostly for soups; fermented viscera. Fish roes.
Crustaceans, Fresh Freshwater and seawater crustaceans: barnacle, crabs, crayfish, krill, lobsters, prawns, river prawns and shrimps, sea-spider, shrimps, spiny-rock lobsters, squillids, stomatopods, etc.	Raw whole animals, generally in shell. If the shell is included, the inedible part is around 65%.
Crustaceans, Frozen	Frozen raw or cooked whole animals or meat. If the shell of the whole animal is included, the inedible part is around 65%.

Commodity	Definitions, coverage, remarks
Crustaceans, Cured Examples are: dried shrimps, salted shrimps.	Whole or peeled, salted, semi-dried, dried or dehydrated, brined, pickled (all edible if shells are removed).
Crustaceans, Canned Examples are: canned king crabs, vacuum-packed shrimp tails.	Meat canned in brine, oil or other medium (all edible).
Crustaceans, Preparations Examples are: fermented shrimp paste (blachan), paste of ground and sun-dried small crustaceans; krupuk (shrimp crackers).	Fresh or frozen meat of animals, cooked (all edible). It also includes the species added as part of a multi-ingredient food (all edible), e.g. salad, paste, spreads. Shrimp crackers are obtained with the addition of flours.
Molluscs, excluding Cephalopods, Fresh Abalone, arkshell, clam, cockle, conch, freshwater and marine molluscs, mussel, oyster, pecten, scallop, sea snails, whelk, winkle, etc.	Raw whole animals, including the weight of shell. The inedible part is 50–80%.
Molluscs, Frozen Examples are: adductors of scallops, shelled mussels and clams.	Frozen raw or cooked whole animals in shell or shucked meat. If the shell of the whole animal is included, the inedible part is 50–80%.
Molluscs, Cured Examples are: smoked oysters, dried clams, dried scallops.	Salted, dried, smoked meat (all edible).
Molluscs, Canned Examples are: vacuum-packed or jarred shelled mussels, clams and oysters; oyster and clam chowder and juice.	Meat canned in brine, oil or other medium (all edible) treated at temperatures adequate to ensure sterilization.
Cephalopods, Fresh Cuttlefish, octopus, squid, etc.	Raw whole animals or meat. The inedible part of the whole animal is 20–40% (the highest rate applies to cuttlefish from which bone is removed).
Cephalopods, Frozen	Frozen raw or cooked whole gutted and peeled animals or meat. The inedible part of the whole animal is 20–40% (the highest rate applies to cuttlefish from which bone is removed).
Cephalopods, Cured Examples are: hard-dry-salted squid, pickled squid and cuttlefish.	Salted, dried (often sun-dried after gutting), smoked meat (all edible).
Cephalopods, Canned Examples are: vacuum-packed small octopus, canned squid in own ink or oil.	Raw or precooked meat from gutted or ungutted animals, canned in brine, oil or other medium (all edible) treated at temperatures adequate to ensure sterilization.
Cephalopods, Preparations Examples are: antipasto, salads, semi-preserved, value-added products.	Frozen and battered rings of squids and cuttlefish; semi-preserved, boiled, pickled and marinated; portions for salads and antipasto, mixed also with other species and ingredients (all edible).
Aquatic Animals Others, Fresh Frog, horseshoe crab, jellyfish, sea cucumber, sea-squirt, sea-urchin, tunicates, turtle and other amphibians, arachnoids, echinoderms and miscellaneous invertebrates, etc.	Raw edible parts, fillets, meat, eggs. The inedible part is very significant.
Aquatic Animals Others, Cured	Salted, dried meat (all edible); bêche de mer (eviscerated and steam-cooked or boiled holothurians, dried before consumption).
Aquatic Animals Others, Preparations Examples are: urchin roes, shredded jellyfish, frog legs, turtle soups.	Fresh or frozen whole animals or meat, then cooked. If the shell or skin of the whole animal is included, the inedible part is significant. It also includes the species added as part of a multi-ingredient food (all edible), e.g. salad, paste, sausage, sauce, spreads, soups.

Note: remarks concerning the product presentation and the edible part of fishery commodities are provided as an indication of the weight/nutritional losses between live-weight equivalent and product/edible weight. Food composition factors for main species groups in Appendix 1 are based on the nutritional content of the edible portion of individual commodities.