

## Definitions of FAOSTAT fish food commodities

Appendix 2

Commodity	Definitions, coverage, remarks
<p><b>Freshwater and Diadromous, Fresh</b>                      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, salmon, shads, sleepers, smelts, snakehead, sturgeons, tenchs, tilapias, trouts and miscellaneous freshwater and diadromous fishes, etc.</p>	Fresh raw whole fish including bones, skin, head, etc. The inedible part of the whole fish is 20–50%.
<p><b>Freshwater and Diadromous, Frozen Whole</b></p>	Frozen raw gutted whole fish including bones, skin, head, etc. The inedible part of the whole fish is 20–50%.
<p><b>Freshwater and Diadromous, Fillets</b></p>	Fresh raw fillets (all edible).
<p><b>Freshwater and Diadromous, Frozen Fillets</b></p>	Frozen raw fillets (all edible).
<p><b>Freshwater and Diadromous, Cured</b>                      Examples are: dried salted sturgeon (balyk), smoked salmon, smoked trout.</p>	Salted, dried, smoked whole fish or fillets. The inedible part of the whole fish is 20–50%.
<p><b>Freshwater and Diadromous, Canned</b>                      Examples are: salmon canned in brine, unagi (eel) in vacuum packs.</p>	Headed, gutted or filleted in airtight containers, in brine, oil or other medium (all edible).
<p><b>Freshwater and Diadromous, Preparations</b>                      Examples are: caviar, red caviar, caviar substitutes, tarama (carp roes), fried and marinated eels.</p>	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.
<p><b>Demersal Fish, Fresh</b>                      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, lumbfish, 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.</p>	Fresh raw whole fish including bones, skin, head, etc. The inedible part of the whole fish is 20–50%.
<p><b>Demersal Fish, Frozen Whole</b></p>	Frozen raw gutted whole fish including bones, skin, head, etc. The inedible part of the whole fish is 20–50%.
<p><b>Demersal Fish, Fillets</b></p>	Fresh raw fillets (all edible).
<p><b>Demersal Fish, Frozen Fillets</b></p>	Frozen raw fillets (all edible).
<p><b>Demersal Fish, Cured</b>                      Examples are: stockfish, klipfish, dried shark meat, etc.</p>	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.
<p><b>Demersal Fish, Canned</b>                      Examples are: cod, pollack, coalfish canned in oil.</p>	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).
<p><b>Demersal Fish, Preparations</b>                      Examples are: kneaded surimi, kamaboko, crab and shrimp analogues (imitation crab legs and shrimp products), fish minced, sticks, portions, fingers, medaillons (battered and breaded), sevicehe, tara (cod roes), mullet bottarga and karasumi.</p>	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, 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
<b>Pelagic Fish, Fresh</b> 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%.
<b>Pelagic Fish, Frozen Whole</b>	Frozen raw gutted whole fish including bones, skin, head, etc. The inedible part of the whole fish is 20–50%.
<b>Pelagic Fish, Fillets</b>	Fresh raw fillets (all edible).
<b>Pelagic Fish, Frozen Fillets</b>	Frozen raw fillets (all edible).
<b>Pelagic Fish, Cured</b> 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).
<b>Pelagic Fish, Canned</b>	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).
<b>Pelagic Fish, Preparations</b> 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.
<b>Marine Fish Other, Fresh</b> 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%.
<b>Marine Fish nes Frozen Whole</b>	Frozen raw gutted whole fish including bones, skin, head, etc. The inedible part of the whole fish is 20–50%.
<b>Marine Fish Other, Fillets</b>	Fresh raw fillets (all edible).
<b>Marine Fish Other, Frozen Fillets</b>	Frozen raw fillets (all edible).
<b>Marine Fish Other, Cured</b>	Salted, dried, smoked whole fish or fillets (all edible).
<b>Marine Fish Other, Canned</b>	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).
<b>Marine Fish Other, Preparations</b> 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.
<b>Crustaceans, Fresh</b> 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%.
<b>Crustaceans, Frozen</b>	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
<b>Crustaceans, Cured</b> Examples are: dried shrimps, salted shrimps.	Whole or peeled, salted, semi-dried, dried or dehydrated, brined, pickled (all edible if shells are removed).
<b>Crustaceans, Canned</b> Examples are: canned king crabs, vacuum-packed shrimp tails.	Meat canned in brine, oil or other medium (all edible).
<b>Crustaceans, Preparations</b> 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.
<b>Molluscs, excluding Cephalopods, Fresh</b> 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%.
<b>Molluscs, Frozen</b> 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%.
<b>Molluscs, Cured</b> Examples are: smoked oysters, dried clams, dried scallops.	Salted, dried, smoked meat (all edible).
<b>Molluscs, Canned</b> 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.
<b>Cephalopods, Fresh</b> 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).
<b>Cephalopods, Frozen</b>	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).
<b>Cephalopods, Cured</b> Examples are: hard-dry-salted squid, pickled squid and cuttlefish.	Salted, dried (often sun-dried after gutting), smoked meat (all edible).
<b>Cephalopods, Canned</b> 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.
<b>Cephalopods, Preparations</b> 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 anipasto, mixed also with other species and ingredients (all edible).
<b>Aquatic Animals Others, Fresh</b> 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.
<b>Aquatic Animals Others, Cured</b>	Salted, dried meat (all edible); bêche de mer (eviscerated and steam-cooked or boiled holoturians, dried before consumption).
<b>Aquatic Animals Others, Preparations</b> 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.