

**JOINT NORWEGIAN-RUSSIAN TECHNICAL DESCRIPTIONS
OF PRODUCTS OF COD AND HADDOCK IN
THE BARENTS AND NORWEGIAN SEAS AND
AGREED CONVERSION FACTORS**

APPENDIX I: JOINT OFFICIAL CONVERSION FACTORS

Appendix table 1. Overview of official joint Russian-Norwegian conversion factors (CF) in 2012 of various products of cod and haddock produced on board vessels in the Barents and Norwegian Seas. (* Administrative Norwegian conversion factors).

Appendix table 1

| | Products | CF* Processed cod | CF* Processed haddock |
|----|---|------------------------------|----------------------------------|
| 1 | Gutted Head on (Manual) | 1,18 | 1,14 |
| 2 | Gutted Head off Round cut (Machine or Manual) | 1,50 | 1,40 |
| 3 | Gutted Head off Right cut (Manual) | 1,55 | CF is not set |
| 4 | Gutted Head off Earbones off (Machine) | 1,74 | 1,69 |
| 5 | Fillet Skin on With bones (Machine) | 2,65 | 2,76 |
| 6 | Fillet Skin off With bones (Machine) | 2,84 | 3,07 |
| 7 | Fillet Skin on Boneless (Machine or by Machine and Manual operation) | 2,95* | 2,80* |
| 8 | Fillet Skin off Boneless (Machine or by Machine and Manual operation) | 3,25 | 3,15 |
| 9 | Fillet Skin on Boneless No bellyflaps (Machine or by Machine and Manual operation) | 3,16* | 3,01* |
| 10 | Fillet Skin off Boneless No bellyflaps (Machine or by Machine and Manual operation) | 3,43* | 3,28* |
| 11 | Loins Skin off Boneless (Machine or by Machine and Manual operation) | 6,50* | 7,40* |