

## Annex 1 – Product Codes

The products listed below are identified by the National Marine Fisheries Service regulations [50 CFR, Part 679, Table 1a](#). These products are typical of the Bering Sea/Aleutian Island (BSAI) and Gulf of Alaska (GOA) cod freezer longliner and non - pollock freezer trawler fleets.

Product codes designated Head & Gut (H & G) are not considered processing. A vessel that produces these products does not need to enter the ACSA Program.

Product codes designated as “Beyond Minimal Processing” are considered processing. Vessels in compliance with the ACSA Program are allowed to produce these products.

Those product codes identified as “Extensive Processing” are not allowed to be produced by vessels enrolled in or in compliance with the ACSA Program. Only fish processing vessels that are fully classed and load-lined as required by [46 CFR 28.720](#) and [46 CFR Subchapter E](#), or that meet the definition of being “grandfather” are allowed to produce these products.

Any other product by ACSA enrolled vessels are not authorized without special consideration and evaluation by Commandant (CG-CVC).

Product Code	Product Code Name	Description	USCG Determination
3	Bled Only	Throat, or isthmus, slit to allow blood to drain.	H & G
4	Gutted, Head On	Belly slit & viscera removed	H & G
5	Gutted, Head Off	Belly slit & viscera removed	H & G
6	Head & Gutted, with Roe	None	H & G
7	Headed & Gutted, Western Cut	Head removed just in front of the collar bone, & viscera removed.	H & G
8	Headed & Gutted, Eastern Cut	Head removed just behind the collar bone, & viscera removed.	H & G
13	Wings	On skates, side fins are cut off next to body	H & G
36	Mantles, Octopus or Squid	Flesh after removal of viscera & arms	H & G
42	Bled Fish destined for Fish Meal	(Includes offsite production)	H & G
97	Other Retained Product	If product is not listed on this table, enter code 97 & write a description with product recovery rate next to it in parenthesis.	Determination on a Case by Case Basis

## ACSA Guidance

10	Headed & Gutted, Tail Removed	Head removed usually in front of collar bones, viscera & tail removed	Beyond Minimal Processing
11	Kirimi (Steak)	Head removed either in front or behind the collar bone, viscera removed, & tail removed by cuts perpendicular to the spine, resulting in a steak.	Beyond Minimal Processing
14	Roe	Eggs, either loose or in sacs, or skeins (Ancillary only)	Beyond Minimal Processing
15	Pectoral Girdle	Collar bone & associated bones, cartilage & flesh	Beyond Minimal Processing
16	Heads	Heads only, regardless where severed from body (Ancillary only)	Beyond Minimal Processing
17	Cheeks	Muscles on side of head (Ancillary only)	Beyond Minimal Processing
18	Chins	Lower jaw (mandible), muscles, & flesh (Ancillary only).	Beyond Minimal Processing
34	Milt	In sacs, or testes (Ancillary only)	Beyond Minimal Processing
35	Stomachs	Includes all internal organs (Ancillary only)	Beyond Minimal Processing
97	Other Retained Product	If product is not listed on this table, enter code 97 & write a description with product recovery rate next to it in parenthesis.	Determination on a Case by Case Basis
12	Salted & Split	Head removed, belly slit, viscera removed, fillets cut from head to tail but remaining attached near tail. Product salted.	Extensive Processing
19	Belly Flaps	Flesh in region of pelvic & pectoral fins & behind head (Ancillary only)	Extensive Processing
20	Fillets with Skin & Ribs	Meat & skin with ribs attached, from side of body behind head & in front of tail.	Extensive Processing
21	Fillets with Skin, no Ribs	Meat & skin with ribs removed, from side of body behind head & in front of tail.	Extensive Processing
22	Fillets with Ribs, no Skin	Meat with ribs with skin removed from sides of body behind head & in front of tail.	Extensive Processing
23	Fillets, Skinless / Boneless	Meat with both skin & ribs removed, from sides of body behind head & in front of tail.	Extensive Processing
24	Fillets, Deep-Skin	Meat with skin, adjacent meat with silver lining, & ribs removed from sides of body behind head & in front of tail, resulting in thin fillets.	Extensive Processing
30	Surimi	Paste from fish flesh & additives	Extensive Processing
39	Bones	(If meal, report as 32) (Ancillary only)	Extensive Processing
97	Other Retained Product	If product is not listed on this table, enter code 97 & write a description with product recovery	Determination on a Case by Case