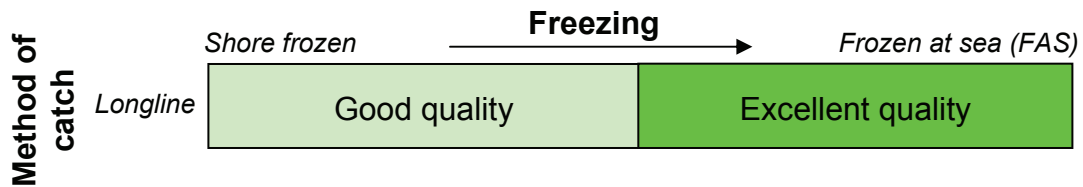


KNOW YOUR HALIBUT PRODUCTS

Raw material handling determines product quality:

- Line-based gear such as longline submits the fish to less potential damage, resulting in a better quality product.
- Frozen at sea (FAS) halibut is preferable for consistent quality, but the majority of halibut production is shore frozen.
- Quality declines as time elapses after the fish is caught. Shore-based vessels present the greatest risk of quality issues, as they keep their catch unfrozen in the hold for up to three days before delivering the fish to a shore plant for freezing.
- The following matrix plots quality between gear types and freezing methods:



Demand a discriminating cut:

- In general a superior product will have all excess parts cut away, leaving only edible meat.
- An inferior product will share a few of the above characteristics but some of the excess parts will remain such as the fat line or the viscera, resulting in the buyer paying for excess weight.

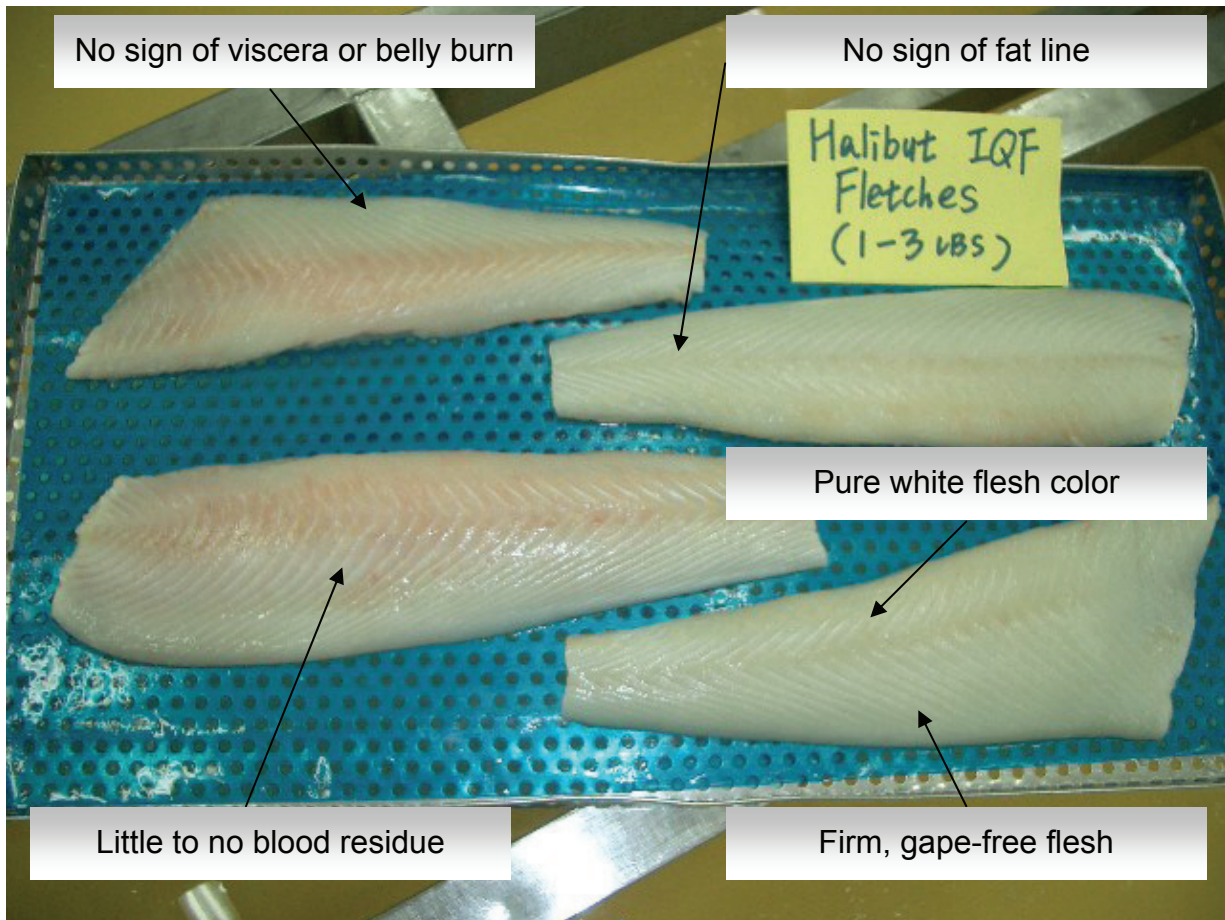
Learn to recognize inferior quality products:

- It is important for seafood buyers to distinguish between superior and inferior quality product.
- Differentiate superior products from inferior by one or a number of the following characteristics.

Halibut Fletches			Headed and Guttled (H&G) Halibut		
Feature	Superior quality	Inferior quality	Feature	Superior quality	Inferior quality
Preparation			Preparation		
Skin	Removed	Removed	Collar	Removed	Present
Bones	Removed	Removed	Viscera	Removed	Present (full or partial)
Fat line	Removed (called "deep skinned")	Present (adds 10% to weight)	Tail	Bobbed (1-2" cut from tail end)	Tail "unbobbed"
Meat			Meat		
Parasites	Few to none	Nematodes (worms) common	Parasites	Few to none	Nematodes (worms) common
Bruising	None	Some	Bruising	None	Some
Gaping	Little to none	Some	Gaping	Little to none	Some
Chalkiness	None	Some	Chalkiness	None	Some
Color	Pure white	Pink (poorly bled)	Color	Pure white	Pink (poorly bled)
		Orange (poorly bled, twice frozen)			Orange (poorly bled, twice frozen)
Other			Other		
Tripolyphosphates	None to trace levels	Larger amounts	Tripolyphosphates	None to trace levels	Larger amounts

See the back of the page for example photos

Example of superior quality halibut fletches:



Examples of inferior quality halibut fletches:

