

## Frozen Food Acronyms and Abbreviations

<b>~21kg</b>	→	Average weight per box
<b>100%NW</b>	→	100% Net Weight / Product is not glazed
<b>20%</b>	→	Glazing level calculated over gross weight
<b>300g-UP</b>	→	Product has a minimum weight
<b>AAA</b>	→	No Defects
<b>AGRADE</b>	→	Minimal defects
<b>AVG</b>	→	Average. Total divided by number of units
<b>B/F</b>	→	Block Frozen. Products have been frozen into a single block
<b>B/IN</b>	→	Bones In. Bones have not been removed
<b>B/O</b>	→	Bones Out. Bones have been removed
<b>B/S</b>	→	Boneless Skinless. Bones and skin have been removed
<b>BDD</b>	→	Best By Date. Quality is guaranteed till this date
<b>BGRADE</b>	→	Some defects
<b>BGUT</b>	→	Back Guttled. Intestines are removed through an incision in the back
<b>BLOCK</b>	→	Block Frozen. Products have been frozen into a single block
<b>BT</b>	→	Black Tiger. Black tiger prawns ( <i>Penaeus monodon</i> )
<b>BTFY</b>	→	Butterfly. Product has been cut in half leaving both sides connected
<b>BULK</b>	→	Bulk packaging. Product packed in bulk
<b>CHOSO</b>	→	Cooked Head On Shell On. Whole cooked shrimp
<b>CKD</b>	→	Cooked. Product is cooked in boiling water
<b>CP</b>	→	Cooked Peeled. Product has been cooked and fully peeled
<b>CPND</b>	→	Cooked Peeled And Deveined. Product has been cooked, peeled and deveined
<b>CPTO</b>	→	Cooked Peeled Tail On. Product has been cooked and peeled, leaving the tail on
<b>CS</b>	→	Cold Smoked. Product has been smoked at low temperatures
<b>EZP</b>	→	Easy peel. Prawns are cut along the back and deveined
<b>FAO27</b>	→	FAO catch area
<b>FAS</b>	→	Frozen At Sea. Product has directly been frozen onboard fishing vessel
<b>FC</b>	→	Frozen Count. Number of pieces is counted after glazing
<b>GSS</b>	→	Guttled and Scaled. Scales and intestines removed
<b>GGs</b>	→	Gilled Guttled Scaled. Gills, scales and intestines removed
<b>GT</b>	→	Green Tiger. Green tiger prawns ( <i>Penaeus semisulcatus</i> )
<b>GW</b>	→	Gross Weight. Total weight including glaze, excluding packaging
<b>H/L</b>	→	Headless. Product has the head removed
<b>H/O</b>	→	Head On. Whole product including head
<b>HG</b>	→	Headed Guttled. Head and intestines removed
<b>HGT</b>	→	Headed Guttled Tailed. Head, intestines and fins removed
<b>HISO</b>	→	Headless Shell On. Head has been removed leaving the shell on.
<b>HOSO</b>	→	Head On Shell On. Whole product including head and shell
<b>HS</b>	→	Hot smoked. Product has been smoked at high temperatures
<b>INTL</b>	→	Interleaved. Product has been separated by sheets
<b>IPB</b>	→	Individual Poly Bag. Single product is packed in sealed polybag
<b>IQF</b>	→	Individually Quick Frozen. Single product has been rapidly frozen individually
<b>IVP</b>	→	Individually Vacuum Packed. Single product is packed in vacuum bag
<b>IWP</b>	→	Individually Wrapped. Each product is packed in a sheet or open bag
<b>JCUT</b>	→	Intestines removed through cavity left after removing head
<b>NAT</b>	→	Natural. No additives used
<b>NW</b>	→	Total weight excluding glaze and packaging
<b>O/R</b>	→	Ocean Run. Product has not been sorted
<b>P&amp;D</b>	→	Peeled & Deveined. Prawns that have head, shell and vein removed
<b>P/kg</b>	→	Per Kilo. Product is weighed at moment of sale
<b>PBI</b>	→	Pin Bone In. Pin bones have not been removed
<b>PBO</b>	→	Pin Bone Out. Pin bones removed
<b>PCS</b>	→	Pieces. Number of individual products
<b>PF</b>	→	Polyethylene. Plastic used for packaging
<b>PBJ</b>	→	Pin Bone In. Pin bones have not been removed
<b>PBO</b>	→	Pin Bone Out. Pin bones removed
<b>PCS</b>	→	Pieces. Number of individual products
<b>PND</b>	→	Peeled And Deveined. Prawns that have head, shell and vein removed
<b>PTO</b>	→	Peeled Tail On. Peeled leaving the tail
<b>PUD</b>	→	Peeled Undeveined. Product has been peeled leaving the vein
<b>RC</b>	→	Real Count. Number of pieces is counted before glazing
<b>SEMI-IQF</b>	→	Product is packed on a small tray of ice
<b>S/OFF</b>	→	Skin Off. Skin has been removed
<b>S/ON</b>	→	Skin On. Skin has not been removed
<b>SKINP</b>	→	Skin Pack. No bag, product is directly sealed on tray
<b>SP</b>	→	Shatter Pack. Product is frozen between sheets for individual removal
<b>T/OFF</b>	→	Tail Off. Tail has been removed
<b>T/ON</b>	→	Tail has not been removed
<b>TRAY</b>	→	Product is packed in trays
<b>TRIM</b>	→	Trim level of salmon fillet A=no trim E=maximum trim
<b>U3</b>	→	Under 3. Less than 3
<b>U5</b>	→	Under 5 Less than 5
<b>VP</b>	→	Vacuum Packed. Product have been packed in vacuum bag
<b>WG</b>	→	Whole Guttled. Whole product with intestines removed
<b>WGGS</b>	→	Whole Guttled Gilled Scaled. Intestines, gills and scales removed
<b>WGS</b>	→	Whole Guttled Scaled. Whole product with intestines and scales removed
<b>WR</b>	→	Whole Round. Whole unprocessed product.