

**Boned**

Major bones removed

**Boneless**

All bones removed

**Brine Frozen**

Use of heavily concentrated salt solution, super chilled, to freeze product immediately.

**Butterfly splits**

Crab legs that are sawed 75% lengthwise to allow for easy access to the meat, while still remaining as one piece.

**By-Catch**

The catching of one or more species other than the targeted species.

**Centercut**

A fully trimmed and boneless loin ready for custom steaking.

**Cluster**

Portion of cooked crab including legs and claw from one side, still joined at the shoulder. Also referred to as a section.

**Cocktail Claw**

Crab claws with end caps removed

**Drip Loss**

Weight loss that occurs as a seafood product loses moisture.

**Fillet**

Whole side of fish, cut away from the back bone.

**Fillet Portion**

A portion cut from a fillet

**Fletch**

One half of a side of a flatfish (a quarter of the whole fish), cut away from the back bone.

**Frozen at Sea**

Frozen immediately at harvest or processing site aboard ship. Utilizes flash freezing techniques.

**Glaze**

Thin protective layer of frozen water to prevent freezer burn in storage. Net product weight excludes glaze.

**H&G**

Headed and Guttled

**In-fill**

Degree to which crab shells are filled with meat.

**Loin**

The thickest part of a fish fillet, above the belly.

**Ocean Run**

Refers to a pack of random weights, sizes and grades.

**PBO**

Pin Bone Out - Pinbone Removed

**Pinbone**

Strip of small bones found along the midline of many fillets

**Select Portions**

Portion of crab leg which includes the shoulder and merus.

**Snap and Eat**

Crab that is scored for easy access to the meat.

**Splits**

Crab legs that are sawed lengthwise to create two portions with easy access to the meat.

**Steak**

A portion cut from a fish perpendicular to the back bone.

**Vac Pack**

Vacuum sealing the product between layers of plastic. Reduces the chances of dehydration and allows for a longer shelf life if stored properly.

**Whole Cooks**

Crab that are cooked and frozen, but not cut into sections or parts.

## Packing Styles



### Block

Fillets frozen into one solid block, which is then cut and formed into portions.



### Shatter Pack

Method of packing in which layers of side by side fillets are separated by plastic sheets



### Cello

Seafood products, normally fillets, that have been wrapped together in cellophane or polyethylene film and typically packed in 5- or 10-pound boxes. Also called cellowrap.



### IQF (Individually Quick Frozen)

Each steak or fillet is frozen individually. The frozen portions are then combined together in a case lined with a plastic bag.



### Layer Pack

Frozen fillets packed in layers separated by sheets of plastic or layer paper.





## Qualities to look for in Vacuum Packed Seafood Steaks & Fillets

### Flesh Quality

- Meat should be firm with no separation
- Colors should be clear with a fresh appearance
- No bruising
- No strong fishy odors
- Bloodlines should be tight
- Flesh should react elastically when prodded as opposed to denting

### Uniformity of Cut: Thickness

- Steaks should be between 7/8" and 1" thick
- Fillets vary depending on species

### Uniformity of Cut: Shape

- All cuts of fish should be well trimmed
- No ragged edges
- No excessive cartilage
- Shapes should be well formed in relation to plate coverage

### Quality of Packaging

- Vacuum pack film should be clear and rigid
- Vacuum seal should be tight and complete

