



Metadata 2 - Data management

ANNEX 5

Correlation table between ERS presentation and preservation state codes and EUMOFA's presentations (PR) and preservation states (PS)

ERS presentations code	ERS presentations description	EUMOFA PR
WHL	Whole	PR1 Whole/Gutted
GHT	Gutted headed and tailed	PR1 Whole/Gutted
GUS	Gutted headed and skinned	PR1 Whole/Gutted
GUH	Gutted and headed	PR1 Whole/Gutted
GUL	Gutted liver in	PR1 Whole/Gutted
GUT	Gutted	PR1 Whole/Gutted
CBF	Cod butterfly (escalado)	PR1 Whole/Gutted
GUG	Gutted and gilled	PR1 Whole/Gutted
DWT	ICCAT code	PR1 Whole/Gutted
HEA	Headed	PR1 Whole/Gutted
SAD	Salted dry	PR1 Whole/Gutted
SAL	Salted wet light	PR1 Whole/Gutted
SGH	Salted, gutted and headed	PR1 Whole/Gutted
SGT	Salted gutted	PR1 Whole/Gutted
SKI	Skinned	PR1 Whole/Gutted
TLD	Tailed	PR1 Whole/Gutted
BMS	Below minimum conservation reference	PR1 Whole/Gutted
CLA	Claws	PR2 Other cuts
JAP	Japanese cut	PR2 Other cuts
JAT	Tailed Japanese cut	PR2 Other cuts
LAP	Lappen	PR2 Other cuts
OTH	Other	PR2 Other cuts
SUR	Surimi	PR2 Other cuts
TAL	Tail	PR2 Other cuts
TUB	Tube only	PR2 Other cuts
WNG	Wings	PR2 Other cuts
LVR	Liver	PR3 By-products
LVR-C	Liver-C	PR3 By-products
ROE	Roe (s)	PR3 By-products
ROE-C	Roe (s) - C	PR3 By-products
TNG	Tongue	PR3 By-products
TNG-C	Tongue-C	PR3 By-products
ND	Unspecified	PR4 Unspecified
FIL	Filletted	PR5 Fillet
FIS	Filletted and skinned fillets	PR5 Fillet
FSB	Filletted with skin and bones	PR5 Fillet
FSP	Filletted skinned with pinbone on	PR5 Fillet

ERS preservation states code	ERS preservation states description	EUMOFA PS
ALI	Alive	PS1 Live/Fresh
FRE	Fresh	PS1 Live/Fresh
FRO	Frozen	PS2 Frozen
SMO	Smoked	PS3 Smoked
NA		PS4 Prepared-Preserved
ND		PS5 Unspecified
BOI	Boiled	PS6 Boiled/ Cooked
SAL	Salted	PS7 Salted
DRI	Dried	PS8 Dried