

## List of fish species and calibration names

The calibration name given in this table is used in our fish fatmeters. To determine the correct calibration for your needs, first find the fish species in the left column then use the calibration that is based on the measurement type and area that you are using.



Fish species	Scientific name	Calibration name	Measurement method	Representative section	Range
<b>Anchovy</b> South African	<i>Engraulis capensis</i>	ANCHOVY-1 ANCHOVY-2	Through skin Through skin	Butterfly fillets Whole fish carcass	1 – 40%
<b>Argentine / Smelt</b> Atlantic / North Sea	<i>Argentina silus</i>	ARGENTINE-1 ARGENTINE-2	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 40%
<b>Carp</b> Fresh Water	<i>Cyprinus carpio</i>	CARP-1 CARP-2	Through skin Through skin	Two trimmed fillets, with skin Two trimmed fillets, without skin	1 – 40%
<b>Arctic Char</b> Arctic	<i>Salvelinus alpine</i>	ARCTICCHAR-1 ARCTICCHAR-2	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 40%
<b>Eel</b> Farmed eel	<i>Anguilla anguilla</i>	EEL-1 EEL-2	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 40%
<b>Herring</b> Atlantic / North Sea	<i>Clupea harengus</i>	HERRING-1 HERRING-2	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 40%
<b>Mackerel – Horse Mackerel,</b> Atlantic / North Sea	<i>Trachurus trachurus</i>	H. MACKEREL-1 H. MACKEREL-2	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 40%
<b>Mackerel – Blue Mackerel</b> Atlantic / North Sea	<i>Scomber scombrus</i>	B. MACKEREL-1 B. MACKEREL-2	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 40%
<b>Mackerel – Chub Mackerel</b> Pacific	<i>Scomber japonicus</i>	C. MACKEREL-1 C. MACKEREL-2	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 40%
<b>Mackerel – Jack Mackerel</b> Pacific, Asiatic	<i>Trachurus murphyi</i>	J. MACKEREL-1 J. MACKEREL-2	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 40%
<b>Mackerel – West African</b> Atlantic / Mediterranean	<i>Scomberomorus tritor</i>	WA.MACKEREL-1 WA.MACKEREL-2	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 40%
<b>Pilchard</b> Atlantic / North Sea	<i>Sardina pilchardus</i>	PILCHARD-1 PILCHARD-2	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 40%

Fish species	Scientific name	Calibration name	Measurement method	Representative section	Range
<b>Salmon</b> Atlantic Salmon	<i>Salmo salar</i>	SALMON-1 SALMON-2 SALMON-3 SALMON-4 SALMON-5	Through skin Through skin Through skin Through skin Directly on flesh	Two trimmed fillets, without skin “Mowi” section only “Norwegian Quality Cut” only Dorsal section only Smoked Salmon minced sample	1 – 40%
<b>Salmon</b> Pacific salmon	<i>Oncorhynchus nerka</i>	SOCKEYE-1 SOCKEYE-2 SOCKEYE-3	Through skin Through skin Through skin	Two trimmed fillets, without skin “Mowi” section only “Norwegian Quality Cut” only	1 – 40%
	<i>Oncorhynchus kisutch</i>	COHO / KING-1 COHO / KING-2 COHO / KING-3	Through skin Through skin Through skin	Two trimmed fillets, without skin “Mowi” section only “Norwegian Quality Cut” only	1 – 40%
	<i>Oncorhynchus tshawytscha</i>	CHINOOK-1 CHINOOK-2 CHINOOK-3 CHINOOK-4	Through skin Through skin Through skin Through skin	Two trimmed fillets, without skin “Mowi” section only “Norwegian Quality Cut” only Dorsal section only	1 – 40%
<b>Sardine</b> Atlantic / North Sea	<i>Sardina pilchardus</i>	SARDINE-1 SARDINE-2	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 40%
<b>Sardine</b> Pacific / Asiatic	<i>Sardinops melanostictus</i>	SARDINE-3 SARDINE-6	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 40%
<b>Sardine</b> Spanish Sardine	<i>Sardinella aurita</i>	SARDINE-4 SARDINE-5	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 40%
<b>Saury</b> Pacific	<i>Cololabis saira</i>	SAURY-1	Through skin	Two trimmed fillets, without skin	1 – 40%
<b>Sprat</b> Atlantic / North Sea	<i>Sprattus sprattus</i>	SPRAT-1 SPRAT-2 SPRAT-3	Through skin Through skin Directly on flesh	Two trimmed fillets, without skin Whole fish carcass Macerated fillets of the fish	1 – 40%
<b>Sea Bass</b>	<i>Dicentrarchus labrax</i>	SEABASS-1 SEABASS-2	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 40%
<b>Striped Bass</b>	<i>Morone saxatilis</i>	BASS-2	Through skin	Whole fish carcass	1 – 40%

Fish species	Scientific name	Calibration name	Measurement method	Representative section	Range
<b>Sea Bream, Black Bream</b> Mediterranean	<i>Spondyliosoma cantharus</i>	B.BREAM-1 B.BREAM-2	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 40%
<b>Sea Bream, Gilthead Bream</b> Mediterranean	<i>Sparus aurata</i>	G.BREAM-1 G.BREAM-2	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 40%
<b>Silver Warehou</b> Pacific	<i>Seriolella punctata</i>	S. WAREHOU-1 S. WAREHOU-2	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 40%
<b>Trout</b> Rainbow Trout	<i>Salmo gairdneri</i> <i>Salmo irideus</i>	TROUT-1 TROUT-2	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 – 35%
<b>Tuna - Bluefin</b> Atlantic, Pacific, Mediterranean	<i>Thunnus thynnus</i>	BLUEFIN-1 BLUEFIN-2	Through skin Directly on flesh	Fish flesh of section measured Fish flesh of section measured	1 – 50%
<b>Tuna - Bonito</b> Atlantic, Pacific, Mediterranean	<i>Sarda sarda</i>	BONITO-1 BONITO-2	Through skin Directly on flesh	Fish flesh of section measured Fish flesh of section measured	1 – 50%
<b>Tuna - Albacore</b> Atlantic, Pacific, Mediterranean	<i>Thunnus alalunga</i>	ALBACORE-1 ALBACORE-2	Through skin Directly on flesh	Fish flesh of section measured Fish flesh of section measured	1 – 50%
<b>Tuna - Yellowfin</b> Atlantic, Pacific, Mediterranean	<i>Thunnus albacores</i>	YELLOWFIN-1 YELLOWFIN-2	Through skin Directly on flesh	Fish flesh of section measured Fish flesh of section measured	1 – 50%
<b>Tuna - Skipjack</b> Atlantic, Pacific, Mediterranean	<i>Katsuwonus pelamis</i>	SKIPJACK-1	Through skin	Fish flesh of section measured	1 – 50%
<b>Whiting – Blue Whiting</b> Atlantic, North Sea	<i>Micromesistius poutassou</i>	B.WHITING-1 B.WHITING-2	Through skin Through skin	Two trimmed fillets, without skin Whole fish carcass	1 - 20%

## Please Note

- 1. Through skin** Means that the Meter is placed directly against the moist skin of the fish in order to take the measurements
- 2. Directly on flesh** Means that the Meter is placed directly against the flesh of the fish in order to take measurements
- 3. Trimmed Fillets** Means the flesh of the fish processed for eating. Normally the trimmed fillets excluding head, tail, fins, belly cavity, bones, seasonal fish roe. Various commercial organisations have differing trimming techniques. **Distell's calibrations have been created by trimming only the excess fat in the Dorsal & Anal Fin areas.**
- 4. Whole fish carcass** Means ALL of the fish carcass