



Central American Fisheries Product Catalog





Central American Fisheries Product Catalog

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Central American Fisheries

I- WHOLE LOBSTERS:
LIVE LOBSTER (PANULIRUS ARGUS)



Live Lobster brands and packaging

Brand	Description	Pieces by unit	Packs (lb)
C. Island Prime	400 gr-1350 gr Live Lobster	vary by size	1x45 aprox.



Product overview:

Live lobsters have smell, color and texture characteristic of the species. They are healthy and free of parasites.

Scientific name:

Panulirus Argus

Fishing Zone: Atlantic, Western Central area 31 FAO, Caribbean Sea.

Packages:

Cartoned polystyrene boxes, with wood chips and gel bags, inside cardboard boxes. The net weight vary between 40 lb and 50 lb. To be kept in a cool, ventilated area, not exposed to direct sunlight. Return live lobsters to aerated pond or consume as soon as possible.



Central American Fisheries

I- WHOLE LOBSTERS:
LIVE LOBSTER (PANULIRUS ARGUS)





Central American Fisheries

I- WHOLE LOBSTERS:
FROZEN WHOLE RAW LOBSTER (PANULIRUS ARGUS)
Grade "A"



Lobster sizes, brands and packaging

Brand	Description	Pieces by 10 Kg units	Packs (Kg)
Pesca Caribiana	350-400 gr Whole Lobsters Raw	27	1x10
	400-460 gr Whole Lobsters Raw	24	1x10
	460-520 gr Whole Lobsters Raw	21	1x10
	520-575 gr Whole Lobsters Raw	18	1x10
	575-630 gr Whole Lobsters Raw	17	1x10
	630-690 gr Whole Lobsters Raw	15	1x10
	690-785 gr Whole Lobsters Raw	14	1x10
	785-900 gr Whole Lobsters Raw	12	1x10
	900-1200 gr Whole Lobsters Raw	10	1x10
	1200-1350 gr Whole Lobsters Raw	8	1x10
	1350-up gr Whole Lobsters Raw	7	1x10

Product overview:

Warm water lobsters from Nicaragua have clean shells with distinctive coloring and firm white meat. No defects on the shells.

Scientific name:
Panulirus Argus

Fishing Zone: Atlantic, Western Central area 31 FAO, Caribbean Sea.

Grade "A"
No defects allowed. (No breakage, no spottings, no burnings, no missing telsons, no missing legs or antennae)

Packages:
Units with raw lobsters individually packed in shrink packages and 10 Kg cardboard boxes, frozen at a temperature lower than - 18°C.





Central American Fisheries

I- WHOLE LOBSTERS:
FROZEN WHOLE RAW LOBSTER (PANULIRUS ARGUS)
Grade "B"



Lobster sizes, brands and packaging

Brand	Description	Pieces by 10 Kg units	Packs (Kg)
Pesca Caribiana Caribbean Select	350-400 gr Whole Lobsters Raw	27	1x10
	400-460 gr Whole Lobsters Raw	24	1x10
	460-520 gr Whole Lobsters Raw	21	1x10
	520-575 gr Whole Lobsters Raw	18	1x10
	575-630 gr Whole Lobsters Raw	17	1x10
	630-690 gr Whole Lobsters Raw	15	1x10
	690-785 gr Whole Lobsters Raw	14	1x10
	785-900 gr Whole Lobsters Raw	12	1x10
	900-1200 gr Whole Lobsters Raw	10	1x10
	1200-1350 gr Whole Lobsters Raw	8	1x10
	1350-up gr Whole Lobsters Raw	7	1x10

Product overview:

Warm water lobsters from Nicaragua have clean shells with distinctive coloring and firm white meat. No defects on the shells.

Scientific name:
Panulirus Argus

Fishing Zone: Atlantic, Western Central area 31 FAO, Caribbean Sea.

Grade "B" Characteristics:

It may have two of the following:

- Tail missing one telson
- One broken antennae
- A maximum of 3 broken legs
- Light spotting on shell or abdomen
- Slight breakage in carapace without meat exposure

Packages:

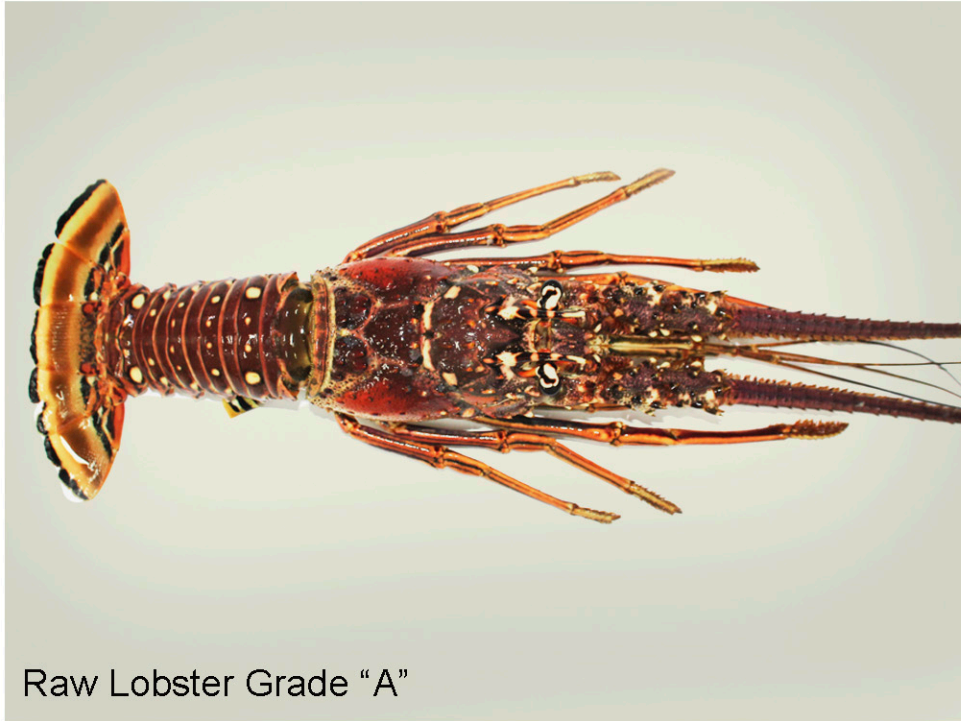
Units with raw lobsters individually packed in shrink packages and 10 Kg cardboard boxes, frozen at a temperature lower than - 18°C.





Central American Fisheries

I- WHOLE LOBSTERS:
FROZEN WHOLE RAW LOBSTER (PANULIRUS ARGUS)
Grades "A" and "B"



Raw Lobster Grade "A"



Raw Lobster Grade "B"



Central American Fisheries

I- WHOLE LOBSTERS:
FROZEN WHOLE RAW LOBSTER (PANULIRUS ARGUS)
Grades "A" and "B"



Raw Lobsters before freezing



Central American Fisheries

I- WHOLE LOBSTERS:
FROZEN WHOLE RAW LOBSTER (PANULIRUS ARGUS)
Packed



Whole Raw Lobster individually shrink packed



Raw Lobsters packed in box



Central American Fisheries

I- WHOLE LOBSTERS:
FROZEN WHOLE COOKED LOBSTER (PANULIRUS ARGUS)
Grade "A"



Lobster sizes, brands and packaging

Brand	Description	Pieces by 10 Kg units	Packs (Kg)
Pesca Caribiana Caribbean Best Don Fran	350-400 gr Whole Lobsters Cooked	27	1x10
	400-460 gr Whole Lobsters Cooked	24	1x10
	460-520 gr Whole Lobsters Cooked	21	1x10
	520-575 gr Whole Lobsters Cooked	18	1x10
	575-630 gr Whole Lobsters Cooked	17	1x10
	630-690 gr Whole Lobsters Cooked	15	1x10
	690-785 gr Whole Lobsters Cooked	14	1x10
	785-900 gr Whole Lobsters Cooked	12	1x10
	900-1200 gr Whole Lobsters Cooked	10	1x10
	1200-1350 gr Whole Lobsters Cooked	8	1x10
	1350-up gr Whole Lobsters Cooked	7	1x10

Product overview:

Warm water lobsters from Nicaragua have clean shells with distinctive coloring and firm white meat. No defects on the shells.

Scientific name:
Panulirus Argus

Fishing Zone: Atlantic, Western Central area 31 FAO, Caribbean Sea.

Grade "A"
No defects allowed. (No breakage, no spottings, no burnings, no missing telsons, no missing legs or antennae)

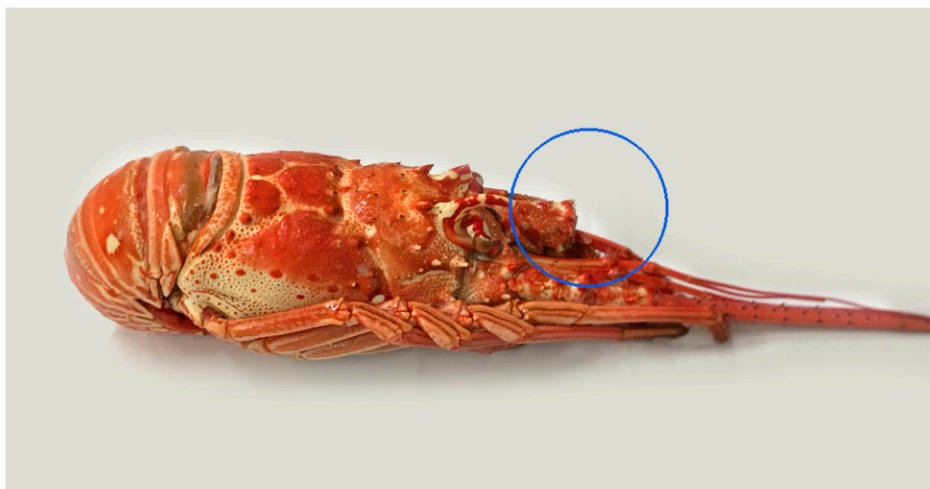
Packages:
Units with cooked lobsters individually packed in shrink packages and 10 Kg cardboard boxes, frozen at a temperature lower than – 18°C.





Central American Fisheries

I- WHOLE LOBSTERS:
FROZEN WHOLE COOKED LOBSTER (PANULIRUS ARGUS)
Grade "B"



Lobster sizes, brands and packaging

Brand	Description	Pieces by 10 Kg units	Packs (Kg)
Pesca Caribiana Caribbean Best Don Fran Caribbean Select	350-400 gr Whole Lobsters Cooked	27	1x10
	400-460 gr Whole Lobsters Cooked	24	1x10
	460-520 gr Whole Lobsters Cooked	21	1x10
	520-575 gr Whole Lobsters Cooked	18	1x10
	575-630 gr Whole Lobsters Cooked	17	1x10
	630-690 gr Whole Lobsters Cooked	15	1x10
	690-785 gr Whole Lobsters Cooked	14	1x10
	785-900 gr Whole Lobsters Cooked	12	1x10
	900-1200 gr Whole Lobsters Cooked	10	1x10
	1200-1350 gr Whole Lobsters Cooked	8	1x10
	1350-up gr Whole Lobsters Cooked	7	1x10

Product overview:

Warm water lobsters from Nicaragua have clean shells with distinctive coloring and firm white meat. No defects on the shells.

Scientific name:
Panulirus Argus

Fishing Zone: Atlantic, Western Central area 31 FAO, Caribbean Sea.

Grade "B" Characteristics:

It may have two of the following:

- Tail missing one telson
- One broken antennae
- A maximum of 3 broken legs
- Light spotting on shell or abdomen
- Slight breakage in carapace without meat exposure

Packages:

Units with cooked lobsters individually packed in shrink packages and 10 Kg cardboard boxes, frozen at a temperature lower than - 18°C.





Central American Fisheries

I- WHOLE LOBSTERS:
FROZEN WHOLE COOKED LOBSTER (PANULIRUS ARGUS)
Packed



Cooked Lobster in shrink package



Cooked Lobsters packed in box



Central American Fisheries

I- WHOLE LOBSTERS: FROZEN COOKED SPLIT LOBSTER (PANULIRUS ARGUS)



Lobster sizes, brands and packaging

Brand	Description	Pieces by Unit	Packs (Kg)
Caribbean Select	Cooked Split Lobster from 350-400 gr Whole Lobsters	Vary	1x2.5
	Cooked Split Lobster from 400-460 gr Whole Lobsters		1x2.5
	Cooked Split Lobster from 460-520 gr Whole Lobsters		1x2.5
	Cooked Split Lobster from 520-575 gr Whole Lobsters		1x2.5
	Cooked Split Lobster from 575-630 gr Whole Lobsters		1x2.5
	Cooked Split Lobster from 630-690 gr Whole Lobsters		1x2.5
	Cooked Split Lobster from 690-785 gr Whole Lobsters		1x2.5
	Cooked Split Lobster from 785-900 gr Whole Lobsters		1x2.5
	Cooked Split Lobster from 900-1200 gr Whole Lobsters		1x2.5
	Cooked Split Lobster from 1200-1350 gr Whole Lobsters		1x2.5
	Cooked Split Lobster from 1350-up gr Whole Lobsters		1x2.5

Product overview:

Warm water lobsters from Nicaragua have clean shells with distinctive coloring and firm white meat. No defects on the shells.

Split lobsters are split after being cooked, from a wide variety of sizes.

Scientific name:
Panulirus Argus

Fishing Zone: Atlantic, Western Central area 31 FAO, Caribbean Sea.

Packages:
Units with cooked split lobsters individually packed in shrink packages and 2.5 Kg cardboard boxes, frozen at a temperature lower than – 18°C.





Central American Fisheries

II- LOBSTER TAILS: FROZEN RAW LOBSTER TAILS (PANULIRUS ARGUS) Grade "A"



Lobster tail sizes, brands and packaging

Brand	Description	Pieces by 10 lb units	Packs (lb)	
C. Island Prime	5 onz Lobster Tails	31 - 33	1x10	4x10
C. Island Prime	6 onz Lobster Tails	25 - 29	1x10	4x10
C. Island Prime	7 onz Lobster Tails	22 - 24	1x10	4x10
C. Island Prime	8 onz Lobster Tails	19 - 21	1x10	4x10
C. Island Prime	9 onz Lobster Tails	17 - 18	1x10	4x10
C. Island Prime	10/12 onz Lobster Tails	13 - 14	1x10	4x10
C. Island Prime	12/14 onz Lobster Tails	11 - 12	1x10	4x10
C. Island Prime	14/16 onz Lobster Tails	10 - 11	1x10	4x10
C. Island Prime	16/20 onz Lobster Tails	08 - 09	1x10	4x10
C. Island Prime	20/24 onz Lobster Tails	07 - under	1x10	4x10
Don Fran	5 onz Lobster Tails	31 - 33	1x5	8x5
Don Fran	6 onz Lobster Tails	25 - 29	1x5	8x5
Don Fran	7 onz Lobster Tails	22 - 24	1x5	8x5
Don Fran	8 onz Lobster Tails	19 - 21	1x5	8x5

Product overview:

Warm water lobsters from Nicaragua have clean shells with distinctive coloring and firm white meat. No defects on the shells.

Scientific name:
Panulirus Argus

Fishing Zone: Atlantic, Western Central area 31 FAO, Caribbean Sea.

Grade "A"
No defects allowed. (No breakage, no spottings, no burnings, no missing telsons)

Packages:
Units with tails individually packed in bags and 5 lb or 10 lb cardboard boxes. Tails frozen at a temperature lower than - 18°C. Do not refreeze after and 5lb or 10 lb cardboards boxes. the product.





Central American Fisheries

II- LOBSTER TAILS:
FROZEN RAW LOBSTER TAILS (PANULIRUS ARGUS)
CHEMICAL FREE Grade "A"



Lobster tail sizes, brands and packaging

Brand	Description	Pieces by 10 lb units	Packs (lb)	
Don Fran	5 onz Lobster Tails Chem Free	31 - 33	1x10	4x10
Don Fran	6 onz Lobster Tails Chem Free	25 - 29	1x10	4x10
Don Fran	7 onz Lobster Tails Chem Free	22 - 24	1x10	4x10
Don Fran	8 onz Lobster Tails Chem Free	19 - 21	1x10	4x10
Don Fran	9 onz Lobster Tails Chem Free	17 - 18	1x10	4x10
Don Fran	10/12 onz Lobster Tails Chem Free	13 - 14	1x10	4x10
Don Fran	12/14 onz Lobster Tails Chem Free	11 - 12	1x10	4x10
Don Fran	14/16 onz Lobster Tails Chem Free	10 - 11	1x10	4x10
Don Fran	16/20 onz Lobster Tails Chem Free	08 - 09	1x10	4x10
Don Fran	20/24 onz Lobster Tails Chem Free	07 - under	1x10	4x10

Product overview:

Warm water lobsters from Nicaragua have clean shells with distinctive coloring and firm white meat. No defects on the shells. Chem free.

Scientific name:

Panulirus Argus

Fishing Zone: Atlantic, Western Central area 31 FAO, Caribbean Sea.

Grade "A"

No defects allowed. (No breakage, no spottings, no burnings, no missing telsons)

Packages:

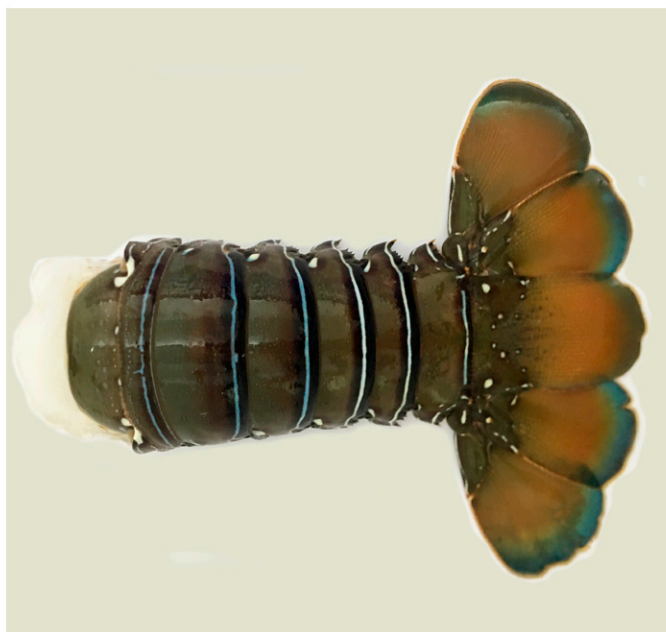
Units with tails individually packed in bags and 10 lb cardboard boxes. Tails frozen at a temperature lower than – 18°C. Do not refreeze after thawing the product.





Central American Fisheries

II- LOBSTER TAILS: FROZEN RAW LOBSTER TAILS (PANULIRUS GRACILIS) Grade "A"



Lobster tail sizes, brands and packaging

Brand	Description	Pieces by 10 lb units	Packs (lb)	
			1x10	4x10
C. Island Prime	3 onz Lobster Tails	53 - 55	1x10	4x10
C. Island Prime	4 onz Lobster Tails	39 - 41	1x10	4x10
C. Island Prime	5 onz Lobster Tails	31 - 33	1x10	4x10
C. Island Prime	6 onz Lobster Tails	25 - 29	1x10	4x10
C. Island Prime	7 onz Lobster Tails	22 - 24	1x10	4x10
C. Island Prime	8 onz Lobster Tails	19 - 21	1x10	4x10



Product overview:

Warm water lobsters from Nicaragua have clean shells with distinctive coloring and firm white meat. No defects on the shells.

Scientific name:
Panulirus Gracilis

Fishing Zone: Pacific Ocean, FAO 77.

Grade "A"

No defects allowed. (No breakage, no spottings, no burnings, no missing telsons)

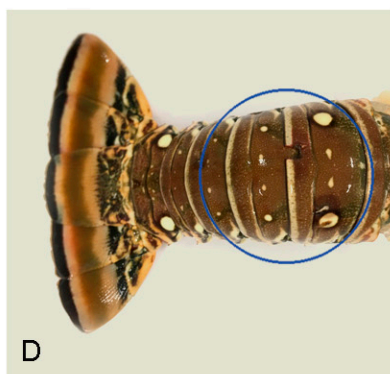
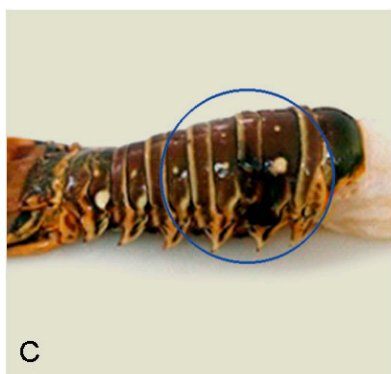
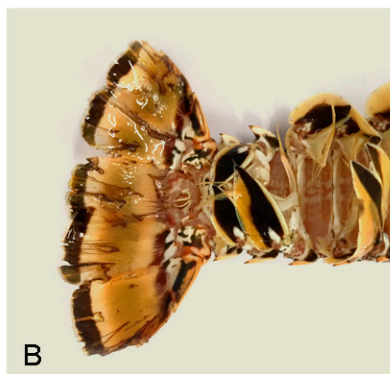
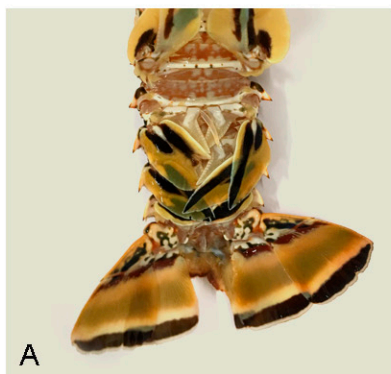
Packages:

Units with tails individually packed in bags and 10 lb cardboard boxes. Tails frozen at a temperature lower than – 18°C. Do not refreeze after thawing the product.



Central American Fisheries

II- LOBSTER TAILS: FROZEN RAW LOBSTER TAILS (PANULIRUS ARGUS) Grade "B"



One defect per piece:

- A- One or two missing telsons
- B- Deteriorated telsons
- C- Small spotting on shell
- D- Slight breakage on shell

Product overview:

Warm water lobsters from Nicaragua have clean shells with distinctive coloring and firm white meat.

Scientific name:
Panulirus Argus

Fishing Zone: Atlantic, Western Central area 31 FAO, Caribbean Sea.

Grade "B" Characteristics:

It may have one of the following:

- Tail missing one telson
- Light spotting on shell or abdomen
- Slight breakage in carapace without meat exposure

Packages:

Units with tails individually packed in bags and 10 lb cardboard boxes. Tails frozen at a temperature lower than - 18°C. Do not refreeze after thawing the product.

Lobster tail sizes, brands and packaging

Brand	Description	Pieces by 10 lb units	Packs (lb)	
Nica	5 onz Lobster Tails	31 - 33	1x10	4x10
Nica	6 onz Lobster Tails	25 - 29	1x10	4x10
Nica	7 onz Lobster Tails	22 - 24	1x10	4x10
Nica	8 onz Lobster Tails	19 - 21	1x10	4x10
Nica	9 onz Lobster Tails	17 - 18	1x10	4x10
Nica	10/12 onz Lobster Tails	13 - 14	1x10	4x10
Nica	12/14 onz Lobster Tails	11 - 12	1x10	4x10
Nica	14/16 onz Lobster Tails	10 - 11	1x10	4x10
Nica	16/20 onz Lobster Tails	08 - 09	1x10	4x10
Nica	20/24 onz Lobster Tails	07 - under	1x10	4x10





Central American Fisheries

II- LOBSTER TAILS:
FROZEN RAW LOBSTER TAILS (PANULIRUS ARGUS)
Grades "A" and "B"



Lobsters Tails packed in boxes



Central American Fisheries

II- LOBSTER TAILS: FROZEN PIGGY BACK LOBSTER TAILS (PANULIRUS ARGUS) Grades "A" and "B"



Lobster tail sizes, brands and packaging

Brand	Description	Pieces by 5 lb unit	Packs (lb)	
C. Island Prime	5 onz Lobster Tails Piggyback A	15 -17	1x5	4x5
C. Island Prime	5 onz Lobster Tails Piggyback B	15 - 17	1x5	4x5



Product overview:

Warm water lobsters from Nicaragua have clean shells with distinctive coloring and firm white meat. No defects on the shells for grade "A"

Piggy back tails have homogenous texture. The shell is easily removed and the flesh comes off in one piece.

Scientific name:

Panulirus Argus

Fishing Zone: Atlantic, Western Central area 31 FAO, Caribbean Sea.

Grades "A" and "B"

Grade A tails have no defects. For grade B tails, slightly broken shells and soft shells are tolerated, but no melanose.

Packages:

Units with tails individually packed in bags and 5 lb cardboard boxes. Tails frozen at a temperature lower than – 18°C. Do not refreeze after thawing the product.



Central American Fisheries

II- LOBSTER TAILS AND OTHERS: FROZEN RAW LOBSTER HEAD MEAT (PANULIRUS ARGUS)



Lobster Head Meat brands and packaging

Brand	Description	Pieces by 10 lb unit	Packs (lb)	
Nica	1 lb Lobster Head Meat bags	10	1x10	4x10

Product overview:

Lobster from the Nicaraguan Caribbean Sea, have white pink head meat, with taste and smell characteristic of the species.

Scientific name:
Panulirus Argus

Fishing Zone: Atlantic, Western Central area 31 FAO, Caribbean Sea.

Packages:

Units with 1 lb head meat bags packed in 10 lb cardboard boxes. Head meat frozen at a temperature lower than -18°C . Do not refreeze after thawing the product.

NICA
BRAND



Central American Fisheries

III- CONCH MEAT:

FROZEN RAW CONCH MEAT FILLETS (STROMBUS GIGAS)

100% Clean



Conch sizes, brands and packaging

Brand	Description	Pieces by 5 lb unit	Packs (lb)
C. Island Prime	172 gr Frozen Raw Conch Fillets	13	10x5



Product overview:

Warm water conchs from Nicaragua have firm meat. They have no atypical smells. They are cut in fillets of 172 gr approximately and packed 100% clean.

Scientific name:

Strombus Gigas

Fishing Zone: Atlantic, Western Central area 31 FAO, Caribbean Sea.

Packages:

Units with raw conch fillets packed in individual bags, inside 5 lb cardboard boxes, frozen at a temperature lower than -18°C . They are sold in master boxes of 50 lb.



Central American Fisheries

III- CONCH MEAT:

FROZEN RAW CONCH MEAT FILLETS (STROMBUS GIGAS)

100% Clean



Conch Fillets packed in boxes



Central American Fisheries

III- CONCH MEAT: FROZEN RAW CONCH MEAT TRIMMINGS (STROMBUS GIGAS)



Conch sizes, brands and packaging

Brand	Description	Pieces by 5 lb unit	Packs (lb)
C. Island Prime	Frozen Raw Conch Trimmings	vary	10x5

Product overview:

Warm water conchs from Nicaragua have firm meat. They have no atypical smells. Trimmings come from the process of cleaning conch fillets.

Scientific name:

Strombus Gigas



Fishing Zone: Atlantic, Western Central area 31 FAO, Caribbean Sea.

Packages:

Units with raw conch trimmings packed in individual bags, inside 5 lb cardboard boxes, frozen at a temperature lower than – 18°C. They are sold in master boxes of 50 lb.



Central American Fisheries

IV- FRESH FISH, PACIFIC OCEAN: SNAPPERS I

FISHING ZONE: PACIFIC OCEAN, FAO 77



Lane Snapper



Silk Snapper



Yellow Snapper

Snapper sizes and finished products

COMMON NAME	SCIENTIFIC NAME	WHOLE FISH SIZES (lb)	FRESH FINISH PRODUCTS			
			Whole/ Gutted (W/G)	Headless Gutted (HG)	GGs	Fillets skin on/off
Lane Snapper	<i>Lutjanus guttatus</i>	1/2-1, 1-2, 2-4, 4-6	X		X	X
Silk Snapper	<i>Lutjanus peru</i>					
Yellow Snapper	<i>Lutjanus argentiventris</i>					



Central American Fisheries

IV- FRESH FISH, PACIFIC OCEAN: SNAPPERS II

FISHING ZONE: PACIFIC OCEAN, FAO 77



Snapper sizes and finished products

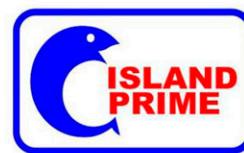
COMMON NAME	SCIENTIFIC NAME	WHOLE FISH SIZES (lb)	FRESH FINISH PRODUCTS			
			Whole/ Gutted (W/G)	Headless Gutted (HG)	GGs	Fillet skin on/off
Pacific Dog Snapper	Lutjanus novemfasciatus	1-5, 5-10, 10-UP	X		X	X
Guacamayo Snapper	Lutjanus colorado		X		X	X
Rock Snapper	Hoplopagrus gunteri		X			X



Central American Fisheries

IV- FRESH FISH, PACIFIC OCEAN: GROUPERS

FISHING ZONE: PACIFIC OCEAN, FAO 77



Grouper sizes and finished products

COMMON NAME	SCIENTIFIC NAME	WHOLE FISH SIZES (lb)	FRESH FINISH PRODUCTS			
			Whole/ Gutted (W/G)	Headless Gutted (HG)	GGs	Fillets skin on/off
Black Grouper	Mycteroperca rocheacea	1-3, 3-5, 5-10,	X			X
Red Grouper	Epinephelus acanthistius	10-20, 20-30, 30-40,	X			X
Pacific Goliath Grouper	Epinephelus quinquefasciatus	40-50, 50-UP	X	X**		X

X** HG only for sizes 50-UP



Central American Fisheries

IV- FRESH FISH, PACIFIC OCEAN: MAHI MAHI

FISHING ZONE: PACIFIC OCEAN, FAO 77



Mahi Mahi



Mahi Mahi HG

Mahi Mahi sizes and finished products

COMMON NAME	SCIENTIFIC NAME	WHOLE FISH SIZES (lb)	FRESH FINISH PRODUCTS			
			Whole/ Gutted (W/G)	Headless Gutted (HG)	GGs	Fillets skin on/off
Mahi Mahi	Coryphaena hippurus	5-10, 10-15, 15-20, 20-UP		X		



Central American Fisheries

IV- FRESH FISH, PACIFIC OCEAN: CORVINA

FISHING ZONE: PACIFIC OCEAN, FAO 77



Corvina



Corvina HG

Corvina sizes and finished products

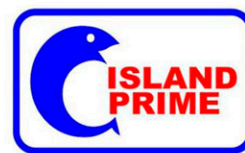
COMMON NAME	SCIENTIFIC NAME	WHOLE FISH SIZES (lb)	FRESH FINISH PRODUCTS			
			Whole/ Gutted (W/G)	Headless Gutted (HG)	GGs	Fillet skin on/off
Corvina	Cynoscion albus	5-10, 10-UP		X		



Central American Fisheries

IV- FRESH FISH, PACIFIC OCEAN: PARROT FISH

FISHING ZONE: PACIFIC OCEAN, FAO 77



Parrot Fish sizes and finished products

COMMON NAME	SCIENTIFIC NAME	WHOLE FISH SIZES (lb)	FRESH FINISH PRODUCTS			
			Whole/ Gutted (W/G)	Headless Gutted (HG)	GGs	Fillets skin on/off
Parrot Fish	Scarus rubroviolaceus	1-2, 2-4, 4-6	X			



Central American Fisheries

V- FRESH FISH, ATLANTIC OCEAN:
SNAPPERS I

FISHING ZONE: ATLANTIC OCEAN, FAO 31



Vermilion Snapper



Yellowtail Snapper



Yellow Eyes Snapper

Snapper sizes and finished products

COMMON NAME	SCIENTIFIC NAME	WHOLE FISH SIZES (lb)	FRESH FINISH PRODUCTS			
			Whole/ Gutted (W/G)	Headless Gutted (HG)	GGs	Filletts skin on/off
Vermilion Snapper	<i>Rhomboplites aurorubens</i>	1/2-1, 1-2, 2-4, 4-6	X			
Yellowtail Snapper	<i>Ocyurus chrysurus</i>		X		X	X
Yellow Eyes Snapper	<i>Lutjanus vivanus</i>		X			



Central American Fisheries

V- FRESH FISH, ATLANTIC OCEAN:
SNAPPERS II

FISHING ZONE: ATLANTIC OCEAN, FAO 31



Snapper sizes and finished products

COMMON NAME	SCIENTIFIC NAME	WHOLE FISH SIZES (lb)	FRESH FINISH PRODUCTS			
			Whole/ Gutted (W/G)	Headless Gutted (HG)	GGS	Fillet skin on/off
Dog Snapper	Lutjanus jocu	1-5, 5-10, 10-UP	X		X	X
Red Snapper	Lutjanus campechanus					



Central American Fisheries

V- FRESH FISH, ATLANTIC OCEAN:
MUTTON SNAPPER

FISHING ZONE: ATLANTIC OCEAN, FAO 31



Mutton Snapper sizes and finished products

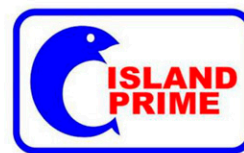
COMMON NAME	SCIENTIFIC NAME	WHOLE FISH SIZES (lb)	FRESH FINISH PRODUCTS			
			Whole/ Gutted (W/G)	Headless Gutted (HG)	GGs	Fillets skin on/off
Mutton Snapper	Lutjanus analis	1-2, 2-4, 4-8, 8-12	X			X



Central American Fisheries

V- FRESH FISH, ATLANTIC OCEAN:
GROUPERS

FISHING ZONE: ATLANTIC OCEAN, FAO 31



Grouper sizes and finished products

COMMON NAME	SCIENTIFIC NAME	WHOLE FISH SIZES (lb)	FRESH FINISH PRODUCTS			
			Whole/ Gutted (W/G)	Headless Gutted (HG)	GGs	Fillets skin on/off
Black Grouper	Mycteroperca bonaci	1-3, 3-5, 5-10	X			X*
Red Grouper	Epinephelus morio	10-20, 20-30, 30-40				
Yellowfin Grouper	Mycteroperca venenosa	40-50, 50-UP				

X* Skin off fillets only



Central American Fisheries

V- FRESH FISH, ATLANTIC OCEAN:
COBIA

FISHING ZONE: ATLANTIC OCEAN, FAO 31



Cobia



Cobia HG

Cobia sizes and finished products

COMMON NAME	SCIENTIFIC NAME	WHOLE FISH SIZES (lb)	FRESH FINISH PRODUCTS			
			Whole/ Gutted (W/G)	Headless Gutted (HG)	GGs	Fillet skin on/off
Cobia	Rachycentron canadum	Vary		X		



Central American Fisheries

V- FROZEN FISH PRODUCTS: SNAPPERS I

FISHING ZONE: PACIFIC, FAO 77 AND ATLANTIC, FAO 31



Snapper sizes and finished products

COMMON NAME	SCIENTIFIC NAME	WHOLE FISH SIZES (lb)	FROZEN FINISH PRODUCTS					FILLET SIZES
			Whole/ Gutted (W/G)	Headless Gutted (HG)	GGs	Fillets*	Medallion IVP	
Lane Snapper	<i>Lutjanus guttatus</i>	1/2-1, 1-2, 2-4, 4-6	X		X	X		8-16 oz 1-3 lb
Silk Snapper	<i>Lutjanus peru</i>		X		X	X		
Yellowtail Snapper	<i>Ocyurus chrysurus</i>		X		X	X		

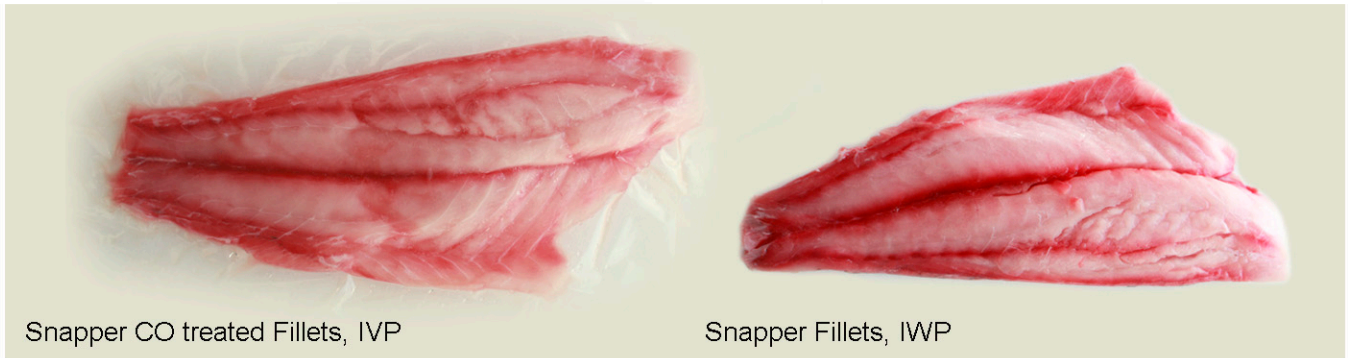
*Fillets come skin on or skin off. CO treated or not. IVP or IWP.



Central American Fisheries

V- FROZEN FISH PRODUCTS: SNAPPERS II

FISHING ZONE: PACIFIC, FAO 77 AND ATLANTIC, FAO 31



Snapper sizes and finished products

COMMON NAME	SCIENTIFIC NAME	WHOLE FISH SIZES (lb)	FROZEN FINISH PRODUCTS					FILLET SIZES
			Whole/ Gutted (W/G)	Headless Gutted (HG)	GGs	Fillets*	Medallion IVP	
Dog Snapper (Pacific or Atlantic)	Lutjanus novemfasciatus Lutjanus jocu	1-5, 5-10, 10-UP	X		X	X	X	1-3 lb
Guacamayo Snapper	Lutjanus colorado		X		X	X	X	

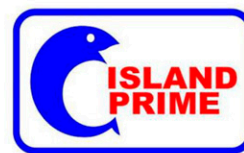
*Fillets come skin on or skin off. CO treated or not. IVP or IWP.



Central American Fisheries

V- FROZEN FISH PRODUCTS: GROUPERS

FISHING ZONE: PACIFIC, FAO 77 AND ATLANTIC, FAO 31



Groupers WG: Yellowfin Grouper and Goliat Grouper



Groupers WG: Red Grouper and Black Grouper



Grouper Skin off, IVP



Grouper Skin off, CO treated Fillet, IVP

Grouper sizes and finished products

COMMON NAME	SCIENTIFIC NAME	WHOLE FISH SIZES (lb)	FROZEN FINISH PRODUCTS					FILLET SIZES
			Whole/ Gutted (W/G)	Headless Gutted (HG)	GGs	Fillets*	Medallion IVP	
Groupers*	Epinephelus Mycteroperca	Vary	X			X		1-3, 3-5 lb

*Groupers from the Atlantic or Pacific Ocean.

** Skin off fillets only. CO treated or not. IVP or IWP.



Central American Fisheries

V- FROZEN FISH PRODUCTS: CORVINA

FISHING ZONE: PACIFIC OCEAN, FAO 77



Corvina WG



Corvina HG



Corvina Fillets CO treated

Corvina sizes and finished products

COMMON NAME	SCIENTIFIC NAME	WHOLE FISH SIZES (lb)	FROZEN FINISH PRODUCTS					FILLET SIZES
			Whole/ Gutted (W/G)	Headless Gutted (HG)	GGs	Fillets*	Medallion IVP	
Corvina	Cynoscion albus	5-10, 10-UP	X	X		X		8-10 oz 10-12 oz 12-14 oz 14-16 oz 1-3 lb 3-5 lb

*Fillets come skin on or skin off. CO treated or not. IVP or IWP.



Central American Fisheries

V- FROZEN FISH PRODUCTS: MAHI MAHI

FISHING ZONE: PACIFIC OCEAN, FAO 77



Mahi Mahi



Mahi Mahi, Skin off, CO treated Fillets, IVP



Mahi Mahi Portions IVP



Mahi Mahi Portions IQF

Mahi Mahi sizes and finished products

COMMON NAME	SCIENTIFIC NAME	WHOLE FISH SIZES (lb)	FROZEN FINISH PRODUCTS					FILLET SIZES	PORTION SIZES
			Whole/ Gutted (W/G)	Headless Gutted (HG)	GGs	Fillets*	Portions		
Mahi Mahi	Coryphaena hippurus	5-10, 10-15, 15-20, 20-UP				X	X	1-3 lb 3-5 lb 5-7 lb 7-9 lb	1-3 oz IQF 2-4 oz IQF 4 oz IVP 6 oz IVP 8 oz IVP

*Fillets come skin on or skin off. CO treated or not. IVP or IWP.



Central American Fisheries

V- FROZEN FISH PRODUCTS: ROBALO

FISHING ZONE: ATLANTIC OCEAN, FAO 31



Robalo WG



Robalo Fillet Skin Off and Skin On



Robalo Fillet IVP, CO treated



Robalo Portions, not CO treated

Robalo sizes and finished products

COMMON NAME	SCIENTIFIC NAME	WHOLE FISH SIZES (lb)	FROZEN FINISH PRODUCTS					FILLET SIZES	PORTION SIZES
			Whole/ Gutted (W/G)	Headless Gutted (HG)	GGs	Fillet*	Portions		
Robalo	Centropomus viridis	2-4, 4-6, 6-8, 8-12	X			X	X	7-9 oz 9-11 oz 11-13 oz 13-15 oz 15-19 oz 19-28 oz 28-UP oz	4oz 6oz 8oz

*Fillets come skin on or skin off. CO treated or not. IVP or IWP.

**Sizes for skin off fillets are 1-UP