State of Alaska Department of Fish and Game Division of Commercial Fisheries

2014 Commercial Operator's Annual Report Booklet

Please contact the Seafood Industry Coordinator for instructions on completing this form at: (907) 465-6131 or email <u>dfg.seafood-coord@alaska.gov</u> This form can be found online at: <u>http://www.adfg.alaska.gov/index.cfm?adfg=fishlicense.coar</u>



Mail all completed forms by April 1, 2015 to:

Alaska Department of Fish & Game Division of Commercial Fisheries Attn: Seafood Industry Coordinator P O Box 115526 Juneau, AK 99811-5526 Phone (907) 465-6131

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Instructions for completing the 2014 Commercial Operator's Annual Report

Instructions for Certification Page - Page 1:

MANDATORY for everyone. Everyone who buys, processes, and/or sells fishery resources **MUST** complete this page. If you had more than one processor code for 2014, you <u>must complete a separate form for each processor code</u>. If you *did not operate* with your processor code in 2014, either inside or outside of the 3-mile zone, the Certification Page is the *only page* you need to return to Fish & Game.

Buying Information - Forms A(1-3), C(1-2), E, G, I(1-2), K:

The buying information includes the <u>amount paid to fishermen by your operation</u> and refers specifically to species, area of harvest, gear types, delivery codes, weights, and pricing that are listed on fish tickets filled out using <u>your</u> company's processor code. Do <u>not</u> include fish you purchased from another licensed processor (where they wrote the fish ticket). After completing the checklist on Page 2, fill out the appropriate sections on each form for each species purchased by your operation.

List the number of pounds purchased in each area, by gear group and delivery code, and the total amount paid to the fishermen. Do not combine different species, areas, gear types, or delivery codes on the same line. Do not list individual price information when species, area, gear and delivery code are the same; add together like data pounds purchased and total amounts paid to calculate the *Avg. Price/Lb.*

<u>Please include all POST-SEASON adjustments and/or BONUSES, including credit received by fishermen for gas</u> <u>expenses, ice, delivery premiums, and other miscellaneous expenses</u>. If you think additional adjustments may be made after this report has been filed, please check the "\$ NOT FINAL" box and submit Form M when those adjustments are paid. You may attach an Excel spreadsheet in place of the actual form, as long as the columns are in exactly the same order as they appear in the COAR booklet and are clearly labeled.

If you are a fisherman who processes, exports, and/or sells <u>only your own catch</u> (i.e., direct marketer, catcher/exporter, or catcher/processor), do <u>not</u> fill out the Buying forms. Use the *Production* forms <u>only</u>.

Production Information - Forms B(1-6), D, F, H, J (1-2), K:

List only the production done by <u>your</u> company where you own the fish. This includes both processed and unprocessed seafood for which <u>your</u> company wrote fish tickets. Do <u>not</u> include fish you kept for your own personal use. Use Form L(2) for all custom production (custom processing and/or packaging) done for you by <u>another</u> company where you retain ownership of the fish. List all production for each fishery that pertains to your operation, based on the checklist on Page 2.

Indicate each species, area of processing, product, total net weight (in pounds) of the finished product, and the total wholesale value of that finished product on each form that applies to your operation. **Do not combine different species, area processed, processes, or products on the same line.** Do <u>not list individual price information when species, area, process, and products are the same</u>; the *Avg. Price/Lb.* column is meant for the *average* price calculated from the total value and total pounds. Enter a retail value instead of wholesale value if that is how you market your product. If multiple process codes apply to your product, use the process code that adds the most value to the product. You may attach an Excel spreadsheet in place of the actual form, as long as the columns are in exactly the same order as they appear in the COAR booklet and clearly labeled.

The "Total Value (\$)" is the amount that the processor receives for the finished product (FOB plant or vessel within the state of Alaska). For products finished but not yet sold (still held in inventory), calculate the estimated value using the average price received to date for that product.

The table at the bottom of the form contains choices for the <u>process</u> code. For example, if you have 2,000 pounds of coho salmon that were headed and gutted then frozen in Kodiak, the appropriate codes would be: Area of Processing = K (for Kodiak); Process = 2 (for frozen); Product = 07 (for H&G salmon).

Custom Production Information - Form L(1-2):

List all other companies, or other operations within your company, for whom your company did custom production (custom processing and/or packaging) on **Form L(1).** List all production done <u>for you</u> by another company/operation on **Form L(2)**. Instructions for Form L(2) are similar to those for the Production pages. Process codes are provided on the bottom of Form L(2). Delivery/product, area, and gear codes can be found on Page ii.

If you have questions, please call ADF&G at (907) 465-6131

COAR Codes

Delivery and Product Codes

Whole Fish Codes (all species)

01-Whole Food Fish 02-Whole Bait 03-Bled Only 04-Gutted Only 12-Salted & Split 37- Split with no backbone

Headed & Gutted Codes

05-H&G, IFO Halibut only 06-H&G, w/ roe 07-H&G, western cut or H&G Salmon 08-H&G, eastern cut (J cut) 10-H&G, tail removed

Fillet Codes

20-Fillets with skin & ribs 21-Fillets with skin, no ribs 22-Fillets, skinless, with ribs 23-Fillets, skinless, boneless 24-Fillets, deep skin 26-Strips (for smoking)

Roe Codes

14-Roe only 82-Roe bait (not for human consumption) 71-Ikura 72-Sujiko

Other Primary Product Codes

11-Kirimi 30-Surimi 84-Steaks

Salmon Codes

04-Gutted Only (dressed, head on) 07-H&G (dressed, head off)

25-Salmon Carcass-female. roe removed

Ancillary or Byproduct Codes

13-Wings 15-Pectoral girdle only 16-Heads 17-Cheeks 18-Chins 19-Belly flaps 31-Minced 32-Fish Meal 33-Fish Oil 34-Milt 35-Stomachs or internal organs **39-Bones**

Shellfish Only Codes

01-Whole or Live 36-Mantle (squid & octopus) 38-Skins (shellfish only) 78-Tails (shellfish only) 80-Sections (shellfish only) 81-Meat/shucked (shellfish only)

Herring Only Codes

43-Herring (whole fish) sac roe 44-Herring (whole fish) food/bait 45-Herring eggs on kelp – unsalted 46-Herring eggs on kelp – salted

Other Products

97-Please enter a brief description of the product on the form where the 97 code was used. For example collars, portions or fletches. You can handwrite the information directly on the form.



Gear Codes									
01-Purse Seine	11-Diving	22-Dredge	47-Pelagic/Mid-water Trawl						
02-Beach Seine	12-Handpicked	23-Hydro/Mechanical Dredge	61-Longline						
03-Drift Gillnet	13-Dip Net	25-Dinglebar Troll	77-Fish Ladder/Raceway						
04-Set Gillnet	14-Weir	26-Mechanical Jigs	90-Trap						
05-Hand Line/Jig/Troll	15-Power Gurdy Troll	27-Double Otter Trawl	91-Pots						
07-Non-Pelagic/Bottom Trawl	17-Beam Trawl	34-Herring Gillnet	99-Other/Specify gear on						
08-Fishwheel	18-Shovel	37-Pair Trawl	appropriate form						
10-Ring Nets	21-Pound	41-Sunken Gillnet							

Area Codes

For buying forms, use the area of harvest for 'Area of Harvest column.' If unsure of the COAR area, please use the translation table from statistical area to COAR area found here: http://www.adfg.alaska.gov/index.cfm?adfg=fishlicense.coar. For production forms, use the COAR area that corresponds to the port of processing. If unsure of a port's COAR area, use the translation table from port to COAR area found at the above link. For at-sea operations, use the COAR area that corresponds to the area of harvest for both buying and production forms. If unsure of the COAR area, use the translation table from statistical area to COAR area found at the above link. If you have questions about which area to use contact dfg.seafood-coord@alaska.gov or (907) 465-6131.

Adak:	Cook Inlet:	Kuskokwim:	Southeast:	
R -Adak	HU- Upper Cook Inlet	W- Kuskokwim	A1- Juneau/Haines	
Alaska Peninsula:	HL- Lower Cook Inlet	Norton Sound:	A2- Yakutat	
MN-North Peninsula	Dutch Harbor:	Z- Norton Sound	B - Ketchikan	
MS-South Peninsula	O- Dutch Harbor	Prince William Sound:	C-Petersburg/Wrangell	
Bering Sea:	EEZ (federal waters):	E1- Copper/Bering Rivers	D - Sitka/Pelican	
Q1- Pribilof Islands	FB- Bering Sea	E2- Eastern PWS	Yukon:	
Q2- St Matthew Island	FG- Gulf of Alaska	E3- PWS excluding	YL- Lower Yukon	
Q4- St Lawrence Island	Kodiak:	Eastern/Copper/Bering Districts	YU-Upper Yukon	
Bristol Bay:	K- Kodiak	a E).	1M	
T- Bristol Bay	Kotzebue:	6.D, <u>O</u> , 6.D,		
Chignik:	X- Kotzebue			
L-Chignik			KATAGERALANSO	
			The second s	

State of Alaska Department of Fish and Game

2014 Commercial Operator's Annual Report CERTIFICATION PAGE

You must return this page by April 1, 2015 to be in compliance with 5 AAC 39.130 and 50 CFR 679, whether you operated or not. FOR ADF&G USE ONLY

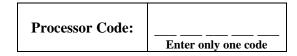
LOGGED CERTIFICATION PAGE:

ENTERED BUYING INFO:

ENTERED PRODUCTION INFO:

*** CONFIDENTIAL ***

The Commercial Operator's Annual Report (COAR) is used to gather statewide fish and shellfish Buying (exvessel) and Production (wholesale or retail) information. This report is also required by the National Marine Fisheries Service for operations within Federal Waters (EEZ). Complete one Certification Page and/or report for <u>each processor code</u> held by your company. Do not combine activities for more than one processor code on this form. Use a separate report form for each processor code.



Check the correct response to the three questions below. If you check YES to any of the following questions, you must file a complete COAR in addition to this Certification Page. Please complete those forms that apply to your processor code for the year 2014 by using the checklist on Page 2. Return original completed report form(s) to ADF&G by <u>April 1, 2015</u>.

YES	NO	
		Did you operate using the above Processor Code in 2014?
		Were fish tickets written using the above Processor Code in 2014?
		Did you operate <i>only</i> in the Exclusive Economic Zone (3-200 miles offshore) in 2014?

Company Name and Address: If address is incorrect or missing, please correct the error on the label or print your permanent address here. Company Name:	Physical	Location of Land-Based Plant:		
Street:	Name of Facility/Vessel:			
City/State/Zip:				
Contact Name (Print or type)		Title		
E-Mail Address		Telephone Number		
Company Fax Number				
Alternate Contact (Print or type)		Alternate Contact Title		
Alternate Contact E-Mail Address		Alternate Contact Telephone Number		
<u>CERTIFICATION</u> : Please be sure that you have reviewed all following statement.	informatic	on in the remaining pages of this report before signing the		
print co	, certify under penalty of perjury that I have reviewed all information contained in this report, that it is true and complete to the best of my			
sign	/ledge, an	d that I am the owner/authorized agent for this operation. date		

<u>PLEASE MAIL ORIGINAL Keep a copy for your records</u>. Mail forms to: ADF&G Division of Commercial Fisheries, PO Box 115526, Juneau, AK 99811-5526. Contact info: (907) 465-6131 or email dfg.seafood-coord@alaska.gov Additional forms available at <u>http://www.adfg.alaska.gov/index.cfm?adfg=fishlicense.coar</u>

CHECK LIST

Please read the following statements (1-3) to determine which forms are required. If you need assistance determining which statement applies to you during 2014, please contact the Alaska Department of Fish and Game at (907) 465-6131.

1) I am a fisherman who processes, sells, and/or exports ONLY <u>my own</u> catch in the following types of fisheries:

Fishery:	Required Forms (Production Only):
□ Salmon	Form B(1-6) and Certification Page
□ Herring	Form D and Certification Page
Crab	Form F and Certification Page
Shrimp/Misc. Shellfish & Finfish	Form H and Certification Page
Groundfish	Form J and Certification Page
Halibut	Form K (Production Section Only) and
	Certification Page

Check all that apply and tear out the corresponding forms from the booklet to complete and return.

- OR -

2) I am a fisherman who has my catch processed for me by another processor (custom processed) for further sale by me (e.g., vacuum packed, smoked sockeye fillets to domestic markets):

Required Forms:

□ Form L(2) and Certification Page

Do not include custom processed products on any other production forms. Use ONLY Form L(2).

Tear out the corresponding forms from the booklet to complete and return.

- OR -

3) My company/operation purchased fish from fishermen on the grounds and/or at dockside. Those purchases were from the following fisheries and were either: a) processed on the purchasing vessel or at our shorebased facility by means of freezing, butchering, canning, smoking, etc.; b) not processed; and/or c) exported out of the state of Alaska:

Fishery:	*Required For	ms:
□ Salmon	Buying	Form A(1-3) and Certification Page
	Production	Form B(1-6) and Certification Page
Herring	Buying	Form C(1-2) and Certification Page
	Production	Form D and Certification Page
Crab	Buying	Form E and Certification Page
	Production	Form F and Certification Page
Shrimp/Miss Shallfish & Finfish	Buying	Form G and Certification Page
Shrimp/ Misc Shellfish & Finfish	Production	Form H and Certification Page
Groundfish	Buying	Form I(1-2) and Certification Page
	Production	Form J(1-2) and Certification Page
□ Halibut	Buying	Form K and Certification Page
	Production	Form K and Certification Page
Check all that apply and tear out the con	rresponding form	as from the booklet to complete and return.

*Note: if your company/operation had another company process some of your fish, fill out and return Form L(2) for that portion of your production.



Tear out the forms you checked above before proceeding.

SALMON BUYING: FORM A(1)

Delivery **Total Pounds Purchased** Total Amount Paid to Area of Gear Avg. Price/Lb. Species Species Name Code Harvest Used Code from Fishermen Fishermen If \$ Not Final SEINE GEAR (01 or 02 – Write in the correct gear code) For Example: □ 0.22 Pink Salmon 440 B 01 01 6,937 \$1,518.16

If you run out of space on this page, continue on Form A(3) on Page 5.

See Buying Instructions on Page i.

	GILLNET GEAR (03 or 04 – Write in the correct gear code)						
For Example: Chinook Salmon	410	Т	03	01	19,453	\$12,644.45	□ 0.65

SALMON SPECIES CODES
410 – Chinook Salmon
420 – Sockeye Salmon
430 – Coho Salmon
440 – Pink Salmon
450 – Chum Salmon
Area, Gear, and Delivery Codes are listed on Page ii.

- Use a separate line for each gear type. Do not combine multiple gear types, areas, or delivery ٠ codes on the same line.
- Do not use separate lines when species, area, gear, and delivery code are the same; add together • the pounds purchased for total – add amounts paid for total - calculate the average price per pound.
- Do not include on this form any salmon discards or salmon kept for personal use. •

SALMON BUYING: FORM A(2)

See Buying Instructions on Page i.

Species Name	Species Code	Area of Harvest	Gear Used	Delivery Code	Total Pounds Purchased from Fishermen	Total Amount Paid to Fishermen	Avg. Price/Lb.
					rite in the correct gea		
For Example:							- 1.51
Chinook Salmon	410	A1	05	04	12,181	\$18,406.00	□ 1.51

If you run out of space on this page, continue on Form A(3) on Page 5.

	HATCHERY (77)						
For Example: Pink Salmon	440	В	77	01	5,412	\$324.72	□ 0.06
			77				
			77				
			77				
			77				
			77				
			77				
			77				
			77				
			77				

SALMON SPECIES CODES
410 – Chinook Salmon
420 – Sockeye Salmon
430 – Coho Salmon
440 – Pink Salmon
450 – Chum Salmon
Area, Gear, and Delivery Codes are listed on Page ii.

- Use a separate line for each gear type. Do <u>not</u> combine multiple gear types, areas, or delivery codes on the same line.
- Do <u>not</u> use separate lines when species, area, gear, and delivery code are the same; add together the pounds purchased for total add amounts paid for total calculate the average price per pound.
- Do <u>not</u> include on this form any salmon discards or salmon kept for personal use.

SALMON BUYING: FORM A(3)

See Buying Instructions on Page i.

Species Name	Species Code	Area of Harvest	Gear Used	Delivery Code	Total Pounds Purchased from Fishermen	Total Amount Paid to Fishermen	Avg. Price/Lb.	
MISCELLANEOUS GEARS (not previously listed or continued from other pages)								
For Example: Chum Salmon	450	YU	08	01	152	\$304.00	□ 2.00	

SALMON SPECIES CODES				
410 – Chinook Salmon				
420 – Sockeye Salmon				
430 – Coho Salmon				
440 – Pink Salmon				
450 – Chum Salmon				
Area, Gear, and Delivery Codes are listed on Page ii.				

- Use a separate line for each gear type. Do <u>not</u> combine multiple gear types, areas, or delivery codes on the same line.
- Do <u>not</u> use separate lines when species, area, gear, and delivery code are the same; add together the pounds purchased for total add amounts paid for total calculate the average price per pound.
- Do not include on this form any salmon discards or salmon kept for personal use.

CHINOOK SALMON PRODUCTION: FORM B(1)

See Production Instructions on Page i.

CHINOOK S	ALMON – 41	0			
Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Avg. Price/Lb.
For Example: T	28	07	2530.00	\$10,930.00	4.32

	CHINOOK SALMON CANNED PRODUCTION								
-	Complete an entry for each can size produced. Indicate can size in hundredths of an ounce as the example below.								
CHINOOK S	ALMON — 410								
Area of Processing	Process Code 51, 52, 53 or 54	Can Size (oz)	# Cans Per Case	# of Cases	Total Value	Avg. Price/Lb.			
For Example:	51, 52, 55 01 54	(02)	Cust			1100/20.			
B	51	7.50	24	57,000	\$1,850,000.00	2.88			

PROCESS CODES					
1 – Fresh	2S – Frozen/Shatter Pack	52 – Canned/Smoked			
18 – Vacuum Packed/Fresh	3 – Salted/Brined	53 - Retort Pouch/Conventional			
2 – Frozen	38 - Vacuum Packed/Salt Brined	54 - Retort Pouch/Smoked			
28 – Vacuum Packed/Frozen	4 – Smoked	8 – Dried			
2B – Frozen/Block	48 – Vacuum Packed/Smoked	9 – Pickled			
2I – Frozen/IQF	51 - Canned/Conventional				
Area and Product Codes are listed on Page ii.					

• Use a separate line for each process. Do <u>not</u> combine multiple processes on the same line.

• Use a separate line for each product. Do <u>not</u> combine multiple products on the same line.

• Do <u>not</u> use separate lines when species, area, process, and product are the *same*; add together the net weights for total – add together values - calculate the *average* price per pound.

• Do not include on this form any salmon discards or salmon kept for personal use.

SOCKEYE SALMON PRODUCTION: FORM B(2)

See Production Instructions on Page i.

SOCKEYE S	ALMON -	- 420			
Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Avg. Price/Lb.
For Example: T	28	07	2,568,550	\$5,162,786.00	2.01

	e an entry for each ALMON — 420	can size proc	luced. Indicate	e can size in hundredths	of an ounce as the examp	le below.
Area of Processing	Process Code	Can Size (oz)	# Cans Per Case	# of Cases	Total Value	Avg. Price/Lb
For Example: B	51	7.50	24	57,000	\$1,850,000.00	2.88

PROCESS CODES						
1 – Fresh	2S – Frozen/Shatter Pack	52 – Canned/Smoked				
18 - Vacuum Packed/Fresh	3 – Salted/Brined	53 – Retort Pouch/Conventional				
2 – Frozen	38 - Vacuum Packed/Salt Brined	54 – Retort Pouch/Smoked				
28 – Vacuum Packed/Frozen	4 – Smoked	8 – Dried				
2B – Frozen/Block	48 – Vacuum Packed/Smoked	9 – Pickled				
2I – Frozen/IQF	51 - Canned/Conventional					
Area and Product Codes are listed on Page ii.						

• Use a separate line for each process. Do <u>not</u> combine multiple processes on the same line.

• Use a separate line for each product. Do <u>not</u> combine multiple products on the same line.

- Do <u>not</u> use separate lines when species, area, process, and product are the *same*; add together the net weights for total add together values calculate the *average* price per pound.
- Do <u>not</u> include on this form any salmon discards or salmon kept for personal use.

COHO SALMON PRODUCTION: FORM B(3)

See Production Instructions on Page i.

COHO SALM	40N-43	0			
Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Avg. Price/Lb.
For Example: C	2	07	425,695	\$800,307.00	1.88

Complete				ANNED PRODU e can size in hundred	CTION ths of an ounce as the exan	ıple below.
COHO SALM	40N - 430	÷			*	•
Area of Processing	Process Code 51, 52, 53 or 54	Can Size (oz)	# Cans Per Case	# of Cases	Total Value	Avg. Price/Lb.
For Example: B	51	7.50	24	57,000	\$1,850,000.00	2.88

PROCESS CODES						
1 – Fresh	2S – Frozen/Shatter Pack	52 – Canned/Smoked				
18 – Vacuum Packed/Fresh	3 – Salted/Brined	53 - Retort Pouch/Conventional				
2 – Frozen	38 - Vacuum Packed/Salt Brined	54 - Retort Pouch/Smoked				
28 – Vacuum Packed/Frozen	4 – Smoked	8 – Dried				
2B – Frozen/Block	48 – Vacuum Packed/Smoked	9 – Pickled				
2I – Frozen/IQF	51 - Canned/Conventional					
Area and Product Codes are listed on Page ii.						

• Use a separate line for each process. Do <u>not</u> combine multiple processes on the same line.

• Use a separate line for each product. Do <u>not</u> combine multiple products on the same line.

• Do <u>not</u> use separate lines when species, area, process, and product are the *same*; add together the net weights for total – add together values - calculate the *average* price per pound.

• Do <u>not</u> include on this form any salmon discards or salmon kept for personal use.

PINK SALMON PRODUCTION: FORM B(4)

See Production Instructions on Page i.

PINK SALM	ON — 440				
Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Avg. Price/Lb.
For Example: C	2S	20	36,850	\$47,905.00	1.30

Complete	PINK SALMON CANNED PRODUCTION									
	Complete an entry for each can size produced. Indicate can size in hundredths of an ounce as the example below. PINK SALMON — 440									
Area of Processing	Process Code 51, 52, 53 or 54	Can Size (oz)	# Cans Per Case	# of Cases	Total Value	Avg. Price/Lb.				
For Example: B	51	7.50	24	57,000	\$1,850,000.00	2.88				

PROCESS CODES								
1 – Fresh	2S – Frozen/Shatter Pack	52 – Canned/Smoked						
18 – Vacuum Packed/Fresh	3 – Salted/Brined	53 - Retort Pouch/Conventional						
2 – Frozen	38 - Vacuum Packed/Salt Brined	54 - Retort Pouch/Smoked						
28 – Vacuum Packed/Frozen	4 – Smoked	8 – Dried						
2B – Frozen/Block	48 – Vacuum Packed/Smoked	9 – Pickled						
2I – Frozen/IQF	51 - Canned/Conventional							
Area and Product Codes are listed on Page ii.								

• Use a separate line for each process. Do <u>not</u> combine multiple processes on the same line.

• Use a separate line for each product. Do <u>not</u> combine multiple products on the same line.

- Do <u>not</u> use separate lines when species, area, process, and product are the *same*; add together the net weights for total add together values calculate the *average* price per pound.
- Do <u>not</u> include on this form any salmon discards or salmon kept for personal use.

CHUM SALMON PRODUCTION: FORM B(5)

See Production Instructions on Page i.

CHUM SALM	CHUM SALMON – 450									
Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Avg. Price/Lb.					
For Example: C	2B	31	368	\$221.00	0.60					

Complete of				NED PROD can size in hundr	edths of an ounce as the exc	ample below.
CHUM SALN	MON — 450					
Area of Processing	Process Code 51, 52, 53 or 54	Can Size (oz)	# Cans Per Case	# of Cases	Total Value	Avg. Price/Lb.
For Example: B	52	7.50	24	57,000	\$1,850,000.00	2.88

PROCESS CODES								
1 – Fresh	2S – Frozen/Shatter Pack	52 – Canned/Smoked						
18 – Vacuum Packed/Fresh	3 – Salted/Brined	53 - Retort Pouch/Conventional						
2 – Frozen	38 - Vacuum Packed/Salt Brined	54 - Retort Pouch/Smoked						
28 – Vacuum Packed/Frozen	4 – Smoked	8 – Dried						
2B – Frozen/Block	48 – Vacuum Packed/Smoked	9 – Pickled						
2I – Frozen/IQF	51 - Canned/Conventional							
Area and Product Codes are listed on Page ii.								

• Use a separate line for each process. Do <u>not</u> combine multiple processes on the same line.

• Use a separate line for each product. Do <u>not</u> combine multiple products on the same line.

• Do <u>not</u> use separate lines when species, area, process, and product are the *same*; add together the net weights for total – add together values - calculate the *average* price per pound.

• Do <u>not</u> include on this form any salmon discards or salmon kept for personal use.

SALMON ROE & BYPRODUCT PRODUCTION: FORM B(6)

See Production Instructions on Page i.

SALMON ROE PRODUCTION

SALMON R	OE (410-450)					
Species Code	Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Avg. Price/Lb.
For Example: 450	D	1	71	13,735	\$151,085.00	11.00

SALMON BYPRODUCT PRODUCTION

SALMON BYPRODUCTS (410-450)

SALMON B	YPRODUCT	5 (410-450))			
Species Code	Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Avg. Price/Lb.
For Example: 450	D	1	34	500	\$175.00	.35

SPECIES CODES	PROCESS CODES							
410 - Chinook salmon	1 – Fresh	2S – Frozen/Shatter Pack	52 – Canned/Smoked					
420 – Sockeye salmon	18 - Vacuum Packed/Fresh	3 – Salted/Brined	53 – Retort Pouch/Conventional					
430 - Coho salmon	2 – Frozen	38 - Vacuum Packed/Salt Brined	54 - Retort Pouch/Smoked					
440 – Pink salmon	28 – Vacuum Packed/Frozen	4 – Smoked	8 – Dried					
450 - Chum Salmon	2B – Frozen/Block	48 - Vacuum Packed/Smoked	9 – Pickled					
	2I – Frozen/IQF	51 - Canned/Conventional						
	Area and Produc	ct Codes are listed on Page ii.						

• Use a separate line for each process. Do <u>not</u> combine multiple processes on the same line.

• Use a separate line for each product. Do <u>not</u> combine multiple products on the same line.

• Do <u>not</u> use separate lines when species, area, process, and product are the *same*; add together the net weights for total – add together values - calculate the *average* price per pound.

• Do <u>not</u> include on this form any salmon discards or salmon kept for personal use.

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HERRING BUYING: FORM C(1)

See Buying Instructions on Page i.

HERRING – 230

	SEINE GEAR (01 or 02 – Write in the correct Gear Code)								
Species Name	Area of Harvest	Gear Used	Delivery Code	Total Pounds Purchased from Fishermen	Total Amount Paid to Fishermen	Avg. Price/Lb. ⊠ If \$ Not Final			
For Example: Herring w/ Sac Roe	В	01	43	294,956	\$126,831.08	□ 0.43			

GILLNET GEAR (34)							
34							
34							
34							
34							
34							
34							
34							
34							
34							
34							
34							

*Eulachon, Capelin, Smelt, or other misc. finfish caught incidentally with HERRING should be reported on FORM G (Page 19)

Area, Gear, and Delivery Codes are listed on Page ii.

- Use a separate line for each gear type. Do <u>not</u> combine multiple gear types, areas, or delivery codes on the same line.
- Do <u>not</u> use separate lines when species, area, gear, and delivery code are the same; add together the pounds purchased for total add amounts paid for total calculate the average price per pound.
- Do not include any herring discards or herring kept for personal use on this form.

HERRING BUYING: FORM C(2)

See Buying Instructions on Page i.

HERRING – 230

			Р	OUND (21)		
Species Name	Area of Harvest	Gear Used	Delivery Code	Total Pounds Purchased from Fishermen	Total Amount Paid to Fishermen	Avg. Price/Lb. \square If \$ Not Final
For Example: Herring eggs on					*00 000 * *	- 5 - 5
kelp - unsalted	A1	21	45	15,257	\$80,099.25	□ 5.25
		21				
		21				
		21				
		21				
		21				
		21				
		21				
		21				
		21				
		21				
		21				

HAND PICKED (12)							
	12						
	12						
	12						
	12						
	12						
	12						
	12						
	12						
	12						
	12						

*Eulachon, Capelin, Smelt, or other misc. finfish caught incidentally with HERRING should be reported on Form G (Page 19)

Area, Gear, and Delivery Codes are listed on Page ii.

- Use a separate line for each gear type. Do <u>not</u> combine multiple gear types, areas, or delivery codes on the same line.
- Do <u>not</u> use separate lines when species, area, gear, and delivery code are the same; add together the pounds purchased for total add amounts paid for total calculate the average price per pound.
- Do not include on this form any herring discards or herring kept for personal use.

HERRING PRODUCTION: FORM D

See Production Instructions on Page i.

HERRING -	- 230				
Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Avg. Price/Lb.
For Example: T	2	44	1,954,000	\$1,133,320.00	0.58

	HERRING BYPRODUCT PRODUCTION (Not for human consumption)						
HERRING B	YPRODUCT	TS — 230					
Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Avg. Price/Lb.		

HERRING P	ROCESS CODES	HERRING PRODUCT CODES			
1 – Fresh	2I – Frozen/IQF	43 – Herring (whole fish) Sac Roe			
2 – Frozen	2S – Frozen/Shatter Pack	44 – Herring (whole fish) Food/Bait			
28 – Vacuum Packed/Frozen	3 – Salted/Brined	45 – Herring Eggs on Kelp – Unsalted			
2B – Frozen/Block	8 – Dried	46 – Herring Eggs on Kelp – Salted			
Area Codes are listed on Page ii.					

- Use a separate line for each process. Do <u>not</u> combine multiple processes on the same line.
- Use a separate line for each product. Do <u>not</u> combine multiple products on the same line.
- Do <u>not</u> use separate lines when species, area, process, and product are the *same*; add together the net weights for total add together values calculate the *average* price per pound.
- Do <u>not</u> include on this form any herring discards or herring kept for personal use.

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CRAB BUYING: FORM E

Species Name	Species Code	Area of Harvest	Gear Used	Delivery Code	Total Pounds Purchased from Fishermen	Total Amount Paid to Fishermen	Avg. Price/Lb.
For Example: Snow Crab (opilio)	932	Q1	91	01	885,000	\$1,610,700.00	□ 1.82

See Buying Instructions on Page i.

CRAB SPECIES CODES								
910 – Dungeness Crab	932 – Snow (opilio) Crab							
921 – Red King Crab	933 – Tanner (grooved) Crab							
922 – Blue King Crab	934 – Tanner (triangle) Crab							
923 – Golden King Crab	940 – Hair Crab							
924 – Scarlet King Crab	951 – Multispina Crab							
925 – Hanasaki (spiny) King Crab	953 – Verilli Crab							
931 – Tanner (bairdi) Crab								
Area, Gear, and Delivery Codes are listed on Page ii.								

- Use a separate line for each gear type. Do <u>not</u> combine multiple gear types, areas, or delivery codes on the same line.
- Do <u>not</u> use separate lines when species, area, gear, and delivery code are the same; add together the pounds purchased for total add amounts paid for total calculate the average price per pound.
- Do <u>not</u> include on this form any crab discards or crab kept for personal use.

CRAB PRODUCTION: FORM F

Species Name	Species Code	Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Avg. Price/Lb.
For Example: Snow Crab (opilio)	932	0	2	80	560,000	\$2,604,000.00	4.65

See Production Instructions on Page i.

CRAB SPECI	ES CODES	PROCESS CODES						
910 – Dungeness Crab	932 – Snow (opilio) Crab	1 – Fresh	3 – Salted/Brined					
921 – Red King Crab	933 – Tanner (grooved) Crab	18 – Vacuum Packed/Fresh	6 – Cooked					
922 – Blue King Crab	934 – Tanner (triangle) Crab	2 – Frozen	7 – Live					
923 – Golden King Crab	940 – Hair Crab	28 – Vacuum Packed/Frozen						
924 – Scarlet King Crab	951 – Multispina Crab	2B- Frozen/Block						
925 – Hanasaki (spiny) King Crab	953 – Verilli Crab	2S – Frozen/Shatter Pack						
931 – Tanner (bairdi) Crab								
	Area and Product Codes are listed on Page ii.							

• Use a separate line for each process. Do <u>not</u> combine multiple processes on the same line.

• Use a separate line for each product. Do <u>not</u> combine multiple products on the same line.

• Do <u>not</u> use separate lines when species, area, process, and product are the *same*; add together the net weights for total – add together values - calculate the *average* price per pound.

• Do <u>not</u> include on this form any crab discards or crab kept for personal use.

SHRIMP/MISC. SHELLFISH & FINFISH BUYING: FORM G

See Buying Instructions on Page i.

Species Name	Species Code	Area of Harvest	Gear Used	Delivery Code	Total Pounds Purchased from Fishermen	Total Amount Paid to Fishermen	Avg. Price/Lb ⊠ If \$ Not Final
	TRA	AWL GEAF	R (7 or 1	7 – Write	in the correct	gear code)	
For Example: Shrimp, Sidestriped	962	С	17	01	500	\$1,265.00	□ 2.53

POT GEAR (91)						
	91					
	91					
	91					
	91					
	91					

DIVIN	DIVING or HANDPICKED GEAR (11 or 12 – Write in the correct gear code)						
01	OTHER GEAR or AQUATIC FARM SITE SHELLFISH (Specify)						

UTHER GEAR OF AQUATIC FARM SITE SHELLFISH (Specify)							

SHRIMP, MISO	DELIVERY/PRODUCT CODES		
511 – Eulachon	720- tuna albacore	895 – Sea Cucumber	01 – Whole or Live Food Fish
515 – Surf Smelt	810 – Butter Clam	890 – Snails	02 – Whole Bait Fish
516 – Capelin	815 – Geoduck Clam	892 – Red Sea Urchin	07 – H&G Western Cut
521 – Arctic Char	830 – Razor Clam	893 – Green Sea Urchin	08 – H&G Eastern Cut
540 – Steelhead Trout	840 – Littleneck Clam	961 – Northern (pink) Shrimp	36 – Mantles (squid & octopus)
570 – Sheefish	850 – Scallop, Weathervane	962 – Sidestriped Shrimp	78 – Tails (shellfish only)
580 – Whitefish general	855 – Blue Mussel	963 – Humpy Shrimp	80 – Sections (shellfish only)
583 -Whitefish Cisco	860 – Abalone	964 – Coonstriped Shrimp	81 – Meat (shellfish only)
585 Whitefish Bering Cisco	870 – Octopus	965 – Spot Shrimp	
588 -Whitefish Humpback	875 – Squid		

Area and Gear Codes are listed on Page ii.

- Use a separate line for each gear type. Do <u>not</u> combine multiple gear types, areas, or delivery codes on the same line.
- Do <u>not</u> use separate lines when species, area, gear, and delivery code are the same; add together the pounds purchased for total add amounts paid for total calculate the average price per pound.
- Do <u>not</u> include on this form any discards or any species kept for personal use.

SHRIMP/MISC. SHELLFISH/FINFISH PRODUCTION: FORM H

Species Name	Species Code	Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Avg. Price/Lb.
For Example: Shrimp, Coonstriped	964	A1	2	78	495	\$3,450.15	6.97
Surinp, Coonstriped	904	AI	<u>_</u>	10	495	\$3,450.15	0.97

See Production Instructions on Page i.

SHRIMP, MISC. SI	HELLFISH & FINF	PROCESS CODES						
511 – Eulachon	810 – Butter Clam	890 – Snails	1 - Fresh					
515 – Surf Smelt	815 - Geoduck Clam		18 - Vacuum Packed/Fresh	51 - Canned/Conventional				
516 – Capelin	830 – Razor Clam	892 - Red Sea Urchin	2 - Frozen	52 - Canned/Smoked				
521 – Arctic Char	840 - Littleneck Clam	893 – Green Sea Urchin	28 - Vacuum Packed/Frozen					
	850 – Scallop,			53 - Retort Pouch-				
540 – Steelhead Trout	Weathervane	961 - Northern (pink) Shrimp	2B - Frozen/Block	/Conventional				
570 – Sheefish	855 – Blue Mussel	962 - Sidestriped Shrimp	2I - Frozen/IQF	54 - Retort Pouch-				
580 – Whitefish	860 – Abalone	963 – Humpy Shrimp	3 - Salted/Brined	/Smoked				
		964 – Coonstriped	38 - Vacuum Packed/Salt					
583- Whitefish Cisco	870 - Octopus	Shrimp	Brined	6 - Cooked				
585-Whitefish Bering				7 - Live				
Cisco	875 – Squid	965 – Spot Shrimp	4 - Smoked					
588-Whitefish Humpback	895 – Sea Cucumber		48 -Vacuum Packed/Smoked	8 - Dried				
Area and Gear Codes are listed on Page ii.								

• Use a separate line for each process. Do <u>not</u> combine multiple processes on the same line.

• Use a separate line for each product. Do <u>not</u> combine multiple products on the same line.

• Do <u>not</u> use separate lines when species, area, process, and product are the *same*; add together the net weights for total – add together values - calculate the *average* price per pound.

• Do <u>not</u> include on this form any discards or any species kept for personal use.

GROUNDFISH BUYING: FORM I(1)

See Buying Instructions on Page i.

DO NOT report Halibut on this form; use Form K on Page 25

Species Name	Species Code	Area of Harvest	Gear Used	Delivery Code	Total Pounds Purchased from Fishermen	Total Amount Paid to Fishermen	Avg. Price/Lb.		
For Example: Pacific Cod	110	R	26	01	2,839	\$1,180.90	□ 0.42		
						· · ·			
3	**Note: Use the Species Codes on Form I(2) Page 22 to complete the above information.								

- Use a separate line for each gear type. Do <u>not</u> combine multiple gear types, areas, or delivery codes on the same line.
- Do <u>not</u> use separate lines when species, area, gear, and delivery code are the same; add together the pounds purchased for total add amounts paid for total calculate the average price per pound.
- Do not include on this form any discards or any groundfish kept for personal use.

GROUNDFISH BUYING: FORM I(2)

See Buying Instructions on Page i.

~	Species	Area of	Gear	Delivery	this form; use Form K Total Pounds Purchased	Total Amount Paid to	Avg. Price/Lb.
Species Name	Code	Harvest	Used	Code	from Fishermen	Fishermen	If \$ Not Final
For Example:	110	р	24	01	2 929	¢1 100 00	
Pacific Cod	110	R	26	01	2,839	\$1,180.90	□ 0.42

<u>DO NOT</u> report Halibut on this form; use Form K on Page 25.

GROUNDFISH SPECIES CODES								
110 – Pacific Cod	141 – Pacific Ocean Perch	173 – Dark Rockfish	216 – Lumpsucker					
112 – Pacific hake	142 – Black Rockfish	175 – Yellowmouth Rockfish	220 – Pacific Saury					
116 – Bering Flounder	143 – Thornyheads (Idiots)	176 – Harlequin Rockfish	250 – Pacific Tomcod					
117-flounder, kamchatka	145 – Yelloweye (Red Snapper)	177 – Blackgill Rockfish	260 – Pacific Flatnose					
121 – Arrowtooth Flounder	146 – Canary Rockfish	178 – Chilipepper Rockfish	270 – Pollock, Walleye					
122 – Flathead Sole	147 – Quillback Rockfish	179 – Pygmy Rockfish	590 -Burbot					
123 – Rock Sole	148 – Tiger Rockfish	180 – Shad	600 – Lamprey, Pacific					
124 – Dover Sole	149 – China Rockfish	181 – Shortbelly Rockfish	601- Arctic Lamprey					
125 – Rex Sole	150 – Rosethorn Rockfish	182 – Splitnose Rockfish	680 Sturgeon, general					
126 – Butter Sole	151 – Rougheye Rockfish	183 – Stripetail Rockfish	689 – Other Shark					
127 – Yellowfin Sole	152 – Shortraker Rockfish	184 – Vermilion Rockfish	690 – Salmon Shark					
128 – English Sole	153 – Redbanded Rockfish	185 – Aurora Rockfish	691 – Spiny Dogfish Shark					
129 – Starry Flounder	155 – Yellowtail Rockfish	191 – Rock Greenling	692 – Pacific Sleeper Shark					
130 – Lingcod	156 – Widow Rockfish	192 - Whitespot Greenling	700 – Other Skate					
131 – Petrale Sole	157 – Silvergray Rockfish	193 – Atka Mackerel	701 – Longnose Skate					
132 – Sand Sole	158 – Redstripe Rockfish	194 – Kelp Greenling	702 – Big Skate					
133 – Alaska Plaice	159 – Darkblotched Rockfish	210 – Eels & Eel-like Fishes	703-skate, Alaska					
134 – Greenland Turbot	160 – Sculpins, general	211 – Wrymouths	704- skate, Aleutian					
135 – Greenstripe Rockfish	166 – Sharpchin Rockfish	212 – Pacific Hagfish	705- skate- whiteblotched					
136 – Northern Rockfish	167 – Blue Rockfish	213 – Rattail Grenadier						
137 – Bocaccio	170 – Pacific Sardine (Pilchard)	214 – Giant Grenadier						
138 – Copper Rockfish	172 – Dusky Rockfish	215 – Prowfish						
	Area, Gear, and Delivery	Codes are listed on Page ii.						

- Use a separate line for each gear type. Do <u>not</u> combine multiple gear types, areas, or delivery codes on the same line.
- Do <u>not</u> use separate lines when species, area, gear, and delivery code are the same; add together the pounds purchased for total add amounts paid for total calculate the average price per pound.
- Do <u>not</u> include on this form any discards or any groundfish kept for personal use.

GROUNDFISH PRODUCTION: FORM J(1)

Species Name	Species Code	Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Avg. Price/Lb.
For Example: Sablefish	710	HL	2	08	171,600	\$670,956.00	3.91

See Production Instructions on Page i.

PROCESS CODES					
1 – Fresh	48 – Vacuum Packed/Smoked				
18 – Vacuum Packed/Fresh	51 – Canned/Conventional				
2 – Frozen	52 – Canned/Smoked				
28 – Vacuum Packed/Frozen	53 – Retort Pouch/Conventional				
2B- Frozen/Block	54 – Retort Pouch/Smoked				
2I – Frozen/IQF	6 – Cooked				
3 – Salted/Brined	7 – Live				
4 – Smoked	8 – Dried				
Area and Product Cod	es are listed on Page ii.				

• Use a separate line for each process. Do <u>not</u> combine multiple processes on the same line.

• Use a separate line for each product. Do not combine multiple products on the same line.

- Do <u>not</u> use separate lines when species, area, process, and product are the *same*; add together the net weights for total add together values calculate the *average* price per pound.
- Do <u>not</u> include on this form any discards or any groundfish kept for personal use.

GROUNDFISH PRODUCTION: FORM J(2)

Species Name	Species Code	Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Avg. Price/Lb.
For Example: Sablefish	710	HL	2	08	171,600	\$670,956.00	3.91

See Production Instructions on Page i.

PROCESS CODES						
1 – Fresh	48 – Vacuum Packed/Smoked					
18 – Vacuum Packed/Fresh	51 – Canned/Conventional					
2 – Frozen	52 – Canned/Smoked					
28 – Vacuum Packed/Frozen	53 – Retort Pouch/Conventional					
2B- Frozen/Block	54 – Retort Pouch/Smoked					
2I – Frozen/IQF	6 – Cooked					
3 – Salted/Brined	7 – Live					
4 – Smoked	8 – Dried					
Area and Product Cod	Area and Product Codes are listed on Page ii.					

• Use a separate line for each process. Do <u>not</u> combine multiple processes on the same line.

- Use a separate line for each product. Do not combine multiple products on the same line.
- Do <u>not</u> use separate lines when species, area, process, and product are the *same*; add together the net weights for total add together values calculate the *average* price per pound.
- Do <u>not</u> include on this form any discards or any groundfish kept for personal use.

HALIBUT BUYING AND PRODUCTION: FORM K

See Buying and Production Instructions on Page i.

HALIBUT – 200

			BUYING		
Area of	Gear	Delivery	Total Pounds Purchased	Total Amount Paid to	Avg. Price/Lb.
Harvest	Used	Code	from Fishermen (lbs)	Fishermen	If \$ Not Final
For Example:					
В	61	05	1,480	\$5,180.00	□ 3.50
					П

			P	RODUCTIO	N				
Area Processed	Process Code	Product Code	Total Net V	Veight (lbs)	Та	tal Value (\$)	Avg. 1	Price/Lb.	
For Example: HL	2	05	1,480		\$7,178.00		1,480 \$7,178.00		1.85
				CANNED					
Area Processed	Process Code	Can Size (oz)	# Cans Per Case	# of Case	es	Total Value ((\$)	Avg. Price/Lb.	

PROCESS CODES					
1 – Fresh	48 – Vacuum Packed/Smoked				
18 – Vacuum Packed/Fresh	51 – Canned/Conventional				
2 – Frozen	52 – Canned/Smoked				
28 – Vacuum Packed/Frozen	53 – Retort Pouch/Conventional				
2B- Frozen/Block	54 – Retort Pouch/Smoked				
2I – Frozen/IQF	6 – Cooked				
3 – Salted/Brined	7 – Live				
4 – Smoked	8 – Dried				
Area. Delivery. and Product	t Codes are listed on Page ii.				

- Use a separate line for each gear type. Do <u>not</u> combine multiple gear types, areas, or delivery codes on the same line.
- Do <u>not</u> use separate lines when species, area, gear, and delivery code are the same; add together the pounds purchased for total add amounts paid for total calculate the average price per pound.
- Use a separate line for each process. Do <u>not</u> combine multiple processes on the same line.
- Use a separate line for each product. Do not combine multiple products on the same line.
- Do <u>not</u> include on this form any discards or any halibut kept for personal use.

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CUSTOM PRODUCTION – BY YOU: FORM L(1)

See Custom Production Instructions on Page i.

List Only Custom Production Done <u>By You</u>: List all processors for whom your company custom-processed fish and shellfish. List all other operations within your company for which production occurred at the vessel/facility for which your vessel/facility did NOT write the fish ticket. For example, if you purchase fish using the processor code for a Southeast Alaska facility and then the fish is processed at a Prince William Sound facility, list the facility that wrote the fish ticket for the fish processed at the alternate location. <u>DO NOT</u> include any of that production information on this report. The processors/other operations that you name will file the information in their own reports.

If you had your fish custom processed by another company, fill out Form L(2) on the next page.

Name of Company (For whom you processed fish)	State Processor Code (If known)	Location of Company or Vessel Name

CUSTOM PRODUCTION – DONE FOR YOU: FORM L(2)

List Only Custom Production Done For You: Complete this form if another company custom processed your fish for you.

List only one company per page.

Make copies of this page if you need more space or if more than one company did custom processing for you.

Company Name:					Processor Code:	F-		
	(Co	mpany Performin	ng Custom Pro	oduction)	(if known)	(Company Performing Custo	m Production)	
Location OR V	Location OR Vessel Name:							
CUSTOM FRESH/FROZEN PRODUCTION								
	List pr	oduction inter	nded for wh	nolesale/reta	ail market and not fro	zen for canning later.		
Species Name	Species Code	Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Avg. Price/Lb.	
For Example: Halibut	200	В	2	05	40,105	\$160,420.00	4.00	

Compl	CUSTOM CANNED PRODUCTION Complete an entry for each can size produced, indicating sizes in hundredths of an ounce (7.5, 15.75 etc). This total wholesale value is the amount that the processor receives for the product.							
Species Name	Species Code	Area of Processing	Process Code 51, 52, 53 or 54	Can Size (oz)	Number of cans per case	Number of Cases	Total Wholesale Value	Avg. Price/Lb.
For Example:	420	т	51	7.5	48	9,500	¢515 290 00	2.41
Sockeye Salmon	420	L	51	1.5	40	9,500	\$515,280.00	2.41

PROCESS CODES				
1 – Fresh	48 – Vacuum Packed/Smoked			
18 – Vacuum Packed/Fresh	51 – Canned/Conventional			
2 – Frozen	52 – Canned/Smoked			
28 – Vacuum Packed/Frozen	53 – Retort Pouch/Conventional			
2B- Frozen/Block	54 – Retort Pouch/Smoked			
2I – Frozen/IQF	6 – Cooked			
3 – Salted/Brined	7 – Live			
4 – Smoked	8 – Dried			
Area and Product Codes are listed on Page ii.				

FISH BUYING RETRO PAYMENTS/POSTSEASON ADJUSTMENTS: FORM M(1)

*If filed separately from your COAR, please submit a Certification Page (page 1) with this form. Make photocopies of this form in the event of multiple retro payments and/or postseason adjustments.

Processor Code: Company Name:				Loca	ation:		
Year	Species Name	Species Code	Area of Harvest	Gear Code	Delivery Code	Total Pounds Purchased from Fishermen	Total Amount Paid to Fishermen (Base + adjustment)
For Example: 2009	Chinook Salmon	410	E3	01	01	4,250	\$5,501.05
							-

SPECIES CODES					
410 – Chinook Salmon	710 – Sablefish				
420 – Sockeye Salmon	270 – Pollock, Walleye				
430 – Coho Salmon	130 – Lingcod				
440 – Pink Salmon	921 – Red King Crab				
450 – Chum Salmon	931 – Tanner (bairdi) Crab				
200 – Halibut	932 – Snow (opilio) Crab				
110 – Pacific Cod					
Area, Gear, and Delivery Codes are listed on Page ii.					

FISH BUYING RETRO PAYMENTS/POSTSEASON ADJUSTMENTS: FORM M(2)

*If filed separately from your COAR, please submit a Certification Page (page 1) with this form. Make photocopies of this form in the event of multiple retro payments and/or postseason adjustments.

Processor Co	ode:	Com	pany Name:		Location:			
Year	Species Name	Species Code	Area of Harvest	Gear Code	Delivery Code	Total Pounds Purchased from Fishermen (lbs)	Total Amount Paid to Fishermen (Base + adjustment)	
For Example:	Chinook	410	EO	01	01	4.250	¢5 501 05	
2009	Salmon	410	E3	01	01	4,250	\$5,501.05	
							-	
							-	

SPECIES CODES					
410 – Chinook Salmon	710 – Sablefish				
420 – Sockeye Salmon	270 – Pollock, Walleye				
430 – Coho Salmon	130 – Lingcod				
440 – Pink Salmon	921 – Red King Crab				
450 – Chum Salmon	931 – Tanner (bairdi) Crab				
200 – Halibut	932 – Snow (opilio) Crab				
110 – Pacific Cod					
Area, Gear, and Delivery Codes are listed on Page ii.					

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If you believe you have been discriminated against in any program, activity, or facility, or if you desire further information please write to ADF&G, P.O. Box 25526, Juneau, AK 99802-5526; U.S. Fish and Wildlife Service, 4040 N. Fairfax Drive, Suite 300 Webb, Arlington, VA 22203 or O.E.O., U.S. Department of the Interior, Washington DC 20240.

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