

Bonesca Frozen Food Acronyms and Abbreviations

~21kg	→	Average weight per box
100%NW	→	100% Net Weight / Product is not glazed
20%	→	Glazing level calculated over gross weight
300g-UP	→	Product has a minimum weight
AAA	→	No Defects
AGRADE	→	Minimal defects
AVG	→	Average. Total divided by number of units
B/F	→	Block Frozen. Products have been frozen into a single block
B/IN	→	Bones In. Bones have not been removed
B/O	→	Bones Out. Bones have been removed
B/S	→	Boneless Skinless. Bones and skin have been removed
BDD	→	Best By Date. Quality is guaranteed till this date
BGRADE	→	Some defects
BGUT	→	Back Guttled. Intestines are removed through an incision in the back
BLOCK	→	Block Frozen. Products have been frozen into a single block
BT	→	Black Tiger. Black tiger prawns (Penaeus monodon)
BTFY	→	Butterfly. Product has been cut in half leaving both sides connected
BULK	→	Bulk packaging. Product packed in bulk
CHOSO	→	Cooked Head On Shell On. Whole cooked shrimp
CKD	→	Cooked. Product is cooked in boiling water
CP	→	Cooked Peeled. Product has been cooked and fully peeled
CPND	→	Cooked Peeled And Deveined. Product has been cooked, peeled and deveined
CPTO	→	Cooked Peeled Tail On. Product has been cooked and peeled, leaving the tail on
CS	→	Cold Smoked. Product has been smoked at low temperatures
EZP	→	Easy peel. Prawns are cut along the back and deveined
FAO27	→	FAO catch area
FAS	→	Frozen At Sea. Product has directly been frozen onboard fishing vessel
FC	→	Frozen Count. Number of pieces is counted after glazing
GSS	→	Guttled and Scaled. Scales and intestines removed
GGS	→	Gilled Guttled Scaled. Gills, scales and intestines removed
GT	→	Green Tiger. Green tiger prawns (Penaeus semisulcatus)
GW	→	Gross Weight. Total weight including glaze, excluding packaging
H/L	→	Headless. Product has the head removed
H/O	→	Head On. Whole product including head
HG	→	Headed Guttled. Head and intestines removed
HGT	→	Headed Guttled Tailed. Head, intestines and fins removed
HISO	→	Headless Shell On. Head has been removed leaving the shell on.
HOSO	→	Head On Shell On. Whole product including head and shell
HS	→	Hot smoked. Product has been smoked at high temperatures
INTL	→	Interleaved. Product has been separated by sheets
IPB	→	Individual Poly Bag. Single product is packed in sealed polybag
IQF	→	Individually Quick Frozen. Single product has been rapidly frozen individually
IVP	→	Individually Vacuum Packed. Single product is packed in vacuum bag
IWP	→	Individually Wrapped. Each product is packed in a sheet or open bag
JCUT	→	Intestines removed through cavity left after removing head
NAT	→	Natural. No additives used
NW	→	Total weight excluding glaze and packaging
O/R	→	Ocean Run. Product has not been sorted
P&D	→	Peeled & Deveined. Prawns that have head, shell and vein removed
P/kg	→	Per Kilo. Product is weighed at moment of sale
PBI	→	Pin Bone In. Pin bones have not been removed
PBO	→	Pin Bone Out. Pin bones removed
PCS	→	Pieces. Number of individual products
PF	→	Polyethylene. Plastic used for packaging
PBJ	→	Pin Bone In. Pin bones have not been removed
PBO	→	Pin Bone Out. Pin bones removed
PCS	→	Pieces. Number of individual products
PND	→	Peeled And Deveined. Prawns that have head, shell and vein removed
PTO	→	Peeled Tail On. Peeled leaving the tail
PUD	→	Peeled Undeveined. Product has been peeled leaving the vein
RC	→	Real Count. Number of pieces is counted before glazing
SEMI-IQF	→	Product is packed on a small tray of ice
S/OFF	→	Skin Off. Skin has been removed
S/ON	→	Skin On. Skin has not been removed
SKINP	→	Skin Pack. No bag, product is directly sealed on tray
SP	→	Shatter Pack. Product is frozen between sheets for individual removal
T/OFF	→	Tail Off. Tail has been removed
T/ON	→	Tail has not been removed
TRAY	→	Product is packed in trays
TRIM	→	Trim level of salmon fillet A=no trim E=maximum trim
U3	→	Under 3. Less than 3
U5	→	Under 5 Less than 5
VP	→	Vacuum Packed. Product have been packed in vacuum bag
WG	→	Whole Guttled. Whole product with intestines removed
WGGS	→	Whole Guttled Gilled Scaled. Intestines, gills and scales removed
WGS	→	Whole Guttled Scaled. Whole product with intestines and scales removed
WR	→	Whole Round. Whole unprocessed product.