

KEY	MEANS
B/IN	BONE IN
B/LESS	BONELESS
B/OUT	BONE OUT
BLOCK	BLOCK FROZEN
CO	CARBON MONOXIDE TREATED
FAS	FROZEN AT SEA
GMC	GOOD MEAT COLOR
H/OFF	HEAD OFF
H/ON	HEAD ON
H&G	HEADED & GUTTED
IQF	INDIVIDUALLY QUICK FROZEN
P/F	PREVIOUSLY FROZEN
P/SLICED	PEELED & SLICED
P&D	PEELED & DEVEINED
PBI	PIN BONE IN
PBO	PIN BONE OUT
PUD	PEELED & UNDEVEINED
S/OFF	SKIN OFF
S/ON	SKIN ON
T/OFF	TAIL OFF
T/ON	TAIL ON
TRIM CUT	TRIMMED & CUT