

**DEFINITIONS**

Ammonia	The odour/flavour stimulus usually associated with ammonia production from such processes as protein breakdown and illustrated by ammonia-based cleaning compounds.
Bilge	The odour/flavour stimulus associated anaerobic bacterial growth and which is illustrated by the intense rank odour of bilge water.
Blocks	Cohering fish flesh consisting of fillets, pieces of fillets or minced fish flesh which have been frozen in uniform rectangular shapes for further processing.
Boned	Fish fillets in which a major effort has been made to remove bones including pin bones.
Boneless	Fish fillets in which the processor has removed all bones including pin bones from the product.
Broken	With respect to fresh and frozen shrimp, a portion of shrimp containing less than five segments for counts less than 150/kg (70/lb) and less than 4 segments for counts greater than 150/kg (70/lb). Also known as pieces.
Candling	The process used in the detection of parasites by placing fillets on a clear translucent lighted surface.
Cartilage	With respect to crustaceans, this term is used to refer to hard or pliable chitinous endoskeletal structures such as tendons or connective tissues.
Chalky Texture	Dry and powdery, leaving the sensation of a chalky solution in the mouth.
Defrosted Fish	A process by which fish is changed from the frozen state to a thawed state under controlled time and temperature conditions such that the internal product temperature does not exceed 4°C after the thawing has been completed.

Dehydration	A white or yellow abnormality on the surface of frozen fish which masks the colour of the flesh and penetrates below the surface. This defect caused by the sublimation process can only be removed with a knife or other sharp instrument.
Distinct*	Capable of being readily perceived (by sight, smell, touch or taste) through a sharp clear unmistakable impression, not blurred, obscured or indefinite.
Faecal	The odour/flavour stimulus such as that associated with sewage.
Feedy	The odour/flavour stimulus resulting from the food consumed by the fish.
Filletts	Slices of fish flesh of irregular size and shape have been removed from the carcass of the fish by cuts made parallel to the backbone, and from which all internal organs, head, fins, bones, except intramuscular or lateral bones and all discolored flesh have been removed; or, slices of fish flesh described above that have been cut into sections.
Fresh	Natural raw fillets or minced fish which has not been changed to any other state by freezing, cooking, curing, etc.
Frozen	Fish that has been changed from the natural (fresh) state to that in which the thermal centre of the product has been frozen to a temperature of -21°C or colder, and the fish is maintained at a temperature of -26°C or colder.
Fruity	The odour/flavour stimulus such as that associated with citrus fruits.
Head	With respect to shrimp, the cephalothorax, or any portion thereof large enough to contain an eye.
Honeycombing	A condition characterized by decomposition of the flesh resulting in pitting of the meat, occurring sometimes on the surface of the cut of the meat, but more often in between the layers of fish flesh and corroborated by the presence of histamine.

Hydrogen Sulphide	The odour/flavour stimulus associated with rotten eggs. A reference is hydrogen sulphide gas.
Iodoform	The odour/flavour stimulus associated with some iodine compounds, and having a chemical-like or medicinal quality. A reference is triiodomethane.
IQF (FSI)	An acronym for individually quick frozen fillets.
Jelly	Fish flesh which has an abnormally high moisture content of 86% or more by weight resulting in the flesh having a gelatinous texture and a glossy translucent appearance.
Layer Pack	A fillet pack where the fillets are individually separated by cellowrap.
Liver Stain	A discolouration ranging from yellow to dark brown caused by intestinal contents contacting the flesh of shrimp.
Mealy Texture	Soft, dry and friable (easily crumbled), like meal.
Minced Fish	Particles of fish flesh that have been separated from clean, sound fish material free from internal organs, heads and discolored flesh.
Musty	The odour/flavour stimulus associated with the presence of mold or mildew decay of wood. A reference is geosmin.
Oxidized Oil	The odour/flavour stimulus associated with the oxidation of fats or oils.
Persistent*	Existing without significant change; not fleeting.
Pungent	A sharp or stinging sensation of an odour such as that of aldehyde.
Putrid	The odour/flavour stimulus associated with the advanced decay of protein.
Rancid	The odour/flavour stimulus associated with oxidized oil or an oil such as linseed oil.

Readily Detectable	Visible under normal inspection conditions and procedures; not requiring artificial aids such as magnification.
Saltfish-like	The odour/flavour stimulus such as that associated with saltfish.
Sickly-sweet	An odour/flavour stimulus having an unpleasant or cloying sweetish characteristic, such as that of chloroform.
Sour	The odour/flavour stimulus associated with acidic compounds such as vinegar and characterized by a pungent sensation.
Sour Milk-like	The odour/flavour stimulus associated with the bacterial breakdown of milk.
Vegetable	The odour/flavour stimulus associated with certain vegetables such as turnips or cabbage.
Vein	With respect to shrimp, the visible intestinal tract which runs dorsally along the abdomen.
Yeasty	The odour/flavour stimulus associated with the primary fermentation process as illustrated by the production of wine or the rising of bread.

\* Persistent and distinct are not applicable to trace or slight odours such as slight fruit, slight vegetable or slight salt fish-like, or slight musty.