

Processing Yields

Fillet

Yellowtail 10-15# = 20 - 24%

Yellowtail 15-40# = 24 - 33%

Tuna 10-25# = 25 - 30%

Tuna 25-75# = 30 - 35%

Tuna 75-100# = 35 - 38%

Tuna 100# + = 38 - 40%

Ono 10-35# = 27 - 35%

Ono 35-100# = 35 - 40%

Smoke

Yellowtail 15-25# = 23 - 25%

Yellowtail 25-40# = 25 - 27%

Tuna 15-25# = 23 - 25%

Tuna 25-75# = 25 - 33%

Tuna 75-100# = 33 - 35%

Tuna 100# + = 35%

Ono 15-35# = 25 - 30%

Ono 35-100# = 30 - 35%

Jerky

Yellowtail 15-20# = 10%

Yellowtail 20-30# = 11%

Yellowtail 30# + = 12%

Tuna 15-25# = 10%

Tuna 25-35# = 11%

Tuna 35-75# = 12%

Tuna 75-100# = 13%

Tuna 100# + = 15%

*Canning/Burgers

Tuna 15-25# = 23 - 27%

Tuna 25-75# = 27 - 33%

Tuna 75-100# = 33 - 35%

Tuna 100# + = 35 - 37%

These are the approximate yields for table ready processed fish (Skin off, Blood line out).

Gaff marks, damaged fish and parasites could affect yields.

*No belly meat is used in cans and burgers causing lower yields.

**Some exceptions may apply on very large Yellowtail (over 40#).

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