

IOTC - Port State Measures
CTOI - Mesures du ressort de l'État du port



Species Identification
Guide for Fisheries Inspectors
Guide d'identification des espèces
pour les inspecteurs des pêches

ACKNOWLEDGEMENTS

We gratefully acknowledge the contributions from Capricorn Fisheries Monitoring and the IOTC-OFCF project for the development of this species identification guide. The identification keys are adopted from "Fish in Japan" (Edited by T Nakabou) and the FAO Species Catalogue.

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REMERCIEMENTS

Nous tenons à souligner la contribution de la Capricorn Fisheries Monitoring et le projet CTOI-OFCF pour le développement de ce guide d'identification des espèces. Les clés d'identification sont adaptées à partir de "Poissons du Japon" (édité par T Nakabou) et le catalogue des espèces de la FAO.

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ABOUT THIS GUIDE

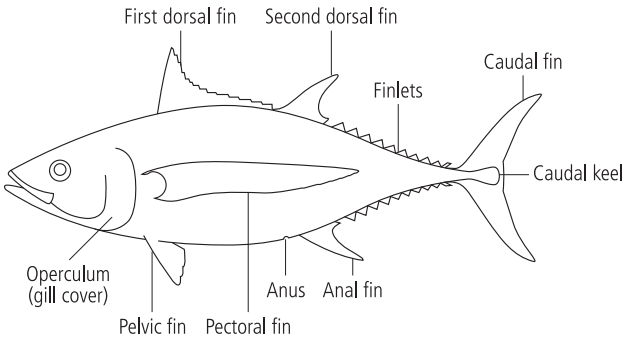
This species identification guide has been developed by the Indian Ocean Tuna Commission to improve the implementation of IOTC Resolution 10/11 on Port State Measures to prevent, deter and eliminate illegal, unreported and unregulated fishing. It aims to assist fisheries inspectors in the reporting of data on species commonly caught in the IOTC tuna fisheries while monitoring the landing or transshipment from fishing vessels in port. The guide provides identification keys for fresh, frozen and processed products of common tuna and tuna like species and bycatch species caught in the IOTC Area.

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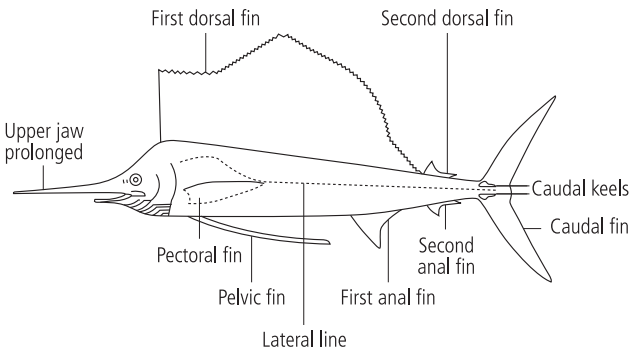
Ce guide d'identification des espèces a été développé par la Commission des Thons de l'Océan Indien pour l'amélioration de la mise en œuvre de la Résolution 10/11 sur les mesures du ressort de l'État du port visant à prévenir, contrecarrer et éliminer la pêche illicite, non déclarée et non réglementée. Son objectif est d'assister les inspecteurs des pêches pour rapporter les données sur les espèces couramment capturées dans les pêcheries de thon de la CTOI lors du suivi des débarquements ou des transbordements de navires de pêche au port. Ce guide contient des clés d'identification des produits frais, congelés ou transformés des espèces de thonidés et espèces apparentées et des prises accessoires capturées dans la zone de la CTOI.

Morphological features

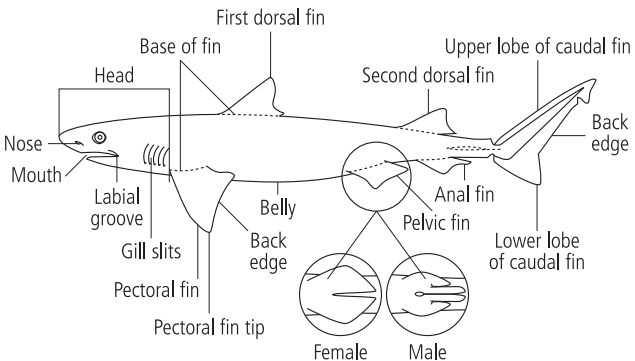
Scombridae




Billfish



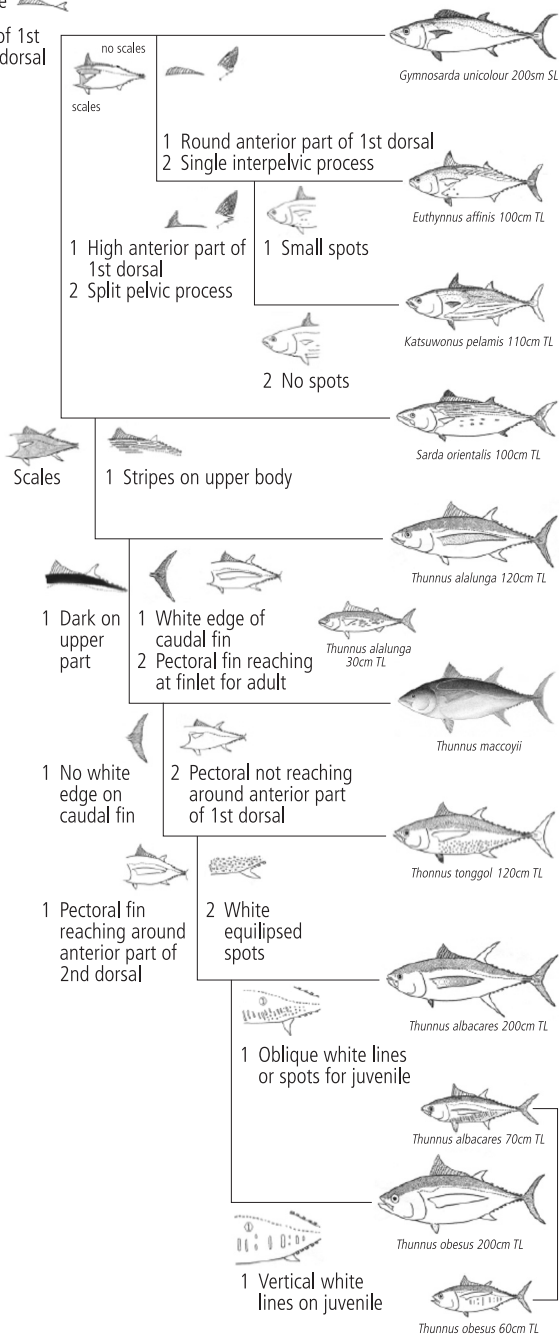
Shark



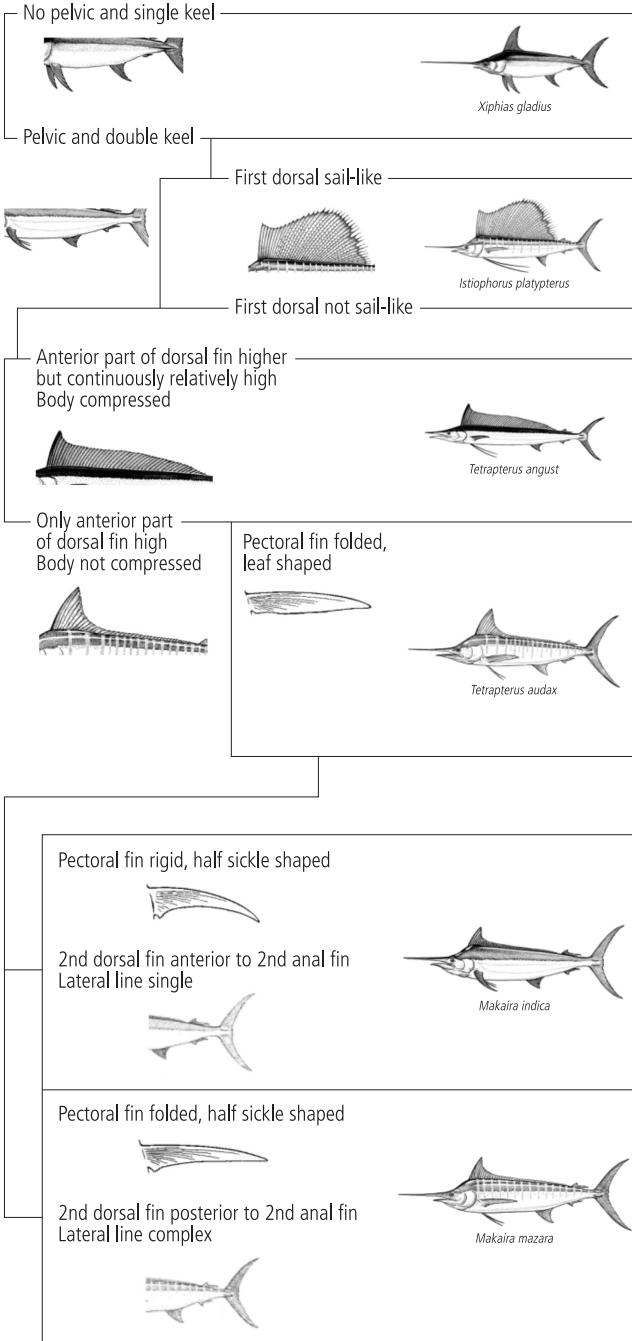
Identification keys of Scombridae

very close 

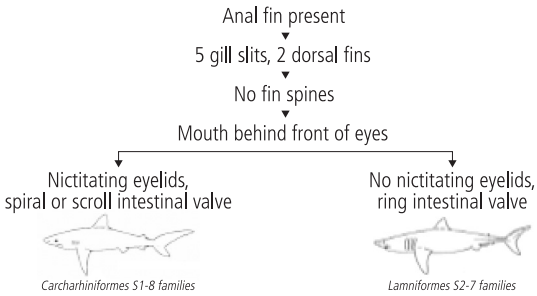
Position of 1st and 2nd dorsal



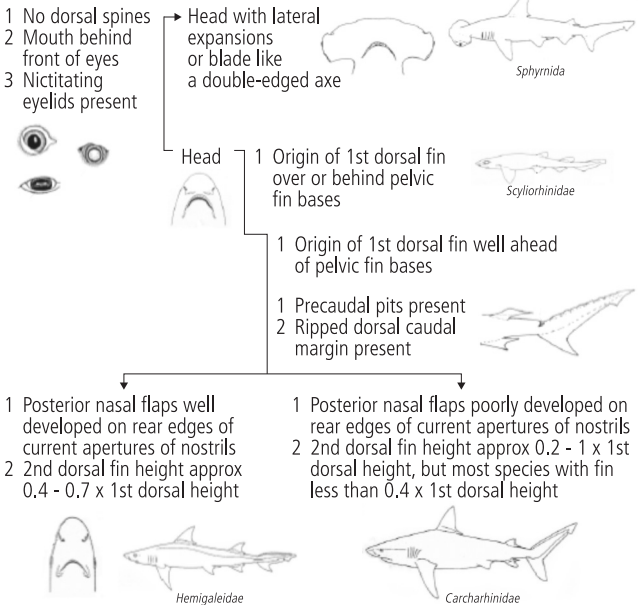
Identification keys of Billfish



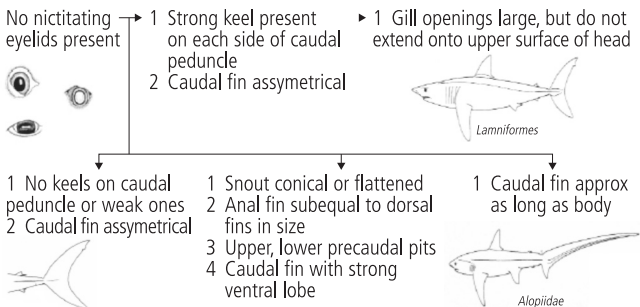
Identification keys of Sharks



S1 Carcharhiniformes



S2 Lamniformes



Thunnus albacares

FAO code: YFT



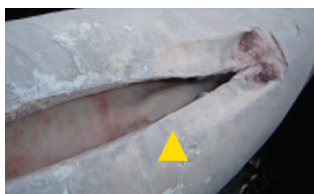
COMMON NAMES

English	Yellow-fin tuna	French	Albacore
Spanish	Rabil	Chinese	串仔
Indonesian	Gelang kawung Sirip kuning, pukeu	Japanese	Kimada magnuro
		Sri Lankan	Kellawalla

IDENTIFYING CHARACTERISTICS

FRESH: Yellowfin dark blue back, yellow lateral band on upper sides. Flanks, belly silvery white. Solid vertical lines (closely spaced) alternate with dot rows. Small eyes, head. Longer second dorsal and anal fins than any other tuna. Dorsal and anal fins yellow. Pectoral fin short, extending to base of second dorsal fin. Central portion of trailing edge on caudal fin forms a distinct notch. Finlets yellow with narrow black margin. Length: Max 200 cm. Average 40 - 170 cm.

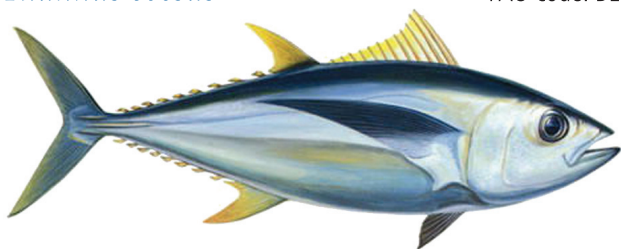
PROCESSED: **LEFT** View of stomach cavity. Note distinct fleshy protrusion visible at posterior end of stomach cavity. **RIGHT** View of stomach cavity taken from inside gill cavity. Note distinct fleshy protrusion at posterior end of stomach cavity.



FISHERY	FISHERY CODE	PRODUCT CODE	DESCRIPTION	CONVERSION FACTORS	IMAGE
Longline	LL	WHO	Fish frozen in whole state or fresh on ice Small fish (<20kg) sometimes mixed with frozen whole or with YFT.	1	
		GGT	Gilled & gutted, tail & fins off, head sometimes present. Large fish >20kg.	1.09	
		DR/HDD	Dressed, gilled, gutted, head & fins off, tail sometimes present.	1.43	
Purse seine Pole & line	PS PL	WHO	Dressed & frozen whole. Frozen on ice.	1	

Thunnus obesus

FAO code: BET



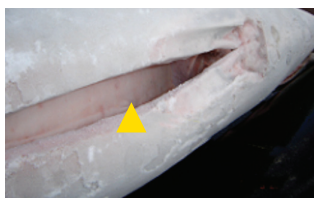
COMMON NAMES


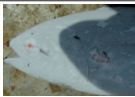


English	Bigeye tuna	French	Thon obèse patudo
Spanish	Patudo	Chinese	短鮪, 大目仔
Indonesian	Tuna mata besar	Japanese	Mebachi, Mebuto, Shibi
Sri Lankan	Esgedi kelawalla, Kenda		

IDENTIFYING CHARACTERISTICS

FRESH: Black back, bright metallic blue lines. Irregular vertical, widely spaced white lines, marks (mostly below lateral line). 1st dorsal fin deep yellow, 2nd dorsal and anal fins brownish or yellowish with narrow black edges. Finlets yellow with dark edges. Flanks, belly pearly white. Stocky body, large eyes. Pectoral fin thin, flexible, pointed at tip reaching 2nd dorsal fin. Trailing edge of caudal fin forms flat or crescent shaped area. Length: Max 230 cm. Average 40 - 170 cm.

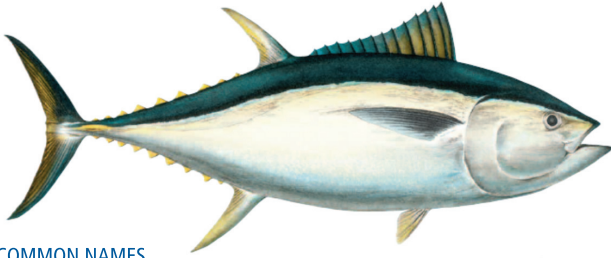
PROCESSED: **LEFT** View of stomach cavity. Base of stomach cavity smooth with no distinct protrusion. **RIGHT** View of stomach cavity taken from inside gill cavity. Base of stomach cavity smooth with no distinct protrusion.



FISHERY	FISHERY CODE	PRODUCT CODE	DESCRIPTION	CONVERSION FACTORS	IMAGE
Longline	LL	WHO	Fish frozen in whole state or fresh on ice Small fish (<20kg) sometimes mixed with frozen whole or with YFT.	1	
		GGT	Gilled & gutted, tail & fins off, head sometimes present. Large fish >20kg.	1.09	
		DR/HDD	Dressed, gilled, gutted, head & fins off, tail sometimes present.	1.43	
Purse seine Pole & line	PS PL	WHO	Dressed & frozen whole. Frozen on ice.	1	

Thunnus maccoyii

FAO code: SBF



COMMON NAMES

English	Southern bluefin tuna	French	Thon rouge du Sud
Spanish	Atún del Sur	Chinese	藍鰭金槍魚, 藍鰭金槍魚
Indonesian	Tuna sirip biru selatan		
Japanese	Mebachi, Mebuto, Shibi		

IDENTIFYING CHARACTERISTICS

FRESH: Main caudal keel dull yellow. Finlets dull yellow with black stripes. Bluefin have fusiform body, compressed and stocky in front. Pectoral fin does not reach origin of 2nd dorsal fin. Height of 2nd dorsal fin greater than that of 1st dorsal fin. Length: Max 300 cm. Average 40 - 200 cm.

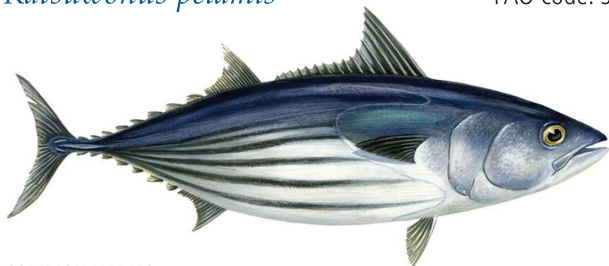
PROCESSED: Has distinct fleshy protrusion visible at posterior end of stomach cavity. Products usually gilled and gutted with fins off or head and fins off but tail present.



FISHERY	FISHERY CODE	PRODUCT CODE	DESCRIPTION	CONVERSION FACTORS	IMAGE
Longline	LL	WHO	Fish frozen in whole state or fresh on ice.	1	
		GGT	Gilled & gutted, tail & fins off, head sometimes present	1.15	
		DR/HDD	Dressed, gilled, gutted, head & fins off, tail sometimes present.	1.43	

Katsuwonus pelamis

FAO code: SKJ



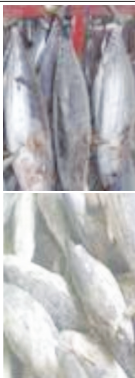
COMMON NAMES

English	Skipjack tuna	French	Bonôte à verte rayé
Spanish	Listado, Barrilete	Chinese	鰹, 小串
Indonesian	Bakulan, Cakalong, Kausa, Tjakalong	Japanese	Katsuo

IDENTIFYING CHARACTERISTICS

FRESH: Skipjack distinguished from other tunas by 4 to 6 prominent, dark longitudinal stripes from lower belly and sides toward tail. Top of fish dark purplish-blue, lower flanks and belly silvery. Pectoral and ventral fins are short, and two dorsal fins are separated at base by small interspace. Length: Max 100 cm. Average 40 - 70 cm.

PROCESSED: Skipjack may be either fresh or frozen in brine or whole (round), gutted and/or gilled with tail on and off.

FISHERY	FISHERY CODE	PRODUCT CODE	DESCRIPTION	CONVERSION FACTORS	IMAGE
Purse seine Pole & line	PS PL	WHO	Fish frozen in its whole state or fresh on ice.	1	

Thunnus alalunga

FAO code: ALB






COMMON NAMES

English	Albacore, Longfin tuna	French	Germon
Spanish	Albacore, Atún blanco	Chinese	长鳍鲔, 长鳍金枪鱼
Indonesian	Albakora	Japanese	Binnaga

IDENTIFYING CHARACTERISTICS

FRESH: Distinguished from other tunas by long pectoral fin that may reach point beyond anal fin. Lack any stripes or spots on lower flanks, belly. Tail fin has thin white trailing edge. No yellow on main fins, but dorsal finlets are yellowish and anal finlets are silvery or dusky. Length: Max 127 cm. Average 40 - 109 cm.

PROCESSED: Either processed as whole/round product which is either frozen or on ice. Also dressed, gilled and gutted.

FISHERY	FISHERY CODE	PRODUCT CODE	DESCRIPTION	CONVERSION FACTORS	IMAGE
Longline	LL	WHO	Fish frozen in whole state or fresh on ice.	1	
		GGT	Gilled & gutted, tail & fins off, head sometimes present.	1.11	
Purse seine Pole & line	PS PL	WHO	Fish frozen in whole state or fresh on ice.	1	

Euthynnus affinis

FAO code: KAW



COMMON NAMES

English	Kawakawa, Bonito	French	Thonine
Spanish	Bacoreta oriental	Chinese	鮪, 鮪
Indonesian	Tongkol	Japanese	Suma
Sri Lankan	Atavalla, Ragodura		

IDENTIFYING CHARACTERISTICS

FRESH: Characterised by space between 1st and second dorsal fin being very short. Colouration: predominantly silver grey with some dark spots can be found below pectoral fin. Dorsal colouration: darker grey, back rear half has large patch of irregular wavy lines. Dorsal and anal finlets present. 1st dorsal fin spines very high in front and much lower moving towards tail.

PROCESSED: *Euthynnus affinis* only processed as whole round product.

FISHERY	FISHERY CODE	PRODUCT CODE	DESCRIPTION	CONVERSION FACTORS	IMAGE
Longline	LL	WHO	Fish frozen in its whole state or fresh on ice.	1	A photograph showing a large pile of frozen Yellowtail scad fish, likely in a commercial setting. The fish are packed closely together, showing their characteristic silver-grey color and wavy dorsal patterns.
Purse seine	PS	WHO	Fish frozen in its whole state or fresh on ice.	1	

Xiphias gladius

FAO code: SWO



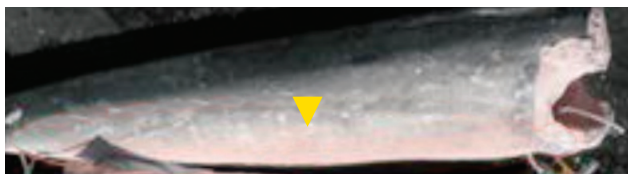
COMMON NAMES





English	Swordfish	French	Espadon, Poisson épée
Spanish	Espada, Aja para, Emperador	Chinese	劍魚, 劍魚
Japanese	Dakuda, Medara, Meka, Mekajiki	Indonesian	Todak, Big-ho dakuda
		Sri Lankan	Kadu kpoora, Sappara

IDENTIFYING CHARACTERISTICS

FRESH: Flattened bill, no pelvic fins. One large single caudal keel on either side. Pectoral fins placed low on body. Prominent falcate dorsal fin narrow base. Large eyes.

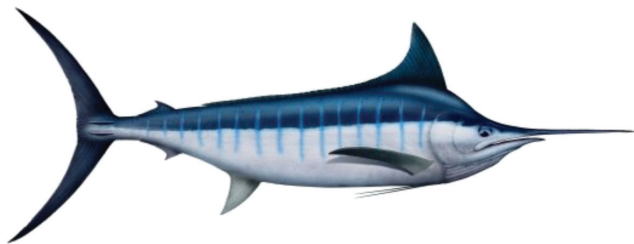
PROCESSED: Only caught in longline fishery and processed in number of ways: whole, gilled and gutted; headed and finned with tail on; headed and finned with tail off. Underside of processed swordfish pale pink colour.



FISHERY	FISHERY CODE	PRODUCT CODE	DESCRIPTION	CONVERSION FACTORS	IMAGE
Longline	LL	WHO	Fish frozen in whole state or fresh on ice.	1	
		GGT	Gilled & gutted, tail & fins off, head sometimes present.	1.18	
		DR/HDD	Dressed, gilled and gutted. Head & fins off, tail sometimes present.	1.33	
		DR/TAL	Dressed, head & fins off. Caudal peduncles present.	1.43	

Makaira mazara

FAO code: BUM



COMMON NAMES



English	Blue marlin	French	Makaire bleu indo-pacifique
Spanish	Aguja azul del Indo-Pacifico	Chinese	丁挽, 铁皮
Indonesian	Setuhuk biru	Japanese	Kurokajiri, Tsun
Sri Lankan	Nil koppara		

IDENTIFYING CHARACTERISTICS

FRESH: Body colouration is blue-black on dorsal surface and white to silver below with approximately 15 vertical stripes. Pectoral fins rotate and fold flat to body and are almost straight, not sickle shaped. Second dorsal fin slightly posterior to second anal fin.

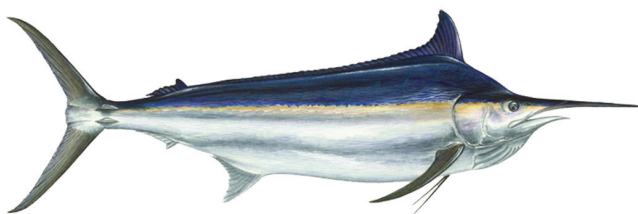
PROCESSED: Products are either whole or head, fins and tail cut off. Processed products have more pronounced hump near head. Body thick in cross section with greyish-white meat and belly feels smooth if rubbed toward head.



FISHERY	FISHERY CODE	PRODUCT CODE	DESCRIPTION	CONVERSION FACTORS	IMAGE
Longline	LL	WHO	Fish frozen in whole state or fresh on ice.	1	
		GGT	Gilled & gutted, tail & fins off, head sometimes present.	1.13	
		DR/TAL	Dressed, head & fins off. Caudal peduncles present.	1.43	
		WHO	Fish frozen in its whole state or fresh on ice.		

Makaira indica

FAO code: BLM



COMMON NAMES



English	Black marlin	French	Makaire noir
Spanish	Agura negra, Merlin negro	Chinese	翹翅仔, 印度枪鱼
Indonesian	Black marlin	Japanese	Kurokawa, Shirokajiki
Sri Lankan	Dhappara, Kopparaikulla, Kopparan		

IDENTIFYING CHARACTERISTICS

FRESH: Body colouration is black to dark blue on dorsal surface, silvery white to white below. Pectoral fins sickle shaped and rigid; can not be folded flat to body. Second dorsal fin slightly anterior to second anal fin. Highly angled nape (area between bill and 1st dorsal fin). Short pelvic fins; shortest of all marlins. Low dorsal fin with rounded tip. Sickle shaped, rigid pectoral fins. Short, stout bill, round in cross section.

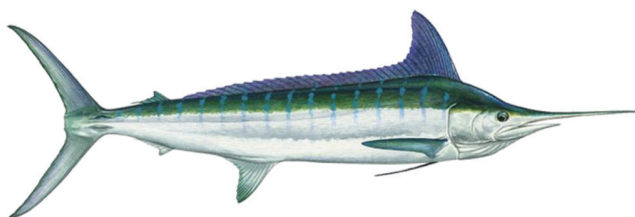
PROCESSED: Vertical stripes not distinct after death. Flesh feels smooth after processing with less pronounced hump near head.



FISHERY	FISHERY CODE	PRODUCT CODE	DESCRIPTION	CONVERSION FACTORS	IMAGE
Longline	LL	WHO	Fish frozen in whole state or fresh on ice.	1	
		GGT	Gilled & gutted, tail & fins off, head sometimes present.	1.33	
		DR/TAL	Dressed, gilled, gutted, head & fins off, tail sometimes present.	1.43	
Purse seine	PS	WHO	Frozen in whole state or frozen on ice.	1	

Tetrapturus audax

FAO code: MLS



COMMON NAMES

English	Striped marlin	French	Marlin rayé
Spanish	Marlin rayado	Chinese	紅肉仔, 紅肉旗
Indonesian	Albakora	Japanese	Binnaga
Sri Lankan	Habara, Iri koppara		

IDENTIFYING CHARACTERISTICS

FRESH: 1st dorsal fin height equal to or greater than body depth, thin membrane easily torn. Long, thin, sharp bill and long, thin, pelvic fins; longest of all marlins. 15 to 25 vertical markings on side consisting of blue bars or spots. Body laterally compressed, much thinner than blue or black marlin.

PROCESSED: Meat can be pinkish to orange in colour and belly will feel smooth if rubbed towards head. Shape and height of dorsal fin equal or greater than body depth. Normally gutted and gilled.



FISHERY	FISHERY CODE	PRODUCT CODE	DESCRIPTION	CONVERSION FACTORS	IMAGE
Longline	LL	WHO	Fish frozen in whole state or fresh on ice.	1	
		GGT	Gilled & gutted, tail & fins off, head sometimes present.	1.13	
		DR/TAL	Dressed, head & fins off. Caudal peduncles present.	1.2	
Purse seine	PS	WHO	Frozen in whole state or frozen on ice.	1	

Istiophorus platypterus

FAO code: SFA



COMMON NAMES

English	Indo-Pacific sailfish	French	Voilier indo-pacifique,
Spanish	Pez vela del Indo-Pacífico		Bécasse de mer
Chinese	灰旗魚, 灰旗魚	Indonesian	Ikan layar, Layaran, Malasugi
Japanese	Bashôkajiki	Sri Lankan	Mylmeen, Thalapatha

IDENTIFYING CHARACTERISTICS

FRESH: Dark blue back, light blue and whitish on sides, silvery-white below.

Tall 1st dorsal fin with long base marked with dark spots. Body long and laterally compressed. Long slender bill, may be slightly upturned at tip. Vertical blue bars along length of body (approx 20). Pelvic fins are very long and narrow.

PROCESSED: Gutted and gilled frozen product has long 'scar' from fin removal and there is narrow cross section.



FISHERY	FISHERY CODE	PRODUCT CODE	DESCRIPTION	CONVERSION FACTORS	IMAGE
Longline	LL	WHO	Fish frozen in whole state or fresh on ice.	1	
		GGT	Gilled & gutted, tail & fins off, head sometimes present.	1.13	
		DR/HDD	Dressed, gilled, gutted. Head & fins off, tail sometimes present.	1.33	
		DR/TAL	Dressed, head & fins off. Caudal peduncles present.	1.43	
Purse seine	PS	WHO	Frozen in whole state or frozen on ice.	1	

Prionace glauca

FAO code: BSH



COMMON NAMES




English	Blue shark	French	Cagnot, Requin squalé
Spanish	Azujelo, Tiburón azul	Chinese	水沙, 大翅沙
Indonesian	Hiu aer, Hiu karet	Japanese	Binnaga
Sri Lankan	Hudja mora, Seeni mora		

IDENTIFYING CHARACTERISTICS

FRESH: Iridescent blue colour. Long, narrow snout with long head. Long, slender "flabby" body. Very long, slender pectoral fins. Small, low dorsal fin. 1st dorsal fin closer to pelvic fins than pectoral fins. Small gill slits. Weak ridge on caudal peduncle. Dorsal surfaced deep iridescent blue fading to blue with white ventral surfaces.

PROCESSED: Usually finned, gutted, gilled with head and tail removed.



FISHERY	FISHERY CODE	PRODUCT CODE	DESCRIPTION	CONVERSION FACTORS	IMAGE
Longline	LL	WHO	Fish frozen in whole state or fresh on ice.	1	
		GGT	Gilled & gutted, tail & fins off, head sometimes present.	1.13	
		DR/HDD	Dressed, gilled & gutted, head & fins off, tail sometimes present. Belly off.	1.33	

Isurus oxyrinchus

FAO code: SMA



COMMON NAMES

English	Shortfin mako shark	French	Taupe bleue, Marache
Spanish	Atunero, Tiburón bonito	Chinese	灰鯖鯊, 灰鯖鮫
Indonesian	Hiu anjing, Hiu kakap	Japanese	Aozame

IDENTIFYING CHARACTERISTICS

FRESH: Dark blue to cobalt blue on back, white belly and ventral surfaces. Conical, pointed snout. Caudal fin crescent shaped with large caudal keels. Pectoral fins shorter than head length. Long exposed teeth without serrations. Long gill slits. Conical, pointed snout.

PROCESSED: Difficult to differentiate from longfin mako, *Isurus paucus*, but generally pectoral fins of longfin mako are as long or longer than head. Shortfin mako has black spot at base of pectoral fin. Longfin mako is grey-blue while shortfin makos are dark to cobalt blue.



FISHERY	FISHERY CODE	PRODUCT CODE	DESCRIPTION	CONVERSION FACTORS	IMAGE
Longline	LL	WHO	Fish frozen in whole state or fresh on ice.	1	
		GGT	Gilled & gutted, tail & fins off, head sometimes present.	1.13	

Alopias pelagicus

FAO code: PTH



COMMON NAMES

English	Pelagic thresher shark	French	Requin-renard, Renard pélagique
Spanish	Zorro pelágico	Indonesian	Hui tikus, Tikusan
Chinese	长尾沙, 浅海狐鲛	Sri Lankan	Kasa mora
Japanese	Nitari		

IDENTIFYING CHARACTERISTICS

FRESH: Light belly colour only below pectoral fins. No groove on head. White ventral colouration does not extend above pectoral fin. Pectoral fins have broadly rounded tips. Eye not large. Extremely long, thin upper lobe of caudal fin. Lack of labial furrows (no groove at back of mouth).

NOT PROCESSED: PROTECTED SPECIES



Alopias vulpinus

FAO code: ALV



COMMON NAMES

English	Common thresher shark	French	Renard
Spanish	Zorro	Chinese	狐形长尾鲨, 狐鲛, 长尾鲨
Indonesian	Hiu tikus	Japanese	Mao-naga
Sri Lankan	Kasa mora		

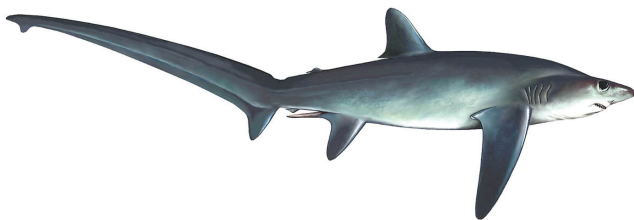
IDENTIFYING CHARACTERISTICS

FRESH: White ventral coloration extends above pectoral and pelvic fins. Labial furrow at back of mouth (groove). Margin between dark and light colours irregular. Pectoral fin tips pointed.

NOT PROCESSED: PROTECTED SPECIES

Alopias superciliosus

FAO code: BTH



COMMON NAMES

English	Bigeye thresher shark	French	Renard à gros yeux Requin-renard à gros yeux
Spanish	Tiburón zorro	Chinese	沙三娘, 鲨长尾
Indonesian	Hiu lancur, Hiu monyet, Paitan	Japanese	Hachiware
		Sri Lankan	Kasa mora

IDENTIFYING CHARACTERISTICS

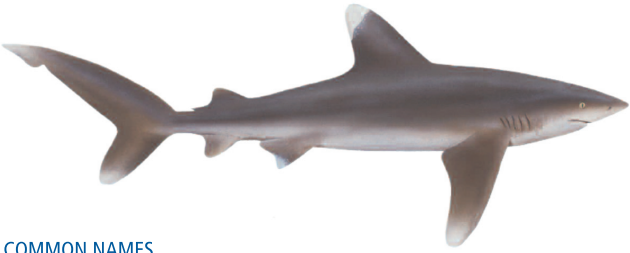
FRESH: Light belly colour only below pectoral fin. No groove at back of mouth. Prominent groove on dorsal surface of head (image below). Eye socket extends to top of head.

NOT PROCESSED: PROTECTED SPECIES



Carcharhinus longimanus

FAO code: OCS



COMMON NAMES

English	Oceanic whitetip shark	French	Requin océanique,
Spanish	Tiburón oceánico, Cazón		Aileron blanc du large
Chinese	长鳍真鲨, 大沙	Indonesian	Cucut koboy, Yee gelok
Japanese	Yogore	Sri Lankan	Polkola mora

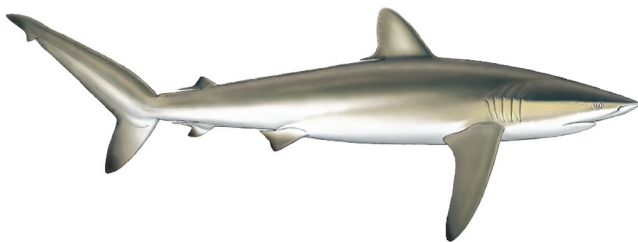
IDENTIFYING CHARACTERISTICS

FRESH: Body colour typically brown, white ventrally. May have black markings on the tips of pelvic, anal, second dorsal and lower caudal fins and a black patch on the upper caudal peduncle. 1st dorsal and pectoral fins clearly broad and rounded, with spotted white tips. Large individuals have indistinct or faded fin spots. Dorsal fin fully rounded at tip. **LEFT** Flattened head and rounded snout. **RIGHT** Rounded white tips on pectoral fin.



Carcharhinus falciformis

FAO code: FAL



COMMON NAMES

English	Silky shark	French	Requin soyeux, Mangeur d'hommes
Spanish	Tiburón jaquetón Tollo mantequero	Chinese	大沙, 鎌狀真鯊
Indonesian	Mungsing, Hiu lanyam	Japanese	Kurotagari zame
Sri Lankan	Bala maora, Honda mora		

IDENTIFYING CHARACTERISTICS

FRESH: Copper-brown body fading to white, white ventrally. Body completely clear of markings. Dark tip on ventral surface of pectoral fin. Eye pupil small with vertical slits. Dorsal fin small and clearly beyond pectoral fins. Low interdorsal ridge. No ridge or keel on caudal peduncle. Long pectoral fins. Dorsal and anal fins possess spines. **LEFT** Ventral side of caudal fin tips black or dark. **RIGHT** Long free rear tips on 1st and second dorsal and second anal fin.



Galeocerdo cuvier

FAO code: TIG



COMMON NAMES

English	Tiger shark	French	Requin tigre commun, Requin-demoiselle
Spanish	Atintorera tigre, Alecrín	Indonesian	Cucut macan, Hiu macan, Muning jara
Chinese	虎沙, 鼬鲨		
Japanese	Binnaga		
Sri Lankan	Koti mora		

IDENTIFYING CHARACTERISTICS

FRESH: Dark, vertical barring pattern covering most of body. Broad, wide, flattened head. Barring pattern found on juveniles but may fade on large adults. Upper teeth distinctively shaped and strongly serrated. Terminal point of each tooth hooks laterally instead of forming a triangular shape. Wide, very blunt snout. Juveniles spotted instead of striped.

PROCESSED: Caught by longline fishery. Processed by removing gills, guts, head and fins.



FISHERY	FISHERY CODE	PRODUCT CODE	DESCRIPTION	CONVERSION FACTORS	IMAGE
Longline	LL	WHO	Fish frozen in whole state or fresh on ice.	1	
		DR/ HDD	Dressed, gilled, gutted, head & fins off, tail sometimes present.	1.33	

Sphyrna zygaena

FAO code: SPZ



COMMON NAMES

English	Smooth hammerhead shark	French	Requin-marteau commun, Peï jouziou
Spanish	Cornuda cruz, Pez martillo	Chinese	丫髻鲨, 双过仔
Indonesian	Hui bingkoh, Hiu caping	Japanese	Shiro-shumokuzame
Sri Lankan	Udala mora		

IDENTIFYING CHARACTERISTICS

FRESH: Brown or grey dorsal colouration, white ventrally. 3 shallow notches in leading edge of head with NO central notch. Head notches create 3 weak lobes. Lack of median notch in head. Different to scalloped hammerhead (*Sphyrna lewini*) which has 5 distinct notches in leading edge of head including prominent central notch.

PROCESSED: Hammerhead sharks mostly gilled and gutted with tail and fins off. Head is often present and is easily distinguishable from other sharks.



FISHERY	FISHERY CODE	PRODUCT CODE	DESCRIPTION	CONVERSION FACTORS	IMAGE
Longline	LL	DR/HDD	Dressed, gilled, gutted, head & fins off, tail sometimes present.	1.33	

Coryphaena hippurus

FAO code: DOL






COMMON NAMES

English	Dorado, Dolphinfish	French	Coryphène commune
Spanish	Lampuga	Chinese	万鱼, 魷其魷
Indonesian	Lemadang, parang-parang	Japanese	Shiira, Toohyaku
Sri Lankan	Vannava, Radheva, Galvannava		

IDENTIFYING CHARACTERISTICS

FRESH: Body elongated and highly flattened. Head with blunt profile that may appear squared off. Tail strongly forked. Dorsal fin high, runs most of body length. Body colour varies from green to blue to silver, scattered small dark spots. Tail most commonly yellow to gold. Greatest body depth anterior to pectoral fin.

PROCESSED: Processed whole or headed and gutted.

FISHERY	FISHERY CODE	PRODUCT CODE	DESCRIPTION	CONVERSION FACTORS	IMAGE
Longline	LL	WHO	Fish frozen in whole state or fresh on ice.	1	
		DR/HDD	Dressed, gilled, gutted, head & fins off, tail sometimes present.		
Purse seine	PS	WHO	Frozen in whole state or frozen on ice.	1	

Lepidocybium flavobrunneum

FAO code: LEC



COMMON NAMES

English	Black escolar, Smoothskin oilfish	French	Escolier noir
Chinese	油鱼, 异鳞蛇鲭	Spanish	Escolar negro
Japanese	Aburasokomutsu	Indonesian	Escolar
		Sri Lankan	Mudilla

IDENTIFYING CHARACTERISTICS

FRESH: Overall colour dark gray to black, may look dark brown. Body covered with small soft scales. Body fusiform with thick peduncle, resembles heavy set tuna. Many dorsal and anal finlets, caudal peduncle with caudal keel. Large teeth present. Eyes large.

PROCESSED: Usually processed either whole or dressed with head, fins and tail off.

NOTE: *Lepidocybium flavobrunneum* smooth flesh compared to 'buttoned' flesh of *Ruvettus pretiosus* (see below).



FISHERY	FISHERY CODE	PRODUCT CODE	DESCRIPTION	CONVERSION FACTORS	IMAGE
Longline	LL	WHO	Fish frozen in whole state or fresh on ice.	1	
		DR/ TAL	Dressed, gilled, gutted, head & fins off, tail sometimes present.	1.33	

Ruvettus pretiosus

FAO code: OIL



COMMON NAMES

English Escolar, Oilfish

French Rouvet

Spanish Escolar clavo

Chinese 油鱼, 棘鳞蛇鲭

Japanese Baramutsu

Sri Lankan Mudilla

IDENTIFYING CHARACTERISTICS

FRESH: Overall colour dark gray to black, may look dark brown. Body fusiform with thick peduncle, resembles heavy set tuna. Very rough skin. Body covered with scattered white to clear spines. Prominent ridge of skin on belly. Large teeth present in anterior portions of mouth. Only two dorsal and anal finlets. Thick caudal peduncle. Shape and pattern of scales. Sharp scaly keel.

PROCESSED: Usually either processed whole or dressed with head, fins and tail off.

NOTE: Flesh of *Ruvettus pretiosus* 'buttoned' compared to the smooth flesh of *Lepidocybium flavobrunneum* (see below).



FISHERY	FISHERY CODE	PRODUCT CODE	DESCRIPTION	CONVERSION FACTORS	IMAGE
Longline	LL	WHO	Fish frozen in whole state or fresh on ice.	1	
		GGT	Gilled & gutted, tail & fins off, head sometimes present.	1.33	

For further information, contact



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Port State Measures
Closing ports to IUU vessels

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