

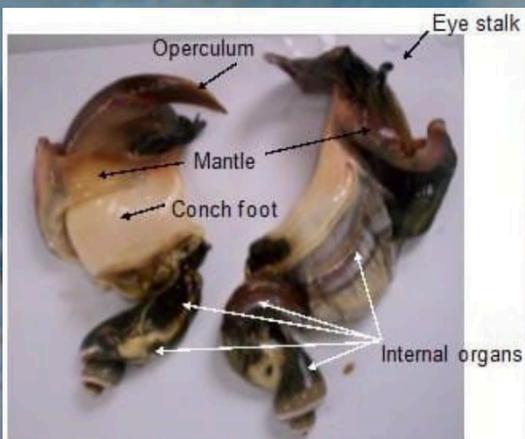
# CONCH MEAT WEIGHTS

**FIGURE 1: CONCH SHELL**



**CONCH SHELL: SHELL LENGTH SHOULD EXCEED 7 INCHES**

**FIGURE 2: UNPROCESSED CONCH - 7 ½ OZ.**



**UNPROCESSED CONCH MEANS CONCH THAT HAS BEEN REMOVED FROM THE SHELL WITH ALL ORGANS ATTACHED AND HAS A MINIMUM WEIGHT OF 7 ½ OUNCES OR 213 GRAMS.**

**FIGURE 3: ORGANS REMOVED TO PRODUCE A PARTIALLY PROCESSED CONCH (MARKET CLEAN).**



**PARTIALLY PROCESSED CONCH (MARKET CLEAN CONCH) MEANS CONCH THAT HAS BEEN REMOVED FROM THE SHELL AND FROM WHICH THE OPERCULUM, INTESTINES, PROBOSCIS, HEAD, EYE STALKS, VENTRAL PORTION OF MANTLE TISSUE AND SOME THICK-DARKENED SKIN ON THE FOOT HAVE BEEN REMOVED AND HAS A MINIMUM WEIGHT OF 3 OUNCES OR 85 GRAMS.**

**FIGURE 3B: PARTIALLY PROCESSED CONCH (MARKET CLEAN) MINIMUM 3.0 OZ. (DORSAL VIEW).**



**FIGURE 3C: PARTIALLY PROCESSED CONCH -(MARKET CLEAN) MINIMUM 3.0 OZ. (VENTRAL VIEW).**



**FIGURE 4: FULLY PROCESSED CONCH (CONCH FILLET) – 2 ¾ OZ.**



**FULLY PROCESSED CONCH (CONCH FILLET) MEANS CONCH THAT HAS BEEN REMOVED FROM THE SHELL AND FROM WHICH ALL BODY ORGANS HAVE BEEN TOTALLY REMOVED FROM THE FOOT AND HAS A MINIMUM WEIGHT OF 2 ¾ OUNCES OR 78 GRAMS.**

