



## FISH YIELD TEST

Date \_\_\_\_\_

Fish \_\_\_\_\_

Purveyor \_\_\_\_\_

Specs \_\_\_\_\_ (organic, free range, etc.)

Average Cost of 1 whole fish \$ \_\_\_\_\_

Total weight of fish in pounds \_\_\_\_\_ #

Total weight of fish in ounces \_\_\_\_\_ oz.

Cost per pound \$ \_\_\_\_\_ / #

Cost per ounce \$ \_\_\_\_\_ / oz.

| Fish Section or Part | Oz. Weight of section or part | Percent of whole | Cost of 2 parts | Cost of 1 part | Adjusted Price |
|----------------------|-------------------------------|------------------|-----------------|----------------|----------------|
|                      |                               |                  | \$              | \$             | \$             |
|                      |                               |                  | \$              | \$             | \$             |
|                      |                               |                  | \$              | \$             | \$             |
|                      |                               |                  | \$              | \$             | \$             |
|                      |                               |                  | \$              | \$             | \$             |

Percentage of usable meat (what can be sold) \_\_\_\_\_

Adjusted AP Cost of whole fish \_\_\_\_\_

### Formulas

- \_\_\_\_\_ oz in one pound
- Cost per pound: Average cost of one whole fish ÷ total weight in ounces
- Cost per ounce: Average cost of one whole fish ÷ (total weight in pounds) ÷ 16
- Percent of whole: (oz. weight of section or part) ÷ total weight in ounces
- Cost of 2 parts: (Percent of whole) X average cost of whole fish
- Cost of 1 part: Cost of 2 parts ÷ 2
- Percentage of usable meat: add up the percentages of the pieces you plan on selling
- Adjusted AP cost: Average cost of one whole fish ÷ Percentage of usable meat