

c) Of salmon, salted or in brine	15	18	DZ,MA,TN,TR,LO:0
d) Of Lesser or Greenland halibut ( <u>Reinhardtius hippoglossoides</u> ) salted or in brine	15	18	DZ,MA,TN,TR,LO:0
e) Of <u>Hilsa</u> spp., in brine	16	18	8 DZ,MA,TN,TR,LO:0
f) Of other	16	18	DZ,MA,TN,TR,LO:0

Smoked, whether or not cooked before or during the smoking process:

a) Herring	10	16	DZ,MA,TN,TR,LO:0
b) Salmon	13	16	DZ,MA,TN,TR,LO:0
c) Lesser or Greenland halibut ( <u>Reinhardtius hippoglossoides</u> )	15	16	DZ,MA,TN,TR,LO:0
d) Atlantic halibut ( <u>Hippoglossus hippoglossus</u> )	16	16	DZ,MA,TN,TR,LO:0
e) Mackerel ( <u>Scomber scombrus</u> , <u>S. japonicus</u> , <u>Orcynopsis unicolor</u> )	14	16	DZ,MA,TN,TR,LO:0
f) Trout	14	16	DZ,MA,TN,TR,LO:0
g) Eels ( <u>Anguilla</u> spp.)	14	16	DZ,MA,TN,TR,LO:0
h) Other	14	16	DZ,MA,TN,TR,LO:0

Livers and roes 11 15 DZ,MA,TN,TR,LO,  
IS:0

Fishmeal: 13 15 DZ,MA,TN,TR,LO:0

Crustaceans, molluscs and other invertebrates, whether in shell or not - fresh (dead or live), chilled, frozen, salted, in brine or dried; crustaceans, in shell, simply boiled in water

Crustaceans:

1) Crawfish (Palinuris, Panulirus,

Jasus spp.):

a) Tails	25	25	7 DZ,MA,TN,TR,LO:0
b) Other	25		7 DZ,MA,TN,TR,LO:0

2) Lobster (Homarus spp.)