



## Tares Related to Frozen Seafood Glaze

Grocers are responsible for making sure that all items have the correct tare. Usually tares that are downloaded to scales account for the packaging material only. Additional tare must be taken for purge and glaze on seafood items.

Attached is a chart for glazed items that is merchandised in a still-frozen state. This chart is an excellent example of providing tare weights and using progressive tare for glazed seafood items.

Below is an example of what one grocer provided their stores for guidance.

*When merchandising frozen glazed product in your full-service case you must run the product under **cold running water**. Only run water long enough to remove the glaze without thawing the product.*

When conducting in-store or processor inspections Weights and Measures Inspectors use nationally recognized procedures contained in National Institute of Standards and Technology Handbook 133 to conduct tests for the net content of packaged goods and ice glazed seafood.

If you have any questions concerning the taking of tare or would like to schedule a technical assistance visit with one of the Weights and Measures Program Inspectors please call (360) 902-1857 or E-mail [wts&measures@agr.wa.gov](mailto:wts&measures@agr.wa.gov).

<b>Wt</b>	<b>Raw Shrimp</b>	<b>Cooked Shrimp</b>	<b>King Crab</b>	<b>Fish Steaks</b>	<b>Fish Fillets</b>	<b>Dungeness Crab</b>	<b>Halibut Roast</b>
0.20	0.02	0.02	0.02	0.03	0.02	0.03	0.04
0.40	0.04	0.05	0.05	0.06	0.04	0.06	0.07
0.60	0.06	0.07	0.07	0.08	0.06	0.09	0.11
0.80	0.08	0.10	0.10	0.11	0.08	0.12	0.14
1.00	0.10	0.12	0.12	0.14	0.10	0.15	0.18
1.20	0.12	0.14	0.14	0.17	0.12	0.18	0.22
1.40	0.14	0.17	0.17	0.20	0.14	0.21	0.25
1.60	0.16	0.19	0.19	0.22	0.16	0.24	0.29
1.80	0.18	0.22	0.22	0.25	0.18	0.27	0.32
2.00	0.20	0.24	0.24	0.28	0.20	0.30	0.36
2.20	0.22	0.26	0.26	0.31	0.22	0.33	0.40
2.40	0.24	0.29	0.29	0.34	0.24	0.36	0.43
2.60	0.26	0.31	0.31	0.36	0.26	0.39	0.47
2.80	0.28	0.34	0.34	0.39	0.28	0.42	0.50
3.00	0.30	0.36	0.36	0.42	0.30	0.45	0.54
3.20	0.32	0.38	0.38	0.45	0.32	0.48	0.58
3.40	0.34	0.41	0.41	0.48	0.34	0.51	0.61
3.60	0.36	0.43	0.43	0.50	0.36	0.54	0.65
3.80	0.38	0.46	0.46	0.53	0.38	0.57	0.68
4.00	0.40	0.48	0.48	0.56	0.40	0.60	0.72
4.20	0.42	0.50	0.50	0.59	0.42	0.63	0.76
4.40	0.44	0.53	0.53	0.62	0.44	0.66	0.79
4.60	0.46	0.55	0.55	0.64	0.46	0.69	0.83
4.80	0.48	0.58	0.58	0.67	0.48	0.72	0.86
5.00	0.50	0.60	0.60	0.70	0.50	0.75	0.90
<b>Tray</b>	<b>Tare</b>	<b>Soaker</b>					
<b>17SB</b>	0.04	0.01					
<b>2S</b>	0.04	0.01					
<b>2</b>	0.05	0.01					
<b>8S</b>	0.06	0.01					
<b>8DP</b>	0.07	0.01					
<b>9L</b>	0.07	0.01					
<b>10PB</b>	0.05	0.01					
<b>27SB</b>	0.07	0.01					