No direct observations on discards were made in 1961. Data have been collected in previous years both by special observers and from fishermen's log-books, and it is unlikely that there has been any appreciable change in the discarding practice.

On board traditional trawlers (mainly fishing at Greenland for cod), fish are gutted on deck and stored on ice. Nearly all cod under 40 cm are discarded, about half those between 40 and 50 cm, and sometimes a few up to 55 cm are discarded. Small redfish are discarded (but not many are caught). All halibut are kept.

On factory trawlers fish are filleted and quick-frozen as soon as caught. All cod, haddock, pollock, flounders, and halibut are frozen. Trash species (hake, monkfish, small redfish) are turned into fishmeal, together with offal from the filleted fish. Thus there is no discarding in the strict sense, but statistics are not available for the trash species. The proportion of redfish lost to the statistics in this way varies between ships, depending on the filleting machines available, and on the demand for redfish, but in any case the absolute quantity used for meal is very small.