



DEPARTMENT OF THE INTERIOR INFORMATION SERVICE

UNITED STATES FISH AND WILDLIFE SERVICE

For Release MAY 22, 1957

QUALITY STANDARDS FOR FROZEN RAW BREADED SHRIMP GETTING TRY-OUT

Quality standards for frozen raw breaded shrimp may be in the offing for the American consumer, Assistant Secretary of the Interior Ross L. Leffler announced today.

The proposed standards are the result of the Department of the Interior's cooperative efforts with the breaded shrimp industry, the National Fisheries Institute, and the Department of Agriculture.

A 60-day trial period is now in effect to give processors, buyers, distributors, and other interested parties an opportunity to try out the standards and to send their observations to the Department of Agriculture which has the legal responsibility for promulgating such standards. If there is substantial agreement on the proposed standards, a notice of final rule making will be published at the end of the 60-day period.

Because these standards employ a new approach to the grading of food products the Department of the Interior urges all interested groups to critically evaluate the standards under commercial conditions. Copies of the standards are available from the Fish and Wildlife Service, Washington 25, D. C.

The research and development of the standards, up to this point, have been the responsibility of the Bureau of Commercial Fisheries of the Fish and Wildlife Service. Funds for the project were made available by the Saltonstall-Kennedy Act for the betterment of the domestic fishing industry.

The National Fisheries Institute, acting as the contract research agency for the Service, has supplied the liaison with the breaded shrimp industry essential to the standards program, and has supplied consulting services at meetings and conferences. A committee of industry technologists, representative of the breaded shrimp producers and distributors, actively supported the Service's scientific staff in the studies of the product and the processing procedures necessary to insure development of realistic standards.

The proposed standards apply to clean, wholesome, headed, peeled and deveined shrimp which have been breaded and frozen. The grades include "U.S. Grade A" and "U.S. Grade B." Quality below these grades would be classified as substandard.

When the standards become effective the Department of Agriculture will offer an inspection and certification service on a fee basis. The standards do not include labeling, since labeling regulations are the responsibility of the Food and Drug Administration, Department of Health, Education and Welfare.

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