



DEPARTMENT OF THE INTERIOR INFORMATION SERVICE

UNITED STATES FISH AND WILDLIFE SERVICE

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VOLUNTARY SHRIMP STANDARDS BECOME EFFECTIVE MARCH 1, 1958

Voluntary standards for the production of good quality frozen, raw, breaded shrimp will become effective March 1, 1958. Notice of the promulgation of these standards was carried in the Federal Register on January 7 for the Department of Agriculture under the terms of its agreement with the Department of the Interior.

These voluntary standards were developed by the Bureau of Commercial Fisheries, United States Fish and Wildlife Service, in cooperation with the fishing industry and the National Fisheries Institute.

Products which conform to these standards are readily identifiable to the consumer. Firms which have continuous inspection are entitled to mark their packages with the Federal shield. Those which subscribe only to sample inspection may certify on the package that the product meets the requirements of the grade specified but can not use the prefix U.S. nor the shield.

The standards for frozen, raw, breaded shrimp apply to wholesome, clean, headed, peeled and deveined shrimp which have been breaded and frozen. The grade include "U.S. Grade A" and "U.S. Grade B". Quality below these grades would be classified as substandard. Products to be graded must conform to the industry-accepted production definition. The most important elements of the definition require that the raw material be wholesome and suitable, that the shrimp be of the regular commercial species and that the product consist of at least 50 percent by weight of shrimp material.

The standards do not define proper labelling for this product. Frozen, raw, breaded shrimp, when sold in interstate commerce, must conform to the labelling regulations of the Food and Drug Administration, Department of Health, Education, and Welfare.

Notice of the proposed shrimp standards was carried in the Federal Register May 18, 1957. This was followed by a public hearing conducted by the Bureau of Commercial Fisheries and by a trial period during which the National Fisheries Institute and the breaded shrimp industry had an opportunity to test the proposed standards and comment to the Bureau on the findings.

Funds made available by Public Law 466 - 83rd Congress - commonly referred to as the Saltonstall-Kennedy Act, have been used to expedite progress on the Bureau's program for the development of voluntary Federal standards. The National Fisheries Institute, acting as contract research agency for the Bureau, has supplied the industry liaison essential to the standards program and has furnished consulting services at meetings and conferences on these standards. A committee of industry technologists, representatives of both producers and distributors, actively cooperated with the Service's scientific staff in the development of realistic and practical standards.

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