



## DEPARTMENT OF THE INTERIOR

### INFORMATION SERVICE

UNITED STATES FISH AND WILDLIFE SERVICE

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#### TESTS DEMONSTRATE THE VALUE OF CHLORINATED WATER IN HANDLING FISH AT SEA

The value of chlorinated sea-water in preserving the high quality of fish aboard fishing craft has been demonstrated by a series of tests in the North Atlantic fishery, the Department of the Interior reported today.

According to Arnie J. Suomela, Commissioner of Fish and Wildlife, the experiments were conducted by the Bureau of Commercial Fisheries, United States Fish and Wildlife Service, on a cooperating commercial fishing vessel. Equipment fabricated by the Bureau's technological research laboratory in Boston was used.

It was found that fish rinsed in a spray of chlorinated sea water immediately after evisceration, and transported in holds which had been thoroughly washed by a similar solution, were cleaner and fresher than fish coming from trawlers using only ordinary sea water. The trawler using chlorinated sea water left port at the same time, fished the same waters, and returned at the same time as other fishing vessels; therefore comparisons between the old and the new techniques were readily made.

As a result of these findings owners of more than a dozen New England fishing vessels have evidenced an interest in installing chlorinating equipment.

According to Bureau of Commercial Fisheries staff members, the equipment is inexpensive and easily installed. It consists of a hypochlorinator metering pump and an electric motor. The chlorinated water from this assembly can readily be introduced into the existing wash down system of the vessel.

The chlorine is provided by an eight percent solution of sodium hypochlorite which is metered into the wash down system at the rate of 50 to 80 parts per million parts of water for washing the holds and pen boards. By regulating the metering pump, a solution of 10 to 20 parts per million can be used in rinsing the eviscerated fish.

Dealers say that for fish so handled, there are no detectable odors of decomposition in the cavity of the fish, and that such fish are cleaner and fresher cooking than those from other trawlers.

Anyone seeking detailed information relative to the tests or the technique of using the equipment should write the Regional Director, Bureau of Commercial Fisheries, Post Office Building, Gloucester, Mass.

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