



DEPARTMENT OF THE INTERIOR INFORMATION SERVICE

FISH AND WILDLIFE SERVICE

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QUALITY STANDARDS ESTABLISHED FOR FROZEN SALMON STEAKS

Voluntary standards for the production of high quality frozen salmon steaks will become effective shortly, the Department of the Interior announced today. A copy of the standards, incorporated in the final notice of establishment, will be carried in the Federal Register. Notice of intention to establish the salmon steak standards was carried in the Federal Register on February 27, 1960.

The standards were developed by the Bureau of Commercial Fisheries, Fish and Wildlife Service, in cooperation with the fishing industry. Public meetings were held in Seattle, Wash.; Chicago, Ill.; and New York City, N. Y. Firms adopting the standards and the accompanying inspection may mark the product "U. S. Grade A" or "U. S. Grade B", both of which are good quality merchandise.

The Bureau of Commercial Fisheries, with the help of the fishing industry, has already established quality standards for frozen fried fish sticks, raw frozen breaded shrimp, frozen raw halibut steaks, frozen haddock fillets, cod fillets, raw breaded portions and frozen fish blocks.

The Bureau reports also that there are now 32 processors availing themselves of the continuous inspection service, thereby acquiring the right to so identify their products to the consumer.

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SUPPORT NATIONAL YOUTH FITNESS WEEK, MAY 1-8