



## DEPARTMENT OF THE INTERIOR

### INFORMATION SERVICE

FISH AND WILDLIFE SERVICE

TO FOOD EDITORS

For Release JUNE 17, 1960

#### EIGHT FISHERY PRODUCTS STANDARDS ESTABLISHED: TWO MORE IN OFFING

Many believe that not since the days when the man of the house went out and caught the fish his wife was to cook for breakfast has the American housewife had such high quality fish and fishery products available as now.

The Department of the Interior recently announced three new fishery product standards of quality. There are now seven fishery products for which standards have been established and three more are to be established in the near future. More than 100,000,000 pounds of frozen, raw or cooked fishery products are being put on the market each year by 33 of the Nation's largest fish processors which now operate under the continuous inspection of the Department of the Interior. Another 25 million pounds of fishery products are inspected for quality and condition on a lot basis. The inspection service is furnished by the Bureau of Commercial Fisheries, Fish and Wildlife Service, on a no-cost-to-the-Government basis. The standards are developed by Bureau technologists with the cooperation of the commercial fishing industry.

The three newest standards relate to frozen raw cod fillets, frozen raw breaded fish portions, and salmon steaks. The portions, as the name implies, are processed to the size usually considered as one serving. These three standards--as do the others--provide for the wholesomeness of the material, the expertness of the workmanship, and sanitary conditions of the plant and the handling methods. These standards were established--as were the others--after careful research in the Bureau's Technological Laboratories, after due notice was given the public and the industry, after hearings open to the public, and after considerable cooperation by specialists provided by the fishing and processing industry.

In addition to these three standards, there are standards for frozen fried fish sticks; fish blocks (from which the fish sticks are made); frozen raw breaded shrimp; haddock fillets, and halibut steaks. During the next few months, standards for frozen raw headless shrimp and frozen raw ocean perch fillets (both the Atlantic and Pacific varieties) will be added.

The Department of the Interior shield of quality designates continuous inspection of the product and the grade marks for the products for which standards have been established. There are also "lot" inspection marks which show that the fishery products are part of a quantity of fishery products which have been inspected by the sampling method and have been found of good quality.

x x x