



DEPARTMENT OF THE INTERIOR INFORMATION SERVICE

FISH AND WILDLIFE SERVICE

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INTERIOR APPROVES STANDARDS OF QUALITY FOR FROZEN PERCH

Voluntary standards of quality for frozen ocean perch and frozen Pacific Ocean perch fillets have been approved by the Department of the Interior. These standards will be published in the Federal Register in the near future and will become effective 30 days after date of such publication.

The standards will be the basis for quality control in processing the products and for inventory loans on stocks. Points considered include flavor, odor, size, appearance, absence of defects and character. Such things as improper packing, blemishes, bones and faulty cutting and trimming are among the defects; fillets which are firm but tender and moist score high on character.

The standards were adopted after considerable technological research by the Bureau of Commercial Fisheries, Fish and Wildlife Service, and after discussion with the industry and consumers in public meetings in Gloucester, Massachusetts, Chicago, Illinois, and Seattle, Washington. Firms which accept these voluntary standards and meet USDI inspection requirements may market top quality frozen fillets as "U.S. Grade A". Fillets which do not meet the top quality requirements but are of reasonably good flavor, texture and odor may be marketed as "U.S. Grade B". Any product which does not rate at least a Grade B is considered substandard.

Quality standards have already been established for frozen fried fish sticks, frozen raw breaded shrimp, frozen raw halibut steaks, frozen haddock fillets, frozen raw breaded fish portions, frozen fish blocks, frozen salmon steaks, frozen cod fillets, and frozen raw headless shrimp.

Fishery products for which voluntary standards are being developed include frozen pollock fillets, fresh and frozen cooked peeled shrimp, frozen fried scallops and frozen flounder and sole fillets.

The Bureau of Commercial Fisheries also makes available for use by the fishing industry, a continuous inspection service, utilizing trained Federal inspectors. This service is voluntary and wholly financed by participating industry members. United States Department of the Interior inspection shields and devices may be placed on the labels of processors whose plants subscribe to the certification service. At the present time, 39 large fish processing plants are participating in this continuous inspection program.

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