



Processes tested and examined by Bureau of Commercial Fisheries scientists here and abroad reduce the whole fish to a "chemically-cleaned powder ideally suitable as a low-cost protein supplement so desperately needed by a majority of the world's population," Secretary Udall said.

The Fish and Wildlife Service's Bureau of Commercial Fisheries recently began a research project on fish protein concentrate. The goal is to develop new or improved methods of FPC manufacture that would result in "a product of highest suitability in terms of keeping qualities, acceptance, cost, nutritive value, and flexibility for worldwide incorporation in diets of protein-hungry peoples of the world," Secretary Udall said.

Secretary Udall added that the manufacture and utilization of fish protein concentrate covers many scientific areas such as chemistry, pediatrics, food technology, nutrition, engineering, economics, and other disciplines. Bureau of Commercial Fisheries scientists at the College Park, Md., Technological Laboratory have, by conducting a global survey, gathered and coordinated nearly all the information available on FPC studies around the world.

"Increasing concern over the world food deficit has brought into international prominence the urgent need for the technological development of cheap, stable, and nutritious fish protein concentrate suitable for worldwide dietary supplementation," Secretary Udall said. "The Department of the Interior programs now underway are designed to fulfill our Nation's responsibility in meeting this need."

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