# UNITED STATES
# DEPARTMENT of the INTERIOR

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FISH AND WILDLIFE SERVICE — Flanagan or McMillan - Int. 5634

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## INTERIOR SETS STANDARDS FOR FROZEN FLOUNDER AND SOLE FILLETS

Voluntary standards of quality for frozen flounder and sole fillets have been promulgated by the Department of the Interior and soon will appear in the Federal Register, the Department said today. They will become effective 30 days after such publication. The standards are the same as those carried in the Federal Register on January 5, 1962, in the notice of intention.

The standards were developed by the Bureau of Commercial Fisheries, Fish and Wildlife Service, in cooperation with the industry and the National Fisheries Institute, an industry trade association. Public hearings on the proposed standards were held in 1961 at Seattle, Wash., San Francisco, Calif., and Boston, Mass. As a result of research and discussions, the proposed standards were prepared and published. No adverse criticism was received during the 30-day period provided for comment.

The standards include flounder or sole fillets frozen in solid blocks, with or without separators between fillets, and fillets individually quick-frozen. The U. S. Grade A is the highest quality product; U. S. Grade B is acceptable in all respects. Frozen flounder or sole fillets which do not meet the A or B grades are considered substandard.

Firms processing the fish in accordance with the standards and under the continuous inspection of the Government have the privilege of displaying the Department of the Interior "shield of quality" upon the product.

This is the twelfth voluntary standard of quality promulgated by the Department. Standards already have been established for frozen fish blocks, frozen fried fish sticks, frozen raw breaded fish portions, frozen cod fillets, frozen haddock fillets, frozen ocean perch fillets, frozen halibut steaks, frozen salmon steaks, frozen raw breaded shrimp, frozen raw headless shrimp, and frozen fried scallops.

The Department also conducts a continuous inspection service for those who wish it. Forty processors annually producing approximately 160 million pounds of fishery products participate. The Department also offers a "lot" inspection program. Under this program, a certificate showing the grade of the product may be issued, but the Department's "shield" may not be displayed on individual packages. All costs of product-certification services are borne by the industry.

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