



DEPARTMENT OF THE INTERIOR

INFORMATION SERVICE

FISH AND WILDLIFE SERVICE

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QUALITY STANDARDS FOR THE PRODUCTION OF COD FILLETS ANNOUNCED

Voluntary standards for the production of good quality frozen, raw, cod fillets have been approved, the Department of the Interior announced today.

The standards will be published in the Federal Register shortly and will become effective 30 days after publication. Notice of intention to establish standards was carried in the Federal Register on November 21, 1959.

The standards were developed by the Bureau of Commercial Fisheries, Fish and Wildlife Service, after months of research. Well-advertised public meetings in Boston, Chicago, and Seattle, were attended by interested industry groups and by consumer representatives. Suggestions made as the result of these and other contacts were given full consideration and in many instances adopted. Acceptance on the part of individual firms is entirely voluntary. Those who have USDI continuous inspection service will have the right to so inform the prospective purchaser by appropriate markings on the individual packages.

Standards have already been established for frozen fish sticks, fish blocks, breaded shrimp, haddock fillets, and halibut steaks. It is anticipated that standards will be established for raw breaded fish portions within the next few weeks and that by mid-summer quality standards for the production of raw headless shrimp and ocean perch will be in effect.

The Bureau of Commercial Fisheries also announces that 29 processing firms producing about 120 million pounds of fishery products per year now have the right to use the Department of the Interior shields of quality showing "continuous inspection" and that additional firms have availed themselves of the lot sampling service and may have their products certified as being part of a lot which was officially sampled by Bureau inspectors.

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