



## DEPARTMENT OF THE INTERIOR

### INFORMATION SERVICE

FISH AND WILDLIFE SERVICE

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#### QUALITY STANDARDS ESTABLISHED FOR FROZEN SHRIMP

Voluntary standards for the production of high quality, frozen, raw, headless shrimp have been approved, the Department of the Interior announced today.

The standards will be published in the Federal Register soon, and will become effective 30 days after publication. The notice of intention to establish standards was carried in the Federal Register on May 7, 1960.

The standards were developed by the Bureau of Commercial Fisheries, Fish and Wildlife Service, after months of research. Well-advertised public meetings in Los Angeles, New Orleans, Chicago, Jacksonville, and Corpus Christi, were attended by interested industry groups, consumer representatives, and representatives of the National Fisheries Institute. Suggestions made as a result of these and other contacts were all given full consideration and many of them were adopted.

Shrimp is the most valuable fishery resource of the United States. In 1959, the U. S. catch amounted to about 142 million pounds, with the heads removed. More than 80 percent of this catch was landed at Gulf of Mexico ports from Texas to Florida, about 11 percent at South Atlantic ports, and about eight percent at Pacific Coast ports. Texas was the biggest producing State, followed by Louisiana and Florida. The shrimp catch in 1959 was valued at nearly 60 million dollars to the fishermen.

Acceptance of the quality standards by individual firms is entirely voluntary. Firms with USDI continuous inspection service will have the right to so inform the consumer by appropriate markings on the product package.

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

The Bureau of Commercial Fisheries also announces that 34 processing firms now have the right to use the Department of the Interior shields of quality. Fishery products produced by these firms and therefore eligible to bear the Federal inspection shields include:

Frozen Fish Fillets

- (1) Haddock, skinless
- (2) Haddock, skin on
- (3) Cod
- (4) Flounder
- (5) Ocean perch, skinless
- (6) Ocean perch, skin on
- (7) Pollock
- (8) Halibut
- (9) Mackerel
- (10) Ocean catfish
- (11) Sole
- (12) Whiting
- (13) Ocean perch, individually frozen

Breaded Fried Products

- (1) Fish sticks
- (2) Fish portions
- (3) Fish bites
- (4) Fish hadlets
- (5) Haddock fillets
- (6) Ocean perch fillets
- (7) Cod fillets
- (8) Scallops
- (9) Shrimp
- (10) Codfish cakes
- (11) Fishburgers
- (12) Crabcakes
- (13) Pollock fillets
- (14) Fish and potato chips
- (15) Crab cutlets
- (16) Stuffed shrimp
- (17) Stuffed shrimp with crabmeat
- (18) Fish chips
- (19) Clam chips
- (20) Buttered cod portions

Raw Breaded Products

- (1) Scallops
- (2) Fish sticks
- (3) Fillets, haddock
- (4) Codfish cakes
- (5) Shrimp
- (6) Shrimp patties
- (7) Shrimp bits
- (8) Oysters
- (9) Sea food rolls

Raw Breaded Products - Continued

- (10) Fish portions:
  - perch halibut sole
  - haddock pollock catfish
  - cod flounder
- (11) Haddock steaks
- (12) Shrimp sticks
- (13) Shrimp steaks
- (14) Trout
- (15) Snapper fingers
- (16) Snapper tenderloins
- (17) Deviled crabs
- (18) Crab cutlets
- (19) Soft shell clams
- (20) Deviled clam cutlets
- (21) Lobster cutlets
- (22) Cubed scallops
- (23) Butterfly smelts

Shellfish Products

- (1) Shrimp, deveined and peeled
- (2) Shrimp, cooked and peeled
- (3) Shrimp, deveined and peeled, glazed
- (4) Shrimp, in shell, raw
- (5) Scallops, raw
- (6) Fresh crab meat
- (7) Pasteurized crab meat
- (8) King crab meat
- (9) King crab split legs
- (10) Chunk style, king crab meat
- (11) Shrimp, peeled and deveined, tail on

Prepared (Sauced) Products

- (1) Sole in lemon butter
- (2) Fish steaks in cheese sauce
- (3) Fish steaks in tomato sauce
- (4) Fillet of flounder in mushroom sauce
- (5) Tuna pies
- (6) Baked deviled crabs (in natural shell)
- (7) Crabmeat au gratin (dinner)
- (8) Baked fish creole (dinner)
- (9) New England seafood dinner
- (10) Cooked shrimp dinner

Raw Unbreaded Products

- (1) Headless flounder
- (2) Oysters
- (3) Salmon steaks
- (4) Sword fish steaks

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