

UNITED STATES
DEPARTMENT of the INTERIOR

★ news release

FISH AND WILDLIFE SERVICE

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QUALITY STANDARDS ESTABLISHED FOR FROZEN FRIED SCALLOPS

Voluntary standards for the production of high-quality frozen fried scallops will become effective in the near future, the Department of the Interior announced today. A copy of the standards, incorporated in the final notice of establishment, soon will be carried in the Federal Register. The standards will become effective 30 days later.

Notice of intention to establish scallop standards was published in the Federal Register July 20, 1961. Interested persons had until August 19, to submit written comments, suggestions, or objections regarding the proposal. One objection was received and was considered by the Fish and Wildlife Service.

Standards have already 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, and frozen raw headless shrimp. These standards were developed by the Bureau of Commercial Fisheries, Fish and Wildlife Service, in cooperation with the fishing industry.

In addition to the standards program, the Department conducts a continuous inspection service in which 40 processors producing 170 million pounds of fishery products annually participate. Participation is voluntary. Processors who come under the inspection service and produce fishery products in accordance therewith may display the Department of the Interior "shield of quality" on the packages containing these products. The Department also conducts a program under which fishery products are inspected by lot and the product is certified, attesting to its quality and condition.

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