

DEPARTMENT OF THE INTERIOR

FISH AND WILDLIFE SERVICE
Bureau of Commercial Fisheries

Guinan - 343-5634

For Release Upon Receipt

MODEL IRRADIATOR ON DISPLAY AT INTERIOR BUILDING IN WASHINGTON

A scale model of an irradiator which uses atomic energy to preserve fresh fish is on display through April 2 in the south lobby of the Department of the Interior Building, 19th & C Streets, N. W. The public is invited to see the model Monday through Friday between 8:00 a.m. and 4:30 p.m. and hear a recorded message explaining the process.

Interior's Bureau of Commercial Fisheries operates such an irradiator at its Technological Laboratory in Gloucester, Mass. The new facility is a vital part of the Atomic Energy Commission's long range program of utilizing isotopes for food preservation.

Fresh fish in regular commercial containers receives the dose of radiation required for preservation as it is transported under and over the cobalt bars of the irradiator by a conveyor. There is no residual radiation and the product can be shipped or eaten immediately if desired.

Irradiated fresh fish must still be refrigerated, but its "shelf life" is more than doubled by the process. As a result, when approved for commercial use, more species of fresh fish may become available in cities and towns far from the sea coast.

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