



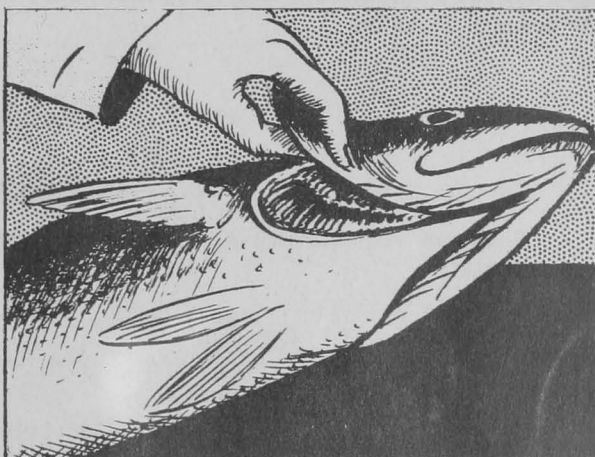
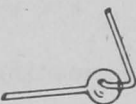
RESEARCH

IN SERVICE LABORATORIES

DECEMBER 1947

Boston, Mass.

As the result of an industry request, an informal meeting of eight technologists from four companies in Boston and Gloucester was held at the laboratory to discuss the general subject of fish quality. Discussions pertained primarily to bacterial spoilage of fish on the vessels, at the point of landing, and in processing plants. Work underway at each company laboratory was explained and discussed. The need for a reliable freshness test for fish was brought out and it was agreed that additional fundamental research was needed on the bacteriology of fish landed in New England ports so that suitable methods for preventing spoilage and developing freshness tests could be worked out. A review of the literature on the subject of bacterial flora of fish is to be presented at a subsequent meeting. The group expressed the desire that the meetings be held at frequent intervals and that members report on subjects within their specialties.

College Park, Md.

Recipes using rosefish, whiting, pollock, and fish meal were developed or tested.

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The amino acids arginine and lysine were found to be present in commercial Alaska salmon meal in nearly equal quantities--2.90 percent for arginine and 2.85 percent for lysine.

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Preliminary determinations of tyrosine as a measure of enzyme activity, using the Beckman spectrophotometer were made in an attempt to develop this more

direct and accurate method as a replacement for the Folin-Ciocalteau color reaction method.

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A staff member presented an informal talk on canning methods and sanitation for the fishery sections of the Tri-state Packers Association and acted as judge at its cutting of canned fishery products.

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A demonstration and lecture on fish canning was given to the bacteriology class of the University of Maryland.

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A meeting was attended with Area Home Economists of the U. S. Department of Agriculture in which the subject of a round table discussion was "The Use of Fish in School Lunches."



Ketchikan, Alaska

Recipes for shrimp and for canned whole and minced razor clams were developed and tested.



Seattle, Wash.

Material for the first issue of Commercial Fisheries Abstracts was completed and submitted to the Washington office for publication.

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Part II of the paper, "What's Happening to Vitamin A," was written for publication in a local newspaper.

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After eight months of storage, rockfish fillets with the surface layer of fatty flesh left on, as in the usual procedure, were much inferior in appearance and flavor to fillets which had had the fatty flesh removed by a skinning machine.

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After 16 weeks in frozen storage, Alaskan king crab packed in either tin or cellophane appeared equally satisfactory in flavor and texture. Samples packed in one percent brine were judged slightly superior in texture, while those packed with access to air had inferior texture. All samples were edible but lacked the normal fresh flavor. Whole frozen raw crab legs were very unsatisfactory in texture and appearance. Whole frozen cooked crab legs were much superior.

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Part I of the Alaska Salmon Cannery Waste Report was completed and is now available for distribution.

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Yellowfin and flathead flounder fillets were cut from whole fish 10 weeks after freezing. After 14 weeks of frozen storage, these were superior in appearance, flavor, and texture to fillets prepared and stored in the usual manner.



ROSEFISH LOAF



4 cups cooked flaked rosefish
 3 cups soft bread crumbs
 $\frac{3}{4}$ cup milk
 2 eggs, well beaten
 $1\frac{1}{2}$ tablespoons minced parsley
 1 tablespoon lemon juice

$1\frac{1}{2}$ teaspoons salt
 3 tablespoons butter or
 fortified margarine
 Few grains cayenne
 2 tablespoons onion, grated
 $\frac{1}{2}$ teaspoon celery salt

Boil rosefish fillets until done, cool, and flake. Combine all ingredients, mixing well. Place in a greased loaf pan. Bake in a moderate oven, 350° F., for 40 to 45 minutes, or until loaf is firm in the center. Unmold on a hot platter and garnish with celery tops and carrot curls or serve with a rich, bright-colored sauce. Serves 6.