



FEBRUARY 1948

Seattle, Wash.

Assays were conducted for vitamin A and oil content of seal livers collected last summer in the Pribilof Islands. The results show considerable variation in vitamin A content between individual livers.

* * *

Frozen flathead and yellowfin flounder fillets were examined after 21 weeks of storage at 0° F. All samples were slightly yellowed on the surface and slightly flat in flavor. They were still very edible. There was little difference between fillets frozen in the normal manner and those prepared from whole fish which had been frozen for 11 weeks before thawing, filleting, and refreezing.



FROZEN FILLETS

* * *

Frozen red and brown rockfish fillets were examined after 6 weeks of storage at 0° F. Although there was no difference in appearance and flavor, the taste testers preferred the fillets which had the surface layer of fatty flesh as well as the skin removed as compared with those which were only skinned.

* * *

Seven lots of frozen king crab were examined after 25 weeks at 0° F. Samples packed in cellophane bags and in tin cans with one percent salt were equally good. These packs were superior to those placed in single seamed cans.

* * *

The meat from frozen whole crab legs and that from frozen whole cooked legs were inferior to packaged crab meat in appearance and flavor. Samples showed only moderate loss in flavor due to storage.

* * *

Several fish meals and stickwater concentrates were prepared from salmon cannery waste materials for possible use in hatcheries.

Beaufort, N. C.

Several conferences were held in Morehead City regarding marking of wreck locations that are detrimental to bottom fishing gear. Arrangements are being made for the operators of shrimp trawlers, ocean trawlers, and menhaden boats to report to the Laboratory their contacts with submerged coastal obstructions.

* * *

A system has been developed at the Laboratory by which accurate, strong, and relatively light weight models of fish can be made.

* * *

Preliminary tests were made on a continuous processing machine for cleaning and opening oysters.

Boston, Mass.

A paper entitled "Antioxidant Dips for Frozen Mackerel Fillets" was prepared for publication. Preliminary studies indicate that dipping fillets in various solutions of gallic acid, ascorbic acid, and NDGA followed by a second dip in a solution of ascorbic acid plus an extractive from Irish moss extends the keeping quality of frozen mackerel fillets.

College Park, Md.

Canned packs of carp and mullet for sandwich spreads were prepared. Three packs of whiting were made in a study to develop a satisfactory canning method.

* * *

Considerable time was spent in developing and testing large quantity fish recipes for use in the cooperative school lunch project being conducted by the Service and the U. S. Department of Agriculture.

* * *

After four months in frozen storage, sea trout fillets which had been prepared and frozen within a few hours after the fish were caught showed slightly less drip upon thawing and somewhat higher palatability scores than samples prepared from fish that were frozen and thawed prior to cutting the fillets.

Ketchikan, Alaska

Sixty-two gallons of processed ground salmon waste were prepared for use in tests to determine its utility as feed for mink and other fur-bearing animals.

