



RESEARCH

IN SERVICE LABORATORIES

March 1951

CANNING: Handling Frozen Salmon to be Used for Canning: See report on "Use of Frozen Salmon for Canning" by M. E. Stansby and John Dassow, in this issue of Commercial Fisheries Review, pp. 20-25

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REFRIGERATION: Palatability and Cold Storage Life of Various Species of Rockfish: Organoleptic examinations were carried out on samples of frozen rockfish and East Coast ocean perch in connection with the comparative tests to determine the cold storage keeping qualities of a number of species of Pacific Coast rockfish and East Coast ocean perch. This month's tests were made on samples of Sebastes marinus (ocean perch), Sebastes alutus (long-jawed rockfish), S. paucispinis (bocaccio), and "idiot" (scientific name unknown) after seven months of storage at 0° F. The ocean perch samples were quite rancid, rendering them relatively poor in quality. The long-jawed rockfish were rated as fair since they had only a slight degree of rancidity and were slightly tough in texture. The bocaccio samples were rated poor, due primarily to the development of an extremely tough texture. The dark meat of the bocaccio samples was rancid whereas the white meat possessed a fairly good flavor. The "idiot" samples were rated inedible since they were extremely rancid and had an abnormal mushy texture.

This was the first month in which the long-jawed rockfish samples received a higher rating than the ocean perch, and this was due to the fact that a sudden increase in rancidity development occurred for the ocean perch which placed them in a lower category than the long-jawed rockfish samples. (Seattle)



DO YOU KNOW...

That differences in size, color, flavor, and texture make some varieties of fish and shellfish more desirable than others.