RESEARCH IN SERVICE LABORATORIES

COMPARATIVE STUDY OF FRESH-WATER AND SALT-WATER ICE AS PRESERVATIVES FOR HADDOCK

Salt-water and fresh-water ice were used in comparative preservation studies to ice representative lots of eviscerated haddock aboard the Service's exploratory fishing vessel, Delaware. No significant differences in preservative effects were noted. The relative cooling rates, storage temperatures, and keeping qualities of the fish stored in the respective ices were determined.

FIG. 1 - CHECKING THE TEMPERATURE OF HADDOCK WITH A MERCURY THERMOMETER.

The fish stored in salt-water ice and in fresh-water ice under laboratory conditions were of excellent to good quality until the 9th day of iced storage, and of acceptable quality from the 9th until the 13th day of iced storage. The fish stored in salt-water ice were cooled faster than the fish stored in fresh-water ice. However, the salt-water ice melted faster than the fresh-water ice and left the fish with less protecting ice. Therefore, since melted ice was not replaced, the fish in salt-water ice eventually rose to a higher temperature than those stored in fresh-water ice. These results show that in order to maintain fish in salt-water ice at a temperature close to the melting point of this ice, sufficient quantities of ice must be used to compensate for the faster melting rates. A comprehensive report of the study is expected to be published shortly.

STANDARDS

BREADED SHRIMP STANDARDS MEETING AT NEW ORLEANS: A public conference on the proposed voluntary standards for frozen raw breaded shrimp was held on July 1, 1957, in New Orleans, La.

The conference was held at the request of a number of breaded shrimp producers, for discussion and clarification of the proposed standards. Persons interested were invited to attend or submit written comments.

A Bureau of Commercial Fisheries technologist opened the meeting with a brief review of the intent of the voluntary standards and the official procedure for the development and promulgation of such standards.

FIG. 1 - DRAINING OF SHRIMP AFTER DEBREADING PROCESS DURING THE GRADING OF BREADED SHRIMP.

Announcement of the proposal to issue voluntary standards for frozen raw breaded shrimp was carried in the Federal Register of May 18, 1957. The notice provided for a 60-day period during which interested persons could submit written views, data, or arguments in connection with the proposals. Written comments received prior to June 28 were considered as part of the agenda at the New Orleans meeting.

ISINGLASS FROM FISH SOUNDS

Isinglass is a gelatinlike substance which has several commercial uses. Swollen in water and then in wine, it is strained through cheesecloth into a cask of wine. As it sinks to the bottom, it entangles the particulate matter which is responsible for producing clouded wines of inferior quality. A single ounce of isinglass can clarify 200-500 gallons of wine in 8-10 days. It is also used in the manufacture of plaster, special cements, and is a constituent of various waterproofing compounds.

Fish sounds, from which isinglass is made, are the swim bladders of fishes.

--Sea Secrets, The Marine Laboratory, University of Miami, Coral Gables, Fla.