Fish Protein Concentrate Data Published

A reference package providing easy access to 12 years of research which resulted in a high-quality, low-cost protein concentrate from fish has been published for public use by the National Oceanic and Atmospheric Administration's National Marine Fisheries Service. Fish Protein Concentrate (FPC) is produced by removing from fish essentially all of their fat and moisture. This yields a high-protein concentrate that possesses unique nutritional value as a food supplement.

From 1961 to 1973 the Commerce Department agency engaged in and sponsored research which developed information on the production and use of FPC. The FPC Information Package will provide the user, whether scientist, commercial investigator, or layman, with documentation of that research.

To simplify finding information in the package, it has been divided into four parts, the first three of which are in print, and the fourth on microfilm. The printed and microfilm portions of the package are available separately, or may be ordered together.

Part 1 provides a summary statement for each of six categories: General, Product Characteristics, Product Uses, Industrial/Economic Aspects, Laboratory Processes, and Production Processes. The summary statement for each category includes an overview of the data and information available in that category, the work pursued by NMFS, significant successes and failures, and, where appropriate, recommended future investigations and follow-up work.

Part 2 is the selected NMFS FPC Bibliography, listed by title, author, type of document, and call number. Included are published and unpublished articles and manuscripts; contractor final reports and, if significant, interim reports; internal NMFS reports and memoranda; and, miscellaneous titles from speeches, papers presented at various conferences, and other materials.

Part 3 of the report contains abstracts of selected documents considered to be of particular significance in the FPC Program. The microfilm portion of the FPC Information Package represents Part 4: Selected Documentation. Documents determined to be of prime importance, particularly with regard to their detailed contents, have been microfilmed in their entirety.

The Fish Protein Concentrate Information Package may be ordered from the National Technical Information Service, 5285 Port Royal Road, Springfield, VA 22161. The paper copy of Parts 1, 2, and 3, Order No. PB245-345, is $8.75, with a foreign rate of $11.25 (microfiche is $2.25, foreign rate is $3.75). The microfilm portion, Part 4, may be obtained on a 16mm plain reel for $6.00 (Order No. PB245-346) or a cartridge for $8.00 (Order No. PB245-347). Recordak, 3M, or Threadeasy should be specified.

Foreign Fishery Developments

Shrimp Gains Expected by Indonesia and Thailand After Early 1975 Catch Declines

The Indonesian shrimp catch reportedly declined in the first quarter of 1975, according to the U.S. Embassy, Jakarta, and Indonesian Government and shrimp industry sources believe that later shrimp catches were also below 1974 catch levels; precise statistics were not available. Indonesian Government data, however, understate the actual amount of shrimp caught in waters claimed by Indonesia because foreign trawlers operating there without Indonesian permission do not report their substantial catches.

OVERFISHING CITED

According to government and industry sources, the 1975 catch decrease was caused by overfishing in the Arafura Sea (see map), Indonesia's major source of export shrimp. In the Arafura Sea, as many as 80 to 100 foreign shrimp trawlers, a large number for that area, have been fishing under an agreement with the Indonesian Government. Most of these trawlers are Japanese owned. In addition, one industry source estimates there may be as many as 100 additional foreign shrimp trawlers, many of them from Taiwan and South Korea, operating without the Indonesian Government's permission[1]. The average size of shrimp, as well as the total catch, has been smaller in 1975, reinforcing the overfishing theory. Another possible reason for reduced catch was the lower water temperature in the Arafura Sea last year, which may have limited shrimp reproduction.

Indonesia has only an estimated 1,500 metric tons of shrimp cold-storage capacity, and most companies transport shrimp from shore facilities promptly. A few companies still transfer shrimp

[1]The Indonesian government regards these waters as Indonesian territory, in accordance with its claim to the Archipelago Concept of sovereignty over inter-island waters. The claim is not generally recognized by other states. The foreign companies which operate under agreement with the Indonesian Government acknowledge Indonesian rights.