



BACTERIOLOGICAL QUALITY OF FISH AND RELATION TO PROCESSING VARIABLES

The bacteriological quality of the fish and its relation to processing variables is being studied by the Seattle Technological Laboratory of the U. S. Bureau of Commercial Fisheries. The intent is to determine the range of the bacterial counts and general bacterial loads of the fish, the equipment, and the finished product; and to determine the relationship between the individual factors and fish quality.

Techniques have been developed for determining the bacterial counts, and sampling is now in progress in the fish-filleting plants in Seattle. Bacteriological samples are taken from the raw material (Pacific cod) and from the various pieces of the processing equipment, as the fish progresses from the fishing boat through the filleting operation (icing, washing, conveying and filleting of the fish; and candling, packaging, and freezing of the fillets).



REFRIGERATED SEA-WATER TANK DESIGNED FOR USE IN STUDIES ON HOLDING WHITING

A large refrigerated sea-water tank has been designed for use in studies on holding whiting at the Bureau's Technological Laboratory, Gloucester, Mass. The new tank will hold over 3,200 pounds of fish at a temperature of 30° F. It features a unique salt-water circulation system and close temperature control using mechanical refrigeration. The equipment will be used on semi-commercial scale tests to obtain more information of the value of this method for holding fish in the New England area.



DEEPEST OCEAN DIVE

The U. S. Navy in January 1960 with its bathyscaphe, named the Trieste, has set a new world's record by diving to the bottom of the Marianas Trench, in the Pacific.

The new record, 37,800 feet, is remarkable because it revealed that the "world's deepest hole" (Marianas Trench) goes down considerably farther than estimated. Previous studies, based on soundings made by a Russian oceanographic ship in 1957, indicated that the depth of the Marianas Trench was only about 35,000 feet.