

# COMMERCIAL FISHERIES REVIEW

## IRRADIATION PRESERVATION OF SEAFOOD

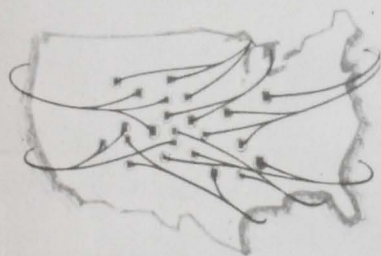
U.S. DEPARTMENT OF THE INTERIOR

BUREAU OF COMMERCIAL FISHERIES

FRESH SEAFOOD ON ICE  
WILL KEEP ABOUT 14 DAYS

**IRRADIATION**  
WILL DOUBLE THIS  
KEEPING TIME AND  
INCREASE  
FRESH FISH SALES

HIGH QUALITY  
FRESH FISH  
WILL REACH



INLAND MARKETS

### COOPERATIVE AGREEMENT GOVERNMENT-INDUSTRY STUDIES

TECHNOLOGICAL RESEARCH  
WILL ENABLE YOU TO EXTEND YOUR  
MARKETS FOR FRESH FISH BY

- selecting suitable species
- determining optimum radiation levels
- establishing maximum storage time  
○ at different storage temperatures
- providing for FDA wholesomeness  
clearance
- testing and selecting packaging  
materials
- conducting economic feasibility  
analysis



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**UNITED STATES DEPARTMENT OF THE INTERIOR**  
*Fish and Wildlife Service*  
**Bureau of Commercial Fisheries**  
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