

TECHNOLOGICAL RESEARCH IN SERVICE LABORATORIES

AUGUST 1947

College Park, Md.

Experimental packs of sandwich spreads for the school lunch program were prepared, utilizing fresh cod, smoked fillets, and sea herring.



LABORATORY TEST KITCHEN

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Experiments were conducted on the freezing, storing, and thawing of eastern crab meat.

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Recipes utilizing rosefish, lobster tails, salmon, silver hake, crab meat, sea trout, oysters, haddock, and mackerel were tested.

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Packs of canned crab cakes and crab gumbo were prepared and tested to develop new uses for fresh-cooked eastern crab meat.



Boston, Mass.

The application of chlorine and chlorine compounds to fisheries sanitation was discussed at a meeting with technical industry representatives prior to outlining additional research.

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Experimental packs of a canned fish loaf product were prepared.



Ketchikan, Alaska

Experiments to retard the growth of mold on kippered salmon were conducted with prophylene oxide.

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Between 30,000 and 40,000 pounds of salmon cannery trimmings were handled in the preparation of material for studies to find new uses for this product.

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Pilot plant equipment for the alkali digestion of salmon offal was tried out and further tests outlined.

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Clam samples from a number of sources were collected and extracted on the vessel Researcher.

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The use of a submarine growth in the jewelry industry was expedited through assistance rendered in obtaining the proper identification.



Seattle, Wash.

Livers from an adult male shark (Echinorhinus brocus), a female great blue shark, and from torpedo, bay, and blacktip sharks from the Pacific Explorer expedition were analyzed for vitamin A. A survey of sampling methods for seal oil was made.

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Fish cookery was demonstrated before two groups of home economics teachers at an institute conducted at the University of Washington.

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A staff member spent most of the month aboard a halibut vessel recording its operations in 16 mm. motion picture and 35 mm. still film.

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Tests were completed in Seldovia, Alaska, on the alkali digestion method for obtaining vitamin A oils from salmon cannery offal.

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Determinations of the lysine content in salmon waste indicated that even low temperature drying destroys a perceptible amount.

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A large scale laboratory lyophilizer was constructed which will dry, in the frozen state, about 5 pounds of material at a single charge.

