

NEWS RELEASE FROM THE OFFICE OF  
CONGRESSMAN BOB DOLE (R-KANSAS)

FOR IMMEDIATE RELEASE:  
August 8, 1962

Congressman Bob Dole (R-Kansas) stated today that he will appear before the House Subcommittee on Health and Safety of the Interstate and Foreign Commerce Committee tomorrow in opposition to numerous bills being considered which would establish a definition and standard of identity for "whole fish flour."

In his statement Dole said, "It seems strange to me that at the very time we read daily reports about the 'burdensome' wheat surpluses and at the very time Congress is haggling over farm legislation that any such proposal as is now before this Subcommittee should be considered seriously."

Dole said that last year he vigorously opposed attempts of the commercial fishing industry to obtain approval of such a product by the Food and Drug Administration and he would also oppose all efforts to amend the Federal Food, Drug and Cosmetic Act to exempt whole fish flour from its requirements.

Dole said, "There is more involved than the natural desire to protect wheat producers and millers in Kansas and my District. 'Whole fish flour' is just that. It includes grinding everything in and on the fish, such as heads, eyes, scales, fins, intestines, contents of intestines, worms and parasites. After grinding, processing and removal of the fat, the remainder is dried and this is what proponents want to sell under the label whole fish flour."

The Food and Drug Administration denied a petition last year which would have established a federal standard of identity and held whole fish flour should be regarded as adulterated because it would be made without the removal of those portions of the fish not normally regarded as acceptable for human food in the United States. The act branded as adulterated any article "if it consists in whole or in part of any filthy, putrid or decomposed substance, or if it is otherwise unfit for food."

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Dole said, "The Food and Drug Administration approved a substitute federal standard of identity for products made from the thoroughly cleaned fish, however, this proposed standard was opposed by the fishing industry, hence, hearings are now being held on legislation supported by this industry and this industry alone as far as I can ascertain."

Dole stated, "One proposal indicated 1 part fish heads, etc. to 11 parts of wheat flour might be used as a cheap source of protein. This is highly questionable but more important, if the gates are lowered for approval of this adulterated food, our farmers, warehousemen, and flour millers around the country have wasted a great deal of time and money in protecting the purity and safety of our food supply. If a standard of identity for "whole fish flour" was adopted, the contents of fish flour could be concealed from the consuming public.

"Both the Food and Drug Administration and the courts have condemned as adulterated such articles as fish containing parasitic worms, butter made from cream containing flies, rodent hair, feather parts, etc., and bread from flour containing weevil, cockroaches and other insects.

"It is not difficult to conclude what effect use of fish flour would have on the general economy of wheat producing areas, " Dole concluded.