

MAR 1975

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Evaluate residues very carefully

INGESTED CHLORINATED hydrocarbons at a certain level will be deposited and found in fatty areas of the poultry carcass. Cooking is a means of reducing quantities of such chemicals present, whole or in parts.

Mature chicken parts were cooked by stewing and pressure to determine the extent ingested and how deposited levels of organochlorine material might be changed. The more severe cooking method, pressure, produced greater cooking losses. Cooking losses in descending

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41-23 INDUSTRIAL
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MO. 28,600

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Washington

Two new standards. Distributors should be aware of two new standards in paint and in electric capacitors they supply. The Consumer Products Safety Commission is holding lead in paint at the 0.5% level in spite of controversy. The 1974 Lead Based Paint Poisoning Prevention Act ordered a much lower level—at 0.06%—unless Simpson acted. And the Washington-based Electronic Industries Assn. has completed work on a standard for capacitors that remove polychlorinated biphenyl (PCB) from their construction. The PCB is closely related to certain environmentally dangerous pesticides. The new capacitors remove this hazard. Write EIA, 2001 Eye St. NW, Washington, D.C. 20006. Cost: \$3.

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order by piece of chicken was (1) adipose tissue, (2) thigh skin, (3) thigh meat and (4) drumstick or (5) breast.

Based on wet weight, the level of PCB in chicken parts were significantly reduced by pressure cooking. When solids from broth were considered, PCB levels were reduced similarly as parts based on wet weight.

Raw chicken pieces had levels of PCB higher than cooked ones. Cooking rendered out PCB along with the fat.

When PCB levels were determined from fat samples, the concentration by parts in descending order were (1) drumsticks (2) thigh meat (3) adipose tissue and (4) breast.

Comment: The expression of PCB levels in the product should be ac-

curately quantitated according to methods for cooking, rendering and extraction procedures. Expressed levels of PCB must reflect, clearly and completely, accurate concentrations present in the product. An ounce of prevention is worth a pound of cure!

Polychlorinated biphenyl levels in raw and cooked chicken and chicken broth, by Mary E. Zabik. Poultry Sci. 53(5): 1483-1790 (1974).

How much residue?

BROILERS REARED on raised wire floors were fed levels of PCB (Aroclor 1242) up to 10 ppm for 58 days. Toxic symptoms were not observed, nor was body weight, mortality or feed efficiency significantly affected. Maximum levels of PCB (1.99 ppm) appeared in carcasses from the group receiving 10 ppm to eight weeks of age.

Comment: Environmental presence of PCB in most cases will be less than the highest level fed in this study. At these low levels, concentration of PCB used in this study did not show additive or accumulative effect in the fat.

The influence of dietary PCB on the content of carcass lipid in broiler chickens, by W. M. Britton and O. W. Charles. Poultry Sci. 53(5): 1892-1893 (1974).

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