(The information was not received by the committee by the time

the hearings went to press.)

Mr. Broyhill. You pointed out, and you have some charts that show this, which I have not had a chance to examine carefully, that the increased imports are the result of the devaluation of currency in Peru.

Mr. Culbertson. I am sure this devaluation coupled with a decrease in the export tax in Peru, did affect the flow of imports to the United States. More importantly this contributed to the decline in the selling price on the U.S. market.

Mr. Broyhill. One of these charts shows quite an increase in the imports from Peru. Did that take place just about the time of the

devaluation of the currency?

Mr. Culbertson. It took place last fall, at the time that maybe half of the imports were in. The table will show you how much we imported from Peru last year.

Mr. Broyhill. That is table 2?

Mr. Culbertson. Yes, sir, 442,000 tons from Peru.

Mr. Broyhill. It shows a rapid increase in the tonnage of imports from Peru. Did that sudden increase between 1962 and 1965 take place about the time of the devaluation?

Mr. Culbertson. The devaluation was last year, last October.

Mr. Broyhill. But it has been going on right along.

What about the possibility of human consumption of this fish meal?

Mr. Culbertson. Of human consumption?

Mr. Broyhill. Yes.

Mr. Culbertson. As you know, the Food and Drug Administration has approved a fish protein concentrate for human consumption, manufactured from one species, the hake, or a member of the hake family.

They have not approved FPC manufactured from menhaden or herring or other similar fishes, but it can be manufactured from these species. If this country is to get into large production of FPC, we will have to turn to a species such as the menhaden that is available in abundance, and is also economically usable for this purpose.

You see, when you make fish meal or FPC, you are going to use 5 or 6 pounds of raw material for each pound of FPC that you

recover.

If you are paying 5 cents a pound for your fish, you are talking about a raw material cost of 25 to 30 cents per pound.

Mr. Broyhill. The fish meal consists of the whole fish, inside and

out!

Mr. Culbertson. That is correct.

Mr. Broyhill. It is not very palatable, is it? Mr. Culbertson. I think so. I eat oysters.

Mr. Broyhill. Thank you.

Mr. Burke. What is the significance of this attachment 8, about

the Food and Drug? Would you care to elaborate on that?

Mr. Culbertson. Within the last 2 or 3 years, there has been a great deal of publicity about salmonella. If you are in the food business, or in the ingredient business, supplying ingredients for animal feed manufacturing, you have become aware there has been an enormous amount of research which has gone into detecting salmonella in various places and ingredients.