

Dr. MEHREN. Yes. While it's out of the usual procedure, it would be useful to us to have a copy of the letter from Continental to the committee so we can check the variance in the information passed to us.

Mr. GRANGE. If I might add, on that point, Mr. Chairman, I was told, in my conversations on this, that the inventory control is maintained at a different location from where your response was received and therefore they recognized that some information has been submitted which was at variance with what they now have determined to be the actual fact.

Mr. ROSENTHAL. Then they are sloppy not only in their manufacturing but they are sloppy in their letter writing, if what you say is so.

Dr. MEHREN. It could be. Shall I proceed?

Mr. ROSENTHAL. Yes.

Dr. MEHREN. The *Vilas & Co.* case. This truckload of frozen turkeys was rejected on arrival at destination because the temperature ranged from acceptable level (under 15° F.) to as high as 30° F. Since the temperature never exceeded 40° F. (the level below which bacterial action is practically nil), the inspector allowed the product to be returned to vendor. The turkeys were reinspected at the plant and found to be wholesome and fit for human consumption. They were then relabeled, refrozen, and shipped for commercial sale.

Mr. ROSENTHAL. Let me tell you what our investigation reveals about this case. There were 30,000 pounds of turkeys involved, and the contractor was from Storm Lake, Iowa. They were sent from Storm Lake, Iowa on November 11, 1967, to Jersey City, N.J., and rejected on November 14 because of excessive temperature of up to 30°.

They were placed in a blast freezer in Jersey City and refrozen. They were sent back to Iowa on December 8, 1967. They were defrosted in Iowa on December 9, 1967. They were subsequently—at a date we don't know—refrozen and were sold to the Loblaw Stores in Buffalo, N.Y. and sold under Linden Farm, grade A label, December 13, 1967. They were sold as first-quality turkeys.

Now, aside from the health hazard, which apparently we could argue back and forth, because neither one of us knows if the temperature went to 40 before it went back to 30; when the housewife buys that, and pays the regular price, isn't she being mistreated in not being told that they are likely to be below quality because of the thawing and freezing and the thawing and refreezing?

Dr. MEHREN. If I may respond, the grade A is a different insignia from the "Inspected and Passed for Wholesomeness." The grade A is applied by graders who operate under a statute, who are further governed in their operations by regulations developed by public rule-making, setting the standards, the attributes, the magnitudes, the tolerances around those which define grade A, and if they met those standards, it's the grader's responsibility to put them in grade A, even if they were refrozen 10 times.

Mr. ROSENTHAL. Is grade A first quality?

Dr. MEHREN. In turkeys, yes.

Mr. ROSENTHAL. Is it your testimony that it does or doesn't lose quality upon defrosting and refreezing?

Dr. MEHREN. The evidence indicates that quality is lost on refreezing, depending upon the temperatures and the time involved. This does not, in any measure, indicate that short-term thawing and refreezing