

stimulate milk production; and that milk, in turn, was fed to bottle-raised babies, and that they in turn had built up an immunity to antibiotics administered by the medical profession.

Dr. MORRELL: There are antibiotics used in cattle feeding, but we have not found any residue from that source in the milk. The danger is not from that source in so far as our evidence goes. It is from the treatment of mastitis, when you give antibiotics to the cow, and when that cow's milk is used too soon after the treatment.

Consequently we have required all such antibiotics to be labeled as follows: "do not use the milk until 72 hours after treatment"; this means three days after.

Occasionally we may find a trace of antibiotic in milk, but that is because the information has not been heeded, the advice has not been followed. You may get cases where there is antibiotics in the milk under such circumstances.

Mr. CROUSE: Is there any research carried on in your department in regard to the use of antibiotics for the preservation of fish? They have a process called "aquinisan", and while fillets from these fish can be sold in Canada I do not think they can carry out the same process and sell them in the United States. Would you care to comment on that subject?

Dr. MORRELL: A few years ago we received representations from one of the large companies in the United States that they wanted to use antibiotics in the preservation of fish. They proposed to use it in the water from which they made their ice when they went out on fishing trips, so that the fish would be put on this ice and it would have a small concentration of antibiotics in it. They also proposed to dip fillets in a water solution containing this antibiotic. We have had many discussions with this company and are concerned with the things you have mentioned. The first is that no sensitivity be developed in the human who might consume this; secondly, that no resistant strains of bacteria, particularly pathogenic bacteria, be developed. The manufacturer produced volumes of evidence about three times as high as this. We investigated on our own from many angles and came to the conclusion that the particular antibiotic that was to be used and in the quantity that was going to be used, was quite safe from the two standpoints I have mentioned.

First of all the fish would be cooked. In 99 per cent of the cases or more the fish is cooked before consumption. This completely destroys the antibiotic. Secondly, the persons handling it would not suffer anything from the development of sensitivity or of immune strains of bacteria. Because we had no health reason and because there was no indication of fraud, we had no authority to refuse the use of this product under the conditions which were laid down.

We were somewhat in advance of the United States food and drug administration in giving permission through our regulations to that process. They have, however, since followed and fish now may be treated with this particular antibiotic in the United States. They will accept fish in the United States with this, but only in an amount no greater than the upper limit as specified for this antibiotic. They will accept fish with that amount on it.

Mr. CROUSE: The recent changes in the regulations which apply to scallop fishermen, for example, imposes on them the necessity of abolishing the use of wooden washing boxes which they have used. They are required to wash their scallops and their fish in boxes made of monel metal. Does this regulation originate with the Department of Fisheries?

Dr. MORRELL: I would suggest that would be under the Fish Inspection Act.

Mr. HALES: Are we still under the heading of supervision of food and drug inspection?

The CHAIRMAN: Yes.