

LETTERS

Cold Sterilization of Meat Changes Flavor, Odor, Color

DEAR SIR:

We have noted the article in the May 26, 1954, issue (page 545) of the JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY entitled "New Cold Sterilization Research Program to Be Conducted by QMC" in which reference is made to

work conducted by the American Meat Institute Foundation.

We are quite concerned with regard to the optimistic implications of your comments on the possibilities for effective cold sterilization of meats. We wish to comment on these implications, therefore, and indicate that the following statements: "meats seem to offer some of the best possibilities for effective cold

sterilization" or that "radiation may ultimately prove to be one of the best processing methods for meat" do not reflect our evaluation of the research conducted on this subject.

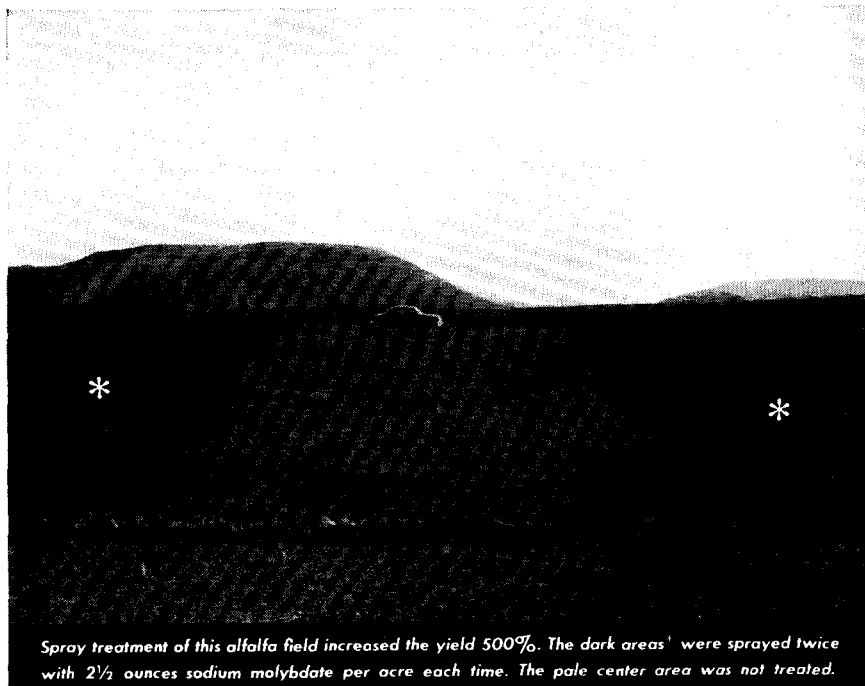
In work conducted thus far, supported in part by the Atomic Energy Commission, very objectionable flavor, odor, and color changes have been observed in meat given sterilizing doses. These changes must be overcome and consideration given to safety and cost factors, before commercial sterilization of meat by irradiation becomes a reality.

We have stated, however, that low level "pasteurization" dosages are effective in prolonging the shelf life of pre-packaged meats kept under refrigeration. At present this application seems to offer considerably more promise commercially than does the use of sterilizing doses.

H. R. KRAYBILL

Director, Research and Education
American Meat Institute Foundation

*moly makes the alfalfa grow**



Spray treatment of this alfalfa field increased the yield 500%. The dark areas were sprayed twice with 2½ ounces sodium molybdate per acre each time. The pale center area was not treated.

Alfalfa and other legumes need traces of MOLYBDENUM to fix nitrogen. When "moly" is lacking in the soil, crops are stunted and pale yellowish green. Treatment of deficient soils with a few ounces of a moly chemical per acre has increased yields up to six times.

Make a summer spray trial on your poor alfalfa stands.
Write for our bulletin "Testing for Molybdenum Deficiency."

CLIMAX MOLYBDENUM COMPANY, 500 FIFTH AVE., NEW YORK 36, N. Y.

Nutrition Education A Practical Necessity

DEAR SIR:

The editorial "Nutrition Education" which appeared in the May 26 issue of the JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY was particularly excellent. You have emphasized anew the fact that it sometimes requires considerable energy to put knowledge to work.

We heartily concur that a nutrition education foundation is not only highly desirable but a practical necessity.

JOHN L. HICKSON

Assistant to the President
Sugar Research Foundation, Inc.

Agricultural Aviation Well Handled

DEAR SIR:

We would very much like to congratulate you on your feature article dealing with agricultural aviation [AG AND FOOD, May 26, pages 546-52]. It is one of the best that we have ever read.

We particularly like the way in which you handled the subject. Most articles play up the dangerous and dare-devil aspects of the industry.

Mr. Weick is undoubtedly the leading authority in his field, and your article was very instructive as well as extremely interesting.

WANDA BRANSTETTER
Secretary-Treasurer

Agricultural Aircraft Association, Inc.