Preface

The developments of food standards and food research in the United States parallel each other to a surprising extent. In 1890 there were no food standards, and even 50 years later there were relatively few. Food research was indeed meager in the early 1900's and only started to gain momentum during the 1940's and 1950's. The greatest amount of food research has been done during the past 20 years. Likewise, the greatest number of food standards have come into being in the United States during the past 20 years.

The food scientist must be aware of standards, for many of them came from his research. On the other hand, many of the objectives of the food scientist are aimed directly and indirectly at the development of new and improved standards. New ones are now being created at such a pace that knowledge of them, or even the realization of their very existence, has gotten away from him. There is no single or simple method or place where one may get information pertaining to all federal food standards. At present the food scientist must go to the originating agency, if he is aware of it. He might go to the Superintendent of Documents, to other branches of the Federal government in Washington, D.C., or to their district offices. He may be aware of some standards because they appear regularly but not of others because they may be issued quite irregularly. There is no single, unified method of making or of publishing all food standards. Yet, it is important for so many food scientists to be aware of where they are and what they are.

The food scientist is not the only one who has a great and continuing need for simple sources of such information, for those engaged in engineering and development in the food industry also need to know about standards. Professors, and even their students, cannot ignore these important documents. Home economists, dieticians, and certainly lawyers use them frequently, and they are in continuous demand by regulatory officials and writers. Finally, even laymen, on occasions, refer to them. Yet, all these people find themselves in the same dilemma as the food scientists with respect to where the standards are, when they appear, and how they can be most readily obtained or observed.

This Guidebook will provide an entirely new and broad service with respect to the food standards in this country. It gives rapid, convenient, and reliable guidance to existing standards, what branches of government issue them, the legal authorization on which they are based, procedures used in establishing them, and where to observe and acquire copies of standards.
One need not investigate this broad subject very far before he realizes that thoroughly indexed standards cover a very wide range—from apples to yeast, from drinking water regulated by the Public Health Service, to butter by the Congress, and wine by the Treasury Department. This book indexes several thousand standards and gives typical examples in full. In point of time, it covers long-established standards for meats by the Department of Agriculture to the revised drinking water standards of 1962 by the Public Health Service, to the recent standards for frozen fried scallops by the Department of the Interior. Finally, it also shows the established pattern of making, publishing, and distributing food standards.

There are few people who could locate and organize in a logical manner the far-flung parts of this sprawling yet important subject. Years of training and experience on the part of the authors provide an excellent background, familiarity with the subject, and knowledge of government operations. They have been careful to make the presentation highly objective and have avoided any indication of carrying the banner of any one agency. The authors know the organization of and the people in the various government agencies, and this knowledge has been extremely helpful in the preparation of this manuscript. It is important to make clear the relationship of the agencies and the manner in which they supplement and complement each other; this the authors have done very well.

This book has been needed for many years and might well have been written long before now had it not been necessary to wait until someone gained the essential knowledge, understanding, and desire through experience to mold this vast amount of information into a well-organized, logical, thoroughly indexed, and usable treatise. The authors of this book have fulfilled these requirements, and their contribution manifests it well in reliability and usability. It is indeed a valuable work to all who may be interested in foods.

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