BACK PACK EXPERIMENT #2. Carcass #22 and 24 — TRICHINOSIS EXPERIMENT

ON CURED CANADIAN STYLE BACKS — PUT DOWN 3/8-33 — BACK PACK 3/18-33 IN 22° SALOMETER READ PICKLE - HOLD IN FREEZER 30 DAYS AT 5 DEGRES ABOVE ZERO

LOT # 290
PACKED IN 600 LB CAPACITY
DRY CURE TYPE METAL BOXES

Box #1 - 78 pcs 617 lbs
" #2 - 77 pcs 617 lbs
" #3 - 80 pcs 593 lbs

LOT # 291.
PACKED IN STANDARD
CURING TIERCES

Tierce # 4 - 53 pcs 370 lbs
" # 5 - 49 " 350 "
" # 6 - 54 " 368 "

FREEZER TEMPERATURES → DATE	TIME	TEMPERATURE	TIME	TEMPERATURE	TIME	TEMPERATURE	TIME	TEMPERATURE
3/18/33	9 30 AM	4°	1 00 PM	4°	4 30 PM	4°		
3/19/33	SUNDAY - NO TEMPERATURES TAKEN							
3/20/33	9 00 AM	3°	1 00 PM	3°	4 30 PM	3°		
3/21/33	7 00 AM	2°	1 00 PM	3°	4 30 PM	4°		
3/22/33	7 00 AM	2°	1 00 PM	2°	4 30 PM	3°		
3/23 33	7 00 AM	3°	1 00 PM	4°	4 30 PM	4°		
3/24 33	7 00 AM	2°	1 00 PM	2°	4 30 PM	2°		
3/25 33	7 00 AM	2°	1 00 PM	2°	4 30 PM	3°		
3/26 33	SUNDAY - NO TEMPERATURES TAKEN							
3/27 33	7 00 AM	2°	1 00 PM	2°	4 30 PM	3°		
3/28 33	7 00 AM	3°	1 00 PM	3°	4 30 PM	4°		
3/29 33	7 00 AM	3°	1 00 PM	3°	4 30 PM	4°		
3/30 33	7 00 AM	2°	1 00 PM	2°	4 30 PM	3°		
3/31 33	7 00 AM	3°	1 00 PM	3°	4 30 PM	3°		
4/1 33	7 00 AM	2°	1 00 PM	2°	4 30 PM	2°		
4/2 33	SUNDAY - NO TEMPERATURES TAKEN							
4/3 33	7 00 AM	2°	1 00 PM	2°	4 30 PM	2°		
4/4 33	7 00 AM	3°	1 00 PM	3°	4 30 PM	4°		
4/5 33	7 00 AM	2°	1 00 PM	3°	4 30 PM	4°		
4/6 33	7 00 AM	3°	1 00 PM	3°	4 30 PM	3°		
4/7 33	7 00 AM	3°	1 00 PM	4°	4 30 PM	4°		
4/8 33	7 00 AM	3°	1 00 PM	3°	4 30 PM	4°		
4/9 33	SUNDAY - NO TEMPERATURES TAKEN							
4/10 33	7 00 AM	2°	1 00 PM	2°	4 30 PM	2°		
4/11 33	7 00 AM	2°	1 00 PM	3°	4 30 PM	3°		
4/12 33	7 00 AM	3°	1 00 PM	4°	4 30 PM	4°		
4/13 33	7 00 AM	2°	1 00 PM	3°	4 30 PM	3°		
4/14 33	7 00 AM	3°	1 00 PM	3°	4 30 PM	4°		
4/15 33	7 00 AM	3°	1 00 PM	4°	4 30 PM	4°		
4/16 33	SUNDAY - NO TEMPERATURES TAKEN.							
4/17 33	7 00 AM	3°	Removed from Freezer to Thaw Room 9 30 AM					

All temperatures shown above are plus zero.
When heads were removed from above containers in the Thaw Room the contents appeared to be entirely frozen.
Defrosting was accomplished in 72 hours at temperatures from 65°F to 88°F

Summary

Pieces of Trichinous Meat were placed in the center of 3 Dry Curing boxes of 600# capacity. The boxes were filled with commercially cured Boneless Pork Loins and there was added 22° brine to the complete capacity of the boxes. When Back Packed as indicated above the boxes were placed in a freezer for 30 days at a temperature from +2 to +4°F. Product was then defrosted and fed and proved Negative.

Pieces of Trichinous Meat were placed in the Center of 3 Standard Dry curing tierces. The tierces were packed with commercially cured Boneless Pork Loins and there was added 22° brine to the complete capacity of the tierces. When Back Packed as indicated above the tierces were placed in a freezer for 30 days at a temperature of +2 to +4°F. Product was then defrosted and fed and proved Negative.

RAT FEEDING DATA.

	Piece #	no of RATS	MARKINGS	DATES OF FEEDINGS	KILLED	FINDINGS
Box #	1	4		4/21-33 to 4/26-33 inc	9/22-33	Negative
Box #	2	4		4/21-33 to 4/26-33 inc	9/22-33	Negative
Box #	3	4		4/21-33 to 4/26-33 inc	5/22-33	Negative
Tierce #	4	4		4/21-33 to 4/26-33 inc	5/22-33	Negative
Tierce #	5	4		4/21-33 to 4/26-33 inc	5/22-33	Negative
Tierce #	6	4		4/21-33 to 4/26-33 inc	5/22-33	Negative

Conclusions

That the Back Packing of Commercially cured Trichinous Boneless Pork Loins in 22° brine using 600# capacity Dry Curing Boxes as containers and finally freezing for 30 days at a temperature of +2 to +4°F destroys all viable Trichinae.

That the Back Packing of Commercially cured Trichinous Boneless Pork Loins using 22° brine in a standard size curing tierce and finally freezing for 30 days at a temperature of +2 to +4°F destroys all viable Trichinae.

Back Pack (8)