

Scientists Studying Mastitis In Controlled Environment Chambers

Mastitis adds about \$500 million a year to the cost of producing milk in the U. S. according to Dr. R. D. Plowman in charge of mastitis research at the USDA Research Center at Beltsville, Md. Several discoveries that seem to refute much of the long-accepted knowledge about mastitis. These discoveries will be thoroughly explored with the isolated chamber research.

Mastitis organisms are always present, Plowman said, but it takes some sort of udder injury to activate them. Therefore, the problem can be controlled in two ways: 1) avoid injury; 2) reduce pathogenic organisms in the environment. While both of these practices are followed on the better dairy farms, they are obviously not the whole answer.

Dr. Plowman told a touring group of Newspaper Farm Editors of America that his group is studying mastitis from three different angles: 1) developing better methods of detecting and identifying the cause; 2) observing the various methods of transmission of the organism; 3) discovering the role of the natural body defenses in attacking the organism.

As part of this continuing study they have built a chamber in which the environment can be standardized in one confining area. Temperature and humidity will be regulated in this chamber and it has the further advantages of isolation, controlled feeding, sanitation and exercise.

The chamber holds 12 cows in stanchions, and although the present experiment was only recently begun, previous studies on the 120-cow Beltsville herd have resulted in

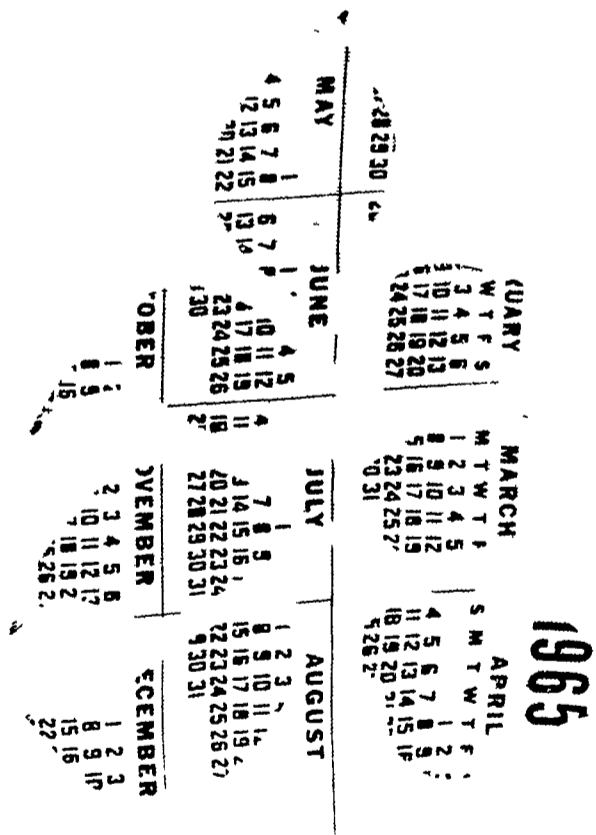
Meat Inspection Rules Amended On Chemicals

Federal Meat Inspection Regulations were amended to increase consumer protection by requiring continuing labeling on containers of certain chemicals used within meat packing plants, the U. S. Department of Agriculture announced.

USDA's Consumer and Marketing Service said the amendments improve the meat inspectors' ability to control the use of chemicals that have long been accepted for use in hog scalding water, in cooling and retort waters, and in preparing tins. The amendments require that containers used for the chemicals must bear labels identifying their contents at all times while they are within a Federally inspected plant. The action therefore gives consumers added assurance that only permitted substances are used in preparing meat and meat products.

The C&MS Meat Inspection Division proposed the amendments on Nov. 26, and 60 days were allowed for comments from interested persons.

The amendments were published in the April 22 Federal Register and will become effective in 30 days.



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