

**Standards and Inspection.**—For 50 years or more, the Department has been steadily establishing and improving standards of quality for agricultural products. This work originated in an effort to improve the quality of export commodities and has gradually extended to include many products that move in inter-provincial trade. The provinces have in most cases adopted these standards for enforcement within their respective areas on products marketed intraprovincially.

Grade standards are established and enforced for dairy products, meats, eggs and poultry, fruits and vegetables (canned and processed, and seed). Grade standards are widely recognized outside Canada and many Canadian foods and agricultural products command premium prices because of the strict quality standards maintained.

*Dairy Products.*—The grading and inspection services of the Dairy Products Division is somewhat typical of other sections of the Marketing Service engaged in such work. Cheddar cheese, creamery butter and dry skimmed milk must be graded before being exported; in practice this means practically all the cheddar cheese, 60 p.c. of the creamery butter and 82 p.c. of the dry skimmed milk. In addition, creamery print butter is branded as to grade in nine provinces. Dairy products are required to meet standards of composition, be of correct weight or volume and be described accurately in accordance with the provisions of the Dairy Industry Act and regulations thereunder. In the case of condensed, evaporated and dried milk products, technical assistance is given on manufacturing and sanitation problems.

*Meats.*—In addition to the approval of carcasses for human consumption, inspection and grading of meats is of importance. All hogs marketed at stockyards and plants are rail graded, that is, the farmer is paid on the dressed weight and quality of the carcass. Export bacon is inspected as well as other export meat and meat products. The better grades of beef are marked according to standards of Choice and Good beef, making them eligible for marketing as Red and Blue brands, respectively. Lamb carcasses are graded on an optional basis, and wool is inspected and graded in some 28 registered wool warehouses.

*Eggs and Poultry.*—Registered egg-grading stations are the basic units in the grading and packing of eggs; registered poultry-processing and eviscerating stations are the basic units in the processing, eviscerating, grading and packing of poultry; and registered egg-breaking stations are the basic units in the processing, grading and packing of frozen egg products. These stations have been brought to a high standard of efficiency with regard to sanitation, equipment, temperature control, grading and packaging.

Inspection of eggs, poultry and frozen egg products is compulsory on all sizable quantities intended for export. Inspection is compulsory for interprovincial shipments of poultry of 10,000 lb. or over. These products are also check-inspected periodically for grade when offered for sale at wholesale and retail. The sale of eggs by grade, at retail, is compulsory throughout Canada, and the sale of poultry by grade, at retail, is compulsory in many of the larger consuming centres.

Canned boneless poultry for interprovincial and export shipment must be packed according to grade and prepared in registered canneries. Registered poultry canneries also operate on a high standard of efficiency with respect to sanitation, temperature control, cooking procedure, packaging, etc.