

**Fishery Industrial Technology Center (FITC) Update**  
**School of Fisheries and Ocean Sciences, University of Alaska Fairbanks**  
[www.sfos.uaf.edu/fitc](http://www.sfos.uaf.edu/fitc)

**Ongoing Activities, April 2011**

*The FITC faculty and staff provide this monthly update for those interested in the teaching, research and public service at FITC. Please contact us with questions.*

**News** - April was a busy month for FITC!

The **FITC Policy Council met in Anchorage** this month. The major topics discussed were the University's program review of FITC and the potential loss of funding for seafood byproduct work through the USDA. FITC faculty, staff and students would like to thank Jay Stinson, Jeff Stephan, Heather McCarty, Greg Peters, Mark Palmer, and Rep. Alan Austerman for their participation and support.

Kate Wynne, MAP Marine Mammal Specialist, coordinated the **Kodiak Area Marine Science Symposium (KAMSS)**. Attendance at KAMSS was over 100 adults and about 65 elementary students.



Tension pre-KAMSS was heightened due to a potential Federal government shutdown so that availability of 30% of the presenters was unknown until 24 hours prior to the Symposium. A number of workshops took place during KAMSS and a final workshop was convened by Kate looking at the potential for cooperative fishery research opportunities. Many FITC faculty, staff and students helped



with KAMSS and the Sunday breakfast crowd was entertained by the Kodiak Balalaika Players featuring Stephen Bodnar, FITC IT staff).

Monday evening during KAMSS, over 200 members of the public enjoyed local cod, smoked salmon, seafood salad and a number of other delicious appetizers coordinated by Quentin Fong and served by FITC students, staff and faculty at FITC's **"Seafood Snacks and Science" open house**. Visitors toured the pilot plant, many for the first time, viewing demonstrations of freeze-dried salmon, fish skin gelatin and the fish oil production method. One faculty member noted that it was the largest gathering at FITC in 15 years.



Later that week at **ComFish**, Kodiak MAP agent, Julie Matweyou and Ray RaLonde, MAP's aquaculture specialist presented a workshop titled *PSP: Don't Play Alaskan Roulette!* Quentin Fong gave a talk on world markets for seafood and Peter Bechtel talked about seafood products. A story about their presentations was circulated in the rural papers.

[http://www.thedutchharborfisherman.com/article/1116comfish\\_gets\\_an\\_earful\\_on\\_seafood\\_market](http://www.thedutchharborfisherman.com/article/1116comfish_gets_an_earful_on_seafood_market) . I



Also during ComFish, Quentin Fong led a **tour of FITC for two of Senator Mark Begich's staffers**, Schwana Thoma and Greer Gehler visiting Kodiak for ComFish. Also attending the tour were Jeff Stephan, member of the FITC Policy Council and Dave Christie, director of Alaska Sea Grant. During the tour, Sen. Begich's aides were briefed on the importance of USDA funding for seafood byproduct use research.

### **Upcoming in May**

The next **Brown Bag lunch seminar** is Tuesday, May 10th by Kate Wynne titled "The Gulf Apex Predator Prey Research Initiative in Kodiak" followed by "Are Sea Cucumbers Vegetables?" by Dr. Scott Smiley on May 24<sup>th</sup>.

Kate Wynne will be in Liberia this month training marine mammal observers sponsored by NOAA's International Programs. Quentin is giving two papers at the National Association of Fisheries Economists. Chuck Crapo will be teaching HACCP in Bethel and at the Coastal Villages Region Fund plant in Platinum later this month.

### **Teaching (teaching and student support by FITC faculty)**

#### Spring classes finishing up this month

Ongoing classes – Fish 261 *Introduction to Fisheries Utilization*, taught by Scott Smiley and other faculty at FITC with 8 students, Food Science and Nutrition 673 *Current Topics in Food Science and Nutrition* taught by Brian Himelbloom.

#### Summer visitors working at FITC

Kevin Lauscher from Kodiak High School will be working with Alex Oliviera and Brian Himelbloom this summer transforming the **KHS Food Science course into a Seafood Science** course. Kevin will be working out the FITC lab in June as well as with a local seafood processor. The newly revised course will be offered at KHS this fall.

**Two undergraduate interns will be working at FITC** this summer – Kristina Miller, an undergraduate in the Fisheries program will be working for Alex Oliviera on the salmon coloration project. A second undergraduate intern will be working with Kate Wynne and Bree Witteveen on marine mammal research related to the GAP initiative.

Catherine Chambers, a PhD student of UAF faculty member Courtney Caruthers also will be working out of FITC starting in late May. Cat and Courtney are both **anthropologists and they are studying the community of Kodiak to document different experiences of changes related to fishing** and how these changes relate to community well being. Courtney and Cat will be conducting interviews over the next two years with fishery participants throughout Kodiak (crew members, skippers, boat owners, processing and marketing managers and employees, support service businesses, charter boats and tourism operators). If you would like to be interviewed about your experiences, or have questions or comments about the research, please contact them at 654-7335 or by email at [clcarothers@alaska.edu](mailto:clcarothers@alaska.edu) or [cpchambers@alaska.edu](mailto:cpchambers@alaska.edu).

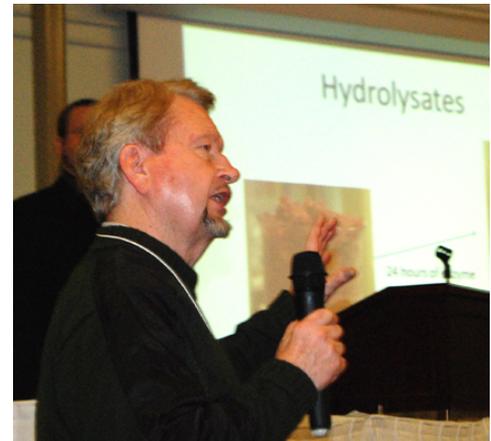
Scott Smiley is working on an **Introduction to Aquaculture** course, which will be offered spring 2012.

#### Graduate student guidance

Alex participated in the committee advising for two new graduate students – one studying seal pups with under faculty member Lara Dehn and another looking at sea cucumber with Sarah Hardy, both marine biology students. Scott met with Mark Buckley, Alaska fisherman and fish quality proponent, who is getting a PhD in New Brunswick.

#### **Research**

Peter Bechtel and Scott Smiley, editors of the book [A Sustainable Future: Fish Processing Byproducts](#), were honored at the annual University of Alaska Fairbanks Authors' Reception. Chancellor Brian Rogers and the Rasmuson Library hosted the event to celebrate 30 UAF faculty and staff who authored or edited books published in the past year. Alaska Sea Grant is the publisher of Bechtel and Smiley's book, the proceedings of a 2009 symposium held in Portland, Oregon.



#### Marine Mammal Ongoing Research

Kate conducted her monthly aerial survey of marine mammals in northern Kodiak waters for the GAP initiative. An additional leg was flown to Tugidak Island specifically to monitor winter distribution of harbor seals. This is the last survey for that purpose - results will be used by ADF&G to determine the feasibility and management implications of having guided winter deer hunts on the island. Kate also conducted land-based observations and brand-resighting on the Long Island Steller sea lion haulout. She collected a dead sea otter that was found beach cast by a resident in Chiniak, contacted USFWS and then froze the carcass for later shipping to Anchorage.

#### Seafood byproduct initiative

Alex Oliviera and Peter Bechtel submitted a manuscript for peer-review and potential publication to the Journal of Aquatic Food Product Technology, "Chemical composition of the body wall and muscle from Giant Red Sea cucumber, *P. californicus*". Authors: Bechtel, Oliveira, Demir and Smiley.

Work has begun on scallop byproduct use (viscera and shells – now currently discarded) in partnership with the Alaska Scallop Association. Potential uses for the viscera could be in aquaculture feed or bait.

Laboratory studies continue on the pH stability of fish byproducts, critical if it is necessary to delay byproduct processing or after transport to another facility. This project is being done in collaboration with Peter Nicklason, NMFS fish processing technologist, and uses acids to lower the pH and stabilize the byproduct.

Jesse Stine, post-doc, made a presentation at the American Oil Chemist Society meeting on Alaska salmon oil.

### Seafood product research

Brian Himelbloom participated in the 27th Annual Meeting of the **American Society for Microbiology**, Alaska Branch meeting held at UAA. Graduate student Naim Montazeri presented his research as one of four UAF graduate students at this meeting. Brian presented a talk on fish roe and caviar microbiology and served as one of the judges for the 15 UAA undergraduate oral presentations in microbiology.

### Other

Alex attended the 31<sup>st</sup> **Fish and Fishery Products Committee Meeting (Codex Alimentarius – FAO/WHO of UN) in Tromso (Norway)**. The two primary goals of Codex Alimentarius are to provide codes that ensure consumer safety and fair trade of food products worldwide. The code of practice and the code of standard for smoked fish were finalized during the meeting; similarly the fish sauce codes were concluded. Advancements were achieved on other codes of practice and standards such as for scallops and abalone, among others. During the meeting in Norway, she started planning a Seafood Sensory Workshop with the NMFS/NOAA Director of Seafood Inspection Program, Mr. Tim Hensen. Chuck Crapo, 2012 PFT President, supports this activity and they are starting to move forward with plans.

Two proposals went in this month from FITC faculty to Alaska Sea Grant after being invited to submit full proposals.

### **Public Service**

#### In addition to KAMSS, ComFish and the FITC reception...

Brian Himelbloom presented an FITC Brown Bag seminar titled “**PSP: What is that Tingling Feeling?**” to a large crowd in Kodiak and two participants in Petersburg. At the end of the month, Chuck Crapo presented “**Home Canning of Seafood.**” All of the Brown Bay presentations are available on the FITC website.

Julie Matweyou and Kate Wynne provided education support to **Ocean Science Discovery Lab (OSDL)** K-6 classes.

Alex conducted **chemical analysis for American Seafoods Company**. One pollock oil (degummed) sample was received for duplicated analysis of fatty acid profile, anisidine values, peroxide values and free fatty acid values. Alex also provided technical assistance to Kenny Lumm (Seafood Processors Association President) regarding quality parameters of Alaska salmon oil and to Andrew Stark, Trident on flavored smoked fish products definitions, according to Codex Standards.

Quentin gave a talk titled, “**Seafood: the economic engine for coastal Alaska**” to the Rotary Youth Leadership award meeting for 62 participants in Kodiak.

### **University Service**

Brian Himelbloom represented the School of Fisheries and Ocean Sciences as a member of the UAF Faculty Senate at a meeting in Fairbanks.

Scott Smiley, Stephen Bodnar and Kay Bodi met every other week with Ron Moore from UAF Facilities regarding maintenance of the FITC building.