

Kodiak Seafood and Marine Science Center (FITC)

School of Fisheries and Ocean Sciences, University of Alaska Fairbanks

www.sfos.uaf.edu/fitc

Update, December 2011

The Kodiak Seafood and Marine Science Center faculty and staff provide this monthly update for those interested in the teaching, research and public service at the Center. Please contact us with questions.

Upcoming

January – May Kodiak Brown Bag Lunch Series – every Thursday at noon at the Kodiak National Wildlife Refuge Visitors Center, contact Brian Himelbloom

Jan. 26, 6 pm [Ocean Acidification and Alaska Fisheries Roundtable](#), Kodiak National Wildlife Refuge Visitors Center, contact Julie Matweyou

February 12-15 [Pacific Fishery Technologists](#) meeting, Anchorage, Chuck Crapo, chair

February 13-14 [Alaska Young Fishermen's Summit](#), Juneau, contact Julie Matweyou

February 16-18 [Smoked Fish Workshop](#), Kodiak. Contact Alex Oliveira

News

Kate Wynne was involved in verifying the report and photos received of a North Pacific Right Whale present in Uganik Bay – a rare and previously undocumented occurrence. Listen at <http://www.alaskapublic.org/2012/01/05/right-whale-sighting-unusual-for-kodiak-island-waters/>

Peter Bechtel and Scott Smiley, as well as the Alaska Sea Grant Marine Advisory Program were mentioned by Laine Welch in her *Snapshot of Alaska Seafood Industry in 2011*. See <http://www.adn.com/2011/12/31/2241063/snapshot-of-alaska-seafood-industry.html>

Teaching (teaching and student support by FITC faculty)

Two undergraduate courses are being taught from the Kodiak Center this semester. *Introduction to Aquaculture* is being offered by Scott Smiley and *Introduction to Fisheries Utilization* is being taught by Brian Himelbloom.

Kate Wynne presented training on marine mammal ID, sampling, and data recording for NMFS groundfish observers at the UAA Fishery Observer Training Center.

Brian Himelbloom presented a seminar at the Juneau Center for SFOS on the topic "Latest Trends in Fish Pathology"

Alex helped coordinate and delivered, together with Brian Himelbloom and Kevin Laucher, a laboratory lecture to KHS students. Topics covered during their visit included: Water activity in several seafood products; Sublimation. They produced dry ice (CO₂) and observed it sublime under room temperature and 1 atm of pressure. They also added dry ice chunks to water and measured the pH changes that occurred, which allowed the group to cover basic acid-base concepts.

Research

Seafood byproduct research

Peter Bechtel completed making and shipping pollock head hydrolysate for experiments with UAF professor Dr. Zhang as a fertilizer for the growing Alaska flower industry.

Alex Oliveira trained Visiting Research Scholar Sahena Ferdosh in the laboratory in fatty acid analysis and gas chromatography coupled to flame ionization detection.

Marine Mammal Research

Bree Witteveen collaborated with Russian whale researcher Olga Filatova on stable isotope analysis of humpback whales. They are working on a publication describing the stability in isotope signatures from regions throughout Russia.

Bree participated in a winter cruise in Prince William Sound, part of a project funded by EVOS to document the seasonal presence of humpback whales in PWS and, eventually, estimate their potential impact on herring recovery in the region.

Kate Wynne conducted quarterly Steller sea lion diet (scat) sampling on Cape Ugat and Long Island haulouts.

Other research

Brian Himelbloom, Julie Matweyou and Ray RaLonde submitted two proposals to NPRB to evaluate a new methodology of sampling for paralytic shellfish poisoning and to review archived PSP data. Alex Oliveira also submitted two proposals – one related to sea cucumbers and another looking at trophic food chains in the Chukchi Sea.

Service

Public Service

Quentin Fong gave a presentation to Hong Kong Helicopter Club members in Hong Kong, to generate tourism business. He surveyed four club members who visited Kodiak for 5 days last summer and spent \$20,000. Responders indicate that Hong Kong high-end tourists are less likely to tolerate Kodiak's weather variability because they would rather spend their money on a reliable adventure. It is suggested that marketing efforts be directed to independent travelers with flexible schedules.

Brian provided response to a Fairbanks processor concerned about *Listeria monocytogenes* present in the floor drain of their processing plant. He also provided MAP agent Sunny Rice with information on freezing times and temperatures to use for inactivating parasites before consuming king salmon lox.

Alex Oliveira provided information to Mr. Larry Rouch from Ketchikan regarding nutritional profile of salmon byproducts.

Professional Service

Alex received an invitation from Director of the NOAA Seafood Inspection Program, Timothy Hansen, to serve a second year as academic representative to the US delegation of the 32nd Codex Committee of Fish and Fishery Products (FAO of UN; http://www.codexalimentarius.net/web/index_en.jsp). Mr. Hansen is co-Lead Delegate of the delegation (<http://www.nmfs.noaa.gov/what/bios/>) together with the

Director of FDA Division of Seafood Safety. Traditionally, the Lead Delegate invites one person from academia to bring expertise to the group.

Brian Himelbloom reviewed articles for the Journal of Food Safety and Journal of Food Science. Quentin Fong served as a peer reviewer to an article for Aquaculture Economics and Management. Alex served as a peer reviewer to the Journal of Food Science and Technology.

University Service

Brian participated in the monthly UAF Faculty Senate and Curricular Committee.