

# UAF Fishery Industrial Technology Center

## BROWN BAG LUNCH SEMINAR SERIES



- Feb. 8      Using Fish Guts: An Update on Seafood By-Product Research
- Feb. 22     Eating Safe Seafood: Avoiding the Botulism Toxin
- Mar. 8      Zero Tolerance for *Listeria monocytogenes* in Ready-to-Eat Smoked Seafood
- Mar. 22     Whale Deterrence for Fishermen and Mariners: Research Findings
- Apr. 12     Paralytic Shellfish Poisoning (PSP) in Kodiak: What's that Tingling Feeling?
- Apr. 26     The Gulf Apex Predator Prey Research Initiative in Kodiak
- May 10      Home Canning of Salmon
- May 24      Are Sea Cucumbers Vegetables?
- June 7      Parasites in Seafood: More Common with New Fresh Markets?
- ~~June 21~~ → Who Eats our Fish? Markets for Alaska Seafood  
July 26

All talks start at noon and are free and open to the public!

All talks are at 12:00 p.m. at the  
Fishery Industrial Technology Center  
118 Trident Way  
907-486-1500

