



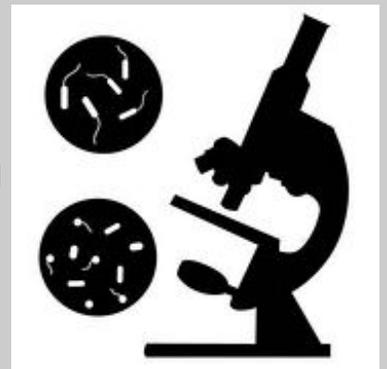
## UAF Kodiak Seafood and Marine Science Center

### Parasite Study being done at KSMSC

Brian Himelbloom and Chris Sannito are the co-principal investigators of a six-month project titled "**Inactivation of Fish Parasites: Exploration of Current Regulatory Guidelines for Freezing and Cooking**". This project is being funded by the Alaska Seafood Marketing Institute (ASMI).

Chris and Brian are working with ASMI Seafood Technical Director Michael Kohan, a 2015 graduate of UAF, M.S. Fisheries. Initial work has involved extracting live parasite specimens from cod, salmon and rockfish species to determine the identities and their viability during prolonged refrigeration in buffered water. They have been kept alive for over three weeks in buffered saline solution, under refrigeration. Time and temperature recording devices will be used to determine parasite viability under cooking and freezing conditions in the coming months.

Michael Kohan with ASMI will return in August to KSMSC to continue project research with Brian and Chris. Stay tuned for more updates on this exciting project!



### Continued Work with Harmful Algal Blooms

Julie Matweyou, Marine Advisory Program Agent for Kodiak continues to work in the field of Harmful Algal Blooms, in efforts to keep Kodiak residents safe from Paralytic Shellfish Poisoning.

Julie responded to a severe PSP illness in Kodiak, reported the last week in May, through intense public outreach and rapid response sampling. The illness was quite severe, necessitating intubation; but fortunately the person who became ill eating subsistence butter clams sought medical attention immediately. Toxin levels were extremely high. Test results were greater than 6,000 micrograms toxin/ 100 gram shellfish tissue, compared to the regulatory (safe harvest level) of 80. Residents are reminded it is unsafe to eat untested shellfish and given the severity of this event, to assume that shellfish will remain toxic. [Listen to the KMXT story here.](#)

**Julie is also working on two recently funded PSP studies in the Kodiak region.**

The Alutiiq Tribe of Old Harbor received funds from the Alaska Native Tribal Health Consortium (ANTHC) to begin a climate related project in March. Old Harbor residents rely heavily on a subsistence diet including locally harvested shellfish, a dietary and culturally important food source. Traditional knowledge and shellfish harvest practices are at risk with climate change that increases the variability of weather and extreme events, thus influencing harmful algal bloom (HAB) frequency and distribution and breaking down clear seasonal boundaries. The objective of the study is to compare PSP toxin concentrations in butter clams between two popular subsistence shellfish harvest sites in Old Harbor over a 6-month study period, and correlate toxicity with seawater temperature and salinity measurements at each site.



Another research project funded by the North Pacific Research Board will focus on continued PSP monitoring and further development of the emerging Mercury Science Inc. field test kit. The project involves collaboration between Matweyou, Western Alaskan researcher, out of state partners and involves the Sunaq Tribe, the Alutiiq Tribe of Old Harbor and the Native Village of Ouzinkie in local monitoring and testing of the field kit.

Both of these projects will build on PSP data collected in Old Harbor and Ouzinkie through the state funded ADEC Recreational PSP project (2013-2015).

**KSMSC Open House Highlights**

Early in June, the North Pacific Fisheries Council Meetings were held in Kodiak which provided a perfect opportunity for the Council Family and all those in town to tour our facility.

On June 9th, our faculty and staff worked hard to host the council members and our community to give them a glimpse of what goes on here at KSMSC. Julie Matweyou, Quentin Fong, Brian Himelbloom and Chris Sannito gave presentations in the pilot plant and in the labs. This was a well attendend event and the food was delicious!





All Open House Pictures taken by Brian Himelbloom

## KSMSC In the News

[Check out this video slideshow!](#) This Pribilof Island Marine Science Camp shares the discovery of a new species of Berardius beaked whale, and role of Aleut students in Alaska in documenting the new whale. There are shots of Emeritus Kate Wynn and KSMSC. There is also a nice article written about it [here](#).



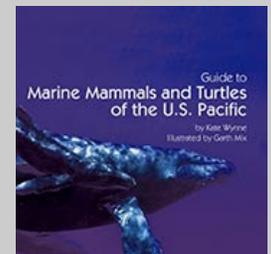
Julie Matweyou responded with information and warnings locally in Kodiak last week when a local resident became severely ill from paralytic shellfish poisoning. Toxin levels were very high, close to the highest recorded in Kodiak. To listen to the story, click here:

<http://kmxt.org/2016/06/person-falls-ill-due-parasitic-shellfish-poisoning/>

Article about KSMSC in the Kodiak Daily Mirror

[Link to the article by clicking here Nonprofit works for future of fisheries lab](#) or click here for a [PDF of the article](#).

The Alaska Sea Grant publication, [Guide to Marine Mammals and Turtles of the U.S. Pacific](#), won first place in the book category in the 2016 Blue Pencil & Gold Screen competition, held by the National Association of Government Communicators. UAF professor Emeritus Kate Wynne authored the book, an ideal guide for onboard use by scientists, fishermen, and the public.



## Fall Classes Coming Up

### Introduction to Fisheries Utilization

Brian Himelbloom will be teaching FISH 261 (3 cr.) "Introduction to Fisheries Utilization." It is being offered via live video conference. This is a core course requirement for all B.A. and B.S. fisheries students and a recommended elective for B.A. students completing a minor in fisheries.

### Seafood Business

Quentin Fong will be teaching FISH 340. This course presents the development and management of a successful seafood business from inception to operation. Practical application of business planning, financing, accounting, permitting, feasibility analysis, marketing, human resource management, and operational aspects of seafood harvesting and processing will be introduced, using case studies and guest lecturers from the seafood industry.

## COMING UP:

### **Smoked Seafood School**

October 12-14, 2016

UAF Kodiak Seafood and Marine Science Center, 118 Trident Way  
Kodiak, Alaska

Learn to smoke and process fish! For home fish-smoking enthusiasts, small smokehouse operators, fishermen direct-marketing their fish and commercial operations. For more information and to register, [visit our website](#).

### **Hazard Analysis and Critical Control Point HACCP Class**

UAF Kodiak Seafood and Marine Science Center, 118 Trident Way  
Kodiak, Alaska

November 10-11, 2016 8:00 am-5:00 pm

HACCP is a process that has been established for seafood processing to prevent food borne illness. This workshop helps Alaska seafood processors set up and carry out the federally mandated program. Participants receive a basic HACCP certificate issued by the Association of Food and Drug Officials (AFDO). For more information see the [HACCP Alaska Workshops web page](#) or contact Chris Sannito at 907-486-1535.

### **Seafood Processing Quality Control Training**

November 14-18, 2016

UAF Kodiak Seafood and Marine Science Center, 118 Trident Way  
Kodiak, Alaska

classroom lectures and hands on activities at the Kodiak Seafood and Marine Science Center to broaden skills and knowledge in seafood quality, safety, regulatory requirements, sanitation procedures, sensory analysis, and other QA/QC-related industry topics. For more information and to register, [click here](#).

*For more information on trainings visit:*

[Alaska Sea Grant Meetings and Workshops Page](#)



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<http://www.uaf.edu/sfos/about-us/locations/kodiak/>

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