



## UAF Kodiak Seafood and Marine Science Center

*Greetings and happy wishes for a great fall season.*

*Here at the Kodiak Seafood and Marine Science Center (KSMSC), we are in full swing of fall. Our faculty are busy putting together proposals, doing research on food safety and teaching classes and staff are busy with getting ready for the Marine Advisory Program (MAP) annual meeting happening at the end of this week. Every year, all MAP agents and staff congregate to regroup and learn in rotating MAP home-ports. This year, we are lucky to host an amazing group of people here in Kodiak and we are so excited.*

*Also on the horizon are a series of workshops. The always-popular Smoked Seafood School will be happening in October and HACCP and Seafood Processing Quality Control Training will be happening in November. AMSEA classes are also being offered through May.*

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### **Kodiak PSP Project Kickoff**

In August, MAP Agent Julie Matweyou kicked off a new study that will focus on developing a new field PSP test kit and address shellfish harvest and consumption practices in Western Alaska. This newly funded project will address the need for time-sensitive toxin testing for our communities. This project is funded by the North Pacific Research board (NPRB). Project partners include Sun'aaq Tribe, Alutiiq Tribe of Old Harbor, City of Ouzinkie, Bruce Wright with the communities of King Cove and Sand Point, and national experts from the NOAA Beaufort NC lab.

[Listen to the KMXT story here.](#)

[Read the Alaska Dispatch Story here.](#)

[Learn more about PSP efforts here.](#)

Project Title: Community based PSP Testing for Subsistence and Recreational Shellfish Harvesting in Southwestern Alaska Co-PIs: Wayne Litaker(NOAA), Julie Matweyou (ASG), Patricia Tester (Ocean Tester LLC)

## Community-Based PSP Testing for Subsistence and Recreational Shellfish Harvesting in Southwestern Alaska

Project Kickoff  
Old Harbor, Ouzinkie, Kodiak  
August 2016



*Map of where the project sampling will be happening*

## Botulism Research Collaboration

Seafood specialists Brian Himelbloom and Chris Sannito hosted Dr. Eric Johnson, a botulism expert and professor of bacteriology at the University of Wisconsin-Madison, and Lorinda Lhotka of Alaska Department of Environmental Conservation, for a seminar at the Kodiak Seafood and Marine Science Center. Local radio station KMXT conducted a live interview featuring these experts. Both Chris and Brian are members of the state-sponsored Seal Oil Task Force which met this month. The mission of the task force is to ensure traditional methods of processing seal oil continue to result in a safe product.

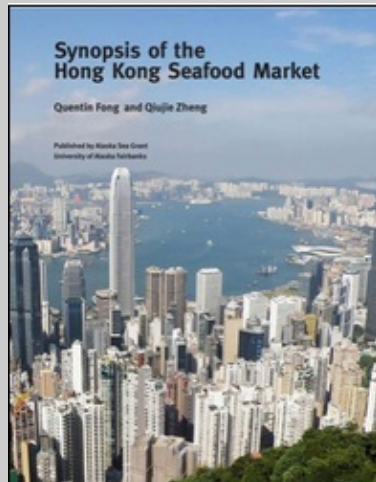
[Listen to the KMXT Story here](#)





Eric Johnson, Lorinda Lhotka and Chris Sannito meet to talk about botulism at the Kodiak Seafood and Marine Science Center. Photo courtesy of Brian Himelbloom.

## KSMSC In the News



Synopsis of the Hong Kong Seafood Market  
Quentin Fong and Qiujie Zeng

Synopsis of the Hong Kong Seafood Market is a Sea Grant publication that was just released last month. Using the thorough details about the Hong Kong seafood market in this publication, US seafood exporters, policy makers, and NGOs can make informed decisions on potential trade and marketing of Alaska/US seafood products in Hong Kong. [Click here to learn more and to order.](#)

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### 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, visit the [HACCP](#)

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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