

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

Ongoing Activities, September 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.

Upcoming

Thursdays at noon October 24th	Brown Bag lecture series begins in partnership with Kodiak Refuge Workshop: Opportunities In the Utilization of Fish Processing Byproducts, contact Peter Bechtel at FITC for more information, 486-1531
October 31-November 9 November 29	Alaska Seafood Processing Leadership Institute (ASPLI), Kodiak Onboard Marine Refrigeration workshop for fishermen, contact Julie Matweyou, 486-1500, to register. Class limited to 25.
February 12-15 February 16-18	Pacific Fishery Technologists meeting, Anchorage Smoked Fish Workshop, Kodiak

News

FITC and the Kodiak National Wildlife Refuge are co-sponsoring a weekly lunchtime Brown Bag lecture on Tuesday's at the Refuge's Visitor Center in downtown Kodiak. On November 3, Brian Himelbloom will present "Bad Critters in Food: How Safe are We?" A full list of the lectures is on the FITC website.

Teaching (teaching and student support by FITC faculty)

Kate Wynne taught marine mammal identification to 22 NMFS groundfish observer trainees in Anchorage at UAA's Observer Training Center.

Chris Sannito, Kodiak Seafood Lab, under contract to FITC, interviewed all seafood processors in Kodiak to assess training and technical assistance needs. Chris recommended classes in HACCP, lab testing techniques and intricacies of the regulatory process among others. Chris will continue under contract with FITC this year assisting with ASPLI, HACCP and other short courses and workshops.

Alex Oliveira and Brian Himelbloom worked with graduate student Naim Montezzeri on the development of his masters' thesis defense.

Research

Seafood product research

Alex Oliveira attended the World Food Technology Conference in Sweden and presented results related to process development of flavored freeze-dried pink salmon cubes.

Alex conducted six spoilage trials with Jim Barnett and Cory Bell (Seafood Products Association) at the FITC pilot plant for 13 consecutive days. The team produced samples to train industry members and government inspectors to detect stages of spoilage in Pacific cod, Alaska pollock, arrowtooth flounder, sockeye salmon, pink salmon and chum salmon. They produced fillet portions and canned product derived from 6-8 increments of quality (from fresh to spoiled). Product was shipped to SPA in Seattle. Over 400 fish were processed, donated from Ocean Beauty (all salmon species, cod and arrowtooth), and Trident (cod, pollock and arrowtooth) plants in Kodiak.

Marine Mammal Research



Kate Wynne received a report of an entangled gray whale from NOAA and the cod pot fisherman whose gear it entangled. She spent a half-day arranging the logistics of a disentanglement response and a whole day accessing and successfully disentangling the whale with assistance of NOAA and Alaska State Troopers.

Kate also completed an aerial survey from Kodiak to Barnabas gully searching for gray whales; none found inshore.

Marine invasive species and PSP monitoring

Julie Matweyou pulled, photographed, scraped and deployed the 10 marine tunicate plates located in St. Paul Harbor (B float) with assistance from Jane Eisemann and her marine science students. Julie also sampled mussels in Middle Bay for an ongoing collection of shellfish samples for future PSP testing.

Public Service

FITC opened its doors to the annual meeting of the Pacific Fisheries Legislative Task Force. PFLTF is a group of state legislators from CA, WA, OR, ID and AK who meet annually to discuss common fisheries issues. Senator Gary Stevens and Representative Alan Austerman hosted this meeting. Keith Criddle, Scott Smiley and Quentin Fong met with the group. Alex Oliveira produced a small batch of caviar for them (from fresh roe from fish donated to the spoilage trials) to look at and spoke about the spoilage trials we were conducting at the pilot plant. Quentin Fong and the FITC faculty and staff organized an evening reception for the group including delicious local seafood.



Julie Matweyou researched and provided information on 'how to participate' and 'how to provide written testimony' to members of the Kodiak jig fishermen's association who will travel to Anchorage to participate in the Board of Fish meeting.

Quentin Fong assisted a resident of Mountain Village in setting up his direct marketing operation.

Brian Himelbloom worked with Katie Brenner and Chuck Crapo on determining salt content and creating the nutritional labels for products from a new local processor "Pickled Willys"

<http://www.pickledwillys.com/> and <http://www.kodiak.org/currents/sept11/207-pickled-willys-new-member-spotlight.html>.



Brian and Alex Oliveira hosted the Kodiak High School food science class for a number of seafood related demonstrations.

Brian participated in the 2011 American Association for the Advancement of Science - Arctic Division meeting in Dillingham. He presented a talk "Science of Alaska Seafood for High Schools: An Interdisciplinary Educational Approach" co-authored by Alexandra Oliveira (FITC), Kevin Lauscher (Kodiak High School) and Chris Sannito (Sun'aq Tribal Enterprises). Brian will serve as chair of the 2013 AAAS-Arctic Division Meeting to be held in Kodiak.

Brian also participated in the Kodiak Workforce Regional Advisory Council

<http://www.kibsd.org/subsite/dist/page/kodiak-workforce-regional-advisory-council-3170> meeting and the UAF monthly Faculty Senate meeting via audioconference.

Scott Smiley met bimonthly with FITC and UAF Facilities staff regarding maintenance at Alfred Owen Building. He is working with staff and faculty to develop use placards for major equipment in pilot plant as a safety measure.