



Kodiak Seafood and Marine Science Center

School of Fisheries and Ocean Sciences

www.sfos.uaf.edu/ksmsc

June 2012 Update

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

Upcoming Events

- August 23 Julie Matweyou will give a presentation on paralytic shellfish poison (PSP) on August 23 as part of the Alutiiq Museum Lecture Series.
- Fall Smoked Salmon Workshop (contact Alex)
- October 21 The Alaska Chapter of the American Fisheries Society will hold their annual meeting in Kodiak, October 21-26. One session during the conference is titled "Alaska Seafood Processing, Quality and Marketing" is chaired by Alex Oliveira and MAP faculty Raymond RaLonde. A reception at KSMSC will be part of the program.



New sign installed this month!

News



Dr. Scott Smiley, associate professor and former FITC director retired from the university effective June 30. Dr. Smiley plans to remain in Kodiak and is looking forward to devoting more time to writing and fishing. A celebration in his honor was held June 22.

Kate Wynne was interviewed by Bob Tkacz for a June 14, 2012 article in Alaska Journal of Commerce, "Pingers show promise to keep whales away from nets," about the effectiveness and benefits of whale pingers. <http://www.alaskajournal.com/Alaska-Journal->

[of-Commerce/June-Issue-3-2012/Pingers-show-promise-to-keep-whales-away-from-nets/](#)

Brian Himelbloom was interviewed on public radio KMXT-Kodiak about the risk of paralytic shellfish poison (PSP) in molluscan shellfish collected by recreational harvesters during extra-low tides over the Fourth of July holiday. The interview is archived at:

http://www.kmxt.org/index.php?option=com_content&task=view&id=3923&Itemid=2

Teaching



Naim Montazeri, who recently received his MS from UAF working with Brian Himelbloom at the KSMSC won a best poster presentation at the recent Institute of Food Technologists (IFT) conference. His poster, reporting on the antilisterial activity of liquid smoke in cold-smoked sockeye salmon (*Oncorhynchus nerka*), won first place in the Aquatic Food Products Division.

Matthew Chavarria, a Kodiak resident and undergraduate student in the University of Portland Chemistry Dept. is working this summer as an intern in Alex Oliveira's laboratory at the end of May. He is working fulltime for 10 weeks under my guidance this summer to gain hands-on experience in chemistry / biochemistry.

Research

Seafood Research

Brian Himelbloom completed the calculations for data gathered on the shelf life of three kinds of vegetables subjected to ozonated ice for a research project with Chuck Crapo funded by the Howe Ice Corporation. He also began spoilage trial on salmon livers and testes to gather baseline data for a project funded by USDA-ARS.

In a longstanding partnership, Alex Oliveira and Bruce Odegaard, vice-president of product service for the Seafood Products Association (SPA), will be cooperating to train individuals working in quality control of Pacific salmon in the seafood industry. While Mr. Odegaard is in Kodiak August 14 – 24, they will produce a large number of samples of whole fish, fillets or canned salmon showing different degrees of spoilage. Samples will be used during formal sensory workshops held annually at the NOAA Sand Point facility in collaboration with FDA.

PSP research

MAP agent, Julie Matweyou, will be working with the Kodiak Island Borough School District on PSP beach monitoring activities in a project funded by the Alaska Department of Environmental

Conservation. She, Ray RaLonde from MAP and Brian Himelbloom are also testing a new PSP sampling methodology against the traditional mouse bioassay test in a project funded in part by the North Pacific Research Board.

Marine Mammal Research

Kate Wynne, Bree Witteveen and Lei Guo completed a four-day ([Gulf Apex Predator Prey Project](#)) GAP research cruise in Ugak Bay focused on identifying photographs of gray whales, taking biopsy samples and sampling prey through benthic mud grabs. Only four gray whales were sighted, but all prey sampling was completed. During the GAP cruise, Kate and Bree also tested acoustic characteristics of Fumunda 3kHz whale deterrent pingers in Pasagshak Bay.

Service

Public Service

Paula Cullenberg made a presentation to the joint Kodiak Borough Assembly and City Council about the KSMSC on June 19.

Kate arranged to get bolts trimmed from a float in Dog Bay that appeared to injure Steller sea lions. A Kodiak resident showed Kate photos of protruding steel bolts, and injured SSLs. Kate contacted the NMFS Protected Resources Office and harbor personnel to get permission for him to board the float and cut the bolts.

Alex Oliveira analyzed smoked salmon and salmon jerky for Talkeetna Smokehouse for water phase salt and water activity. She analyzed Pickled Willys (Kodiak) smoked salmon to help them adjust salt content in their new hot-smoked salmon products.

Brian provided laboratory analysis (spectrophotometric readings) of Kitoi Bay fish hatchery water samples and provided results to the independent local consultant.

Julie Matweyou conducted invasive tunicate plate monitoring. Sampling for tunicates (often called “sea squirts”) is a measure on non-native species as they move north along the west coast. <http://platewatch.nisbase.org/>

Bree agreed to provide samples of whale blubber from before and after the Fukushima nuclear disaster to a researcher in California who is looking at the transport of Fukushima radionuclides across the Pacific in migratory animals.

Kate presented an evening seminar in Fairbanks for UAF Summer Sessions entitled “What is Alaska Sea Grant doing in West Africa?”