

Kodiak Seafood and Marine Science Center
School of Fisheries and Ocean Sciences, University of Alaska Fairbanks
www.sfos.uaf.edu/ksmsc



February 2013 Update

The Kodiak Seafood and Marine Science Center (KSMSC) 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.

News:



After 30 years with the Marine Advisory Program and the FITC as a Seafood Technology Specialist, we are sad to see Chuck Crapo retire from University service at the end of March. Chuck is a fixture among the seafood processors in Alaska. He has researched new seafood products, taught HACCP, sanitation, seafood processing to thousands of Alaskans across the state and acted as a liaison between processors and regulators. He was president of the 63rd Pacific Fisheries Technologist Conference in Anchorage and has received both an international and national award for his service to the seafood industry.

Whether it was working with oyster farmers in Yakutat or a small salmon processor on the Kenai Peninsula, Chuck's work has helped Alaska's economy and kept our seafood safe. We wish him well and hope he'll continue to stay involved!

Coming Up:

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| Jan-Apr | Kodiak Refuge Brown Bag Lunch Series |
| Mar 28-29 | KSMSC Policy Council meeting held in Kodiak |
| Apr 11-3 | Kodiak ComFish |
| Apr 19-29 | Kodiak WhaleFest |
| September | Smoking Fish for Fun and Profit (Kodiak, 3 days) |
| Sept 26-28 | Arctic AAS Science Conference (location Kodiak) |
| April 2014 | 2 nd Kodiak Area Marine Science Symposium |

Teaching

“Introduction to Fisheries Utilization” [Fish 261] is being delivered via videoconference from KSMSC for the spring term.

Chuck Crapo and Brennan Smith, along with John Ossman of the Silgan Container Company taught **Better Process Control School** to 11 processing personnel in Anchorage. The 3-day course delivers the federal certification for canning retort operators. Crapo also co-taught **HACCP** in Anchorage to 17 students.

Brian Himelbloom gave a talk on the **“Seafood Science Curriculum at the Kodiak High School”** at the annual Alaska Society for Technology in Education conference in Anchorage, to about 20 people. Himelbloom also provided a display table and dissecting microscope to view bacterial colonies at the K-5 Family Science Night, held at the Kodiak High School, about 25 kids and adults stopped by.

Julie Matweyou assisted an 8th grade science group with a science project on paralytic shellfish poisoning. The students compared results from two different testing methods, one of which they performed in class, and presented their conclusions through online submission.

Research



PSP related

Brian Himelbloom and Julie Matweyou participated in a 3-day cross-training workshop with the Alaska Department of Environmental Conservation Environmental Health Laboratory, as part of the research to evaluate the Abraxis Saxitoxin ELISA. The training session (comparing Abraxis and HPLC test methods) was important in building a working relationship with the EHL staff and in standardizing laboratory techniques. Matweyou gave a talk on “Experiences with Abraxis at KSMSC” to the 18 attendees, and led the hands-on Abraxis training component of the workshop for 6 people.

Seafood

Alex Oliveira traveled to Mexico for five days to attend the 64th Pacific Fisheries Technologists (PFT) Conference. She delivered presentations addressing the production of **edible fish oil produced from cod livers and the quality of Alaska fishmeal** over a one-year storage stability study.

A manuscript co-authored by Brian Himelbloom, Alex Oliveira and former FITC graduate student, was submitted to the *Journal of Biology and Life Science*. Oliveira also submitted a manuscript to *Journal of Food Processing and Preservation*, with co-authors, that describes **development of fish sausage made from pale meat pink salmon and salmon oil**; and her manuscript describing seasonal changes in composition and lipid content of Bering Sea pollock livers was accepted for publication.

Marine Mammal

Bree Witteveen continues data analysis and manuscript writing for her marine mammal work.

A number of pre-proposals by KSMSC faculty were submitted to Alaska Sea Grant for review.

Service

Public Service:

Matweyou gave a community presentation at the Kodiak Refuge Brown Bag Lunch Series on “**PSP toxins through the Food Web**” to about 17 people.

Quentin Fong is working closely with the Marian Center to define the future direction of the center. Fong is also assisting both the Association of Latin Women of Alaska and the Filipino-American Association in developing **educational material on ‘household budgeting’**.

Julie Matweyou continues to work with the Kodiak school district to strengthen the ADEC funded **PSP beach-monitoring project**. Matweyou is involved in ComFish forum planning, WhaleFest planning, and other fisheries issues pertaining to Kodiak.

Brian Himelbloom conducted water activity measurements for Alaskan processor developing a **shelf-stable salmon product**. Himelbloom also conducted water quality measurements for the Kitoi Bay Hatchery.

Brennan Smith worked with a food company in Anchorage assisting them with shelf stability by running a **water activity analysis** for them.

Professional Service:

Alex was elected to serve as Alaska Representative in the 2014 PFT Executive Board and she will also be the Scientific Program Director of the 65th PFT Conference to be held in California February of 2014.

Oliveira accepted Dr. Margarita Tejada's (Senior Researcher of the Instituto de Ciencia y Tecnología de Alimentos y Nutrición, Consejo Superior de Investigaciones Científicas, Spain) invitation to serve as external expert for EU Project PARASITE that started on February 1st. This project deals with parasites infecting commercial fish species and Oliveira will advise in areas dealing with technological approaches.

Brian Himelbloom participated in the quarterly audioconference as a member of the **ADEC Alaska Food Safety Advisory Committee** and was assigned to a subcommittee to review data gathered by inspectors for targeting problem areas regarding food safety. Additionally, he was selected as a panel member to review grant proposals to the USDA-NIFA Food Safety Program.

Himelbloom is also organizing the AAAS-Artic Division meeting in Kodiak this September.

University Service

Alex Oliveira concluded her work as chair of the UAF Promotion and Tenure Review Committee in early February. Brian Himelbloom remains involved in the Undergraduate Fisheries Program Committee, which is exploring a rural development track in the BA Fisheries degree program.