



All sessions will be in the Denman Ballroom

SUNDAY FEB 13, 2010

- 15:00 - 18:30 REGISTRATION – Conference Foyer, Upper Floor
18:00 - 20:00 **PFT Presidents reception**
20:00 - 21:00 PFT EXECUTIVE MEETING - in Hospitality Suite
21:00 – MIDNIGHT CARDS AND SOCIAL HOUR – in Hospitality Suite (see registration desk for room number)

MONDAY FEB 14, 2010 (*Asterisk indicates student paper contest*)

- 7:30 - 11:30 REGISTRATION
7:30 - 8:30 **BREAKFAST**
8:30 - 8:45 Introduction by PFT President Golden Siu
8:45 - 9:15 Key note address- MSC Certification Christina Burrige

9:15 - 10:15 **SESSION 1**

MODERATOR – Zachary H. Reed - OSU

- 9:15 - 9:35 Comparing rapid methods for detecting *Listeria* in seafood and environmental samples - Graham C Fletcher
9:35 - 9:55** Application of Surface Enhanced Raman Spectroscopy in Analysis of Fish Drugs - Yuanyuan Zhang
9:55 - 10:15. Analysis of Triphenylmethane dyes in fish tissues-Nilmini Wijewickreme, Ph.D

10:15 - 10:35 **COFFEE BREAK**

10:35 - 11:55 **SESSION 2**

MODERATOR – Jeanelle Boudreau – Canadian Food Inspection Agency

- 10:35 - 10:55** Reductions of *Vibrio parahaemolyticus* in Pacific oysters (*Crassostrea gigas*) by Depuration at Various Temperatures - Sureerat Phuvasate
10:55 - 11:15 Phospholipids and their docosahexaenoic acid-containing molecular species extracted from different fishes and shellfishes -Chengchu Liu, Ph.D.
11:15 - 11:35 Compositional differences between Pacific cod (*Gadus macrocephalus*) livers from pre- and near-spawning fish - Alexandra Oliveira
11:35 - 11:55 Seafood Wastewater Discharge Regulations: Time for a Second Look? Alan Ismond



11:55 - 12:55 **BUFFET LUNCH BREAK - CONFERENCE FOYER**

12:55 - 14:35 **SESSION 3**

MODERATOR – Gerald Murphy – Walcan Fisheries

- 12:55 - 13:15** Quality assessment of commercially harvested weathervane scallops (*Patinopecten caurinus*) from Alaska - Kathryn Brenner
- 13:15 - 13:35 Chalky halibut (*Hippoglossus hippoglossus*) is impacted by proteolytic enzymes - Ørjan Hagen
- 13:35 - 13:55 Study of the Effects of Ozone on Odors of Salmon Decomposition - Bruce C. Odegaard
- 13:55 - 14:15 Firmer fillet texture with fasting of Atlantic cod (*Gadus morhua* L.); A modification of the connective tissue matrix. - Ørjan Hagen
- 14:15 - 14:35** An investigation of the biochemical mechanisms behind the loss of texture during ice storage of Atlantic cod (*Gadus morhua*) - Florence Perera

14:35 - 14:55 **COFFEE BREAK**

14:55 - 15:55 **SESSION 4**

MODERATOR – Lyle Reid – Canadian Food Inspection Agency

- 14:55 - 15:15 Perspective on IOM Report: Strategies to reduce sodium in the U.S. - Christina DeWitt
- 15:15 - 15:35 Epoxy Coatings, Bisphenol-A and Steel Food Cans for the Seafood Industry - Paul Waldmiller, Ball Packaging
- 15:35 - 15:55 Differences in Flesh and Organ Fatty Acid Composition in Alaska Pollock, *Theragra chalcogramma* - Minh Dieu Huynh

15:05 - 17:00 **POSTER SESSION – Foyer of the Conference Center**



MONDAY FEB 14, 2010 (Asterisk indicates student paper contest)

POSTER SESSION:

01 ***	Effect of gammarus meal on some hematological and growth indices in the great sturgeon	Faezeh Mohammadi
02 ***	Development and nutritional quality of wood-smoked fish sausage prepared from pink salmon	Huseyin Biceroglu
03 ***	Quality changes during freeze storage of Atlantic salmon (<i>Salmo salar</i>) at -400C and -200C	Anjana Mahesh Palihawada
04 ***	Tea polyphenols as natural antimicrobial agents for inactivating <i>Vibrio parahaemolyticus</i> in oysters	Dunyu Xi
05 ***	Study of outer membrane proteins profiles of <i>Vibrio parahaemolyticus</i> grown under various temperatures and salt concentrations	Lei Ma* and Yi-Cheng Su
06 ***	Analysis of Enrofloxacin, Furazolidone and Malachite Green in Fish Products with Surface Enhanced Raman Spectroscopy	Yuanyuan Zhang
07	Collagen cross-linking is very important for the flesh texture of fish	Ørjan Hagen
08	Inhibition of proteolytic activity and muscle degradation of fresh water prawn (<i>Macrobrachium rosenbergii</i>) by legume seed extracts	Sootawat Benjaku,
09	Improvement of surface activity of cuttlefish skin gelatin by modification with oxidized linoleic acid	Sootawat Benjaku,
10 ***	ISSR-based specific primers for detection and diagnosis the giant grouper (<i>Epinephelus lanceolatus</i>)	Tsai-Hsin Chiu ¹
11	Evaluation of Pea Proteins on Gelation Properties and Autolytic Activity When Added to Fish Proteins	Angee Hunt ¹
12 ***	Comparative study on pro-oxidative activity of myoglobin and hemoglobin in washed Asian carp (<i>Hypophthalmichthys nobilis</i>) stored in ice	Yaowapa Thiansilakul ¹
13 ***	Effect of green tea extract treatment and modified atmosphere packaging on the retardation of quality changes of Pacific white shrimp during refrigerated storage	Sootawat Benjakul
14	Effect of freezing storage temperature on the physicochemical characteristics of <i>Capsosiphon fulvescense</i> during storage	Jong-Bang Eun
15	Antioxidative Potential of Enzymatically-produced Pacific hake (<i>Merluccius productus</i>) Hydrolysates screened using different Chemical Assays and in a Linoleic Acid Peroxidation System	Imelda W.Y. Cheung
16 ***	Dietary Supplementation of Ergothioneine-rich Edible Mushroom (<i>Flammulina velutipes</i>) Extract Controls Discoloration and Lipid Oxidation in Dark Muscle of Yellowtail (<i>Seriola quinqueradiata</i>) Fish	Encarnacion Angel Balisi
17 ***	Development of flavored freeze-dried cubes from wild-caught Pacific Pink Salmon	Lale Gurer
18 ***	Influence of ante-mortem hypoxia on color, WHC, solubility and textural properties of white shrimp (<i>Litopenaeus vannamei</i>) muscle during storage on ice	García-Sifuentes C.O
19 ***	The effect of frozen storage on the Gel-forming ability of the jumbo squid (<i>Dosidicus gigas</i>) mantle muscle	Carlos R. Sotelo-Romero
20	Low Temperature Drying of Undersized Pollock	Matthew P. Davenport



TUESDAY FEB 15, 2010 (*Asterisk indicates student paper contest*)

7:30 - 11:30 REGISTRATION

7:30 - 8:30 **BREAKFAST**

8:30 - 10:10 **SESSION 5**

MODERATOR – *Alexandra Oliveira - University of Alaska Fairbanks*

8:30 - 8:50 Quality versus Food Security - L. G. Limpus (by Klaus Schallie)

8:50 - 9:10 Food Safety Risk Assessment Methodology - Clare Winkel

9:10 - 9:30 Health Benefits and Risks and Seafood Consumption training Tools for Health Care Providers and Retailers -Pam Tom

9:30 - 9:50 Benefit-Risk Analysis of Seafood Consumption - Michael Morrissey

9:50 - 10:10 Challenges and opportunities at the OSU Seafood Laboratory - Christina DeWitt

10:10 - 10:30 **COFFEE BREAK**

10:30 - 12:10 **SESSION 6**

MODERATOR - *Wayne Louie – Canadian Food Inspection Agency*

10:30 - 10:50 Responsible Fishery Management and Sustainable Seafood-A New Assessment Model - Randy Rice

10:50 - 11:10 The Importance of Sustainable Packaging - Steel Food Cans and Other Fish Packaging Ball Packaging – John Saalwachter, Ball Packaging

11:10 - 11:30 The Use of Sustainable Aquaculture Feeds Dr. E.N. Friesen

11:30 - 11:50 Improved Smoke Drying Kiln for Standardization of Fish Nutritional Qualities - Adesola OSIBONA.

11:50 - 12:10 A Branded Seafood Company's Approach to Sustainability – Bumble Bee Foods LLC – Mike Kraft

12:10 - 13:10 **BUFFET LUNCH BREAK - CONFERENCE FOYER**



13:10 - 15:30

SESSION 7

MODERATOR – *Ross Dolan – Canadian Food Inspection Agency*

13:10 - 13:30 Ozone's Benefits, Limitations and Regulatory Evolution - Jon Brandt

13:30 - 13:50** Physiochemical and gelation properties of Alaska pollock surimi as affected by comminution conditions - Samanan Poowankanjana

13:50 - 14:10 Physiochemical Characterization of Tilapia Myosin as Affected by Constantly Increasing Heat - Zachary H. Reed

14:10 - 14:30** Application of Ergothioneine-rich Edible Mushroom (*Flammulina velutipes*) Extract Controls Melanosis in Crustaceans
- Angel Balisi Encarnacion

14:30-14:40 Overview of Single Dud Detecting – Canned Salmon (Optional)
Kenny Lum - SPA

14:40 - 15:10 PFT GENERAL MEETING

17:30 – 22:00

DINNER AT Dockside restaurant on GRANVILLE ISLAND

- **See registration table for a map and directions (if you are driving) and departure times for the bus to and from the restaurant.**

Cocktails – 5:45pm - 7:00pm

Dinner – 7:00pm



WEDNESDAY FEB 16, 2010

7:30 - 9:30 REGISTRATION
7:30 - 8:30 **BREAKFAST**

8:30 – 9:50 SESSION 8

MODERATOR – Alan Ismond – Aqua Terra Consultants

8:30 - 8:50 Updated Health Canada Policy on *Listeria monocytogenes* in Ready-to-Eat Foods - Enrico Buenaventura - *Health Canada Bureau of Microbial Hazards Ottawa, ON*

8:50 - 9:10 Canada's International Agreements with Foreign Competent Authorities - Jeanelle Boudreau - *Canadian Food Inspection Agency*

9:10 - 9:30 A Profile of Fish & Seafood Importations into Canada - Preston Chan. - *Canadian Food Inspection Agency*

9:30 - 9:50 A Guide to How the Fish & Seafood Program works inside CFIA - Hanna Boehmer - *Canadian Food Inspection Agency*,

9:50 - 10:10 Characterization of provincially licensed fish processing facilities in BC and performance of a pilot audit tool - Lorraine McIntyre

10:10 - 10:30 COFFEE BREAK

10:30 – 12:00 SESSION 9

MODERATOR - Jenny Li – Shafer Haggart

10:30 – 11:10 Update on the National Aquatic Animal Health Program Import and Export Programs
- Dr. Joanne Constantine - *Canadian Food Inspection Agency*

11:10 - 12:00 FINAL REMARKS AND ADJOURN

13:00 The Canadian Food Inspection Agency would like to provide an update to the National Animal Aquatic Health program that affects all Canadian Importers. Industry will have a chance to hear and discuss these changes with the CFIA representatives.