



PACIFIC FISHERIES TECHNOLOGISTS CONFERENCE 2022

(Trim One's Sails)

SUNDAY FEBRUARY 20, 2022

- 4:00 – 6:00 pm **Registration** – Main Upper Lobby
- 6:00 – 8:00 pm **PFT President's Reception** – Salon and Lower Lobby
- 8:00 – 9:00 pm **PFT Executive Meeting** – The Ward Room
- 9:00 pm - Midnight **Cards and Social Hour** – The Ward Room
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MONDAY FEBRUARY 21, 2022

- 8:00 – 11:00 am **Registration** – Main Upper Lobby
- 8:00 – 9:00 am **Breakfast** – Salon and Lower Lobby

SESSION 1 – Keynote Address - Salon

Moderator – Christina DeWitt (Oregon State University)

- 9:00 - 9:05 am **Opening Remarks** - Christina DeWitt, PFT President
- 9:05 - 9:35 am **Our Circumstances are Ever-Changing** – Jae Park (Oregon State University), *Keynote Address*
- 9:35 - 10:00 am **The Five Keys to Building a Better Food Safety Culture** - Lone Jespersen (Cultivate Food Safety), John Boyce (Boyce Food Safety Consulting, Ltd.)

SESSION 2 – Novel Technologies - Salon

Moderator – Bruce Odegaard (Seafood Products Association)

- 10:00 - 10:30 am **Professional Chefs' Perceptions of a Novel Fermented Green Crab Sauce** – Denise Skonberg (University of Maine)
- 10:30 - 10:50 am* **Computational Analysis of Digestive Lipase from *Litopenaeus vannamei* and the Potential Use in Organic Synthesis** - Ana María Bojórquez-Sánchez (Instituto Tecnológico de Sonora)
* *Student competition*
- 10:50 - 11:00 am **Coffee Break**



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- 11:00 - 11:20 am* **The Incorporation of Novel Water-Soluble Potato Protein Extract in Pacific whiting (*Merluccius productus*) Fillets Through Brine Injection Technology to Improve Quality** – Duncan Pasewark (Oregon State University), *Virtual*
* *Student competition*
- 11:20 – 11:30 am **Seafood Byproduct Utilization Project Supported by Public-Private Partnership** – Jung Kwon (Oregon State University)

SPECIAL SESSION - Workforce – Salon

Moderator – John Boyce (Boyce Food Safety Consulting Ltd)

- 11:30 – 11:45 am **Community College Maritime Programs can Benefit the Commercial Fishing Industry.** – Angee Hunt (Clatsop Community College).
- 11:45 – 12:00 pm **COVID Proof Your Space** - Chris LaCroix (Copper River Seafoods)
- 12:00 - 1:00 pm **Lunch** – Salon and Lower Lobby

SESSION 3 – Seafood Safety - Salon

Moderator – Virginia Ng (Seafood Products Association)

- 1:00 - 1:30 pm **The Identification of Potential Food Safety Hazards in Processed Seaweed** – Claire Winkel (Integrity Compliance Solutions), *Virtual*
- 1:30 - 2:00 pm **Building a Seaweed Safety Training Program to Enhance the US Seaweed Industry** - Michael Ciaramella (New York Sea Grant/Cornell Cooperative Extension)
- 2:00 - 2:20 pm* **Species Identification of Ceviche and Poke Products Utilizing DNA Barcoding Methodologies** – Courtney Kitch (Chapman University)
* *Student competition*

SESSION 4 – Poster Session & Wine and Cheese – Salon and Lower Lobby **CONCURRENT** – Tour of Gladys Valley Marine Studies Building (3:00-5:00pm)

Moderator – Jung Kwon (Oregon State University)

- 2:30 - 4:00 pm **Use of DNA Barcoding to Identify Species in Sushi Products Sold in Orange County** – Amanda Tabb (Chapman University)
* *Student competition*



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Antibacterial and Antimycobacterial Activity of White Shrimp (*Litopenaeus vannamei*) By-products Extracts: Chemical Profile of the Active n-Hexane Shrimp Head Extract – Carmen López Saiz (University of Sonora)

Influence of Lipidic Compounds Extracted from the Muscle of Pacific White Shrimp - Sandra Carolina De La Reé-Rodríguez (University of Sonora)
** Student competition*

Antiproliferative Activity of White Shrimp (*Litopenaeus vannamei*) By-products Against Cancer Cell Lines – Dania Leal-Rodríguez (University of Sonora)
** Student competition*

Microbiological Safety and Quality of Raw, RTE Seafood Sold in Orange County, CA – Grace Marquis (Chapman University)
** Student competition*

Antimutagenic and Antioxidant Activities in White Shrimp (*Litopenaeus vannamei*) Cephalotorax - Héctor-Enrique Trujillo-Ruiz (University of Sonora)
** Student competition*

Arginine (Natural Amino Acid) to Replace Sodium Phosphate in Seafood Processing - Hyung Joo Kim (Oregon State University)
** Student competition*

Anti-inflammatory Potential of Alaska Pollock Roe Hydrolysate – Jung Kwon (Oregon State University)

Pilot-Scale Depuration of Three Species of Oysters Demonstrates Varying Rates of Reduction of *Vibrio parahaemolyticus* – Spencer Lunda (Oregon State University)
** Student competition*

Effects of L-Arginine Treatment on Protein Structure and Texture Properties of Skate (*Raja kenosjei*) Muscle at Different pH Conditions– Jong-Bang Eun (Chonnam National University), *Virtual*

Texture Profile of Fish Balls Made from Over-Sized Catfish – Yan Zhang (Mississippi State University), *Virtual*

DINNER ON YOUR OWN

8:00 pm - Midnight **Cards and Social Hour** – The Ward Room



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TUESDAY FEBRUARY 22, 2022

8:00 - 11:00 am **Registration** – Main Upper Lobby

8:00 – 9:00 am **Breakfast** – Salon and Lower Lobby

SESSION 5 – Nutrition and Health - Salon

Moderator – Jung Kwon (Oregon State University)

9:00 - 9:30 am **Seafood in the American Diet** – Dave Love (Johns Hopkins Bloomberg School of Public Health), *Invited Speaker - Virtual*

9:30 - 9:50 am* **Seaweed Pacific Dulse (*Devaleraea mollis*): A Promising Bioresource for Health Application** – Rufa Mendez (Oregon State University)

** Student competition*

9:50 - 10:10 am* **Anticancer Potential of Isolated Compounds from Octopus Ink (*Octopus vulgaris*)** – Martin Hernandez-Zazueta (University of Sonora)

** Student competition*

SESSION 6 – Seafood Safety - Salon

Moderators – Michael Ciaramella (New York Sea Grant, Cornell Cooperative Extension)

10:10 - 10:40 am **Investigating the Influence of Depuration System Scale on the Clearance of Non-Pathogenic *Vibrio parahaemolyticus* in Pacific Oysters (*Crassostrea gigas*)** – Joy Waite-Cusic (Oregon State University)

10:40 – 10:50 am **Coffee Break**

10:50 - 11:10 am* **Fitness and transcriptomic analysis of pathogenic *Vibrio parahaemolyticus* stored in seawaters at different oyster harvesting temperatures** – Zhuosheng Liu (University of California, Davis), *Virtual*

**Student competition*

11:10 - 11:30 am **The Impact of Florfenicol Treatment on the Microbial Populations Associated with Live Catfish** – Hongye Wang (University of California, Davis), *Virtual*



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11:30 – 11:50 am* **Opening a Can of Worms: Historical Change in Infectious Disease Risk for Marine Mammals Revealed by Archived Canned Salmon** – Natalie Mastick (University of Washington) * *Student competition*

12:00 – 1:00 pm **Lunch** – Salon and Lower Gallery

SPECIAL SESSION - Sustainability – Salon

Moderators – Jung Kwon (Oregon State University)

1:00 - 1:30 pm **Current Challenges to Sustainable Food Production from Fisheries on the West Coast and Alaska** – Ray Hillborn (University of Washington), *Invited Speaker - Virtual*

SESSION 7 - Novel Technologies - Salon

Moderators – Denise Skonberg (University of Maine)

1:30 - 1:50 pm* **Adsorption of Methyl Orange onto Hydroxyapatite from Tilapia (*Oreochromis niloticus*) Bones: Kinetics, Isotherm and Thermodynamics Studies** - B.G. González-González (University of Sonora), *Virtual*
* *Student competition*

1:50 – 2:10 pm* **Application of Ohmic Heating for Fish Sauce Fermentation** – Hyung Joo Kim (Oregon State University)
* *Student competition*

2:10 - 2:30 pm* **Effect of High Hydrostatic Pressure (HPP) Technology on the Microbiological Quality of Ready-to-Eat Blue Crab Meat** – Olivia Gilstrap (University of Maryland - Eastern), *Virtual*
* *Student competition*

2:30 - 2:40 pm **Coffee Break**

SESSION 8 - Seafood Quality - Salon

Moderators – Alexandra Oliveira (Chicken of the Sea Int'l. a Thai Union Group Company)

2:40 – 3:00 pm **Consumer Acceptability and Shelf life Assessment of Frozen Seafood: mid-project update** – Ann Colonna (Oregon State University)

3:00 - 3:20 pm **Analyzing Methods to Sell Fresh Fish for More Money** – Keith Cox (Certified Quality Foods)



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- 3:20 - 3:40 pm **Ensuring Product Quality with Strategies and Tools that Confirm Personnel Skills** – John Boyce (Boyce Food Safety Consulting, Ltd.); Peter Frankel (Marine Learning Systems)
- 3:40 – 4:00 pm **Why High Quality Seafood is Critical: from Fishermen to the Chef and How to Deliver It.** - Chuck Anderson (Certified Quality Foods).
- 4:00 – 5:00 pm **PFT General Meeting** – Salon
- 6:00 – 7:00 pm **Cocktails** – Salon and Lower Lobby
- 7:00 - 9:30 pm **PFT Banquet & Student Awards** – Salon and Lower Lobby
- 9:30 pm - Midnight **Cards and Social Hour** - Hallmark
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WEDNESDAY FEBRUARY 23, 2022

- 8:00 - 9:30 am **Registration** – Main Upper Lobby
- 8:00 - 9:00 am **Breakfast** – Salon and Lower Lobby

SESSION 9 – Aquaculture - Salon

Moderators – Denise Skonberg (University of Maine)

- 9:00 - 9:30 am **Kohala Mountain Fish Company - Ka i'a e ulu ana mai ke kuahiwi**
- John Oliva (Kohala Mountain Fish Company), *Invited Speaker*
- 9:30 - 9:50 am **Controlled Environment Aquaculture (CEA) - "Carbon Negative Proteins From Clonal Red Seaweeds", Challenges and Market Opportunities** – Chuck Toombs (Oregon State University), *Invited Speaker*
- 9:50 - 10:00 am **Coffee Break**

SESSION 10 – Regulatory Updates and Panel Discussion - Salon

Moderators – Alexandra Oliveira (Chicken of the Sea Int'l. a Thai Union Group Company)

- 10:00 - 10:30 am **NOAA Seafood Inspection Program** – Steven Wilson (NOAA), *Invited Speaker*
- 10:30 - 11:00 am **Determining the Presence of Decomposition in Seafood by the U.S. Food and Drug Administration – Past, Present, Future** - Michael McLendon (FDA), *Invited Speaker*



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11:00 - 11:30 am **Seafood HACCP Alliance Updates** – Fish and Fishery Products
Hazard Guide Updates Christina DeWitt (Oregon State University),
Virginia Ng (Seafood Products Association)

11:30 am - Noon **Panel Discussion**

Noon **Closing Remarks**
