

Schedule

Sunday February 16 th , 2025	
15:00 to 18:00	Registration
18:00 to 20:00	PFT President's Reception
20:00 to 21:00	PFT Executive Board Meeting
21:00 to 24:00	CARDS AND SOCIAL HOUR
Monday February 17 th , 2025	
8:00 to 11:30	Registration
8:00 to 9:00	BREAKFAST
9:00 to 9:15	Welcome by PFT President 2025
Session I: Overview on fisheries and aquaculture policies in México <i>Session Moderator: Dr. Carmen-María López-Saiz</i>	
9:15 to 10:00	Keynote Speaker. "Biology and commercial exploitation of aquatic organism from the Mexican Pacific Ocean". DR. FELIPE AMEZCUA MARTÍNEZ . Instituto de Ciencias del Mar y Limnología, Universidad Nacional Autónoma de México.
10:00 to 10:45	Guest Speaker. "Mexico at the PFT: 30 Years of Participation". DR. RAMÓN PACHECO AGUILAR . Laboratorio de Bioquímica y Calidad de Productos Pesqueros, Coordinación de Tecnología de Productos de Origen Animal, Centro de Investigación en Alimentación y Desarrollo, A. C.
Session II: Aquaculture (Oral presentations, **Student competition) <i>Session Moderator: Dr. Crisantema Hernández González</i>	
10:45 to 11:10	BREAK
11:10 to 11:30	A200SC. "Grow-out to diploid and triploid Japanese oysters in two different locations in Baja California Sur". MIRANDA-DOMINGUEZ L.E. Centro de Investigaciones Biológicas del Noroeste (CIBNOR). **Student competition**
11:30 to 11:50	A250. "Use of Pacific thread herring (<i>Opisthonema libertate</i>) protein hydrolysates in Nile tilapia (<i>Oreochromis niloticus</i>) feeds: Productive performance and antioxidant enzymes on organisms exposed to a heat-induced stress". JORGE MANUEL SANDOVAL-GALLARDO . Universidad Autónoma de Sinaloa (UAS).
11:50 to 12:10	A400. "Fostering a Mature Food Safety Culture in the Primary Seafood Industry". JOHN BOYCE . Core Team Member – Cultivate SA.
12:10 to 12:30	A40. "Antibiotic Resistance and Whole Genome Sequencing of <i>Vibrio parahaemolyticus</i> and <i>V. vulnificus</i> isolated from Chesapeake Bay Oysters

12:30 to 12:50	<p>(<i>Crassostrea virginica</i>) and Seawater". SALINA PARVEEN. University of Maryland Eastern Shore (Maryland).</p> <p>A42O. "Antioxidant and antimutagenic properties, storage stability, and <i>in silico</i> analysis of enzymatic <i>Stomolophus meleagris</i> collagen hydrolysates". JOSAFAT-MARINA EZQUERRA-BRAUER. Universidad de Sonora.</p>
13:00 to 14:30	LUNCH
<p>Session III: Fisheries (Oral presentations) <i>Session Moderator: Dr. Josafat-Marina Ezquerra-Brauer</i></p>	
14:30 to 14:50	A35OSC. "Fishermen's perception from the Northwest of Mexico on the slipper lobster <i>Evibacus princeps</i> as a fishing resource". ALMA LIZETH LEÓN-VALDEZ . Universidad Autónoma de Sinaloa (UAS). **Student competition**
14:50 to 15:10	A32OSC. "Algal blooms detection on the coast of Mazatlán, Sinaloa (2016-2024): a remote sensing approach". LÓPEZ-OSORIO YAHIR ENRIQUE . Centro de Investigación en Alimentación y Desarrollo, A.C. – Mazatlán. **Student competition**
14:10 to 15:30	BREAK
<p>Oral Presentation: Seafood by-products <i>Session Moderators: Dr. Aarón Salazar</i></p>	
<p>Poster Session 15:30 to 17:30</p>	
<p>A2P. "Evaluation of Real-Time PCR for Mixed Species Identification in Canned Tuna". AKSHAY N KHETRAPAL. Chapman University (California).</p> <p>A5P. "Detection of pathogenic fish bacteria in the tilapia <i>Oreochromis niloticus</i> cultivated in Mexico using real-time PCR analysis". SONIA A. SOTO-RODRIGUEZ. Centro de Investigación en Alimentación y Desarrollo, A.C. – Mazatlán.</p> <p>A6PSC. "Comparative Analysis of PCR Master Mixes for Tuna Species Identification". MICHAEL HUTCHINGS. Chapman University (California). **Student competition**</p> <p>A9PSC. "Microencapsulated lipophilic extracts of <i>Padina durvillaei</i>: effects on <i>in vitro</i> antioxidant activity and evaluation of safety and cytotoxicity on two <i>Lutjanus gattatus</i> cell lines". JESÚS ANAYELI HERNÁNDEZ SAIN. Centro de Investigación en Alimentación y Desarrollo, A.C. – Mazatlán. **Student competition**</p> <p>A10PSC. "Evaluation of DNA Mini-Barcoding Targets for Accurate Species Identification in Canned Tuna". GEORGE EDWARD. Chapman University (California). **Student competition**</p> <p>A11PSC. "Technologically relevant trace elements in commercial fish and seafood from the Gulf of California". TIRADO-BARRAZA L.V. Unidad Académica Mazatlán, ICMYL-UNAM. Tecnológico Nacional de México – Mazatlán. **Student competition**</p>	

A12PSC. "Trace elements in canned fish and seafood from commercial species in the Gulf of California". **ROOS-MUÑOZ S.** Tecnológico Nacional de México campus Mazatlán. Unidad Académica Mazatlán, ICMYL-UNAM. **Student competition**

A14PSC. "Antioxidant effect of microencapsulated hydrolysate of Pacific Thread Herring (*Opisthonema libertate*)". **JESÚS ANTONIO GARCÍA AGUIRRE.** Centro de Investigación en Alimentación y Desarrollo, A.C. – Mazatlán. **Student competition**

A16PSC. "Optimizing conditions for developing pacific whiting functional mince". **JACK WEINBERG.** Oregon State University. **Student competition**

A17PSC. "Isolation and characterization of fungal strains from the Estero de Urías in Mazatlán for use as a biostimulant in red mangrove propagules (*Rhizophora mangle*)". **CRISTIAN KELLY VALDEZ.** Universidad Politécnica de Sinaloa. **Student competition**

A18PSC. "Evaluation of the plant hormone-like biostimulant potential of an acidic silage from shark byproducts". **REBECA BURGUEÑO-ROSADO.** Universidad Politécnica de Sinaloa. **Student competition**

A19PSC. "Identification and characterization of Fungi isolated from plastic bags in the Urias estuary of Mazatlan, Sinaloa, Mexico". **OSWALDO SARABIA-OLETA.** Universidad Politécnica de Sinaloa. **Student competition**

A21PSC. "Semi-purification and biochemical characterization of alkaline proteases from yellowfin tuna (*Thunnus albacares*) pyloric caeca". **SARA LÓPEZ-RICE.** Universidad Politécnica de Sinaloa. **Student competition**

A22PSC. "Biochemical characterization of an acid silage made of shark viscera". **EDGAR IVÁN ELIZALDE-ANDRADE.** Universidad Politécnica de Sinaloa. **Student competition**

A23PSC. "Distribution and Variability of Secretion Systems in *Vibrio parahaemolyticus* in relation to its virulence". **YOANDRIS CASTELLANOS-GIRONES.** Centro de Investigación en Alimentación y Desarrollo, A.C. – Guaymas. **Student competition**

A26P. "Production of protein hydrolysates from dark muscle of Yellowfin tuna (*Thunnus albacares*) through enzymatic hydrolysis". **BAÑUELOS-VARGAS M.I.** Universidad Politécnica de Sinaloa.

A27PSC. "Effect of diets high in soybean meal protein supplemented with chitin and chitosan on the growth and intestinal health of snook (*Centropomus viridis*)". **ALONDRA ABIGAIL MESINA PEÑA.** Centro de Investigación en Alimentación y Desarrollo, A.C. **Student competition**

A28P. "Antiproliferative activity of compounds isolated from *Caulerpa sertularioides* in breast adenocarcinoma line". **SANDOVAL-PETRIS E.** Universidad Autónoma de Sinaloa.

A29PSC. "Structural changes in the prostate cancer line 22Rv1 exposed to compounds isolated from the exoskeleton of the white shrimp (*Litopenaeus vannamei*)". **HÉCTOR-ENRIQUE TRUJILLO-RUIZ**. Universidad de Sonora. **Student competition**

A30PSC. "Cannonball Jellyfish (*Stomolophus meleagris*) Gelatin: Characterization and Potential Applications in the Preparation of Gelatin-Chitosan Films". **ESPARZA-ESPINOZA D. M.** Universidad de Sonora. **Student competition**

A31P. "Metmyoglobin cryostability by low molecular weight compounds and their effect on sulfmyoglobin formation by thermal treatment". **ANDRÉS ÁLVAREZ-ARMENTA**. Centro de Investigación en Alimentación y Desarrollo, A.C. - Hermosillo.

A33P. "Production of protein hydrolysates from Yellowfin tuna (*Thunnus albacares*) dark muscle". **VALERIA AZUL VALERA-YÁÑEZ**. Universidad Politécnica de Sinaloa.

A36PSC. "Nonlinear mathematical model of cell growth based on absorbance for *Chlorella vulgaris*". **LUIS IVÁN GUERRERO CORRALES**. Universidad Politécnica de Sinaloa, Universidad Autónoma de Sinaloa. **Student competition**

A37PSC. "Development and Characterization of Tilapia Sausages as Healthy Alternative". **GABRIELA ALEXANDRA LOYO-TAPIA**. Universidad de Sonora. **Student competition**

A38P. "Development and Characterization of an Expanded Snack Based on Corn (*Zea mays* L.) and Squid (*Dosidicus gigas*) Skin". **MARIELA MENCHACA ARMENTA**. Universidad de Sonora.

A43PSC. "Extraction of astaxanthin from the brown crab (*Callinectes bellicosus*): a sustainable approach". **EDGAR COTA-GALVÁN**. Instituto Tecnológico de Sonora.

18:00 to 20:00	DINNER ON YOUR OWN
20:00 to 23:00	CARDS AND SOCIAL HOUR

Tuesday February 18 th , 2025	
8:00 to 11:30	Registration
8:00 to 9:00	BREAKFAST
Session IV: Processing (Oral presentations, **Student competition) <i>Session Moderator: Dr. Armando Burgos-Hernández</i>	
9:00 to 9:45	Guest Speaker: "Study of the Diversity of Bacteria Affecting Aquatic Health: Novel Metagenomic Approach". DR. BRUNO GÓMEZ GIL . Centro de Investigación en Alimentación y Desarrollo, A. C., Unidad Mazatlán.
9:50 to 10:10	A150. "Developing guidance for the safe production and processing of seaweed and seaweed products". MICHAEL CIARAMELLA . Cornell University, Stony Brook R&D Park, IDC Building, 500 Innovation Road Stony Brook, NY.
10:10 to 10:30	A410. "Circular Solutions in Seafood Processing: Lessons from Iceland, Denmark, and Beyond". ANGEE HUNT . Oregon State University Seafood Research & Education Center.

10:30 to 10:45	BREAK
10:45 to 11:05	A44O. "Retail Handling and Storage: Critical Factors for Seafood Shelf-Life". CHRISTINA A. MIRELES DEWITT . Oregon State University Seafood Research and Education Center.
Session V: Biochemistry & Biotechnology (Oral presentations) <i>Session Moderator: Dr. Oliviert Martínez</i>	
11:05 to 11:25	A3O. "In vitro antioxidant activity of 1-5 kDa fraction from Pacific Thread Herring stickwater". NAVARRO-PERAZA ROSA STEPHANIE . Universidad Autónoma de Sinaloa.
11:25 to 11:45	A7OSC. "Evaluation of the antibacterial potential of algae extracts from northwest México and its effect on <i>Penaeus vannamei</i> challenged with <i>Vibrio parahaemolyticus</i> strains responsible for acute hepatopancreatic necrosis disease". LUIS DAVID CEVALLOS-OLETA . Universidad Politécnica de Sinaloa. **Student competition**
11:45 to 12:00	BREAK
12:00 to 12:20	A8OSC. "Changes In Chemical Composition And Antioxidant Activity In Tomato Stubble After <i>Pleurotus pulmonarius</i> Production As A Potential Additive Intended For Tilapia Culture". JESÚS IGNACIO GARCÍA-AGUIRRE . Centro de Investigación en Alimentación y Desarrollo, A.C. – Mazatlán. **Student competition**
12:20 to 12:40	A13O. "Evaluation of alkaline proteases from Rose Snapper (<i>Lutjanus guttatus</i>) to their stability to chemical denaturants". GABRIELA MIRANDA PEDROZA-TOLEDO . Universidad Politécnica de Sinaloa.
12:40 to 13:00	A34O. "Isolation and Identification of Chemopreventive Compounds from Muscle and Byproducts of White Shrimp (<i>Litopenaeus vannamei</i>)". CARMEN-MARÍA LÓPEZ-SAIZ . Universidad de Sonora.
13:00 to 13:20	A39O. "The impact of thermal and ph variations on the structure of cathepsin d in the hepatopancreas of japanese clam (<i>Ruditapes philippinarum</i>)". CÁRDENAS-LÓPEZ JOSÉ LUIS . Universidad de Sonora.

Schedule

13:30 to 15:00	LUNCH
15:00 to 15:45	Guest Speaker: "Molecular detection of pathogenic bacteria in tilapia <i>Oreochromis niloticus</i> cultured in southwestern Mexico." DRA. SONIA A. SOTO-RODRIGUEZ . Centro de Investigación en Alimentación y Desarrollo – Mazatlán.

15:45 to 16:30	Guest Speaker: "Comprehensive Use of Sardines for the Production of Value-Added Products (Fish Meal, Oil, and Protein Hydrolysates)". ING. LAURA ELENA GARCÍA MACÍAS . Maz Industrial S.A. de C.V. Mazatlán, Sinaloa, México.
Session VI: Value-added products (Oral presentations) <i>Session Moderator: Dr. Aarón Salazar</i>	
16:30 to 16:50	A10. "Chefs and restaurateurs give their expert opinion and disclose emotional insights regarding the use and purchase of frozen seafood". ANN COLONNA . Oregon State University.
17:00 to 17:30	PFT GENERAL BUSINESS MEETING
19:00 to 22:00	PFT BANQUET & STUDENT AWARDS Cocktails 19:00 to 20:00 Dinner 20:00 to 20:30 Music 20:30 to 22:00
22:00 to 23:00	CARDS AND SOCIAL HOUR
Wednesday February 19th, 2025	
8:00 to 9:00	BREAKFAST
Session VI: Seafood safety policies for international trading <i>Session Moderator: Dr. Juan Carlos Ramírez</i>	
9:00 to 9:45	Guest Speaker: "Potentially toxic compounds in marine species". DR. MARTÍN FRÍAS ESPIRICUETA . Laboratorio de Ciencias Ambientales, Facultad de Ciencias Marinas, Universidad Autónoma de Sinaloa.
10:00 to 10:30	Closing Remarks, Passing of the Gavel, and Adjourn
12:00 to 14:00	Visit to MazIndustrial: A Seafood Byproducts Processing Facility <i>(Participation must be confirmed with the organizing committee at pft@fish.net to ensure a place within the group, which maximum capacity is 20 people.)</i>