

Pacific Fisheries Technologists Program
[Tentative as of February 20]

Key: SCC: Located at the Duncan Law Seafood Consumer Center
2001 Marine Drive
CRMM: Located at the Columbia River Maritime Museum
1792 Marine Drive
GRAD: Paper or poster will be part of the Graduate Student presentation contest.

SUNDAY, FEBRUARY 23

4:00 – 8:30 pm Registration, Seafood Consumer Center (SCC)
6:00 – 8:30 pm President’s Reception, SCC; Sponsored by Pacific Seafood Group
8:00 – 9:00 pm Executive Committee meeting, SCC
8:00 – 12:00 pm Hospitality Suite – Room 310, Comfort Suites Inn

MONDAY, FEBRUARY 24

7:30 – 10:30 Registration, Columbia River Maritime Museum (CRMM)
7:45 – 8:30 Continental Breakfast, CRMM
8:30 – 9:30 Spouse and Guest Coffee, Seafood Consumer Center

8:30 – 9:40 OPENING SESSION - CRMM
Greetings: Ed Kolbe, 2002-2003 President, PFT
Michael Morrissey, Director, OSU Seafoods Laboratory
Dave Pearson, Curator, Columbia River Maritime Museum

Keynote address: Making decisions in today’s industry --Frank Dulcich,
President, Pacific Seafood Group

9:40 – 10:00 Break
10:00 –12:00 **SESSION I FISHERIES MANAGEMENT – PANEL**
The Interface Between Fishery Management, Industry Structure, and
Seafood Technology: Trends, Challenges, and Future Opportunities – Panel
Chair: Gil Sylvia, OSU
Larry Baker, Shorebank Enterprise Pacific; Chris DeWees, CA SG; Susan
Hanna, OSU; Rod Moore, WCSPA; Hans Radtke, PFMC; Vidar Wespestad,
Resource Analysts, Int’l.
12:00 – 1:30 Lunch
1:30 – 2:50 **SESSION II BYPRODUCTS AND WASTE**
Chair: Jerry Babbitt, NMFS.

Successful fish waste utilization – Bruce Buckmaster, BioOregon

**Options to consider for the recovery of byproducts from seafood processing wastes –
Jerry Babbitt, NMFS**

**Development of protein powders from underutilized fish in Alaska and evaluation of
physicochemical and functional properties – Subramaniam Sathivel, UAF; Peter
Bechtel; Jerry Babbitt; Scott Smiley; Chuck Crapo**

Properties of Pacific Cod fish processing byproduct -- P. J. Bechtel, USDA-ARS

2:50 – 3:10 Break

3:10 – 3:50 BYPRODUCTS AND WASTE (Continued)

Analysis of Alaskan salmon meals – Scott Smiley, UAF

Value-added fishmeal production -- Leo Pedersen, Dantec Engineering

3:50 – 4:30 SESSION III AQUACULTURE AND FEEDS

Chair: Marina Ezquerra-Brauer, Univ. of Sonora.

**Digestive proteinases in penaeids; regulation of activity -- Fernando Luis García-
Carreño, Adriana Muhlia Almazán, Arturo Sánchez Paz, Julio A. Hernández
González. CIBNOR**

**Relationship between feed protein concentration and texture, chemical,
microbiological quality of cultured White Shrimp -- Josafat Marina Ezquerra-
Brauer*, Norma Violeta Parra-Vergara , and Carmina Carrillo-Perez. Univ.
Sonora**

5:00 – 6:30 POSTER SESSION – Seafood Consumer Center (SCC)
with Wine and Cheese tasting, Tours of the OSU Seafoods Laboratory
Chair: Jae Park, OSU

BYPRODUCTS AND WASTE

**Partial characterization of the aminopeptidase enzyme in crude extract
hepatopancreas of jumbo squid (*Dosidicus gigas*) –Idalia Osuna-Ruíz*, Univ.
Sonora; Josafat Marina Ezquerra-Brauer; Ramon Pacheco-Aguilar; and Ofelia
Rouzaud Sáñez. GRAD**

**Carotenoproteins, chitin and chitosan from shrimp discards -- Thi Thuy D. Nguyen,
Ben K. Simpson, Robert Trenholm, Collins Onodenaloro, Nigel Allen, McGill**

AQUACULTURE AND FEEDS

**Comparison of color, hardness and resilience of gonads of *Strongylocentrotus
franciscanus* fed prepared feeds and algal diets to processed roe -- Susan C.
McBride, Robert J. Price , Vor Suvanich, Pamela D. Tom* , John M. Lawrence,
and Addison L. Lawrence**

Presence of mycotoxins in feed for shrimp and their effect on semi-purified trypsin from the hepatopancreas of white shrimp – A. Burgos-Hernández*, S.I. Farías, B. Morales-Leyva, W. Torres-Arreola, and J.M. Ezquerro-Brauer, Univ. Sonora

Feeding of shrimp carotenoproteins to rainbow trout (*Oncorhynchus mykiss*) -- Thi Thuy D. Nguyen, Ben K. Simpson, Keith Rideout, Nigel Allen, McGill

VALUE-ADDED/NEW TECHNOLOGY

An overview of the Oregon Food Innovation Center – Doretta Claycomb, Qingyue Ling, OSU

PROCESSING/STORAGE

Rapid heating of surimi seafoods using capacitive dielectric heating with variable frequency technology – Qingyue Ling*; Ed Kolbe; Ben Flugstad; OSU

Quality changes of anchovy (*Engraulis encrasicolus*. L. 1758) stored at ambient and refrigerated temperatures. Sevim Kose* and Mehmet Emin Erdem. Black Sea Tech. Univ.

Physicochemical changes in cazon fish (*Mustelus lunulatus*) subjected to multiple freeze-thaw cycles -- Jesus Aarón Salazar-Leyva*, Ofelia Rouzaud-Sández, and Josafat Marina Ezquerro-Brauer. Univ. Sonora. GRAD MS

SEAFOOD SAFETY

Predicting Double Seam Defects – Neil Morris, OneVision.

Seafood traceability in the U.S.: current trends and software -- Michael Thompson, Gil Sylvia and Michael T. Morrissey, OSU – GRAD MS

6:30 -- Dinner on your own.

8:00 – 12:00 Hospitality Suite – Room 310 Comfort Suites Inn

TUESDAY February 25

7:30 – 10:00 Registration, CRMM

7:45 – 8:30 Continental Breakfast, CRMM

8:30 – 10:10 SESSION IV VALUE-ADDED/NEW TECHNOLOGY

Chair: Ramon Pacheco-Aguilar

New products from chitin and chitosan – Mark Ludlow, Vanson Inc.

ACE inhibition of Pacific whiting fish sauce -- S. Tungkawachara; Y. J. Choi; and J. W. Park, OSU. GRAD

Preparation and concentration of essential fatty acids from mackerel -- Charles P. Zuta and Ben K. Simpson, McGill

Purification of a cysteine proteinase from jumbo squid (*Dosidicus gigas*) hepatopancreas – J.L. Cardenas* and N.F. Haard. UC Davis. GRAD

Japanese and American consumers' consumption patterns of fish and knowledge on fatty fish – Koei Kudo, PSU, and Anna Marin. GRAD-PhD

10:10 – 10:30 Break

10:30 – 12:10 SESSION V PROCESSING/STORAGE

Chair -- Chuck Crapo

Freshness and spoilage indicators for Jumbo Squid (*Dosidicus gigas*) mantle meat -- R. Pacheco-Aguilar, E. Moran-Palacio, M.E. Lugo-Sánchez, R. Carrizoza, N. Calvo, CIAD

Present state of seafood processing, marketing and HACCP application in Turkey – Sevim Kose, Black Sea Tech. Univ.

Straight talk about Mercury – Joyce Nettleton and Randy Rice* ASMI

Degradation and aggregation properties of fish proteins from various species --O. Esturk*, J.W. Park, OSU. GRAD-PhD

Combined effect of pH and ionic strength on gelation properties of Pacific Whiting fish proteins -- S. Thawornchinsombut* and J.W. Park, OSU. GRAD

12:10 – 1:30 Lunch

1:30 – 2:30 PROCESSING/STORAGE (Continued)

Sarcoplasmic proteins at various pH and their interaction with myofibrillar proteins -- Young S. Kim and Jae W. Park*, OSU

Improving performance and energy conservation in seafood blast freezers – Qingyue Ling*; Ed Kolbe; Greg Wheeler, OSU

Arrowtooth Flounder – a Simple Solution? -- Chuck Crapo* , UAF, Joe M. Regenstein, and Susan Goldhor

2:30 – 3:10 SESSION VI SEAFOOD SAFETY and HAACP

Co-Chairs: John Lin, Pac. Seafoods; Yi-Cheng Su, OSU; Bob Gerding, ODA

Internet HACCP training: an alternative to the traditional 3-day course – Pamela Tom*, UC Davis; Ken Gall

Histamine Issues and FDA Update -- Gregg Small, FDA Office of Seafoods

3:10 – 3:30 Break

3:30 – 4:30 SEAFOOD SAFETY and HACCP (Continued)

Marine Biotoxins -- Tim Hawryluk* and Marleen Wekell, FDA

Trends in West Coast biotoxin hazards -- Deb Cannon, ODA

Seafood Product Research Center research initiatives -- Cindy Wu, FDA, Bothell

4:30 – 5:30 PFT Business Meeting, CRMM
5:30 – 6:30 Break
6:30 – 10:00 PFT Seafood Chef's Jamboree, SCC
10:00 – 12:00 Hospitality Suite, Room 310, Comfort Suites Inn

WEDNESDAY February 26

7:30 – 9:00 Registration, CRMM
7:45 – 8:30 Continental Breakfast, CRMM
8:30 – 10:00 SEAFOOD SAFETY and HACCP (Continued)

Panel on Import-Export -- Co-Chairs, Kenny Lum; George Berkompas, NFPA.

Panelists, Imports

Deb DeVlieger, FDA	Part 123 import requirements
George Long, FDA	FDA border procedures

Panelists, Exports

Liz Best, Alaska General Seafoods	Industry perspective
Barbara Pfrunder, FDA	FDA-EU certification

Panelists, Both

Peggy Rochette, NFPA	New trade challenges and industry response.
Pauline Baldie, UPS Freight Serv.	Who ya gonna call?
Steve McQueary, Brown Line Trucking	Where the rubber meets the road

10:00 -10:20

Smoked Fish and Lysteria issues – NFI (Bob Collette or Dan Herman)

10:20-10:35 Break

10:35 – 11:55

Panel: Building partnerships among industry, agencies, and academics to increase the value of HACCP – Chair Bob Gerding, ODA

Industry: Kenny Lum and Joe Frazier, NFPA; John Lin, Pacific Seafood; Jim Yonker, Ocean Beauty

Agency: Deb DeVlieger, FDA; Bob Gerding, ODA; Jim Pressley, WSDA; Lyle Reid, CFIA; Chris Rezendez, FDA

Academics: Michael Morrissey, Yi-Cheng Su, OSU;

11:55 - 12:00 Adjourn

12:00 – 1:00 Lunch on your own

1:00 – 5:00 Optional Tours