



2010 PFT MEETING AT-A-GLANCE
The Edgewater Hotel
2411 Alaskan Way, Pier 67, Seattle, WA, USA
Web: www.pftfish.net

All sessions will be in the Olympic Ballroom, except where noted.

SUNDAY, February 21st, 2010

3:00 pm – 6:30 pm	Registration – Foyer, Fourth Floor
4:00 pm – 5:00 pm	NOAA-SIP update, Tim Hansen (open to PFT registrants) – Cascade I Room, Second Floor
6:00 pm – 8:00 pm	PFT President’s Reception – Terrace Room, Fourth Floor
8:00 pm – 9:00 pm	PFT Executive Board Meeting (open to PFT registrants)
9:00 pm – Midnight	Cards and Social Hour – Penthouse Suite

MONDAY, February 22nd, 2010

7:00 am – 11:30 am	Registration – Foyer, Fourth Floor
7:00 am – 8:00 am	Continental Breakfast – Terrace Room, Fourth Floor
7:15 am – 8:00 am	Poster Moderators Available
8:00 am – 8:15 am	Welcome and Opening Remarks
8:15 am – 8:45 am	Keynote Address
8:45 am – 10:25 am	Chemistry Session
10:25 am – 10:45 am	Coffee Break – Foyer
10:45 am – 12:05 pm	Food Safety/Microbiology Session
12:05 pm – 1:05 pm	Buffet Lunch – Terrace/Olympic Ballroom
1:05 pm – 2:15 pm	Food Safety/Microbiology Session
2:15 pm – 3:35 pm	Seafood Quality Session
3:35 pm – 3:50 pm	Refreshment Break – Foyer
3:50 pm – 5:00 pm	Poster Session – Terrace Room, Fourth Floor <ul style="list-style-type: none">• Seafood Chemistry• Seafood Safety/Microbiology and Quality• Seafood By-products and Seafood Protein
9:00 pm – Midnight	Cards and Social Hour – Penthouse Suite

TUESDAY, February 23rd, 2010

7:30 am – 11:00 am	Registration – Foyer
7:00 am – 8:00 am	Continental Breakfast – Terrace Room
8:00 am – 10:20 am	Process Technology Session
10:20 am – 10:40 am	Coffee Break – Foyer
10:40 am – 12:20 pm	Traceability Session
12:20 pm – 1:20 pm	Buffet Lunch – Terrace/Olympic Ballroom
1:20 pm – 2:00 pm	Sustainability Session
2:00 pm – 3:00 pm	Supply Chain Session
3:00 pm – 3:30 pm	PFT General Business Meeting
3:30 pm – 3:50 pm	Refreshment Break – Foyer
3:50 pm – 4:50 pm	Poster Session – Terrace Room, Fourth Floor <ul style="list-style-type: none">• Seafood Processing• Seafood Marketing• Sustainability
6:30 pm – 10:30 pm	Cocktail Hour, Student Presentation Awards, Banquet and Tour – Seattle Aquarium
10:00 pm – Midnight	Cards and Social Hour – Penthouse Suite

WEDNESDAY, February 24th, 2010

7:30 am – 9:00 am	Registration – Foyer
7:00 am – 8:00 am	Continental Breakfast – Terrace Room
8:00 am – 8:10 am	Murat Balaban – Announcement of “International Conference on Seafood Technology, Anchorage, AK
8:10 am – 8:50 am	International Trade Issues (Exports and Imports) Session
8:50 am – 9:30 am	Regulatory Session
9:30 am – 9:50 am	Coffee Break – Foyer
9:50 am – 11:50 am	Regulatory Session
11:50 am – 12:00 pm	Final Remarks and Adjourn

Post-PFT Meeting Events
(Separate Registration Required)

Seafood Contaminants Rapid Test Laboratory Workshop

**WASHINGTON STATE PUBLIC HEALTH LABORATORIES
SHORELINE, WA**

WEDNESDAY, February 24th, 2010

1:30 pm – 4:30 pm Registration and Laboratory Preparation
The Edgewater Hotel, Cascade I Room, Second Floor

THURSDAY and FRIDAY, February 25th and 26th, 2010

8 am * Shuttle departing from hotel, meet in the lobby

9:00 am – 4:30 pm Laboratory Sessions
Washington State Public Health Lab, Shoreline, WA

4:40 pm Shuttle departing laboratory for hotel

See Page 11 for additional details.

* Parking is limited at lab, so shuttle advised. Those not taking the shuttle should arrive at the laboratory by 8:45 am.

2010 PACIFIC FISHERIES TECHNOLOGISTS PROGRAM

All sessions will be in the Olympic Ballroom, except where noted.

SUNDAY, February 21st, 2010

- 3:00 pm – 6:30 pm** **Registration – Foyer, Fourth Floor**
- 4:00 pm – 5:00 pm** **NOAA-SIP update – Tim Hansen – Cascade I, Second Floor**
(open to all PFT registrants)
- 6:00 pm – 8:00 pm** **PFT President’s Reception – Terrace Room, Fourth Floor**
- 8:00 pm – 9:00 pm** **PFT Executive Board Meeting – Penthouse Suite**
(open to all PFT registrants)
- 9:00 pm – Midnight** **Cards and Social Hour – Penthouse Suite**

MONDAY, February 22nd, 2010 (*Asterisk indicates student paper contest*)

- 7:00 am – 11:30 am** **Registration – Foyer, Fourth Floor**
- 7:00 am – 8:00 am** **Continental Breakfast – Terrace Room, Fourth Floor**
- 8:00 am – 8:15 am** **Welcome and Opening Remarks – 2010 PFT President –**
JOE FRAZIER
- 8:15 am – 8:45 am** **Keynote Address – What’s Right about Seafood Safety –**
DOUGLAS L. MARSHALL, University of
Northern Colorado
- 8:45 am – 10:25 am** **Chemistry Session**
Moderators: ALEXANDRA C. M. OLIVEIRA and
FERNANDO GARCÍA-CARREÑO
- 8:45 am – 9:05 am Cathepsin B, a newly described protease in the digestive gland of
shrimp: does it really works as a digestive protease? –
MUHLIA-ALMAZAN, A., Centro de Investigacion
en Alimentacion y Desarrollo (CIAD), Mexico
- 9:05 am – 9:25 am Application of short path distillation to produce human-grade Pollock
oil – ALEXANDRA C. M. OLIVEIRA, University of Alaska
- 9:25 am – 9:45 am Chymotrypsin in yellowleg shrimp *Penaeus californiensis*
(Holmes, 1900) – FERNANDO GARCÍA-CARREÑO, Cibnor,
Mar Bermejo 195. La Paz, B.C.S. Mexico
- *9:45 am – 10:05 am Identification of characteristic aroma-active compounds in steamed
mud crab - HUIZI YU, Shanghai Ocean University, China
- *10:05 am – 10:25 am Boosting the omega-3 fatty acid content of canned Alaska pink salmon
(*Oncorhynchus gorbuscha*) with salmon oil – TRINA LAPIS,
University of Alaska
- 10:25 am – 10:45 am** **Coffee Break – Foyer, Fourth Floor**

- 10:45 pm – 12:05 pm** **Food Safety/Microbiology Session**
Moderators: YI-CHENG SU and ANN HE
- 10:45 am – 11:05 am Progress in the development of reliable non-animal assays for the saxitoxins – SHERWOOD HALL, FDA
- 11:05 am – 11:25 am The use of peracetic acid in fish processing to enhance food safety and quality – LIZ HARRELSON, Enviro Tech Chemical Services, Inc.
- *11:25 am – 11:45 am Variations of FT-IR spectra features of *Listeria monocytogenes* as a result of injury due to antimicrobial treatments – XIAONAN LU, Washington State University
- *11:45 am – 12:05 am Low-temperature post-harvest processing for decontaminating *Vibrio parahaemolyticus* in Pacific oysters (*Crassostrea gigas*) – SUREERAT PHUVASATE, Oregon State University
- 12:05 pm – 1:05 pm** **Buffet Lunch – Terrace/Olympic Ballroom**
- 1:05 pm – 2:15 pm** **Food Safety/Microbiology Session**
Moderators: YI-CHENG SU and ANN HE
- 1:05 pm – 1:25 pm Producing pathogen safe seafoods with improved shelf life using approved and effective antimicrobials – LEE GALLIGAN, PURAC America
- 1:25 pm – 1:55 pm Antimicrobial intervention of seafood with sodium chlorite based products – NEERAJ KHANNA, Bio-Cide International, Inc.
- 1:55 pm – 2:15 pm Re-emergence of selenium: A two-faced nutrient – JOYCE NETTLETON
- 2:15 pm – 3:35 pm** **Seafood Quality Session**
Moderators: BRUCE ODEGAARD and ELIZABETH BEST
- *2:15 pm – 2:35 pm Post-harvest quality of selected molluscan broodstock Pacific oysters (*Crassostrea gigas*) raised in Alaska and Washington – STUART R. THOMAS, University of Alaska
- 2:35 pm – 2:55 pm Additives or heat? - Is there an answer to melanosis in rock lobster? – HANNAH WILLIAMS, Curtin University of Technology, Australia
- 2:55 pm – 3:15 pm The effect of sarcoplasmic proteins on the surimi and kamaboko gel characteristics – ALI JAFARPOUR, RMIT University, Australia
- 3:15 pm – 3:35 pm Utilization of fish trimmings. New injection technology – LEO PEDERSEN, Dantec Engineering, Inc.
- 3:35 pm – 3:50 pm** **Refreshment Break – Foyer, Fourth Floor**
- 3:50 pm – 5:00 pm** **Poster Session – Terrace Room, Fourth Floor**

Seafood Chemistry

- 01* – Partial characterization of digestive tract proteinases from vermiculated sailfin Catfish *Pterygoplichthys disjunctivus*, Weber, 1991) – VILLALBA-VILLALBA, ANA GLORIA, Centro de Investigación en Alimentación y Desarrollo A.C, Mexico
- 02* – Detection and isolation of lysyl oxidase from jumbo squid muscle (*Dosidicus gigas*): A preliminary study – TORRES-ARREOLA, WILFRIDO, Centro de Investigación en Alimentación y Desarrollo A.C, Mexico
- 03 – Purification of trypsin from viscera of tropical sierra (*Scomberomorus sierra*) captured in the Gulf of California – CÁRDENAS-LÓPEZ, J.L., Universidad de Sonora, Mexico
- 04* – Overexpression of trypsin III of Monterey sardine (*Sardinops sagax caerulea*) in *Escherichia coli* – LÓPEZ-DYCK, L.D., Universidad de Sonora, Mexico
- 05* – Distinguishing vitellogenin, sex steroids and lipids in blood plasma and atresia of farmed white sturgeon (*Acipenser transmontanus*) by Fourier transform infrared spectroscopy: a potential tool for caviar production – XIAONAN LU, Washington State University

Seafood Safety/Microbiology and Quality

- 06 – Determination of chloramphenicol with surface enhanced raman spectroscopy – KEQIANG LAI, Shanghai Ocean University, China
- 07* – Infrared spectroscopy, a novel and less invasive method to determine maturity in cultured white sturgeon (*Acipenser transmontanus*) females by predicting polarization index and follicle diameter – XIAONAN LU, Washington State University
- 08* – FVO inspection failure analysis (Fish) – WILLIAM DAVIES, Humber Seafood Institute, UK
- 09* – Potential application of probiotics in post-harvest treatments for reducing *Vibrio parahaemolyticus* in raw oysters – DUNYU XI, Oregon State University
- 10* – Preparation of edible films: Infrared spectral features and the survival of foodborne pathogens – JUN WANG, Washington State University
- 11* – Optimal high pressure processing for reducing *Vibrio parahaemolyticus* Contamination in Pacific oysters (*Crassostrea gigas*) – LEI MA, Oregon State University
- 12 – Evaluation of seafood safety with special reference to heavy metals and histamine in fishes from Oman for domestic and international market – MOZA AL BUSAIDI, Fishery Quality Control Center, Oma Oman
- 13* – Effect of a commercial citric fiber on physicochemical characteristics of jumbo squid (*Dosidicus gigas*) mantle muscle gels – LUCINA LEDESMA-LÓPEZ, Centro de Investigación en Alimentación, México
- 14 – Recovery and quality evaluation of protein isolates and surimi from Eğirdir Common Carp (*Cyprinus carpio L.*) – NECLA DEMIR, American University in Cairo, Egypt

- 15* – Pacific oyster (*Crassostrea gigas*) quality evaluation using machine vision and electronic nose – LALE GURER, Ege University, Turkey
- 16* – Postmortem biochemical changes in the muscle of tilapia (*Oreochromis niloticus*) during the storage in ice and evaluation of the freshness. – CANIZALEZ-RODRÍGUEZ, D. F., Universidad de Sonora, Mexico

Seafood By-products and Seafood Protein

- 17 – Compositional differences between Pacific cod (*Gadus macrocephalus*) livers from pre- and post-spawning fish – ALEXANDRA C. M. OLIVEIRA, University of Alaska
- 18 – Evaluation of different soy proteins on gelation properties of Pacific whiting fish proteins – ANGEE HUNT, Oregon State University
- 19* – Collagen extraction from jumbo squid (*Dosidicus gigas*) fin with alkali-acid treatment – CUEVAS-ACUÑA, D. A., Universidad de Sonora, Mexico
- 20 – Chemical composition of dissected fish head parts – PETER J. BECHTEL, University of Alaska
- 21 – Comparison of fishmeal, stickwater and oil made from separated salmon heads and viscera – TED H. WU, USDA

9:00 pm – Midnight Cards and Social Hour – Penthouse Suite

TUESDAY, February 23rd, 2010 (*Asterisk indicates student paper contest*)

- 7:30 am – 11:00 am Registration – Foyer**
- 7:00 am – 8:00 am Continental Breakfast – Terrace Room**
- 8:00 am – 10:20 am Process Technology Session**
Moderators: CHARLES A. CRAPO and SUBBA RAO GURRAM
- 8:00 am – 8:20 am Development of freeze-dried salmon cubes - a new Alaska salmon product CHARLES A. CRAPO, University of Alaska
- 8:20 am – 8:40 am Effect of ice storage on the physicochemical and microbiological characteristics of vermiculated sailfin catfish (*Pterygoplichthys disjunctivus*, Weber, 1991) eggs and its feasibility to make caviar – SCHEUREN-ACEVEDO, S. M., Universidad de Sonora, Mexico
- 8:40 am – 9:00 am Enzyme activity assays and protein quantification for internal cook temperature verification of catfish fillets – DOUGLAS L. MARSHALL, University of Northern Colorado
- 9:00 am – 9:20 am Technology transfer: from ohmic research to fast cooking gel device – JAE PARK, Oregon State University
- *9:20 am – 9:40 am Effect of comminution conditions on gelation properties of Pacific whiting and threadfin bream- SAMANAN POOWANKANJANA, Oregon State University

- 9:40 am – 10:00 am Relationship of ice storage life of white shrimp cultured and meal drying production method - EZQUERRA-BRAUER, J. M., Universidad de Sonora, Mexico
- 10:00 am – 10:20 am The greening of seafood processing wastewater – ALAN ISMOND, Aqua-Terra Consultants
- 10:20 am – 10:40 am Coffee Break – Foyer**
- 10:40 am – 12:20 pm Traceability Session**
Moderators: ANDY FURNER and MICHAEL MORRISSEY
- 10:40 am – 11:00 am Traceability as a means to restore confidence in the food supply – ANDY FURNER, Rubicon
- 11:00 am – 11:20 am A multiplex PCR assay to identify commercially important salmon and trout species (*Oncorhynchus* and *Salmo*) in North America – ROSALEE S. RASMUSSEN, Food Innovation Center
- 11:20 am – 11:40 am Traceability of farm raised fish products in China – HUANG YIQUN, Shanghai Ocean University, China
- *11:40 am – 12:00 pm Immunological investigation of raw Alaska pollock fillet using a direct sandwich ELISA for the detection of myosin light chain 1 – ZACHARY H. REED, Oregon State University
- 12:00 pm – 12:20 pm Getting from point A to point Z: traceability in seafood is more than COOL – BARBARA BLAKISTONE, NFI
- 12:20 pm – 1:20 pm Buffet Lunch – Terrace/Olympic Ballroom**
- 1:20 pm – 2:00 pm Sustainability Session**
Moderators: CLARE WINKEL and RANDY RICE
- 1:20 pm – 1:40 pm Sustainability within the seafood supply chain: what does it mean? – CLARE WINKEL, NCS International Pty Ltd
- *1:40 pm – 2:00 pm The IUU regulation – How well does it fit into the CSR agenda? – WILLIAM DAVIES, Humber Seafood Institute, UK
- 2:00 pm – 3:00 pm Supply Chain Session**
Moderators: JAN KOSLOSKY and KATE ABRAHAM
- *2:00 pm – 2:20 pm The trade corridor: win-win strategies for seafood supply – RORY DILLON, Grimsby Institute of Further and Higher Education, UK
- 2:20 pm – 2:40 pm Alaska Airlines / Alaska Air cargo update – DARBIE KIRK, Alaska Airlines
- 2:40 pm – 3:00 pm Implementing TSA certified cargo screening program (CCFP) protocols for fresh seafood – JAN KOSLOSKY, Ocean Beauty Seafoods LLC

- 3:00 pm – 3:30 pm PFT General Business Meeting**
- 3:30 pm – 3:50 pm Refreshment Break – Foyer**
- 3:50 pm – 4:50 pm Poster Session – Terrace Room**

Seafood Processing

- 22 – The changes of physicochemical characteristics of frozen skate (*Raja pulchra*) during fermentation – JONG-BANG EUN, Chonnam National University, South Korea.
- 23* – Effects of frozen storage at -18°C on the quality changes of brushtooth lizardfish (*Saurida undosquamis*) burgers with and without coating – MAHMOUDZADEH, M., National Nutrition and Food Technology Research Institute, Iran
- 24 – Predicting the weight of Alaskan salmon of different species by image analysis – MURAT BALABAN, University of Alaska
- 25 – Determination of melamine by surface enhanced Raman spectroscopy using Ag nanorod assay substrates – YAOWEN HUANG, University of Georgia
- 26 – Influence of ante-mortem hypoxia on the physicochemical stability of myofibrillar white shrimp (*Litopenaeus vannamei*) muscle proteins subjected to multiple freezing-thawing cycles – GARCÍA-SIFUENTES, C. O., CIA, Mexico
- 27 – Gelation kinetics during rapid heating of fish vs. chicken proteins – TYRE LANIER, NC State University

Seafood Marketing

- 28 – Can current supply figures support the nutritional recommendation of fish consumption in Iran? A case-study of the challenges in front of a nutrition policy – ARASH RASHIDI, National Nutrition and Food Technology Research Institute, Iran
- 29 – Attitudes and knowledge of US healthcare providers about the safety and nutritional value of seafood – MICHAEL T. MORRISSEY, Food Innovation Center

Sustainability

- 30* – Economic impact assessment: helping fisheries to manage themselves – RORY DILLON, Grimsby Institute of Further and Higher Education, UK

- 6:30 pm – 10:30 pm Cocktail Hour, Student Presentation Awards, Banquet and Tour – Seattle Aquarium**
- 10:00 pm – Midnight Cards and Social Hour – Penthouse Suite**

WEDNESDAY, February 24th, 2010

7:30 am – 9:00 am	Registration – Foyer
7:00 am – 8:00 am	Continental Breakfast – Terrace Room
8:00 am – 8:10 am	Announcement of the “International Conference on Seafood Technology, Anchorage, AK.” – MURAT BALABAN, FITC
8:10 am – 8:50 am	International Trade Issues (Exports and Imports) Session Moderators: LINDA CHAVES and ERIC STAIGER
8:10 am – 8:30 am	Audits – JOHN CLEMENCE, SAI Global
8:30 am – 8:50 am	USDC Update (NOAA-SIP), LINDA CHAVES, NOAA
8:50 am – 9:30 am	Regulatory Session Moderators: CHRIS REZENDES and JUDY SULLIVAN
8:50 am – 9:10 am	Environmental enforcement in the Obama EPA - Is your company a potential target? – STEVE GOODMAN, Graham & Dunn
9:10 am – 9:30 am	Update on Seafood HACCP Alliance training activities and pending FDA Hazards Guide – PAMELA TOM, University of California Sea Grant Extension Program
9:30 am – 9:50 am	Coffee Break – Foyer
9:50 am – 11:50 am	Regulatory Session Moderators: CHRIS REZENDES and JUDY SULLIVAN
9:50 am – 10:10 am	State of Alaska – Regulatory issues, current challenges, and goals – ROBERT PRESSLEY, SOA/DEC/EH/FSS
10:10 am – 10:30 am	Washington State – Regulatory issues – CLAUDIA G. COLES, Washington State Dept. of Agriculture
10:30 am – 10:50 am	Oregon State – Regulatory issues – DAWN SMITH, ODA
10:50 am – 11:10 am	FDA Imports Update – MALINDA SHELMAN, FDA Seattle District Office
11:10 am – 11:30 am	Food Registry – ALAN BENNETT, FDA Seattle District Office
11:30 am – 11:50 am	CFIA Update – JUDY SULLIVAN, CFIA British Columbia Office
11:50 am – 12:00 pm	Final Remarks and Adjourn