



# PACIFIC FISHERIES TECHNOLOGISTS CONFERENCE 2024

*Lifting All Boats!*

## AGENDA

Note: Asterisk (\*) indicates presentation is part of student competition.

**ALL TIMES LISTED ARE IN ALASKA TIME (AKST), 1 hour behind PACIFIC. Please keep that in mind if joining remotely.**

### **Sunday, February 18, 2024**

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|---------------------|--|
| 8:00 – 9:00 PM      | PFT Executive Meeting                  |
| 8:00 – 10:00 PM     | Registration                           |
| 9:00 – 10:00 PM     | President's Reception presented by SPA |
| 10:00 PM – Midnight | Cards and Social Hour                  |

### **Monday, February 19, 2024**

**WELCOME!**

- |                 |   |
|-----------------|---|
| 8:00 – 11:00 AM | Registration  |
| 8:00 – 9:00 AM  | Breakfast   |
| 9:00 AM         | Opening and Welcome<br>John Burrows<br>74 <sup>th</sup> PFT President, Seafood Technical Director, Alaska Seafood Marketing Institute |
| 9:15 AM         | Keynote<br>Robert Gerlach<br>Alaska State Veterinarian, Alaska Dept. of Environmental Conservation                                    |

#### **Session I: Regulatory**

Moderator: Bruce Odegaard

- |         |  |
|---------|--|
| 9:45 AM | <i>Regulatory Update: FDA's Food Traceability Rule: One Year Down, Two To Go</i><br>Lisa Weddig<br>Chief Food Safety Officer, National Fisheries Institute |
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# PACIFIC FISHERIES TECHNOLOGISTS CONFERENCE 2024

10:30 AM

*Residual chemical contaminants in fish and other seafood products: analytical technologies and regulatory roadmap*

John Reuther

Eurofins Central Analytical Laboratories, New Orleans, LA

11:05: Break

## Session II: Bycatch

Moderator: Christina DeWitt

11:15AM

*Stock assessments and infographics: evolving expectations for public participation in fisheries management*

Rachel Baker

Deputy Commissioner, Alaska Department of Fish and Game

11:50 AM

*Technological Innovation in Bycatch Reduction: Challenges, Successes, and the Future*

Noelle Yochum

Sr. Manager, Fishing Innovation & Sustainability, Trident Seafoods

12:15 PM\*

*\*A Meta-Analysis of Seafood Species Mislabeling Rates in the United States\**

Sarah Ahles

Chapman University

12:45 PM

Lunch presented by AFCO

## Session III: Nutrients and Contaminants

Moderator: Frances Bursch

1:45 PM

*Nutrients and Contaminants in Alaskan Commercial Fish*

Christoff Furin

Research Analyst, Alaska Department of Environmental Conservation

2:30 PM

*Seafood Superstars: Unleashing the Nutritional Potential of West Coast Groundfish*

Jana Hennig

Executive Director, Positively Groundfish

3:00 PM\*

*\*Metabolic Health Impacts of Seaweeds Pacific Dulse and Nori in Diet-Induced Obese Mice\**

Hailey Zhou

Oregon State University

3:30 PM

*Microplastics Threaten Our Oceans, Our Food, and Ourselves*

Angela Anandappa

Alliance for Advanced Sanitation

4:00 – 5:30 PM

Poster Session Presented by SIRF

### General Presentations:

- *Evaluation of the impact of raw shrimp (Pandalus jordani) quality on processing wastewater*
  - *Christina DeWitt, Oregon State University*
- *Antiproliferative Effect from Caulerpa sertularioides Extracts in Human Cancer Cell Lines*



# PACIFIC FISHERIES TECHNOLOGISTS CONFERENCE 2024

## *Lifting All Boats!*

- Carmen María López Saiz, University of Sonora
- *Physical and structural properties of hydrogels prepared from chitosan and squid (Dosidicus gigas) gelatin*
  - Josafat Marina Ezquerro-Brauer, University of Sonora
- *Cathepsin D from Dosinia white clam (Dosinia ponderosa) from the Gulf of California*
  - José Luis Cárdenas López, University of Sonora

### Student Competition

- *Optimization of PCR-based methods for the detection of canned tuna species*
  - Chloe Castanon, Chapman University
- *Antiproliferative activity of compounds isolated from the exoskeleton of white shrimp (Litopenaeus vannamei) in prostate cancer line*
  - Hector Enrique Trujillo Ruiz, University of Sonora
- *\*Chemical characterization of compounds presents in extracts and fractions with antiproliferative potential obtained from white shrimp (Litopenaeus vannamei) muscle\**
  - Sandra Carolina De La Reé Rodríguez, University of Sonora

5:30 PM Sitka Science Center – tour, presentation, and reception, presented by ABEC

8:00 PM – Midnight Cards and Social Hour in Hospitality Suite

## **Tuesday, February 20, 2024**

8:00 – 11:00 AM Registration

8:00 – 9:00 AM Breakfast

### **Session 4: Machine Vision Systems/Technology**

Moderator: Jae Park

9:00 AM *Near Infra-Red (NIR) Spectroscopy Use in Fishmeal and Fish Oil Processing Facilities*  
Senya Joerss  
Technical Manager, Supplements, Trident Seafood

9:40 AM *A peak at the science behind the curtain at CQ Foods*  
Keith Cox  
Certified Quality Foods

10:15 AM *The Value of Accurately Measured, Visible, and Trusted Condition-Intelligent Data in the Catching and Processing of Wild Caught and Farmed Seafood.*  
Claes Nystrom  
Infratab



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10:40 AM Break

## Session 5: Surimi

Moderator: Carmen María López Saiz

10:50 AM *Evaluation of green crab on surimi quality*  
Christina DeWitt  
Oregon State University

11:35 AM *Fish Oil Refined from Fish Viscera can Enrich Surimi Seafood*  
Jae Park  
Oregon State University Surimi School

12:05 PM Lunch presented by OSU Surimi School

## Session 6: Mariculture and Hatcheries

Moderator: Tommy Sheridan

1:05 PM *Integrating Mariculture Species into Alaska's Salmon Aquaculture Sites: A resource for aquaculture organizations, the environment, and a unique teaching tool for students in Southeast Alaska*  
Angela Bowers  
University of Alaska Southeast

1:45 PM *Alaska salmon hatcheries 2.0: leveraging Alaska's salmon hatchery system for broader benefit to the State*  
Tommy Sheridan  
University of Alaska Blue Economy Center

\*DISCUSSION PANEL, TIME ALLOWING\* (presentations are connected)

## Session 7: Quality and Logistics

Moderator: Lisa Weddig

2:30 PM *Consumer acceptability and shelf-life assessment of three species of frozen seafood over two years' time using sensory properties, consumer acceptability and purchase intent*  
Ann Colonna and Jamie Doyle  
Oregon State University Food Innovation Center

3:15 PM *Installation and Operation of a Steam Cooking Skid in an Alaskan Processing Plant*  
Chris Sannito  
University of Alaska Kodiak Seafood and Marine Science Center

3:50 PM *Collaboration for greater value in our supply chains*  
Frances Bursch  
BBRSDA

4:30 – 5:30 PM PFT General Meeting

6:30 PM Cocktail Reception presented by Pacific Seafood



# PACIFIC FISHERIES TECHNOLOGISTS CONFERENCE 2024

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7:30 – 9:00 PM PFT Banquet & Student Awards presented by BioMedix

9:00 PM – Midnight Cards and Social Hour

## **Wednesday, February 21, 2024**

8:00 – 8:30 AM Registration

8:00 – 9:00 AM Breakfast

### **Session 8: Origin**

Moderator: John Burrows

8:15 AM *Responsible Fisheries Management (RFM) Certification Program: The Origin of Your Seafood Matters: The Origin of Your Seafood Matters*

Susan Marks,  
Sustainability Consultant, ASMI, Responsible Fisheries Management

9:00 AM *Investigating differences in value between Alaskan and Icelandic cod fisheries*

Erlingur Gudleifsson  
University of Alaska Blue Economy Center

9:30 AM Closing Remarks and Passing of the Gavel

**10:00 AM End of conference**

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