

Seafood/Food Industry Training and Product Development Assistance

**Kodiak Seafood and Marine Science Center
118 Trident Way
Kodiak, AK 99615**



Outline

- ▶ **Workshops**
- ▶ **Lab & pilot plant capabilities**
- ▶ **Seafood/Food business consultations**

Alaska Sea Grant's Seafood School

▶ **Workshop Offerings:**

- **Basic HACCP**
- **HACCP Segment 2**
- **Seafood Sanitation**
- **FDA Better Process Control School**
- **FSMA Preventive Controls for Human Food**
- **Smoked Seafood School**
- **Alaska Seafood Processing Leadership Institute**

KSMSC Seafood/Food Laboratories

▶ **Current Capabilities:**

- **pH**
- **Proximate Composition**
- **Water Activity**
- **Water-Phase Salt (moisture and salt)**
- **Basic Microbial Screening (3M Petrifilm)**

KSMSC Seafood/Food Laboratories

▶ **Future Capabilities:**

- **3M Molecular Detection System for food pathogens**
- **3M ATP Hygiene Monitoring**

KSMSC Consultations

- ▶ **Other Capabilities:**
 - **Food Processing Evaluations**
 - **Heat Distribution in Smokehouses**
 - **Nutrition Labelling**

KSMSC Pilot Processing Plant Equipment

- ✓ Blast and plate freezers
- ✓ Choppers/Grinders
- ✓ Fish oil extraction
- ✓ Flake ice maker
- ✓ Freeze dryer
- ✓ Hot or cold smoker/Dehydrator
- ✓ Thermal processing (retort & steam kettles)
- ✓ Vacuum packager

Food Business Assistance Projects in Alaska and Out-of-State (since November 2015)

Acid Foods

- ▶ Blueberry jam
- ▶ Rhubarb jam
- ▶ Spruce tip jelly



Acidified Foods

- ▶ BBQ and house sauces, & ketchup
- ▶ Chili seed solids and pepper oil
- ▶ Kelp pickles, salsas, and hot sauce
- ▶ Mustards
- ▶ Pickled quail eggs, carrots, and garlic
- ▶ Radish relish
- ▶ Rhubarb chutney
- ▶ Sea asparagus pesto
- ▶ Tomato salsas
- ▶ Vinaigrettes



Beverages

- ▶ Caribou antler herbal tea
- ▶ Cider tonic
- ▶ Cold-brewed coffee
- ▶ Flavored carbonated beverages
- ▶ Ginger beer
- ▶ Haskap berry juice
- ▶ Rhubarb juice
- ▶ Tea concentrates



Dehydrated Foods

- ▶ Dried seaweed
- ▶ Freeze-dried haskap berries
- ▶ Freeze-dried meals
- ▶ Sea salts (sea asparagus, spruce tip, blueberry)
- ▶ Seaweed seasoning blend
- ▶ Shelf-stable camping food
- ▶ Shelf-stable tortillas



Meat Processing Guidance

- ▶ Charcuterie (cured sausages)
- ▶ Multi-purpose meat operation (retail counter, value-added processing, fine dining facility)
- ▶ Tamales

Smoked Salmon Processing Guidance

- ▶ Cold-smoked salmon
- ▶ Native-style salmon strips
- ▶ Salmon lox chips

Special Processing Guidance

- ▶ **Safe, traditional seal oil**

Questions and Comments?

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