

the **LODESTAR**

Alaska Fisheries Development Foundation, Inc.

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THE LODESTAR UPDATE

April 5, 1986

"It is never too late to be what you might have been."

--George Eliot

U.S.-MADE SURIMI PRICE INDEX: Prices of U.S.-made surimi currently range between \$.80/lb. and \$1.15/lb, depending on specifications, quality and destination. APS has sold more than 550,000 lbs. of surimi since Jan. 20, nearly all to kamaboko makers in the U.S. such as Kibun and Icicle Seafoods.

Total APS surimi production: 1,894,891 lbs. since startup; 60% has been sold to date. APS non-event of the year: when the plant topped off its production obligation to AFDF sometime in Feb., but the plant was so busy no one noticed just when that was. APS now is producing and selling surimi on their own account. **Inventory:** APS inventories are declining quickly as surimi is consumed in the U.S. market. Now APS has shut down operations for post-spawn period. Companies wanting large orders should contact APS immediately; inventories are not expected to last until surimi operations are resumed in Sept. AFDF has 25,000 lbs. of surimi in inventory for use as samples to food companies interested in working with surimi. For samples contact Barbara Culver at AFDF.

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SIGNIFICANT PROGRESS continues to be made in product quality, recovery and production capacity. **Product quality** mix improved markedly. Last fall saw 79% of APS production #1 product, 21% was #2. This winter, more than 83% was #1; less than 17% was #2. (#1 is product out of the refiner the first time; #2 is refiner reject material, re-refined, which sells for less.) **This improvement represents about a \$20,000 increase in plant revenues.** **Recoveries** in winter averaged 19.2%--lower than ideal, but relatively high for spawn-season production. **Throughput** was increased with four changes: 1) some press screens were replaced with 0.8mm-hole screens; 2) a new feed hopper was installed on the press; 3) a surge capability for fillets was added; and 4) a brine solution was added to raise salt concentration of the mince to 0.2%. Result: throughput increased almost immediately from 1485 to 1790 lbs/hr.

MORE LINE IMPROVEMENTS: The decanter centrifuge can recover insoluble protein from the washwater, increasing recovery by about 15%; used in place of screens, it boosts recovery by 30%....Dozens of tests were run on two different Beehive separators used in place of the refiner. Beehives have three advantages: clean-in-place capability, 75% cooler operating temperature, and more efficiency in separating dark meat from white. Fukoku's advantage: lower cost, plus ability to separate black specks from the meat. Most agree the Beehives look promising.

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THREE CLUES from an observer aboard a Japanese factory trawler: keep process temperatures down, minimize use of fresh water, and use surge-storage devices to even out product flow through the line. These comments and more from "Surimi: Some Observations on Trawler Production," by Kenneth S. Hilderbrand of Oregon State Univ., who spent five weeks aboard a factory trawler last summer as part of the NMFS joint venture observer program. His report is available from OSU. More about this report in the next issue of The Lodestar.

"Full Americanization of Alaska's offshore resources could create a renewable industry larger than North Slope oil," comments a survey compiled by National Fisherman. We'll see. In the meantime shore-based white fish processing promises stability, profitability and strength to Alaska's seafood industry. AFDF has just published "Promise of Profits: The Trident Seafoods Experience," a 100-pg. book about the largest shore-based white fish plant in the U.S. "Promise of Profits" is available for US\$10 per copy (free to AFDF members).

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A NEW RFP soon to go out: AFDF is investigating the functionality of surimi and its ability to stabilize meat emulsions, as well as other properties of surimi that will be significant to the meat industry. At press time the RFP was nearly ready for distribution. Anyone interested should contact Michael Broili at AFDF.

DON'T MISS: **Rheology and texture of protein gels** is the topic of a seminar sponsored by North Carolina State Univ. May 18-22 in Raleigh. R&D people working with fabricated meat, surimi, or any kind of proteins will be interested. More information: Dr. Bruce Winston or Mavis Stillman, NCSU Div. for Lifelong Education, Box 7401, Raleigh, N.C., 27695-2261. Phone (919) 737-2261.

NEW PLANTS = GOOD NEWS. Greatland Seafoods began test production of surimi in Dutch Harbor in late March. Greatland, a joint venture operation between Unisea and Nippon Suisan, is the second commercial surimi production plant in the U.S. Greatland says the plant will produce 10 million lbs. before yearend, and will market surimi to U.S. seafood analogue manufacturers....SeaBlends Food Co. is building a \$3 million crab stick plant in Seattle....Icicle Seafoods' new crabstick and crab flake plant now is under construction in Bellingham, WA, scheduled to open this spring.

Analogue market not topped out yet: In addition to the 13 U.S. analogue producers now operating, Japan's analogue exports are on the rise. Japanese crab analogue exports in month of Jan. '86 were 43% higher than Jan. '85; 1376 tons were exported to the U.S. alone in Jan. '86. Annual exports were up 20.1% in 1985 over 1984: 38,985 m. tons of crab analogues were exported to the U.S. in 1985. In 1985 there were also 13 analogue producers operating in the U.S. (Source: Bill Atkinson's News Report.)....Japanese shore-based surimi production is down, but at-sea production is slightly higher than in 1984. According to Japan Fisheries Assoc., Japan produced 188,471 m. tons on shore in 1985 (192,259 in 1984), and 231,213 m. tons at-sea in 1985 (224,444 in 1984).

Sardine surimi reportedly now can be preserved frozen up to a year. So says Nagasaki Cooperative of Surimi Producers, who made 742 m. tons of sardine surimi in 1985 and 689 in 1984. (Source: NMFS)....SQUID ANALOGUES are the newest surimi-based product from Taiyo, according to Seafood International, who wondered why anyone would make analogues of a food now abundantly available. So far, the product is selling only in Japan...Fideco of Norway now is licensed to export surimi made from herring and capelin. JAPAN IS IMPORTING ALASKA POLLOCK from N. Korea to broaden their supply base of Alaska pollock (Japan faces decreased allocations in Alaska and USSR). Last Dec. and Jan., Japan imported 255 m. tons of frozen pollock from North Korea on an experimental basis; so far no permanent arrangements have been made.

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SURIMI AND THE MEAT INDUSTRY were introduced at the Western States Meat Association convention in Oakland Feb. 28-Mar.2. Demonstrating the uses of surimi were Rae McFarland (FarLand Foods); Howard Buysman (AK Butcher Supply); Sharon Gwinn (First Alaska Surimi), and Barbara Culver and Krys Holmes (AFDF). Representing a tremendous opportunity for surimi was a spectrum of meat processors, many of whom expressed enthusiasm for surimi as an intermediate protein. Surimi-based bacon, sausage and jerky were displayed to exemplify the properties and versatility of surimi. Response from the meat industry was very positive; one processor said surimi is the "most exciting newcomer to the meat industry in years." Six companies requested surimi samples.

AFDF is embarking on a patent search of design and process patents relevant to the surimi industry, and to date has compiled a list of 130 patents which relate to the use of functional proteins in processed meats and meat analogues (including seafood analogues). More information will be available as the search continues; if you're interested contact AFDF.

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LODESTAR LIBRARY: Order your copy of "Surimi: Building Block of Formulated Foods," a 40-min. VHS video featuring food technologist Dr. Tyre Lanier of NCSU. In the video, Lanier examines surimi's functional properties and its usability in the food industry. The video sells for \$45, to cover only cost of copying and sending them to you.... Also available: the award-winning "Surimi: An American Opportunity," for \$40. Contact Michael Broili at AFDF..... A compendium of Japanese surimi information was recently published by NMFS. "Surimi," by Sunee Sonu, is a 120-page book covering the scope of Japanese surimi manufacturing. More info: 300 South Ferry St., Terminal Island, CA 90731 (213) 548-2478.

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