

the **LODESTAR**

Alaska Fisheries Development Foundation, Inc.

Anchorage, Alaska 99501

(907) 276-7315

508 West 2nd Ave, Suite 212

THE LODESTAR UPDATE

January 1, 1986

"When you do the common things of life in an uncommon way,
you will command the attention of the world." --George Washington Carver

HAPPY NEW YEAR to all Lodestar readers. We hope the New Year will be a time of renewal for everyone: renewal of energies, renewal of hopes, and renewal of your Lodestar subscriptions (If you haven't already, hurry up! Otherwise, this may be the last you hear from the Lodestar.) From all indications, 1986 will be an outstanding year for seafood development. Think of where you'd like to be a year from now; then let's get going.

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USA SURIMI PRODUCTION GOING GREAT GUNS...Alaska Pacific Seafoods has now produced more than 270,000 lbs. of surimi for AFDF since the October re-start. This, added to Spring production (over 400,000 lbs.) is a strong indication that Alaskan processors will do well in shore-based surimi production in the future.

"THIS IS TRULY AMAZING INFORMATION," said production director Chris Riley about AFDF's latest batch of data. It reveals that, with proper handling, good quality surimi can be made from well-chilled pollock over 100 hours old. Data shows that properly equipped shore-based plants fed fish from RSW trawlers or tenders can produce surimi equivalent in quality to product made at sea. This is important to the Alaskan processing industry, because it disproves the theory that shore plants can't produce top-quality surimi. It's now known that quality of product depends more on other variables than on age of fish (up to a point!) or distance of plant from fishing grounds. Tests are continuing.

In an Autumn '84 Lodestar article ("Surimi Processing: Ship vs. Shore") comparisons showed that floating plants are more financially risky, but shore-based plants are more technically risky. As shore-based surimi technology improves by leaps and bounds, technical risks are fast diminishing. Now major disadvantage of shore plants is higher price of delivered fish....

SURIMI SALES SOLID....as Fall production is analyzed and put on the market. The first container of product sold this fall went to a manufacturer of crab sticks, which reflects good quality of the product. Another shipment of various specifications went to replenish the Foundation's supply of sample material in cold storage, from which subsequent sales are imminent. Need samples? Call AFDF with your needs.

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TWO FOOD COMPANIES JOIN AFDF BOARD OF DIRECTORS....The AFDF membership elected Rae McFarland of Farland Foods, and Bill Reinke of Van Camp's Seafood (a div. of Ralston Purina) to the AFDF board of directors at the Dec. 6 annual meeting. The two will be the first to sit in recently-created board seats open to members of non-fishing industries influential in today's seafood development efforts. Also elected to the board were Gilbert Gunderson of Northern Fury Seafoods, Inc. and Steve Smith of Kemp Pacific Fisheries, Inc. Other board members continuing service are: Jeff Hendricks, Alyeska Ocean, Inc., president; Gordon Lowell, Ocean Beauty Seafoods, vice pres.; Al Burch, AK Draggers Assoc., vice president; Rod McLachlan, Sea-Alaska Products, sec.-treasurer. Others are: Hank Eaton, F/V Skagit Bay; Dan Flynn, North Pacific Fisheries Assoc.; Phil Hanson, Universal Seafoods; and Terry Baker, Arctic Alaska Seafoods.

A LOOK TO THE FUTURE was the most important function of the AFDF annual membership and board meeting. The Program Development Committee (Al Burch, Bill Reinke, Hank Eaton, Rod McLachlan, and Henry Mitchell of Bering Sea Fishermen's Assoc. and Terry Reeve of Kyokko Suisan) now is beginning the challenge of mapping out future projects and goals of the Foundation. Some ideas: continued surimi market development and technology improvement; pollock mince; by-products from various species; meal and oil production, and pink salmon market development. If you have ideas or input, contact a committee member or AFDF.

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AND LOOK AT ALL THE NEW PRODUCTS made with surimi: Some new, exciting products entered the market recently, using surimi in innovative ways: United Sciences of America now produces a "Calorie Control Formula" protein drink and a snack bar, both using surimi. USA is backed by a prestigious board of some

of the world's foremost doctors and scientists. (Watch the next Lodestar for an article on their products.) Now AFDF has discovered seafood crab flavored "Cup O' Noodles" by Nissin Foods. The label pictures prepared soup with surimi-based crab chunks; ingredients list includes: "dehydrated surimi (pollack, sorbitol, wheat starch, natural crab extract, artificial color)." It's new products like these that spell good fortune for surimi's future.

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"IT CAN BE DONE, but it will take a lot more preparation," was the word from Lee Weddig of NFI after Surimi Subcommittee members met with FDA re: a future petition to accept "Surimi seafood" as the common or usual name for surimi-based products. Weddig said the path is open, but a successful petition will require substantial research and additional information. Want to help? Contact Weddig or Roy Martin, NFI, (202) 296-5090.

U.S. STANDARDS FOR SURIMI PRODUCTS? NMFS has issued a request for comments in establishing "voluntary standards for surimi-based products" after a petition submitted to NMFS by International Multifoods. Is there interest in voluntary standards for surimi-based products? If so, to what products should the standards apply? Surimi bacon chips? Protein drinks? Or just seafood analogues? What quality criteria should be identified? This important issue needs immediate industry attention. Call Rita Creitz, NMFS, (202) 634-7458.

AMERICANIZATION OF U.S. WATERS continues: the North Pacific Fishery Management Council in Dec. voted to close the Gulf of Alaska to foreign fishing of pollock, reserving 58,280 MT for domestic fishermen and joint ventures. U.S. harvest in Bering Sea: 831,000 MT. and in the Aleutians: 28,843 MT. Foreign allocation: 188,245 MT and 56,157 MT, respectively.

Biggest problem facing resource managers is lack of real knowledge of the Alaska pollock resource. How many fish are out there? Where do they concentrate? How far do they migrate? As efforts to gain more domestic control over this valuable fishery increase, careful resource management becomes more important. The council reiterated its commitment to satisfy needs of domestic harvesters before foreign interests.

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BROADENING THE HIGHWAY FOR SURIMI product development in the U.S. is a big job, and one man who always has his hard hat on is Rae McFarland of Farland Foods, Inc. McFarland now is working on a method of quick-freezing surimi into flakes to create a product usable just like surimi, but more convenient for small food processors. The product is frozen in flakes or chips $\frac{1}{2} \times \frac{1}{8}$ inches square, and it can be scooped out in any amount without thawing. McFarland said similar beef flakes are used in food products so successfully that four plants currently making the beef product in the U.S. can hardly keep up with orders.

Flaking protects the integrity of the protein, McFarland said, while quick-freezing to -20°F reduces ice crystal formation. Equipment takes 12x12-ft. floor space, but the process could double the value of raw surimi, he said. McFarland will be conducting production tests and product analysis in the next three or four months, after which he will publish a final report in Food Technology magazine. Readers impatient for information on equipment can contact Beehive Machinery, P.O. Box 5002, Sandy, Utah 84091 or call (801) 561-4211.

LODESTAR READING LIST in the meantime recommends some new surimi-related papers published in the Nov.-Dec. issue of Journal of Food Science: "Proximate and amino acid compositions of the roe and muscle of selected marine species," by M. Iwasaki, et al.; "Effects of added egg white or whey protein concentrate on thermal transitions in rigidity of croaker surimi," by Burgarella, Lanier, and Hamann; and "Gel strength development during heating of surimi in combination with egg white or whey protein concentrate," by the same authors.

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Alaska Fisheries
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508 West Second Avenue, Suite 212
Anchorage, AK 99501

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