

# the **LODESTAR**

Alaska Fisheries Development Foundation, Inc.

508 West Second Avenue, Suite 212, Anchorage, Alaska 99501 (907) 276-7315

## THE LODESTAR UPDATE

July 28, 1986

"I prefer the errors of enthusiasm to the indifference of wisdom."  
--Anatole France

TOP OF THE NEWS: AFDF bids farewell to executive director Chris Mitchell next month. Mitchell said that after four intense years at the helm of AFDF's surimi project, "it's time for a change--for me and the Foundation." New director should be named by Aug. 1. Mitchell says he's considering several offers, but hasn't decided which greener pasture he will head to next.

Former AFDF production director Chris Riley now is special assistant to the president of Tampa Shipyards, Inc., and is heading up its energetic entry into the surimi production business. Tampa will build a fleet of large surimi factory ships--the first will be completed in a year--which, Riley says, "will be among the largest seafood processing plants in the world, in terms of throughput."

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SURIMI PROJECT FULL STEAM AHEAD for the Foundation: Market development, the backbone of the surimi project, has made strong headway. AFDF is in dialogue with the USDA to pursue approval for use of surimi to enhance certain meat and poultry products. Preliminary response is encouraging; hope now is to walk a non-standardized meat product through the USDA regulations.

Meanwhile, food scientist Patricia Manning, formerly of Armour, now is under contract to AFDF to study surimi's functional properties in pork, poultry, beef and marine protein systems. How does surimi interact with other meats? What's surimi's potential in stabilizing or enhancing meat emulsions? How can gelation tests be improved? Results will appear in The Lodestar.

Next market development move will be visits to beef, pork and poultry producers to talk in-depth about developing new products using surimi. AFDF's Michael Broili hopes company-tailored info. about surimi's uses, and technical help from AFDF, will encourage new product ideas by year end.

TEN COMPANIES DISPLAYED surimi-related products at IFT in June: Universal Flavors' surimi hotdog (50% fish/16% turkey) got attention; PPF Norda took surimi scallops; Berelson Co. introduced surimi lobster; Givaudan and T. Hasegawa showed new analogue flavors for U.S. palates; Takasago Corp. also showed a surimi frank. Read more about Universal's surimi/turkey frank in next Lodestar.

SURIMI WILL STAR in a segment of Good Morning America, ABC's morning news show, next month. Leah Karliner of GMA advises the segment will air "either Aug. 14 or 21," depending on time constraints. Please watch.

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SURIMI PLANT EXPANDS: Alaska Pacific Seafoods is doubling its surimi production capacity by adding two Baader 184 filleters, 200 more feet of in-line washer, a second refiner, a new Norwegian twin-screw press, and a 500-lb. mixer. APS's George Morrell says twin screw press will produce drier product more efficiently than the single press now used. APS manager John Sevier said two Alyeska Sfds. trawlers, the Arcturus and the Aldebaran, will both be delivering to APS.

Beehive Machinery, Inc. is modernizing and Americanizing surimi production and secondary processing machinery. Beehive CEO Rae McFarland says emphasis now is not merely on producing surimi, but "trying to understand process variables and correlate with product quality." Anyone interested in doing R&D work with Beehive's equipment may call McFarland at (801) 561-4211.

ARCTIC ALASKA SEAFOODS' new surimi processor "Arctic Enterprise" is scheduled to begin production in late August, according to John Schmiedtke operations manager. When in full operation, the plant will produce 20 m. tons/day of surimi.

STANDARDIZED SURIMI testing procedures would help accurately class surimi by characteristics and functional properties, would better ensure end-product consistency, and would allow enforceable contracts between surimi producer and end user. Surimi test methods and equipment now vary widely; NFI's surimi committee is working to establish industry-wide test protocol using technology developed by Dr. T. Lanier for AFDF and tested at Kodiak. At a July 16 meeting, the committee discussed Lanier's system, identified the characteristics of an ideal testing system, and laid plans for identifying, evaluating and implementing an industry-wide test standard. Result: AFDF and NFI plan to co-sponsor a surimi testing workshop this fall to provide industry a hands-on chance to test surimi and evaluate various testing systems. No date set yet; The Lodestar will keep you informed.

"IF WE'RE GOING TO WIN THE SURIMI COMPETITION with Japan, we have to know the process better than they do," said Chris Mitchell. AFDF and the Fisheries Industry Technology Center in Kodiak will cooperate on an intense study of the surimi process using a mini surimi line. Study includes reasons behind quality differences, how functionality relates to sensory evaluations, uses of different cryoprotectants, and will attempt to define process methods for specific product results. A related project at NMFS in Seattle will study growth and methods of inhibition of *c. botulinum* in seafood analogues. Watch The Lodestar for results.

SALMON STUDIES: AFDF's 1987 S-K project includes venturing into the future of the protein industry: blended proteins. First step for AFDF is examining how surimi and pink salmon may blend, increasing market opportunities for both. AFDF has funded a pink salmon study to learn about frozen shelf life, adaptability to various products, factors affecting color, and how salmon responds in conjunction with surimi. First products will be a fillet log product from which portion-controlled steaks can be cut, said Dr. Jerry Babbitt of the Kodiak NMFS lab, who is cooperating with FITC on the project. For information about either of these studies call Dr. Jong Lee at FITC (907) 486-8034 or Dr. Babbitt at 487-4961.

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DO INCREASED FOREIGN FISHING FEES affect foreign participation in U.S. fisheries? The U.S. General Accounting Office is studying the impact of fishing fees, and merits of alternative fee systems. Approx 75-80% of foreign fishing in U.S. is in Alaskan waters. GAO won't yet say who requested the study. GAO will publish results this fall. For more info: call Adam Trzeciak at (301) 443-8691.

Meanwhile, five U.S. senators have asked the U.S. trade representative to Japan to investigate Japanese barriers to fish imports, particularly duties and import quotas (IQ) on various products--including surimi. Our trade rep is expected to report back on whether or not duties and quotas act as import barriers to U.S. producers. Japan just announced new import quotas for Alaska pollock and products: 330,000 m. tons for period April 1-Sept. 30. Most of this, 235,000 m. tons, goes to Japan Deep Sea Trawlers Assoc.

LOWER POLLOCK ALLOCATIONS have forced Japan to broaden surimi-making options. For several years, Japan has investigated other species as raw material for surimi: sardine, squid, New Zealand hoki--now Chilean crevalle jack mackerel is being tried. "Our industry has to understand that Japan won't be held hostage to us," said Chris Mitchell. "We give them access to our cheap raw products, and it only allows them to better prepare for a healthy industry on their own after their allocations here are cut." How to compete? U.S. must build broader diversification of markets, greater variety of products, and reclaim pollock resource, Mitchell said.

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POACHED TAIWANESE SALMON was seized in Tacoma, Wa. July 14 as it was about to be shipped to Japan under "made in U.S." label. More than 265,000 lbs. of frozen chum salmon, valued at \$360,000, was seized under the Lacey Act, which prohibits importing products into the U.S. if it is transported in violation of foreign laws, according to a congressional announcement.

GROSS INCOME TO ALASKAN FISHERMEN rose 16% in 1985, says Alaska Pacific Bank. U.S. consumption of fish rose 6%, and has increased an average of 2.5% annually since 1980, "an unusually rapid change in eating habits," APB said. Surimi consumption leapt 28% in 1985, with a 35% increase projected for 1986.

EVERYBODY IN ALASKA is talking about the one that got away. Don't let The Lodestar get away; subscribe for only \$10/year (\$15 foreign.) Costs less than a medium-sized fish, and it won't smell up the frig. Write to The Lodestar, 508 W. 2nd, Suite 212, Anchorage, AK. 99501.

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AFDF  
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Anchorage, Alaska 99501

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