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# the LODESTAR

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## THE LODESTAR UPDATE

October 2, 1987

Where is the wisdom we have lost in knowledge?  
Where is the knowledge we have lost in information?  
-- T.S. Eliot

CONGRATULATIONS TO AL BURCH, president of Alaska Draggers Association in Kodiak and long-time board member of AFDF, named Highliner of the Year by National Fisherman magazine in September. Burch and two others were honored for distinguished service to the fishing industry and to their communities, and will be feted at a reception at Fish Expo in October.

Other member news: Icicle Seafoods donated \$3,236 to seven schools in Alaskan villages that delivered herring to Icicle last summer. Icicle promised \$10 to each school per ton of herring delivered to the company, with an extra \$500 to each village that delivered more than 25 tons. The money went to each school's activities fund.

END TO SCHOOL MYSTERY MEAT: If your company is interested in bidding to provide frozen breaded Alaska pollock nuggets to the school lunch program in units of 38,000 lbs. (or multiples thereof) write to Agricultural Marketing Service, USDA, P.O. Box 96456, Washington, D.C. 20090-6456 and ask for Announcement/Invitation LS-69. Or call AFDF for a copy.

Skippers, Inc. converted this summer from cod to pollock throughout its 215-restaurant chain of fast-fish shops, and reportedly will save \$5 to \$6 million per year. "Fried fish is fried fish," said one Skipper's restaurant manager in Seafood Leader magazine.

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THREE NEW ALASKAN FISH PRODUCTS ON THEIR WAY: Three of the five AFDF Prototype Product Development Contest winners have embarked on their projects: Arctic Seas Development Group now is refining its formulation for their salmon-based snack food. The University of Georgia, making a surimi-meat product, is experimenting with various ingredients. Ocean Foods Hawaii's Bay-loni, an all-surimi lunchmeat, is being manufactured by Red & White Foods, and OFH will test market. AFDF will feature Bay-loni and other surimi products at the American Meat Institute Exposition in October. (Call Loretta Lure at AFDF.)

A HACCP DOCUMENT FOR SURIMI PLANTS BY NEXT SUMMER is AFDF's goal. Next step toward establishing a Hazard Analysis and Critical Control Point program is to begin microbiological sampling at Alaska Pacific Seafoods' surimi line in Kodiak. AFDF issued an RFP for the Phase I micro work (proposals are due Oct. 23); Phases I and II will combine to help AFDF and its advisory group develop a HACCP program for APS, from which other processors can build their own HACCP program, adjusting for their own specific processing methods and parameters. (For information call Mel Mosen at AFDF.)

A HACCP program for all fish plants may be on the way. NMFS Inspection Lab Director E. Spencer Garrett said a HACCP program for fish processors could be developed in three or four years; Garrett doubts it can be completed within the two years mandated by Congress.

FATTY ACIDS JUST GOT CHEAPER. Scientists at the NMFS/NWAFIC in Seattle have developed a preliminary design for a process which produces about 15 lbs. a day of Omega-3 concentrates from fish oil derivatives. In this method the starting material is fed into a system containing carbon dioxide at 2200 psi and 140°F, which concentrates individual Omega-3 compositions. Result is high-purity EPA and DHA, which are the desirable fatty acids in fish oils. Omega-3 compounds for research can cost as much as \$2,000 per gram to produce; this process brings price near \$5 per gram. (Information: call Erich Gauglitz, (206) 442-4430.)

AFDF WILL SPONSOR A FISH OIL SEMINAR called "The Ins and Outs of Alaska Fish Oil Processing" at Fish Expo, Wednesday, Oct. 28, 2-5 p.m. in the Mercer Forum Rm. I of the Seattle Center. Open to all; Alaskan shore processors especially encouraged to come. Seminar coordinator Peter Moore said: "The focus is, Is fish oil processing worth it? And if so, what's the best way to do it?" Program features five speakers, and includes results from new, unpublished studies. Seminar is free. You must be registered at Fish Expo; sign up at the Fish Expo registration desk. (Information: call Peter Moore at AFDF.)

While you're at Fish Expo, stop by Booths 6415, 6417, and 6419, where AFDF will share space with ASMI, NMFS, Sea Grant, ADF&G, NPFMC, UFA and perhaps a few more fish acronyms. AFDF staff is eager to talk to members, encourage non-members to join, and to share information.

AFDF WILL SEND FREE SAMPLES OF SURIMI AND OTHER PRODUCTS to companies for product development work. Now on hand: Medium-quality surimi in 40-kilo blocks (frozen); no-phosphate surimi for special formulations; freeze-dried surimi in ½-lb. packages; and salmon fillet/finch combinations (100% fillets, 85% fillet/15% mince, and 100% mince). (Information: call Barbara Culver at AFDF.)

DO YOU HAVE A NEW SURIMI INGREDIENT, MACHINE, OR PROCESS IDEA? AFDF's surimi pilot line will be installed this fall in the NMFS lab in Kodiak. Surimi producers, users, equipment makers and other industry members can test new products, processes and ingredients on the small-scale system at minimal cost. The size of the pilot line means faster response time, less product waste during process changes, and less-expensive experiments. To schedule time on the pilot line, or get information on your costs, call Loretta Lure at AFDF.

FLATFISH PRODUCTION CONTRACT will be awarded mid-October. Five processors bid on the project; successful bidder will make room for a turnkey Baader flatfish processing line (without a skinner); production will probably start in December. An AFDF member, Mrs. Paul's Kitchens, Inc., has offered valuable product development assistance throughout the project. The goal is to develop value-added flatfish products that can be made in Alaska's processing plants, and bring more value to shore-based flatfish processing. (Information: call Peter Moore at AFDF.)

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FISHERIES INPUT/OUTPUT MODEL: Companies and agencies interested in coordinating development of an economic assessment model for Alaska's fisheries should call Craig Wiese at the Marine Advisory Program in Anchorage (907-274-9691). A meeting is scheduled November 10 among everyone interested.

JAPANESE TO BUILD NEW MEDIUM-SIZED SURIMI TRAWLERS using compact fresh water maker they designed last year. Now the Zenkoren (Fed. of Medium Trawlers) has committed about \$47,000 to new Hokuten trawler designs that include surimi processing equipment. Previously, medium-sized trawlers couldn't produce surimi because the fresh water-making equipment took up too much space. (Source: BANR)

JAPANESE SURIMI PRODUCTION for the first half of 1987 was higher than first half of 1986: 90% higher for at-sea production; 20% higher for on-shore, but total 1987 surimi production is expected to be 15% lower than 1986. Decreases from Alaskan waters will be compensated by higher on-shore surimi production in Japan, and by increased New Zealand hoki surimi and Soviet joint venture allocations. Japanese surimi inventories are high—over 150,000 metric tons—due to what they call the "Olympic catching system" of fishing in Alaskan waters. Japanese surimi prices remain firm, at about \$1.60/lb.

WORLD FISH CATCH topped 89.2 million metric tons in 1986, a 5% increase over the 84.9 million tons taken in 1985. Largest increases were reported in Latin America, especially Peru and Chile. Other countries also increased their harvests: USSR, U.S., Japan and other Asian countries. "Developing countries now account for over half the world fisheries catch," says NOAA.

POLLOCK TARIFF QUOTA IN THE EC: The European Community Fishery Council approved a tariff quota for pollock fillets and mince blocks from June 19-Dec. 31, 1987. The tariff quota was set at 15,000 tons, which means all pollock fillets and/or mince blocks require 8% duty up to 15,000 tons, and 15% duty for product above the 15,000-ton quota. The quota is shared by West Germany, France, the U.S., and the Benelux countries. The U.S. exported 500 tons of Alaska pollock worth more than \$800,000 to the EC in 1986.

GOING TO THE GORMAN CONFERENCE ON NEW FOOD PRODUCTS? The fifth annual show is subtitled "Innovation—the Cutting Edge of Tomorrow's Profits" (Oct. 25-28, Ft. Lauderdale, Fla.). Tapes available afterwards. (Information: Gorman Publishing Co., Presidents Plaza III, 8750 West Bryn Mawr Ave., Chicago, IL 60631.)

JOINT VENTURE POLLOCK OPERATIONS in the Bering Sea will earn \$210 million for 1987, \$63 million of which will go to crew shares and \$38 million to owners, according to the American High Seas Fisheries Assoc. How much would U.S. companies earn if those JV fish were processed in the U.S.? About \$939 million, figures the Aleutian Eagle (Sept. 24, 1987).

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