

"We hang here, inquisitive carbon-based life forms, knowing that every atom of carbon now in our bodies was once in the interior of a star."

— James Hamilton-Paterson

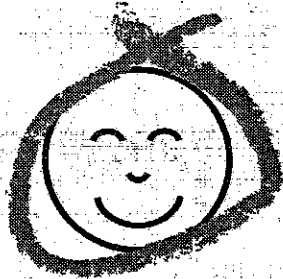
the **LODE STAR**

Alaska Fisheries Development Foundation, Inc.

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

Update

April, 1994



Salmon nuggets school up

Kids in four school districts will get to vote thumbs-up or thumbs-down on breaded minced salmon nuggets this spring, as AFDF launches a major school lunch testing program for the new finger-food (funded by the new ASMI 1% salmon marketing assessment). If students like them, schools across the country might be serving up breaded nuggets made from minced Alaska salmon next year. School districts might purchase product directly, or nuggets might be distributed through the USDA school lunch program, which provides about 20% of the nation's school food. "Either way, if schoolchildren like the nuggets, a huge new market could open up for Alaska's salmon products," said Deborah (Shocky) Greenberg, who's coordinating the project for AFDF.

Here's the process the little nuggets have to go through: 1) approval by a school nutrition service; 2) a series of focus groups of about 25 kids of all grades, each of whom tastes the nuggets and checks off a smile, frown or an expressionless face; and 3) the school offers salmon nuggets on the menu; and project assistants measure average "plate waste weight" — a quantitative measurement of "yuck" factor.

Along with convincing schools and kids, we also hope to convince USDA that minced salmon nuggets are tasty and reasonably priced (they previously specified whole-muscle fish products). Most school districts don't serve much fish on their menu — about once a month if at all — but they serve plenty of chicken nuggets. The school testing program will begin in April, and we'll have results for you soon after. Could be a big step in opening up a huge market for Alaska salmon.

Salmon blocks proving their stuff

Want to freeze your pink salmon in season and process it later as the market demands? Preliminary results from an AFDF project show it can be done, with good results. We had 6,000 lbs. of frozen H&G pinks put up last summer, and Peter Pan recently converted them into fillet blocks, mince blocks and laminated blocks (85% fillets/15% mince). This batch will demonstrate quality characteristics of blocks produced six months after harvest.

Process: H&G pinks are thawed and filleted for use in fillet blocks; mince is recovered from frames for use in mince blocks and laminated blocks. **Early yields:** Generally, recoveries from H&G pinks (collar off) to blocks was 59.33%. Frames left over from filleting produce a 49% flesh yield — which means nearly half of what processors have been throwing away in filleting operations is usable meat. Also, pin bones were removed after filleting, and pinbone trim was thrown into mincer/deboner, where it yielded 32.4% usable meat. "It's not a lot of meat," said AFDF's exec. director, Chris Mitchell. "But over thousands and thousands of pounds, it adds up!" **To glaze or not to glaze:** Overall recoveries differed depending on the kind of glaze used. We tried a traditional glaze (water/corn syrup combo) and Duralox, a natural anti-oxidant. Yields were higher with the anti-oxidant (see box) though we're not sure why. Could be affected by average weight of fish, which was higher for the anti-oxidant group (1.87 lbs./fish) than for the traditional glaze group (1.70 lbs./fish).

Chuck Crapo at Fishery Industrial Technology Center in Kodiak is running quality and shelf-life tests throughout the project, and his data will be available this summer. In the meantime, several reproducers have requested samples, and most like what they see. This summer, we'll have a year's worth of yield and quality info to share. Stay tuned: these fillet, mince and laminated blocks are engendering excitement among some big users — though the big excitement is in Europe, where "ready meals" are more common.

Thanks for assistance from: Peterson-Beck, Northwest Scale Systems, Pisces Industries, Kalsec, Golden Age, Peter Pan, the Univ. of Washington Food Science Dept., and Chuck Crapo of FITC. For more information: Chris Mitchell at AFDF, or Chuck Crapo at FITC, (907) 486-1515. This project is funded by a grant from the Alaska Science & Technology Foundation.

**Yields as affected by glaze
(collar-off H&G to usable meat)**

Glaze method	Filleting	Deep skinning	Trim
Traditional glaze	74.7%	54.9%	43.7%
Anti-oxidant	75%	56.5%	47.9%



Trawling for answers

Can trawlers avoid catching undersized pollock by using different cod end meshes? AFDF is continuing an experiment to test square and diamond mesh cod ends of different sizes, hoping to gain enough information to help trawlers decrease catches of little pollock that are uneconomical to process and usually end up in the meal plant. Last year's work was interrupted for lack of small pollock in the Bering Sea; we were able to graph the selective ability of only the largest mesh sizes in our six-cod-end set. As a result, we generated good selectivity curves for a 5" diamond mesh and a 5" square mesh cod end — i.e., what percentage of fish at varying sizes (20 cm., 30 cm., etc.) would be retained using these mesh sizes. We also think that a top panel of square mesh does give small fish an escape route. We'll be testing out that theory in 1994.

Field work begins right before the pollock B season, and will test the intermediate sized diamond mesh cod ends and two different sized square mesh panels inserted into double layer diamond bags. We'll try to identify which mesh sizes allow small fish to escape while still catching fish of commercial size. This should give the fleet the information they need to select a mesh size of either square or diamond mesh. We'll be working again with American Seafoods, who will be contributing some of their CDQ fish to the project. The remainder of the fish will come from a special research permit provided by NMFS. Call Paula Cullenberg at AFDF for details.



Symphony of salmon

AFDF's Symphony of Salmon soloists played hard at the Boston Seafood Show in March — and they won over audiences from around the world. The salmon contest's first-place winner, Health Seas, Inc., took their Silverbow Salmon Ham, which already is taking West Coast markets by storm. Trident Seafoods' Bell Pepper Flavored Salmon Wedge and Prince William Sound Seafoods' Crystal Falls Salmon Chowder rounded out the program. "Boston is chowder crazy, and people really loved ours," said PWS's Heather McCarty. "We made 90 or 100 serious contacts, and have made two sales already." AFDF hosted the Symphony of Salmon contest in early February, inviting 25 Alaska salmon processors to submit their favorite non-traditional product that's already in commercial production. Then the top three shared a booth at the Boston Show (provided by the Alaska Dept. of Commerce and Economic Development). Purpose: To show the world what really can be

done with Alaska salmon, given a little creativity. "We wanted to give a boost to the independent processors who are doing their part to expand salmon markets in the U.S.," said contest coordinator Paula Cullenberg. A host of great products didn't get to go to the Boston show, but still deserve attention: a smoked salmon sausage, salmon medallions, smoked salmon spread, and more. Want to find out about them? Call Paula at AFDF.

ASMI salmon marketing committee gets to work

The ASMI salmon marketing committee is pulling together its 1994 strategy for improving the lot of Alaska salmon on the domestic market. Members are: Chuck Bundrant (Trident Seafoods), Cheryl Sutton (Cook Inlet setnetter), Tim Horgan (Ocean Beauty Seafoods), Eric Eckholm (Health Sea, Inc.), Ron Jolin (Kodiak seiner), Chris Sharpsteen (Petersburg troller), and chairman Dan O'Hara (Bristol Bay gillnetter). Most of you know by now that ASMI's exec. director, Kim Elton, is resigning to run for public office, and the search is on for his replacement. Meanwhile, Port Alsworth salmon fisherman Dave Wilder has grabbed the reins as chairman of ASMI, and promised right away to "change the way we do business." For information on the salmon committee, call ASMI at (907) 586-2902.

AFDF

Member alert

NEW AFDF BOARD ROLLS UP ITS SLEEVES

AFDF's board of directors rearranged itself slightly at our annual meeting in February. Joining some long-term energy from folks who have dedicated a lot of time and effort to pushing fisheries development projects in Alaska are two new board members, Chris Riley of Trident Seafoods and Mike Robinson of Ocean Beauty Seafoods. Remaining board members are:

John Sevier (Alaska Pacific Seafoods) - President
George Pigott (Sea Resources Engineering) - Vice President
Bill Clark (Wards Cove Packing) Secretary/Treasurer
Dan James (Kodiak Reduction, Inc.)
Oscar Dyson (All Alaskan Seafoods, Inc.)
Al Burch (Alaska Driggers Assoc.)
Bert Pfeffer (Pack Systems, Inc.)
Henry Mitchell (Bering Sea Fishermen's Association)
Mark Chandler (F/V Topaz)
Gil Gunderson (Northern Fury Seafoods)
Heather McCarty (Prince William Sound Aquaculture Corp.)

NEW AFDF MEMBERS:

Rod McLachlan - Arctic Alaska/Tyson Seafood
Dave Fraser - Muir Milach, Inc.
Matthy B. Welling - Welmar Pacific, Inc.
Jack McMahon - Great Northern Sea Products, Inc.
James Kallenberg - Pisces Industries Ltd.



the **LODESTAR**

Alaska Fisheries Development Foundation, Inc.
508 West Second Avenue, Suite 212
Anchorage, Alaska 99501

NON-PROFIT
ORGANIZATION
U.S. POSTAGE PAID
ALASKA FISHERIES
DEVELOPMENT FDTN.