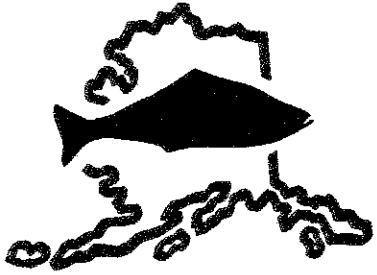


072



Alaska Fisheries Development Foundation, Inc.

814 West Second Avenue
Anchorage, Alaska 99501
(907) 276-7315

October 31, 1979

Enclosed for posting and/or publishing are press releases issued today regarding the 1979 fishing demonstration program and the 1980 funding extension.



Alaska Fisheries Development Foundation, Inc.

814 West Second Avenue
Anchorage, Alaska 99501
(907) 276-7315

Sara S. Hemphill
Executive Director

PRESS RELEASE - 1979 FISHING DEMONSTRATION PROGRAM

There is still time to bid for participation in the Alaska Fisheries Development Foundation sponsored demonstration fishing program involving three vessels - two trawlers and one longline.

Sara Hemphill, Executive Director, said that while the Foundation was anxious to "get fishing", the demonstrated interest on the part of the vessel owners dictated extending the October 31 deadline for show of interest thirty days to November 30. Applicants will then have until January 8 to finalize their bids pursuant to detailed bid specifications which will be sent upon request once such specifications have been approved by N.M.F.S. and the Foundation's Board of Directors.

It is expected that the participating vessels will commit to fish for the demonstration project for the majority of a 12 month period commencing as soon as possible after the contract is signed, which will be approximately February 1. It is recognized that most vessels will need to make their halibut, crab and/or shrimp seasons. As incentive for participation in the project, the vessels will fish with guaranteed incomes per "fishing day" except when engaged in one of the high-valued fisheries.

Vessel Specifications:

1. "Typical" Trawler. 78 - 100 foot class shrimp/crab trawler - steel hulled and capable of operating safely to the shelf edge most of the year. Minimum 500 hp

main engine and equipped with Kort nozzle to insure maximum towing power. Adequate deck space for new heavy equipment and storage capacity of 160,000 lbs. minimum.

2. Large Trawler. 100 - 200 foot class, all weather capability, fully rigged for off-shore stern trawling, both pelagic and demersal, with iced, RSW or frozen storage capacity for 400,000 lbs. of fish. It is expected that this vessel will have the appropriate complimentary electronics package and minimum 1200 hp main engine.
3. Longline. 65 - 100 foot class, all weather capability, rigged or ready to be rigged with an automated longline system. Vessel should have a substantial work deck and 125,000 lbs. storage capacity.

Skippers and crews on all vessels should be familiar with Gulf fishing and trawling or longlining where appropriate. In the selection process, substantial consideration will be given to applicants who have already made commitments to the groundfish fishery.

Anyone with a vessel in one of the categories briefly described above who is interested in participating in the harvesting demonstration project should contact the Foundation for further details:

Alaska Fisheries Development Foundation
814 West Second Avenue
Anchorage, Alaska 99501
907-276-7315

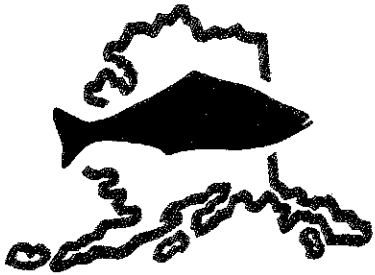
PRESS RELEASE - 1980 FUNDING EXTENSION

On September 28, 1979, Alaska Fisheries Development Foundation solicited proposals for research and development projects which addressed the needs of the Alaska fishing industry in the domestic commercial development of under-utilized fisheries off Alaska. The deadline for submission of such proposals to be considered for inclusion in the Foundation's bid for 1980 Saltonstall-Kennedy funding was October 31, 1979.

This deadline is extended to thirty days from the publication in the Federal Register by N.M.F.S. of the guidelines for submission of proposals for 1980 Saltonstall-Kennedy funding. It is anticipated that the guidelines will be published on the 15th of November, thus calling for final submission of proposals to the Foundation by 5 p.m., Friday, December 14, 1979. Any proposals submitted to the Foundation which are not accepted for inclusion in its proposal will be submitted in a timely manner to N.M.F.S. for consideration for direct funding.

Please direct any inquiries to:

Alaska Fisheries Development Foundation
814 West Second Avenue
Anchorage, Alaska 99501
907-276-7315



Alaska Fisheries Development Foundation, Inc.

814 West Second Avenue
Anchorage, Alaska 99501
(907) 276-7315

Contact telephone:
(907) 276-7315

P R E S S R E L E A S E
FOR IMMEDIATE RELEASE

On Friday, September 28th, the Alaska Fisheries Development Foundation, Inc. (formerly Alaska Fisheries Development Corporation) and the National Marine Fisheries Services signed a cooperative agreement in the amount of \$1,350,000 to fund the Foundation's groundfish demonstration plan off the coast of Alaska. Funds are provided under the Saltonstall/Kennedy Act which dedicates funding to promote research and development of the domestic fishing industry. (This grant was the largest competitive award this year from the Saltonstall-Kennedy Fund.

Pursuant to the award the Foundation is soliciting bids from vessel owners who are interested in participating in the Demonstration harvesting project. Three vessels are needed: a 100 to 200-foot trawler fully equipped for bottomfishing; a shrimp trawler of the type typical to the Kodiak shrimp fishery; and a longliner either equipped with or interested in being equipped with automated longline gear. In addition, the Foundation is inviting bids from Alaska shore-based or floating processing facilities who are interested in purchasing and processing the fish.

Looking ahead to future funding the Foundation is also soliciting proposals from those interested in developing the Alaska fishing industry. While all proposals will be considered, the Foundation is specially looking for proposals which address harvesting, processing, quality control and marketing of underutilized species. All such proposals must be submitted to the Foundation office by close of business (5:00 p.m.) Wednesday October 31, 1979 in order to be considered in the 1980 funding request.

(next page)

Vessel bids for participation in the demonstration project must be submitted to the Foundation offices by close of business (5:00 p.m.) on Wednesday, October 31, 1979. For more particulars contact Alaska Fisheries Development Foundation, Inc. at 814 West Second Avenue, Anchorage, Alaska 99501 or call (907) 276-7315.

MAJOR ACCOMPLISHMENTS, 1981 - 1983 - ALASKA FISHERIES DEVELOPMENT FOUNDATION
FOR TRANSMITTAL TO PETE GRANGER (WCFDF) AND PUBLICATION IN THE
FEDERAL REGISTER RECORD OF THE MARCH 1983 SENATE COMMERCE COMMITTEE HEARING

The renewable resources of the Fishery Conservation Zone off Alaska represent over 90 percent of the entire potential for U.S. fisheries development by displacement of foreign effort. In accordance with the unique situation and needs of Alaska's seafood industry, the projects undertaken by the Alaska Fisheries Development Foundation have concentrated on obtaining the technology, information and experience necessary to compete effectively in the foreign-dominated groundfish industry.

AFDF's most significant accomplishment has been the development of a new methodology for stimulating growth of the seafood industry. This new approach is embodied in the "Pollock Industry Development Program" begun recently with a pilot project.

The key to the new approach is that it relies on the profit motive of the private sector, forging new business relationships between the U.S. food industry and Alaska's seafood industry that will result in development of new markets and new products.

The new methodology for fisheries development, exemplified by the brochure accompanying this statement, has provoked such a positive response from so many sectors of private industry that the Foundation considers it a major achievement. As a corollary to the integrated nature of the new program, the Foundation's membership and industry participation network has diversified to include food companies, financial institutions, and suppliers of goods and services.

The Model White Fish Processing Facility project being conducted by the Alaska Foundation with sub-contractor Trident Seafoods Corporation, was initiated in January 1982. The \$1.7 million in federal S-K funds invested in the project will carry through June 1984. This one facility has not only generated a tremendous wealth of technical and economic information for use in business planning, but also has added, since June 1982, 11 million pounds of Pacific cod

to the 1982 domestic catch, 18 million pounds to the landings of first quarter 1983, and over 6 million pounds of wet salted split cod to U.S. seafood exports.

Since shore-based processing capacity is the most obvious missing link in the development of Alaska's underutilized fisheries, this plant represents a true pioneering effort. The experiences gained by Trident Seafoods at their remote Akutan Island facility are made accessible via the Foundation's employment of an on-site observer and its compilation, analysis and communication of information for its seafood industry constituents.

Another pioneering venture in Alaska's seafood industry is represented by the groundfish catcher-processor "Arctic Trawler". The Alaska Foundation, with sub-contractor Trans-Pacific International Industries (owner of "Arctic Trawler") has been engaged for a year in a project to identify economically viable uses for portions of Pacific cod and pollock that are normally discarded by such a space-limited processing operation. With assistance from private firms and the National Marine Fisheries Service, several new product concepts have been produced and tested, with production input factors monitored and analyzed. The results of this research will allow greater utilization of the entire fish, which is essential to profitability in processing such low-value species, and are expected to lead to commercial introduction of at least one new product in domestic markets.

Like some other regions of the U.S., Alaska has the problem of over-capitalization, or underutilized capacity, in some sectors of its fishing fleet. Severe problems of this nature are being experienced by the crab fleet, so a Foundation project was aimed at examining the economics of adapting a crabber to longline and process Pacific cod. This experimental venture was not an economic success for the vessel owners but did generate significant technical and economic data to guide similar enterprises.

10-20-80

"ACTUALITY"

Fourteen local and Seattle-based processors and retailers have donated over a thousand pounds of fresh frozen Alaska seafood to 13 non-profit community service groups, both here and throughout the State. The donations were arranged for by Alaska Fisheries Development Foundation and are being distributed this week to the four Alaska Pioneer Homes, Chugach View Senior Citizens Center, Chugiak Center for Senior Citizens, Beans Cafe, Hope Cottage, Womens Resource Center, Heritage House, Salvation Army, Older Persons Action Group, and Seward Skill Center.

The Foundation hopes that the contributions will serve two purposes: first, to emphasize the month of October as Fish and Seafood Month, and secondly, to serve as a springboard for workshops targeting on increasing the consumption of Alaskan seafood within State institutions.

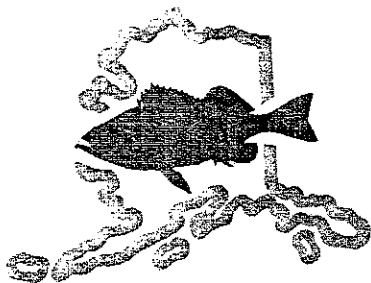
The workshops will focus on three areas: (1) new products available from local sources; (2) to explain the nutritional and dietary benefits of seafood; and (3) to show different ways to prepare and serve seafood to increase its desirability to the consuming public. The goal is to double the consumption of Alaskan seafood within the next year.

Funded by the seafood industry and fishery product import tariffs, AFDF is midway through a \$1.6 million effort to set up the nation's first permanent surimi processing plant in Alaska, and assist the U.S. food industry in developing new surimi-based products.

Since the project began in early 1983, nearly 30 new surimi-based products have been developed by the nation's largest food companies, and more than a dozen are available on grocery shelves.

Surimi is a washed, stabilized protein paste principally made from Alaskan pollock, which is used to make high-protein food products like fabricated seafoods, diet dinners, and extra-protein meats.

CONTACT: Chris Mitchell
Executive Director, AFDF
(907) 276-7315



Alaska Fisheries Development Foundation, Inc.

805 West Third Avenue
Anchorage, Alaska 99501
(907) 276-7315
Telex: 26595/AHG

July 12, 1984

FOR IMMEDIATE RELEASE

AFDF ENDS CONTRACT WITH U.S. SURIMI PRODUCER

NEW ALASKAN PROCESSOR TO BE CHOSEN

(ANCHORAGE, AK) -- Alaska Fisheries Development Foundation (AFDF) is closing down its commercial surimi production line at the Royal Alaskan/Pan Alaska Fisheries plant in Dutch Harbor, and will seek another Alaskan processor to make surimi for the American market.

AFDF contracted with Royal Alaskan/Pan Alaska earlier this year to produce the first commercially-made surimi in the U.S.. Pan Alaska's parent company, Castle & Cooke, is halting its worldwide seafood operations and plans to shut down and sell the Dutch Harbor processing plant. AFDF seeks to establish a permanent supplier of surimi to the U.S. food market, and so will move its machinery to another plant.

The move will mean about a month's delay for the AFDF surimi project, which was interrupted during the summer months while the pollock were in post-spawn stages.

Phase I of the two-part surimi project was well underway before the shutdown, and more than 10,000 pounds of surimi was produced on a small batch line. In preparation for Phase II, AFDF has purchased a complete full-scale surimi production line, testing machinery, and quality control technology.

Using the experience gained from the early months of the project, AFDF plans to move its equipment, set up the production line, and begin full-scale commercial production by October 1.

AFDF will issue a request for proposals to Alaskan processors next week, and will select a new site in August. The processor chosen will receive a full line of surimi processing equipment valued at \$520,000, and \$450,000 in payment for surimi produced.

The AFDF surimi project is part of an effort by the commercial fishing industry to develop a year-round domestic market for the enormous Alaskan pollock resource, which is now almost entirely harvested and marketed by foreign interests.

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CONTACT: Chris Mitchell
Executive Director, AFDF
(907) 276-7315

Translation from the Suisan-Keizai Shimbun

February 29, 1984

ALASKA FISHERIES DEVELOPMENT FOUNDATION FUNDS PRODUCTION OF POLLOCK SURIMI.
ANNUAL PRODUCTION TO BE 600 TONS. EXPORTS TO JAPAN PLANNED.

Royal Alaskan Seafood Co., a fish processor, based at Dutch Harbor, Alaska, has been granted the sum of \$550,000 by the Alaska Fisheries Development Foundation (AFDF) for the development of pollock surimi production. Annual production of 600 tons is scheduled to begin in March (1984) with assistance from Japanese surimi technicians and with equipment supplied by a Japanese surimi machinery manufacturer. According to the wishes of AFDF, this surimi will be distributed to Alaskan fish processors as the raw ingredient for crab-like kamaboko. They further expect to eventually export surimi to Japan.

Dutch Harbor, was once known as a major crab port, but in recent years, the catch of crab has decreased significantly resulting in suffering for Alaska's crab processors. To remedy this, production of crab-like kamaboko utilizing surimi was suggested.

The United States government has long been nurturing the goal to reserve all fish within America's 200 mile zone for American harvesters and processors." In order to achieve this goal, the U.S. federal government assists the industry in new venture activities through a number of fishery-related grant programs. Saltonstall-Kennedy funding (AFDF's source of funds) comes from the 1% fishery import duties (\$8 million annually nationwide).

AFDF announced that Royal Alaskan Seafood Co. had been awarded \$550,000; \$450,000 to adapt a surimi processing plant and \$100,000 for employing Japanese technicians for making high quality surimi. With these funds, Royal Alaskan is now ready to enter surimi production. They have two contracts with two trawling vessels; the Storm Petrel and Lone Star for the catching of fresh pollock. These vessels have previously participated in Japanese-American joint ventures and have been involved in providing pollock to Japanese motherships.

The surimi processing plant, which after a study of Japanese equipment, has been strictly designed for Royal Alaskan, will have the capability of processing 11,800 pounds of fresh pollock per hour into 2,600 pounds of surimi. The plan is to distribute the surimi made at the above plant, among fish and food companies (approximately 100) which are participating with AFDF in the development of the pollock project. The aim is to export 10% of the 600 tons of production to Japan. There already have been many inquiries by Japanese fish processing companies regarding the importation of finished product. If Royal Alaskan succeeds in surimi production, AFDF plans in the future to increase the number of the surimi processing companies.

PROCESSING PLANT IMPORTED FROM BIBUN

AFDF has given much support to the Royal Alaskan surimi producing plant. They have even been involved in the selection of the equipment and the layout of the plant all on their own. For this, AFDF established a project team. In November/December of last year, they sent an expert to Japan. This person observed an Abashiri surimi producing plant and has seen the present production

of surimi first hand. At that time, Japanese industry personnel who came in contact with this American expert all said that they were indeed very impressed by his thorough knowledge of surimi production.

In selecting the equipment, AFDF has asked Ryan Engineering Co. for their assistance in providing the equipment. For heading and gutting the fish, Toyo equipment was chosen. Bibun bleaching tanks and deboner, were selected; and for the dehydrator, Tokoku was chosen. All of the equipment was ordered separately thus AFDF has not followed the standard one package deal. Aside from the above equipment AFDF, on their own, had other equipment designed. In the future, AFDF hopes to be able to build all this equipment in the U.S. Aside from this American surimi producing plant, the rumor is that the Canadians have shown much interest and they have even ordered some equipment. In any event, we should keep an eye on their future moves. "They certainly show a strong interest in producing surimi at sea." These are the observations by the Japanese industry and they (Japan) are now forced to see the consequence of this project in the future.

There has been some interest among Japanese kamaboko processors to import surimi produced by Royal Alaskan, but land surimi producers have already taken some measures, including stating that they would absolutely oppose such importation.

JAPANESE INDUSTRY WATCHES THE UNITY OF GOVERNMENT AND CIVILIAN (PUBLIC) IN U.S.

Surimi production by Royal Alaskan has stirred tremendous interest among Japanese fisheries agency, the fishing industry and trading companies. This project is not simply carried out by an individual company but is being assisted

by a government agency called AFDF. Thus the U.S. has taken the first step toward the making of the surimi.

According to officials of Japan's Ministry of Fisheries, the U.S. has been pushing many new projects funded by grant programs. The Ministry says, "it will take time to find out whether this surimi project will succeed, but in any case, the Ministry suspects that the U.S. will stress surimi's use in processed frozen foods. The Ministry also adds that after surimi production on land, it is possible that the U.S. will consider producing surimi at sea. The Ministry hopes this will not create any friction with Japanese interests as far as the 200 mile zone is concerned. The Ministry further understands that there is a plan to export the surimi to Japan. In any event, the Ministry will decide what to do according to the actions in the U.S. from now on."

On the other hand, Japanese industry questions whether the U.S. can succeed in producing high quality surimi. Even if this project does not succeed, Royal Alaskan's risk is small since their project is funded by AFDF. Japanese industry further questions the economic viability of Royal Alaskan's surimi production if it were undertaken without AFDF's assistance.

日水産経済新聞

THE SUISAN-KEIZAI

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●石高松
●沼津
●三崎(静岡)
●札幌

2月29日
昭和29年(水曜日)

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天然香辛料
香味豊かな天然スパイスを
飯野香辛料商会
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TEL. 03 (813) 6731(代)

ロイヤルアラスカン社

スワン・スリ身生産

AEDFが資金助成

年間600ト、日本にも輸出

アラスカのダッチ・ハバトも水産加工会社ロイヤル・アラスカン・シアーズはAEDF(アラスカ・フィッシャリーズ・デベロップ・ファンド)から開発資金二十五万の助成を受けスワン・スリ身の製造を行う。同社は、すでに同国の加工機を輸入し、スワン・スリ身の輸入して、日本による技術指導の下に三月から本生産に入る機嫌で、年間百二十万(六百ト)の生産を計画している。このスリ身はAEDFの方針に沿って加工する原料としてアラスカ州内の水産加工業者に供給されるが、いずれ日本にも輸出する意向である。

ダッチ・ハバトはもとよりカニの水揚げ基地として知られ、カニ加工の盛んな漁業基地であった。ところが近年はカニ資源の減少に伴い、同地の漁業者や水産加工業者の経営が悪化した。その打開策のひとつとして、浮上してきたのがスワン・スリ

身製造である。スリ身を原料として加工するスワン・スリ身の製造は、アメリカ政府は、かねてから「国産」水産加工品を奨励する政策で、水産加工業者を支援する。この奨励の一環として、AEDFが資金助成を行う。この資金は、ロイヤル・アラスカン・シアーズ(伊予、カニ加工業者)がスワン・スリ身の製造に乗り出す。同社に対し、AEDFは、年間約八百トの生産を目標としており、この資金は、スワン・スリ身の製造に乗り出す。同社に対し、AEDFは、年間約八百トの生産を目標としており、この資金は、スワン・スリ身の製造に乗り出す。

のシラント・プログラが、このプログラムは、同国企業が新しく事業に進出する場合は、連邦政府が助成する。この助成は、その生産のほとんどは、シラント・プログラに基づき、アラスカン・シアーズが、このプログラの助成を受ける。このプログラの助成は、スワン・スリ身の製造に乗り出す。同社に対し、AEDFは、年間約八百トの生産を目標としており、この資金は、スワン・スリ身の製造に乗り出す。

関税の二%年間約八百トの生産を目標としており、この資金は、スワン・スリ身の製造に乗り出す。同社に対し、AEDFは、年間約八百トの生産を目標としており、この資金は、スワン・スリ身の製造に乗り出す。

猫目設計したスリ身は、一時製造され、スワン・スリ身の製造に乗り出す。同社に対し、AEDFは、年間約八百トの生産を目標としており、この資金は、スワン・スリ身の製造に乗り出す。

米側の「官民一体」に注目

ロイヤル・アラスカンのスリ身生産については、わが国水産加工業者は、水産加工業者が非常に関心を示している。このスリ身生産は、単にスリ身の一企業が純民間ベースで営むのではなく、AEDFという政府機関が強力な支援をしていること、つまりアメリカが官民一体でスリ身生産に乗り出した点が重視されている。

スリ身生産を原料として水産加工業者の生産に力を入れようとする。陸上スリ身の製造は、陸上スリ身の生産にも出せる高純度があるが、わが国の水産加工業者に影響が大きい。この点を重視している。スリ身をわが国に輸出する計画もあるが、いずれにしても今後の動きを注視したい。

また、わが国カニ加工業者の間では、スリ身を原料として水産加工業者の生産に力を入れようとする。陸上スリ身の製造は、陸上スリ身の生産にも出せる高純度があるが、わが国の水産加工業者に影響が大きい。この点を重視している。スリ身をわが国に輸出する計画もあるが、いずれにしても今後の動きを注視したい。

スリ身の製造に乗り出す。同社に対し、AEDFは、年間約八百トの生産を目標としており、この資金は、スワン・スリ身の製造に乗り出す。

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イロシスリ身 独自の市場開拓

スワン・スリ身の生産は、スリ身を原料として水産加工業者の生産に力を入れようとする。陸上スリ身の製造は、陸上スリ身の生産にも出せる高純度があるが、わが国の水産加工業者に影響が大きい。この点を重視している。スリ身をわが国に輸出する計画もあるが、いずれにしても今後の動きを注視したい。

先

大株主が三月一日... 人事異動は... 備なものと... 機改革の案を待... されること... けれど今回の... が意味するもの... みる。二百十四... れたる... の際までこの... 護は... に... いた

千原副社長も「全... ことず。中野社長... りに... っ。ショウコ社に... えないこともな... いる。

出する... 国の水産加工業者... 打撃を... ありは、ロイヤル... 備文などから... プラント輸... ロイヤル・アラスカ... アラスカの... Fの...

十五万五千... 旬比二割の... ている。北... 一が... 操業

スガソウ・スリ身生産

アラスカ漁業開発基金

A F D F が資金助成

年間600ト、日本にも輸出

ロイヤルアラスカン社

TEL. 03 (813) 6731(代)

アラスカのダッチ・ハーバにある水産加工会社ロイヤル・アラスカン・シアートはAFDF(アラスカ・フィッシャリクス・デベロップ・ファンド)から開発資金五十五万の助成を受けてスガソウスリ身の製造を行う。同社はすでにわが国の加工機器メーカーからスリ身プラントを輸入しており、日本人による技術指導の下に三月から本格生産に入線後、年間百三十万(六百ト)の生産を計画している。このスリ身はAFDFの方針に沿ってカナダなどの原料としてアラスカ州内の水産加工業者に供給されるほか、いずれ日本にも輸出する意向である。

ダッチ・ハーバはもとより、カナダの水産加工基地として知られたところ。最近では三原の減少に伴い、同地の漁業者や水産加工業者の経営が悪化した。その打開策のひとつとして、スリ身の生産を奨励し、これを東洋まで輸出する意向である。AFDFは、ロイヤル・アラスカン・シアートがスリ身の生産を計画している。このプラントで年間百三十万(六百ト)のスリ身を製造する計画だが、これのスリ身はAFDFのスガソウ利用開発計画に参加するアラスカの水産加工業者(約百社)に供給される予定だ。また、生産量の約一〇〇割程度をロイヤル・アラスカンのプラントで日本に輸

米側の「官民一体」に注目

ロイヤル・アラスカンのスリ身生産については、わが国水産庁、水産業界、商社等が非常に関心を示している。このスリ身生産は、単にアメリカの企業が生産し、輸出するのではなく、AFDFという政府機関が強力な支援をしていること、つまりアメリカが官民一体でスリ身生産を推進している点が重視されている。一方、水産界内には、はたしてアメリカがスリ身をつくることも良量の輸出ができるのだろうか。ロイヤル・アラスカンの場合は、AFDFの援助があることで、事業がうまくいくな

イワシスリ身、独自の市場開拓

スガソウスリ身の代理店として開発されたイワシのスリ身が、いまや独自の市場開拓... しかスリ身を開発することにより、急激な伸びを示している。五十八年度この事業は、スリ身の品質が多くなると、品質向上努力や、色臭い改善に努め、おびんを中心とする小トの市場を開拓... あるいは、イワシの特殊な生かす製品の開発など、様々な市場を開拓... とも、スガソウスリ身の陸上品質も、高い品質で取引されるまでになった。八百加工運送中心に年間約二十万の生産が行われているが、評判が絶叫を呼び、生産が追いつかなくなると、品質向上に努め、色臭い改善に努め、おびんを中心とする小トの市場を開拓... あるいは、イワシの特殊な生かす製品の開発など、様々な市場を開拓... とも、スガソウスリ身の陸上品質も、高い品質で取引されるまでになった。八百加工運送中心に年間約二十万の生産が行われているが、評判が絶叫を呼び、生産が追いつかなくなると、品質向上に努め、色臭い改善に努め、おびんを中心とする小トの市場を開拓... あるいは、イワシの特殊な生かす製品の開発など、様々な市場を開拓...

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冷ス北

February 5, 1985

ALASKAN FISH PROCESSOR MAKES TOP QUALITY SURIMI

OPENS UP \$3 BILLION NEW INDUSTRY

KODIAK, AK -- An Alaskan fish processor has broken the barrier into a \$3 billion a year industry by making top-quality surimi on American shores for the first time in history.

Alaska Pacific Seafoods (APS) of Kodiak is making the surimi--a deboned, refined fish paste made from Alaska pollock--under a contract with Alaska Fisheries Development Foundation (AFDF). AFDF is a private non-profit development firm chartered to help the U.S. seafood industry regain control of sea resources now primarily harvested by foreign interests.

The AFDF/APS surimi plant is the first full-scale surimi production line in Alaska, and the first pollock surimi line ever built in America.

Before now, all commercial-scale surimi production had been done by Japanese companies using Alaska pollock acquired through directed fishing allocations and joint ventures with U.S. fishermen.

The AFDF/APS line began turning out high-quality surimi after only seven days of initial production.

Chris Mitchell, AFDF executive director, said, "The fact that [APS was] able to accomplish high quality production within such a short time is indicative of the potential of U.S. successes in this industry.

"We had brand new equipment, plant workers inexperienced with surimi, some untried technology and three years worth of discouraging advice from Japanese experts, and APS was able to equal the top Japanese surimi technology in a very short period of time."

Japanese advisors have long held that top-quality surimi production on shore was impossible; Japanese companies produce only lower-quality surimi on shore, and rely on factory trawlers to produce their highest quality product.

The AFDF/APS surimi line combines proven Japanese equipment with some sophisticated quality control technology from the U.S. food industry. AFDF production manager Chris Riley, who oversaw production startup, said he believes "now that we've at least equalled the best Japanese product, we will go on to improve their technology."

Alaska Pacific Seafoods will produce an initial pack of 860,000 pounds of surimi for the AFDF project. The surimi will be sold to U.S. food companies now making surimi-based products and seafood analogues. Some will be distributed free to companies just beginning product development work, in order to help lower the costs of expensive research on new applications for surimi.

"We intend to provide for the U.S. food industry a reliable, low-cost supply of surimi that is not subject to import tariffs or currency fluctuations, and is made on American shores using American technology," Mitchell said. "The more surimi we import from Japan, the more we contribute to the trade deficit, and the more control of our own important protein resources we relinquish to foreign interests."

Of the 2.6 billion pounds of Alaska pollock harvested annually, about 70 percent--or 431.2 million pounds--is used by Japanese companies to make surimi. Latest figures show Japan exported more than 32,000 metric tons of surimi and surimi-based products to the U.S. in 1984.

Most of the Alaska pollock in the northern Pacific ocean lies within the U.S. 200-mile limit. Full utilization of that resource would mean that the U.S. seafood industry would benefit from revenues now earned by Japanese fishing and processing companies.

"Industry experts from both sides concur that the potential value of the surimi industry in America would be in excess of \$6 billion a year if the resource were tapped by Americans instead of by foreign companies," Mitchell said.

The surimi production line in Kodiak is under close scrutiny by about 200 U.S. food companies, some of whom are now ready to apply American-made surimi to their products. Among the 50 largest food firms in the U.S., at least twenty are pursuing surimi as a food base. Because of the competitiveness within the industry, many of those companies do not want to be identified, and some work through agents or intermediaries in order to keep their intentions private.

Alaskan seafood processors who say they will be next in the surimi business are also watching the line closely. One western Alaska processor who asked not to be identified has indicated they plan to be in full-scale surimi production by the end of 1985.



September 5, 1986
Issue 1

SURIMI AND THE USDA:
A REGULATORY UPDATE

The use of surimi in meat protein systems presents a tremendous opportunity to the food industry today. The Alaska Fisheries Development Foundation (AFDF) is leading the effort to open the regulatory environment to the opportunities presented by the industry's newest protein.

This newsbrief will keep you informed monthly of the progress AFDF is making toward USDA allowance of surimi in processed meats.

In July, 1986, AFDF started a task force to investigate regulatory issues which now prohibit the use of Alaska pollock surimi in poultry, beef and pork products. The group hopes to obtain USDA approval for at least one poultry, beef or pork product using surimi, and to open the door for future industry efforts in this area. The AFDF/USDA task force includes: Patricia Manning, former research scientist at Armour Foods, now studying surimi as part of her Ph.D. program at the University of Arizona; Barbara Batson, a Seattle marketing consultant; John Morrison, president and COO of Noble Marketing Group, Inc.; and Michael Broili, AFDF marketing director.

SURIMI OFFERS BROAD OPPORTUNITIES TO POULTRY
AND RED MEAT INDUSTRIES IN VALUE-ADDED APPLICATIONS

Alaska pollock surimi is an intermediate, marine-derived protein. Colorless, odorless and neutral in taste, surimi can assume the flavor, texture and form of nearly any manufacturer's specifications. Surimi forms gels which are twice as cohesive and four times stronger than other protein gels, and are nearly 100% functional. Like pork, poultry and beef, Alaska pollock surimi offers today's health-conscious consumer a premium source of protein.

Biochemical research reveals that surimi has an amino acid pattern which is equal to--and in some cases superior to--that of established high-quality proteins. Surimi is one of nature's most digestible proteins.

USDA RECEPTIVE TO SURIMI/MEAT MIXES
BUT CITES MICROBIOLOGICAL AND CHEMICAL CONCERNS

The Food Safety and Inspection Service (FSIS) is receptive to surimi/red meat and surimi/poultry mixes, and is aware of the economic advantages a surimi-meat system would present to the fish, red meat and poultry industries. However, FSIS says its main concerns are safety related. Fish introduces a new set of potential organism and chemical problems which are not currently addressed in USDA inspected products. If used in a product which does not contain curing agents (salts and nitrites), the growth of type E botulinum and vibrios are potential problem areas. If used in a product which does contain curing agents, then the potential formation of nitrosamine is a concern. Dr. John Spinelli, Director of Utilization Research at National Marine Fisheries Service (NMFS) Seattle lab, has documented the levels of trimethylamine (TMA--a precursor to nitrosamine) in Alaska pollock surimi. Spinelli says that, due to the nature of

the surimi process, it's unlikely that nitrosamine would form even in the presence of nitrites.

ANOTHER CONCERN AT FSIS: Surimi plants do not have USDA-recognized inspection programs.

THE AFDF/USDA TASK FORCE APPROACH:

1. Present to USDA prototypes of nugget-type products in the chicken, beef and pork categories for review, feedback and suggestions.

Three nugget-type products--beef, chicken and pork--will be developed using surimi as a component. Nuggets and accompanying label requests will be taken to FSIS for review in late October. The team will conduct an educational seminar at USDA on Alaska pollock surimi, and present the nuggets and label requests for agency review. The products do not have curing agents, so the presentation will address the microbiological concerns by outlining the microbiological profile of surimi from harvest to frozen surimi, and describing a proposed quality control (line sample and testing) and inspection protocol for surimi.

2. Initiate the production of a surimi/hot dog product to address nitrosamine concerns.

NMFS is producing a minced fish hot dog for resubmittal to USDA; their first approach to USDA for approval was unsuccessful due to nitrosamine levels in the product. The AFDF task force now hopes to get an Alaskan pollock surimi hot dog included in NMFS's mince/hot dog project so concerns over nitrosamine levels in both products can be addressed simultaneously.

Agricultural Research Service (ARS), the laboratory/technical arm of FSIS, is developing an official methodology for detecting nitrosamine in hot dog-type products. Since surimi hot dogs are still novel, there currently is no testing protocol. But ARS officials agree that the wash stages in surimi processing may eliminate any nitrosamine dangers by washing out precursors to nitrosamine (trimethylamine and dimethylamine). This hypothesis is yet undocumented; results will not be available until the ARS methodology is developed.

3. Develop quality control protocol for USDA-approved surimi.

The AFDF task force has launched a cooperative effort to develop a USDA-approved quality control inspection program and QC guidelines for the surimi industry which would be as economic and painless as possible for the industry. The Canadian mandatory inspection program and the NMFS voluntary inspection program are being used as references.

Development of a voluntary QC inspection program will require comments and guidelines from surimi producers and meat processors interested in using surimi. Anyone interested in participating in this portion of the project should contact AFDF.

The results of the AFDF/USDA dialogue on surimi in meats will affect the future of the meat and surimi industries. If you are interested in participating in this process or want more information, please contact the Alaska Fisheries Development Foundation, Inc.

This AFDF/USDA newsbrief is published monthly by AFDF. To get on the mailing list, call (907) 276-7315.



Alaska Fisheries Development Foundation, Inc.

Contact: Chris Mitchell
(907) 276-7315
FOR IMMEDIATE RELEASE
June 2, 1986

SURIMI'S DEVELOPMENT LEADER RESIGNS

On August 15, 1986, Christopher K. Mitchell will step down as executive director of the Alaska Fisheries Development Foundation, Inc. (AFDF). AFDF is a private membership fisheries organization dedicated to the development of Alaska's commercial fisheries.

"Most of my objectives have been accomplished in the four years since joining AFDF," Mitchell said. "It's time for the foundation to seek new energies, new directions. Surimi is successful now, and the foundation is heading into a new phase of its development work in conjunction with Alaska's salmon industry. It's a good time to make changes."

Mitchell, 43, was appointed executive director in May, 1982. Since then, the foundation has taken a national lead in establishing a U.S.-based surimi industry tapping the bountiful Alaska pollock resource. Since 1983, AFDF has invested more than \$4 million in this focused effort, including creating the first commercial U.S. pollock surimi plant in Kodiak, Alaska.

The Foundation is accepting applications for a new executive director until July 1, 1986. Applicants should have practical and private food industry experience, and project management skills.

Interested and qualified individuals should send resumes to AFDF, Attention: Executive Search Committee, 508 West Second Ave., Suite 212, Anchorage, Alaska 99501. (907) 276-7315.

AFDF is a private, non-profit corporation established to further product development and market expansion for Alaska's marine resources. The industry-supported foundation works closely with private companies to apply research and make changes in industrial and regulatory climates that will benefit private industry.

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Alaska Fisheries Development Foundation, Inc.

FOR IMMEDIATE RELEASE

September 4, 1986

CONTACT: Krys Holmes
(907) 276-7315

ALASKA FISHERIES DEVELOPMENT FOUNDATION RE-OPENS SEARCH FOR DIRECTOR

ANCHORAGE, AK -- The Alaska Fisheries Development Foundation, Inc. (AFDF) has extended the deadline for applications for executive director until November 15, 1986.

AFDF, an industry development firm instrumental in developing the U.S. surimi industry, is seeking an executive director with at least 10 years experience in the food industry to lead the foundation. AFDF built the first commercial pollock surimi production line in the U.S. in 1985, and is now helping develop new markets and new products for surimi.

Surimi is a near-white, high protein material with very high binding ability and almost no flavor or odor. Surimi has been used in a variety of products including imitation crab and shrimp, pasta products, sausage, moisturizing cream, and as a binder in processed meats.

Chris Mitchell, who has been AFDF's executive director for more than four years, said the board of directors first closed the applications on July 5, but decided to extend the deadline to give more people a chance to submit resumes.

Mitchell plans to leave the foundation on September 15 to pursue other interests. He will be temporarily replaced by Sharon Gwinn, former program director at AFDF, who will serve as acting executive director until a permanent director is installed. Gwinn currently is president of First Alaska Surimi, and plans to return to run that company when the directorship is filled.

Gordon Lowell, president of the board of directors of AFDF, said the board's primary criterion for a new executive director is an appreciation for the need for seafood market and product development. "We're looking for someone who can lead the foundation's efforts to bring the Alaskan seafood industry into the mainstream of the U.S. food industry," he said. "Seafood has always been in its own separate, limited niche. The primary opportunity surimi has presented to the seafood industry is to expand seafood's market into new food, cosmetic, and pharmaceutical uses--just to name a few.

"Success in this area requires leadership by a strong administrator who has an industry-wide perspective, who has a strong development background, and who isn't afraid to take risks," Lowell said.

Those interested in the Anchorage-based directorship should write to AFDF Executive Search Committee, 508 W. 2nd Ave, Suite 212, Anchorage, Alaska 99501.



Alaska Fisheries Development Foundation, Inc.

FOR IMMEDIATE RELEASE
May 6, 1987

NEW PROJECT OFFERS FINANCIAL INCENTIVE
FOR NEW PRODUCTS USING FISH PROTEINS

ANCHORAGE, AK - Alaska Fisheries Development Foundation (AFDF) has issued a request for proposals for the design and test production of five value-added, non-analogue products using fish proteins. The five products will use either surimi, pollock mince, salmon mince, surimi/salmon mince combinations, or surimi/muscle meat combinations as the primary ingredient.

AFDF will offer up to \$25,000 and provide technical assistance for each product or concept designed for the project. Successful applicants will provide AFDF with product concept, production methods, and some formulation and economic data for the item produced. Applicants may bid on one or all of the five product categories. Products need not be foods, but must be high-volume, value-added products demonstrating a unique application for fish proteins.

Mel Monsen, AFDF executive director, said the purpose of the research project is to investigate new, marketable uses for Alaska's seafoods and fish protein blends. "Our goal is to encourage the discovery of new applications for surimi, pollock and salmon mince," Monsen said. "We hope to stimulate some innovative uses of Alaska's fish proteins. I believe we can also create new options for food engineers who are looking for highly functional proteins."

Alaska Fisheries Development Foundation is a non-profit research and development firm exploring new production techniques and product forms for Alaska's seafood resources.

Copies of the RFP are available from AFDF, 508 West 2nd Ave., Suite 212, Anchorage, AK 99501, or by calling Loretta Lure at (907) 276-7315. Proposals must be submitted to AFDF by July 1, 1987.

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Contact: Loretta Lure, (907) 276-7315

508 West Second Avenue, Suite 212, Anchorage, Alaska 99501 (907) 276-7315 Telex 26595 AFDF/AHG FAX (907) 278-2140



August 14, 1987
FOR IMMEDIATE RELEASE
Contact: Krys Holmes
(907) 276-7315

Fisheries group sponsors creation
of five all-new fish-based foods from Alaska

ANCHORAGE, AK -- In the next year, five new foods will emerge that use Alaskan seafood in ways never before applied in the U.S. food industry. The five products are still so new their formulations -- and even their complete descriptions -- are being kept secret until the products are ready for market introduction.

"If even one of these new product concepts gets all the way to commercial production, it will create an entirely new market for Alaska's fishery resources," said Mel Monsen, executive director of the Alaska Fisheries Development Foundation (AFDF). "Each of these products uses Alaskan fish in an entirely new way, as a protein base for non-seafood items. Getting our fish proteins into the mainstream of the food industry would be a major coup for the state's fishermen and processors," he said.

The new foods are the winning entries in a New Prototype Product Development Contest held by AFDF this summer. The foundation will give between \$15,000 and \$25,000 to each winner. The money must be applied toward completing formulations, market tests or pilot production of their products. AFDF will draft contracts with each winner in September.

The purpose of the contest was to trigger development of new uses for Alaskan surimi, salmon and pollock, and to invite food engineers already testing these materials to participate in AFDF's ongoing industry development work.

The five contest winners are:

Bay-loni, a luncheon meat using surimi as its primary ingredient. This entry won the category for non-analogue surimi products, and was targeted by AFDF's panel of evaluators as the most likely for commercial success among all the contest entries. Bay-loni was submitted by Ocean Foods Hawaii.

A snack food made with salmon won the category for new salmon products. This product probably will be manufactured entirely in Alaska. It was submitted by Arctic Seas Development of Anchorage.

Chili soup, created by a chef and a food scientist from Oregon State University, won the category for new minced pollock products.

A protein blend won the surimi/salmon combination category. This product, intended for foodservice in schools and commissaries, incorporates salmon into a vegetable blend and uses surimi as a binder. It was also submitted by Oregon State University.

A restructured meat product using surimi as a protein enhancer and binder in a red meat base won the surimi/meat category. This concept, created by Dr. John Carpenter at the

University of Georgia, is expected to help open an entirely new market for Alaskan surimi in muscle meat products.

Further information about the five products, their formulas and how they will be marketed will be kept under wraps during the development process.

"The food industry is very secretive about its new ventures, particularly about products like these that are completely new ideas," Monsen said. "We have promised to abide by the industry's traditional rules of confidentiality until the products are ready to be introduced to the market."

AFDF's contest is the latest step in an eight-year push to widen the range of processing opportunities open to Alaskan seafood producers, and thereby help the industry strengthen its competitiveness on the world market.

Alaska Fisheries Development Foundation is an industry-supported, non-profit organization funded by import tariffs on seafood products. Its funding comes through grants from the National Marine Fisheries Service.



Alaska Fisheries Development Foundation, Inc.

August 14, 1987
FOR IMMEDIATE RELEASE
Contact: Krys Holmes
(907) 276-7315

Five food industry experts served on contest panel

A nutritionist, two food marketers, a scientist and a specialist in introducing new products in the U.S. served as evaluators for Alaska Fisheries Development Foundation's New Prototype Product Contest.

The panel evaluated 36 contest entries according to five criteria:

- How well each product idea promised to broaden product diversity for Alaskan seafood;
- its uniqueness and marketing potential;
- the volume of Alaskan fish products that would be used in commercial production;
- and how well each entry demonstrated the basic attributes and functionality of the raw materials.

The five evaluators were:

Dr. Joyce Nettleton -- author of the popular new book Seafood and Health. Nettleton a nutrition consultant and lecturer at the Frances Stern Nutrition Center at Tufts University in Boston. The author and broadcaster has long been involved in nutrition education programs in supermarkets, and is a recognized seafood expert.

Felix Germino -- president of F. Germino and Associates in Chicago, a management consulting firm in technical marketing and new product identification and development. He is the former vice president of human foods for the Quaker Oats Company, and currently runs the annual Gorman Conference on New Products.

Robert McMath -- founder and chairman of Marketing Intelligence Services Ltd. of Canandaigua, NY, is widely noted for his expertise on new consumer product introductions and new product trends. He writes for AdWeek, Food and Beverage Marketing, and Progressive Grocer, and also is a contributing writer for Time, Newsweek, and Business Week.

Dr. Donald Kramer -- noted seafood technology specialist currently serving as chairman of the University of Alaska's Marine Advisory Program. Kramer has done research in the U.S. and Japan, and is frequently called upon to direct research, advise industry projects, and contribute to conferences and publications. He has been widely published for many years.

Paul Peyton -- director of the Office of Commercial Fisheries Development, a division of the Alaska Department of Commerce. Peyton is a chemist and a commercial fisherman, and has spearheaded the state's pink salmon product and market development efforts since 1984.

FOR IMMEDIATE RELEASE
August 20, 1987
Contact: Krysl Holmes
(907) 276-7315

Alaska Fisheries Development Foundation
seeks processor for flatfish production

ANCHORAGE, AK -- An Alaskan seafood processor will have a chance to pioneer new opportunities in flatfish processing in a project sponsored by Alaska Fisheries Development Foundation (AFDF).

AFDF issued a request for proposals on Aug. 10 seeking an Alaskan processor for a flatfish production contract that includes testing equipment, experimenting with value-added products and entering those products in the commercial food market.

The Alaskan bottomfish boom has brought an increase in flatfish deliveries, which can make up 5 to 10 percent of a typical bottomfish haul. AFDF's project will help processors increase profits from flatfish, and will also benefit small boat harvesters who aren't participating in the cod or pollock fisheries, but could profit from flatfish.

"We're looking for a processor who wants to be the first to test technology that will make flatfish production more efficient and more profitable, and to explore new product opportunities," said Mel Monsen, AFDF executive director.

Proposals must be received by AFDF by Sept. 21. AFDF will announce the successful bidder on Sept. 30, and equipment will be installed in October. Copies of the request for proposals are available from AFDF in Anchorage.

(MORE)

The project calls for a 12-month production commitment in a plant open to both AFDF and the seafood industry. The selected plant also must arrange flatfish deliveries with Alaskan harvesters, and work with food industry buyers to develop and market value-added flatfish products.

AFDF will provide financial assistance, a full line of flatfish processing equipment valued at \$180,000, and equipment maintenance for three months.

The flatfish project is part of AFDF's long-term goal of developing a year-round, multi-species seafood processing industry that will increase profits to Alaskan processors and harvesters, and will create more stability in the state's seafood industry.

Alaska Fisheries Development Foundation, Inc. is a non-profit research and development firm directed by the seafood industry to pioneer new seafood processing technology and product development. AFDF is funded by the National Marine Fisheries Service by import tariffs from foreign-produced seafood products.



Alaska Fisheries Development Foundation, Inc.

FOR IMMEDIATE RELEASE
October 26, 1987
Contact: Krys Holmes
(907) 276-7315

ALASKA FISHERIES DEVELOPMENT CHOOSES EAGLE FISHERIES
FOR FLATFISH INDUSTRY DEVELOPMENT PROJECT

ANCHORAGE, AK -- Alaska Fisheries Development Foundation, Inc. (AFDF) of Anchorage has chosen Eagle Fisheries of Kodiak as the site for a \$250,000 flatfish demonstration project that will create new opportunities for Alaska's fishermen and processors.

During the 12-month project, Eagle Fisheries will test new flatfish processing equipment, experiment with production of value-added products, and test market those products to U.S. buyers. It will be the first concentrated effort in the Alaskan seafood industry to develop new technologies, products and markets for flatfish, which currently are harvested in Alaska at levels exceeding 378,000 metric tons per year, but could supply nearly one million metric tons annually if targeted by fishermen.

"The Alaskan bottomfish boom has provided fishermen and processors with a healthy supply of flatfish, which is a common by-catch of pollock and cod," said Mel Monsen, executive director of AFDF. "But until now, flatfish hasn't brought big profits to fishermen or processors. This project is aimed at targeting new profit opportunities for fishermen and processors interested in expanding their options."

Monsen said an active flatfish industry could also create new opportunities for operators of small trawlers and seiners whose vessel size limits their participation in the burgeoning bottomfish industry. "Eighty percent of Kodiak's local fleet and 25 percent of the statewide fishing fleet fits into this category," Monsen said. "Most of these boats are limited to the summer fisheries, and stay tied to the dock all winter. A strong domestic flatfish industry could keep many of those boats working all year round."

AFDF's flatfish project is also aimed at small to medium-sized shore-based processing plants that are not large enough to accept deliveries from the huge bottomfish trawlers now operating in the Bering Sea and the Gulf of Alaska. "Of the twelve processors in Kodiak alone, only five can accept deliveries of over 400,000 pounds, which is the size of haul the largest bottomfish trawlers deliver," Monsen said. "Most of the large vessels are from Seattle or other Outside ports, and don't deliver to many of Alaska's smaller processors. Our aim in the flatfish project is to help the small and medium shore-based plants profit from flatfish, and then they'll turn to the local fleet for their supply."

For the project, AFDF will provide Eagle Fisheries with a full line of processing equipment valued at \$180,000, along with about \$70,000 worth of technical assistance and production subsidies. Eagle will commit 1,800 square feet of plant space and all line maintenance, will contract for fish deliveries, and will conduct a comprehensive test marketing plan for the value-added flatfish products produced during the project.

Eagle Fisheries, which opened in March 1987, is one of the few Alaskan shore-based plants dedicated entirely to processing bottomfish. Eagle has been hand filleting flatfish since last June, and is selling its product in the U.S. and Japan.

"Working with Eagle gives AFDF several advantages in this project," Monsen said. "They are already dedicated to building a flatfish industry in Alaska, have worked with fishermen using different handling techniques, and they have already made strides in developing new U.S. markets for flatfish products."

Flatfish fillet production for the project will begin in January 1988, after Eagle completes construction of a plant addition to house the flatfish line.

AFDF is a private, non-profit firm established by the seafood industry to direct monies from import tariffs into projects that will enhance domestic seafood industries. AFDF was the primary architect of the U.S. surimi industry and, through its five-year surimi project, provided much of the early impetus for development of the domestic bottomfish industry.

For more information on the project contact AFDF project manager Peter Moore at (907) 276-7315.



Alaska Fisheries Development Foundation, Inc.

FOR IMMEDIATE RELEASE

June 20, 1988

Contact: Krys Holmes
(907) 276-7315

SURIMI IS APPROVED FOR USE IN CURED MEATS

USDA CALLS SURIMI APPROVAL "PRECEDENT-SETTING"

ANCHORAGE, AK -- In a move federal officials called "precedent-setting," surimi was approved in June by the U.S. Department of Agriculture (USDA) for use in a cured meat blend. It is the first time a commercial product blending fish proteins (surimi) and meat has been approved by the agency, which governs meat industry regulations.

The approval was for "Spicy Bites," breaded pork nuggets with 15% surimi produced by Alaska Fisheries Development Foundation (AFDF) of Anchorage, Alaska. USDA approval means the product can be commercially produced and sold in interstate commerce.

AFDF submitted Spicy Bites to USDA as part of an ongoing project to maximize the potential of surimi in the food industry and help Alaska benefit more fully from its bottomfish resources. For the past two years, AFDF and the National Marine Fisheries Service have pursued USDA approval of surimi to help expand its markets. Historically, surimi has only been used in crabmeat analogs and Oriental ethnic foods.

Surimi is a washed, purified protein paste made from white fish, and is high in functional proteins. Ninety percent of the surimi produced in the U.S. comes from Alaska, where three shore plants and more than half a dozen factory ships are expected to produce at least 40,000 tons of surimi in 1988.

Mel Monsen, executive director of AFDF, said that USDA approval of surimi in meats has opened up a new arena of opportunity for Alaskan surimi producers.

"Several years ago we targeted the meat processing industry as the market that represented the greatest opportunity for surimi," he said. "Surimi is an extremely valuable, functional protein in processed meats. It makes a strong emulsion, increases protein content, improves the texture of the product and adds no fat. We've been working with some meat technologists who are very excited to see surimi come along as an alternative protein."

Monsen said lack of USDA approval has been a stumbling block for expansion of the surimi market.

"It has taken almost two years to answer the regulatory questions," he said. "Now we hope to see the industry educate meat and other food producers about the functionality and economics of surimi. It will be up to them to make sure the Alaskan surimi industry benefits."

AFDF hired Manning, Batson & Associates of Seattle, Wash. to walk the product through the approval process. Barbara Batson, a principal in the firm, said approval of surimi could have a significant impact on the growth of the surimi industry outside seafood analogs.

"USDA approval of this label is symbolic," Batson said. "We hope this will serve as a catalyst for other food industries to begin serious exploration of surimi as a raw material for products outside the analog market."

The approval was considered a major event by USDA personnel. Standards branch chief Judy Quick of the Food Safety & Inspection Service in Washington, D.C. said that the action was presented to the top administration of the USDA because the approval was precedent-setting in nature. It is expected that the approval will take some of the risk out of surimi product development that is associated with any new protein material, and may result in more food and non-food products being approved in the future.

"Surimi product development doesn't have to stop with surimi-meat blends," Batson said. "There are other product concepts to consider, from pharmaceuticals

to confectionery applications. The future looks bright for surimi processors who are committed to the commercialization of surimi as a raw material."

Spicy Bites are breaded nuggets made with regular pork trimmings, water, Alaska pollock surimi, sodium nitrites and spices. Nitrites were added to prevent outgrowth of Clostridium botulinum type E.

Manning, Batson & Associates also submitted a sketch label and received approval for another product they developed called "Southwest-style Golden Morsels," a blend of beef and surimi with cheese, tomato paste, onions and spices. Golden Morsels are also battered and breaded and deep-fat fried. The product is low in fat, adequate for either commercial market or restricted diet programs, and is less expensive to manufacture than similar all-meat products, Batson said.

Any subsequent meat/surimi products would have to be submitted to USDA for approval. However, the data AFDF and MBA compiled for approval of these two products -- including intensive microbiological studies, shelf life tests, Type E botulinum studies and investigations into the interaction of meat and fish proteins -- will help pave the way for new products.

AFDF has sponsored development of other new surimi and meat blends, including surimi-moosemeat sausage, a surimi-based imitation chicken meat, surimi-based lunchmeat called "Bay-loni," and surimi-salmon jerky.

AFDF is a private, non-profit corporation funded by Saltonstall-Kennedy monies, whose objective is to help develop Alaska's undervalued fisheries. AFDF was instrumental in starting up Alaska's first surimi plant at Alaska Pacific Seafoods in Kodiak, and was the primary force behind Alaska's surimi industry development.

FULLY COOKED
KEEP FROZEN UNTIL USE

USDA
INSPECTION
STAMP

SPICY BITES

A BREADED, CURED BLEND OF PORK AND SURIMI*
(CALCIUM PROPIONATE ADDED TO RETARD SPOilage OF BREADING)



*Land meets the Sea
in a historically new
protein partnership...*

* PROCESSED, MINCED FISH

NET WEIGHT 12 OZ (3 KG)

BACK PANEL

Ingredients:

Meat Pattie --

Pork, surimi (Alaska pollock fish, sucrose, sorbitol, sodium phosphate), water, spice, sodium phosphate, sodium erythorbate, sodium nitrite.

Batter and Breading --

Water, bleached and bromated wheat flour, corn flour, modified food starch, salt, whey, sugar, leavening, yeast, partially hydrogenated soybean oil with TBHQ, spice, calcium propionate.

Heating Instructions:

Conventional oven --

Preheat oven to 350° F.
Place frozen Spicy Bites on a cookie sheet and bake for 12 to 15 minutes. Turn over half way through heating time.

Microwave oven --

Line microwave-safe plate with paper towels. Place a single layer of frozen Spicy Bites on towel. Heat uncovered for 2 minutes.

Packed for Alaska Fisheries Development Foundation, Inc., Anchorage, AK



Alaska Fisheries Development Foundation, Inc.

FOR IMMEDIATE RELEASE

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Contact: Krys Holmes

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FAIRGOERS TO GET FIRST TASTE OF ALASKA SALMON CHILI

PALMER, AK -- Visitors to the Alaska State Fair on Saturday, September 3 will get the first taste of a new commercial chili formulation that uses Alaskan pink salmon.

Alaska Fisheries Development Foundation (AFDF) will give away samples of Alaska Salmon Chili, a new product developed to enhance the value of Alaskan pink salmon. The chili was created by Chef Eric Benson of Warrenton, Oregon under an AFDF project to develop new uses for Alaska's seafoods within the mainstream food market.

"We're hoping to get a lot of people to taste the chili and tell us what they think," said Loretta Lure, who oversaw the development of the chili for AFDF. "This is the first new salmon product AFDF has helped develop that is going into commercial production. It's great that we can introduce it at the Alaska state fair, instead of in some shopping center Outside."

The salmon chili will be given away as part of the Alaska Chili Challenge, a chili recipe cookoff sponsored by the fair and local businesses. The salmon chili will not be a part of the contest.

"We're just here for some added interest," Lure said. "Right now, Alaska Salmon Chili is a curiosity. But it's a curiosity that is going to help add value to Alaska's seafood industry, and will eventually help Alaska play a bigger role in the food industry."

Alaska Salmon Chili is made both with and without beans, using minced pink salmon instead of ground beef. Aside from the salmon, the rest of the formulation is "a standard chili recipe," Lure said, "but the exact formulation is proprietary."

Alaska Salmon Chili has caught the interest of Bellboy Crab Company of Seaside, Oregon, which plans to produce the chili commercially for both the foodservice and retail markets. Bellboy Crab Company owner Roy Sigurdson said, "I think the chili is excellent, and we're pretty excited about introducing it. It has a great flavor and texture, and no cholesterol. In addition, of course,

it has all the Omega-3 fatty acids that are getting so much attention right now."

Sigurdson said his company plans to sell one-gallon cans on the retail market beginning next spring. "But I expect we'll be hitting the foodservice market before that," he said.

The salmon chili and several other seafood-based products were part of a New Product Development Contest that AFDF sponsored a year ago to develop new food products using Alaskan salmon, pollock and surimi. Among the winning entries were a pollock chowder, a seafood bisque, a potato-based finger food and a snack chip, all using Alaskan seafood. AFDF now is helping the creators of each product further commercial development of their idea.

AFDF is a private, non-profit corporation based in Anchorage that is active in developing new technologies and new products that will strengthen and develop Alaska's fisheries. The foundation, funded primarily through federal Saltonstall-Kennedy fisheries development funds, was instrumental in starting up the Alaskan surimi industry, and is also sponsoring other fisheries development projects around the state.