



Alaska Fisheries Development Foundation, Inc.

August 14, 1987
FOR IMMEDIATE RELEASE
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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.