



When:

May 10-13, 2010

Where:

Anchorage, AK

Egan Convention Center

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Participation

The Congress will bring together scientists, technologists, processors, importers / exporters of fishery products, business developers, government administrators responsible for policy development, NGOs and other interested parties



Food and Agriculture
Organization of the
United Nations

for a world without hunger



UNIVERSITY
of ALASKA
Many Traditions One Alaska



Congress Web page

<http://www.sfos.uaf.edu/fitc/ICST2010/>

2nd International Congress on Seafood Technology (ICST 2010)

Jointly organized by

The Food and Agriculture
Organization of the
United Nations
(FAO)

And

The University of Alaska



Objectives of the Congress

- To present the “state-of-the-art“ in seafood processing technology in the form of keynote presentations from experts.
- To present research and development in aquaculture, by-products, seafood safety, international regulations, consumer preferences, IT and robotics, appropriate technology, infrastructure requirements, probiotics, seafood and health.
- To present posters in many areas of the seafood processing field.
- To showcase the industry and the available technologies in an Expo form.



Planned topics

- Developments in freezing, refrigeration, cold chains and transportation.
- Handling of fresh fish on board fishing vessels.
- Sashimi and sushi products.
- Food chain approach: slaughtering and keeping live fish.
- Salting drying and traditional canning of fish.
- Heat treated fishery products in glass, pouches and trays.
- Processing molluscs, crustaceans and cephalopods.
- Advances in the development and use of fish processing equipment.
- Use of vacuum packaging and modified atmospheres.
- Surimi type processing technologies.
- Processing algae: human consumption, colloids.
- Advances in fish meal, fish oil and silage as animal feed.
- Fishery by-products for human consumption.
- Frozen fish as a raw material for reprocessing.
- Fermented fishery products.
- Economics of value addition to fish and products.
- Traceability of products in practice: successes and limitations.
- Developments in packaging technologies.
- Specialized products derived from fish.
- Novel fish processing technologies: future developments.