

The background of the slide is a photograph of several salmon fillets arranged on a white tray. The fillets are cut into thick, curved pieces, showing the characteristic pinkish-orange color of the fish. The lighting is soft, highlighting the texture of the fish. The text is overlaid on this image.

# ASMI Seafood Technical Program Overview November 2017

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# Seafood Technical Program



**QUALITY**

**NUTRITION**

**SAFETY**

**SCIENCE**

# Seafood Technical Overview



## Applied Investigations

*Research opportunities related to the quality and value of Alaska seafood*

- seafood nutrition and quality
- product development
- processing issues
- environmental issues



## Supplied Materials

*Outreach and educational material related to Alaska seafood*

- develop content, materials, and provide guidance for technical issues of concern
- develop materials for industry on quality and processing techniques



## Trade Education

*Outreach and educational opportunities in seafood technical issues for the industry*

- support educational opportunities to promote the seafood technical field
- collaborate with the fishing industry to develop cohesive strategies for the sustainable growth of Alaska seafood





# Applied Investigations

Research opportunities related to the quality and value of Alaska seafood

SEA GRANT/FITC: PARASITE TEMPERATURE THRESHOLDS FOR VIABILITY

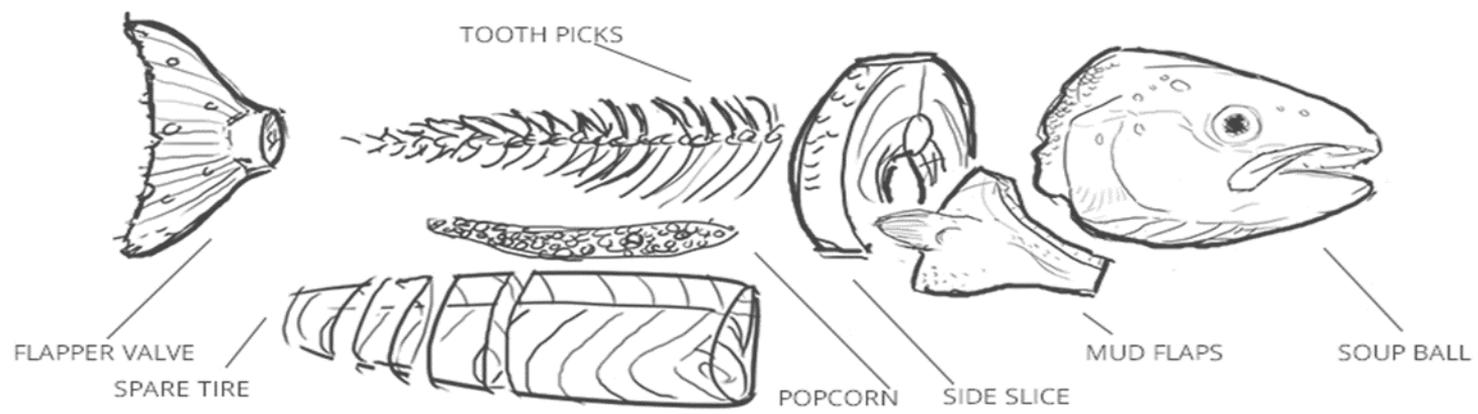
USDA/FAS QUALITY SAMPLES PROGRAM

MCDOWELL SPECIALTY PRODUCTS PROJECT

POLLOCK NUCLEOTIDE RESEARCH

ALASKA CANNED SALMON: CANCER & OMEGA-3s

REGION OF CATCH: USING BIO-TRACERS FOR TRACEABILITY





# Trade Education



*Outreach and educational opportunities in seafood technical issues for the industry*

ASMI/SEA GRANT INTERNS AT FITC

FAO/FIAS/GLOBEFISH

USDA NUTRITIONAL DATABASE

FDA LABELING & OTHER INDUSTRY ISSUES

WEBSITE REVISE FOR NUTRITION AND QUALITY

ALASKA BLUE ECONOMY

SYMPHONY OF SEAFOOD

ASMI STAFF GUIDANCE FOR MESSAGING ON TECH ISSUES



THANK YOU