

UTILIZATION *of* WILD ALASKA POLLOCK

FISHMEAL

Alaska's seafood industry produces

-75,000 MT/Y **~\$115 MILLION**

Pollock fishmeal from Alaska is used for **AQUACULTURE FEED, *pet food*, ANIMAL FEED, AND FERTILIZER.**

BONE MEAL

IS PRODUCED FROM LEFTOVER ASH AFTER FISHMEAL PROCESSING!

POLLOCK BONE MEAL ACCOUNTS FOR AN ESTIMATED **14%** OF TOTAL POLLOCK MEAL PRODUCTION BY VOLUME.



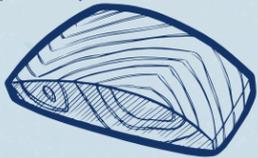
Did you KNOW?

Bonemeal can bind to toxic elements in soil and create a healthy environment.

FROZEN BLOCK

INDIVIDUAL QUICK FROZEN (IQF) FILLETS

& HEADED/GUTTED (H&G) FILLETS



The lean and flaky fillets of Alaska Pollock are high in protein, vitamin B-12, and are an excellent source of the omega-3 fatty acids EPA and DHA. Available in a variety of product types, from individual portions and fillets, shatterpacks, and minced, the versatile Alaska pollock fits into any recipe.

PROTEIN HYDROLYSATE

Protein hydrolysate processing makes it possible for the Alaska seafood industry to convert effluent and processing waste into a high nutrient content option for animal foods, fish-based fertilizers and human consumption.

Did you KNOW?

THERE IS A PROMISING FUTURE IN FISH PROTEIN HYDROLYSATE IN FOOD SYSTEMS AND USES IN NUTRACEUTICALS.

FISH SKIN



Processors harvest collagen peptide, a natural protein found in fish skin, for use as a supplement for healthy skin, tendons and bones.

Did you KNOW?

Skin is harvested and processed into a gelatin that can be used as a binding agent and food ingredient.



FISH OIL

Most fish oil in Alaska is produced from Alaska pollock. Fish oil from Alaska is used for **HUMAN CONSUMPTION, *aquaculture feed* & AS A PET FOOD INGREDIENT.**

THE INDUSTRY PRODUCES

~23,000 MT OF POLLOCK OIL ANNUALLY



DID YOU KNOW?

Fish oil is derived from all fish parts, helping use as much of the harvest volume as possible.

SURIMI SEAFOOD



MADE FROM WILD ALASKA POLLOCK IS A PREMIUM-QUALITY, FULLY-COOKED, ALL-NATURAL, REAL SEAFOOD PRODUCT.

The cold water habitat that Alaska pollock lives in creates a more stable protein than other whitefish and provides a valuable high quality resource for superior grade surimi production.

Innovation



Though the concept of surimi is an old one, the technologies are not. Modern processes are constantly improving nutrition, yield, and the development of new products.

ALASKA POLLOCK ROE



Is a highly sought after commodity in both Japanese and Korean cuisine, where is salted, cured, or spiced to create mentaiko, barako, and tarako.

Did you KNOW?

Buyers from Japan come to the US every year to bid on Alaska pollock roe, using it as a common ingredient or a food on its own.

THE ALASKA SEAFOOD INDUSTRY IS CONSTANTLY STRIVING FOR FULL UTILIZATION OF ALASKA'S SEAFOOD RESOURCES