Seafood Technical Program

FY26 Budget and Update

John Burrows

Program	FY21	FY22	FY23	FY24	FY25	FY26
Program Operations						
Personal Services	$ 269,000	$145,000	$153,000	$197,000 ***	$193,000	$217,600
Travel	$ 40,000	$20,000	$20,000	$15,000	$20,000	$15,000
Total	**$ 309,000**	**$165,000**	**$173,000**	**$212,000**	**$213,000**	**$232,600**
Trade Education						
Industry Training/Resource Development	$14,000	$35,000	$40,000	$30,000	$30,000	$15,000
Total	**$ 14,000**	**$35,000**	**$40,000**	**$30,000**	**$30,000**	**$15,000**
Support Materials						
Content Development	$ 30,000	$40,000	$42,000	$40,000	$30,000	$20,000
Outreach and Education	$ 30,000	$40,000	$42,000	$40,000	$30,000	$20,000
Total	**$ 60,000**	**$80,000**	**$84,000**	**$80,000**	**$60,000**	**$40,000**
Applied Investigations						
Research and Development	**$ 50,000**	**$110,000**	**$123,000**	**$98,000**	**$87,000**	**$112,400**
Total	**$ 50,000**	**$110,000**	**$123,000**	**$98,000**	**$87,000**	**$112,400**
TOTALS	**$ 433,000**	**$390,000**	**$420,000**	**$420,000**	**$390,000**	**$400,000**

Outreach and Resource Development

Support Materials

- New Nutrition Videos
  - D, Zinc DONE
  - Mood Boost and Stress Relief in Progress
- Updates to species sheets: Herring/RoK
- Study Outreach
- Quality harvest/counter w/Pat Race

WILD ALASKA SEAFOOD
—FROZEN QUALITY—

Frozen seafood taste increasingly rated
'AS GOOD IF NOT BETTER'
than never frozen seafood.

Consumers recently rated frozen seafood as having very high quality when stored in home and commercial grade freezers at every time point over 2 years' time.

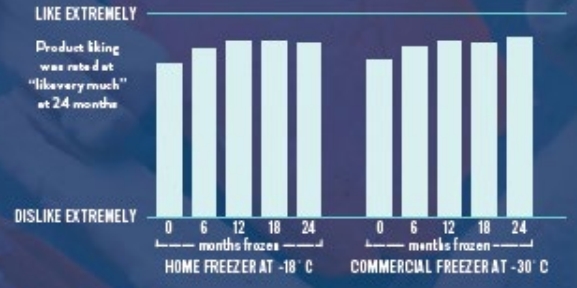
SCORES
- 6 months = excellent
- 1 year = excellent
- 1.5 years = excellent
- 2 years = excellent

→ **surprising scores**
Scores did not drop and in some cases rose with longer frozen storage time.

→ **blind study**
Consumers didn't know the fish had been frozen or how long it was frozen.

→ **simple preparation of fish**
The study used Alaska coho salmon and sablefish prepared simply.

Frozen sablefish over 24 months time:
CONSUMER LIKING INCREASED SIGNIFICANTLY (p<0.05) from time 0 months to time 24 months



ALASKA SEAFOOD
Wild, Natural & Sustainable

CONSUMER ACCEPTABILITY AND SHELF-LIFE ASSESSMENT OF FROZEN SEAFOOD:
Consumers' Take on Frozen Seafood and their Assessment of the Shelf Life and Taste Quality of Three Species over Two Years' Time using Sensory Properties, Consumer Acceptability and Purchase Intent

Ann Colonna, Oregon State University/Food Innovation Center
Christina DeWitt, Oregon State University/COMES
Jamie Doyle, Oregon State University/Oregon Sea Grant
Tyson Rasor, Ecotrust

Topline Summary of Sensory Results: Past research shows that consumers find frozen seafood to be as good as, if not better than fresh (never frozen) products. This project builds on these findings by determining the shelf life (nutrient density, oxidation, texture) and consumer acceptability of three frozen seafood products stored in two different freezers, commercial/industrial (-30° C) and home (-18° C) over two years. Five shelf life tests were conducted with over 600 target market consumers from the Portland, Oregon Metro area who were users and likers of seafood. The test dates were conducted at times 0 months, 6 months, 12 months, 18 months and 24 months. At each time point, the seafood was tested by 120 unique consumers who were not aware they were testing frozen seafood or of the storage period. Samples were blind coded and served in a randomized order to prevent order bias in assessments. Panelists executed the testing in sensory booths at the Oregon State University Food Innovation Center.

After 24 months, results show that the attributes tested including the appearance, color, aroma, texture, flavor, sweetness, saltiness, overall texture, firmness, oil content, aftertaste and overall quality were liked equally or more than at time 0 months. There were no significant differences in the overall liking of the albacore or Coho salmon over 24 months. All mean liking scores of both species were rated above 7.0 (like moderately) on the 9-point hedonic scale; a score considered very favorable by industry standards. Unique to these results, the sablefish overall liking mean scores were also at 7.0 or above at all timepoints, but mean overall liking scores increased significantly over time. The highest mean liking score for the sablefish, stored in a commercial freezer, was 8.06 (like very much) on the 9-point hedonic scale, at timepoint 24 months. This mean liking score at 24 months was significantly higher than the score of 7.13 at timepoint 0 months, demonstrating that not only was the sablefish stored in a commercial freezer for 24 months well liked, it was liked significantly more than the product stored frozen for only one week.

DID YOU KNOW?
'Sushi grade' seafood is seafood which has been frozen for a set amount of time prior to consumption in order to kill parasites without cooking.

ALASKA SEAFOOD
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ALASKA SEAFOOD

Support Materials

Keep 'Em Separated

"Raw and cooked products should remain separate"

Belly Down

Drain melting ice away from fish.

Clear Eyes, Full Totes, Can't Lose.

"Display fish eyes should be bright and clear."

Armor Up

Checklist: Wash Hands. Wear Hairnets & Gloves. Wash Hands.

Fresh Ice

Display fish on clean, crisp ice.

Handle with Care

Fillets should be handled with care to maintain best quality

Budget: Support Materials

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Total	**$ 60,000**	**$80,000**	**$84,000**	**$80,000**	**$60,000**	**$40,000**


Applied Investigations

Applied Investigations

- NOAA SK Grant: Nutrient and Contaminant Database (ADEC)
- Alaska Salmon Consumption and Reduced Inflammation for Breast Cancer (UCONN)
- Recovery of Nutritional Food from Seafood Byproducts (FFAR)
- Consumer Acceptability and Shelf-life Assessment of Frozen Seafood
- Chef Sensory Analysis of Frozen AK Seafood (OSU/UMaine)
  - Follow Up: Chicago/Phoenix/Vegas
- Parasite Study (UW)
- SK Project: Value-Added and Utilization
- Carbon Footprint (UW)
- NEW Herring Histamine/Sablefish Time/Temp Study (Sea Grant AK)

Applied Investigations

- NOAA SK Grant: Nutrient and Contaminant Database (ADEC)

- Chinook
  - Metals
  - PFAS
  - Pesticides
  - Radioisotopes
- Chum
- Coho
- Pink
- Sockeye
- Pacific Halibut
- Pacific Cod
- Pollock
- Sablefish
- Red King Crab
- Bairdi Crab
- Metals in Alaska's Fish

Composite samples of edible muscle tissue were tested for several environmental contaminmants. Each composite sample included equal portions of tissue from 12 individuals.

Chinook

Metals

Mean of Select Metals in Composite Samples

Species	Analyte	n	ND	Mean	SD	Median	Min	Max
Chinook Salmon	InAs	2	2	ND	NA	NA	NA	NA
Chinook Salmon	MeHg	2	0	0.041	0.006	0.041	0.04	0.05
Chinook Salmon	Cd	2	2	ND	NA	NA	NA	NA
Chinook Salmon	Cu	2	0	0.486	0.016	0.488	0.48	0.50
Chinook Salmon	Hg	2	0	0.055	0.012	0.055	0.05	0.06
Chinook Salmon	Se	2	0	0.376	0.025	0.376	0.36	0.39
Chinook Salmon	As	2	0	0.826	0.066	0.826	0.78	0.87
Chinook Salmon	Pb	2	2	ND	NA	NA	NA	NA

Note:
unit = mg/Kg wet weight
InAs = inorganic arsenic (arsenite As(III) + arsenate As(V))
As = Total arsenic
MeHg = methylmercury
Hg = Total mercury (inorganic + organic forms)
ND = non-detect
Mean = arithmentic mean
SD = standard deviation
Reporting limit of As, Cd, Cu, Pb and Se = 0.05 mg/Kg
Reporting limit of Hg and MeHg is 0.01 mg/Kg
Reporting limit of InAs = 0.037 mg/Kg

- TECHNICAL & RESEARCH RESOURCES
  - QUALITY & COMPLIANCE STANDARDS
  - NUTRITION DATA
  - SCIENTIFIC RESEARCH LIBRARY
- ECONOMIC & HARVEST DATA
- MARKETING & BUSINESS TOOLS
- RFM CERTIFICATION
- NEWS
- EVENTS
- ABOUT ALASKA SEAFOOD MARKETING INSTITUTE (ASMI)

Salmon

Fish, sockeye salmon, Alaska, raw

	100g	3 oz (85 g)	%DV
Fat (g)	2.72	3	3.5%
Protein (g)	17.2	18	3%

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Fat (g)	2.72	3	3.5%
Protein (g)	17.2	18	3%
Calcium (mg)	25.5	10	1%
Iron (mg)	.44	.5	2%

Budget: Applied Investigations

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Carbon Study: 80k, but hopefully reduced to 60k
Herring: ~20k
Chef Study: ~30k
Parasites: ~50k

SK: Unknown

Trade Education and Regulatory

Trade Education/ Regulatory

- SNP SotSS
- USDC/NOAA Discourse
- Material Updates
- FNCE
- SPA Events
- Surimi School
- Cross Coast Collaboration w/OSU
- Comments re:
  - PFAS In Fish (FDA)
  - Revised Standards for Fish Fillet Blocks (USDC)
  - Dietary Guidelines for Americans
  - Inorganic Arsenic in Fish (USDA FAS)
  - Non-Tariff Barriers (USTR)
  - Plant-Based Seafood-Like Products (FDA)

Budget: Trade Education

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FY26 Proposed Budget

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THANK YOU

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