



2009 PFT MEETING AT-A-GLANCE
Downtown Portland Hilton
921 SW Sixth Avenue, Portland, OR, USA
Web: <http://osuseafoodlab.oregonstate.edu/pft/>

All sessions will be in the Pavilion Ballroom, except where noted.

SUNDAY, February 22, 2009

3:00 pm – 6:30 pm	Registration – Plaza Foyer West
3:30 pm – 4:30 pm	Alaska Seafood Processors Advisory Council – Meeting/Teleconference – Room 2120
4:30 pm – 5:30 pm	NOAA – SIP Update – Room 2120
6:30 pm – 8:30 pm	PFT President's Reception – Alexander's – 23rd Floor
8:30 pm – 9:15 pm	PFT Executive Board Meeting – Room 2120
9:15 pm – Midnight	Cards and Social Hour – Room 2120

MONDAY, February 23, 2009

7:00 am – 11:30 am	Registration – Plaza Foyer
7:00 am – 8:00 am	Continental Breakfast – Plaza Foyer
8:00 am – 8:15 am	Welcome and Opening Remarks - 2009 PFT President – John Ossmann
8:15 am – 8:45 am	Keynote Address – Howard Johnson
8:45 am – 10:15 am	Traceability and Sustainability Session
10:15 am – 10:30 am	Coffee Break – Plaza Foyer
10:30 am – 11:45 am	Seafood Processing and Engineering Session
11:45 am – 1:00 pm	Luncheon – Alexander's – 23rd Floor
1:00 pm – 2:15 pm	Seafood Quality and Consumer Education Session
2:15 pm – 2:30 pm	Coffee Break – Plaza Foyer
2:30 pm – 4:00 pm	Poster Session – Plaza Foyer <ul style="list-style-type: none">• Seafood Microbiology, Quality and Safety• Seafood Processing and Engineering
4:00 pm – 6:00 pm	Tour of Food Innovation Center - Sign up at registration desk
9:00 pm – Midnight	Cards and Social Hour – Room 2120

TUESDAY, February 24, 2009

7:30 am – 11:30 am	Registration – Plaza Foyer West
7:30 am – 8:30 am	Continental Breakfast – Plaza Foyer
8:30 am – 10:00 am	Seafood Microbiology and Safety Session
10:00 am – 10:30 am	Coffee Break – Plaza Foyer
10:30 am – 11:45 am	Byproducts and Value-added Products Session
11:45 am – 1:00 pm	Luncheon – Alexander's – 23rd Floor
1:00 pm – 2:45 pm	Seafood Chemistry Session
2:45 pm – 3:15 pm	PFT General Business Meeting
3:30 pm – 5:00 pm	Poster Session – Plaza Foyer <ul style="list-style-type: none">• Marketing and Consumer Education• Seafood Chemistry• Byproducts and Value-added Products
5:30 pm – 6:30 pm	Cocktail and Social Hour – Plaza Foyer
6:30 pm – 8:00 pm	Banquet – Guest Speaker - Dr. Courtland Smith
8:00 pm – 10:30 pm	Live Entertainment (Music and Dance)
10:30 pm – Midnight	Cards and Social Hour – Room 2120

WEDNESDAY, February 25, 2009

7:30 am – 8:30 am	Continental Breakfast – Plaza Foyer
8:30 am – 10:00 am	Auditing and Compliance Session
10:00 am – 10:15 am	Coffee Break – Plaza Foyer
10:15 am – 11:45 am	Regulatory Issues Session
11:45 am – 12:00 pm	Concluding Remarks
12:00 pm	Conference Adjourn

2009 PACIFIC FISHERIES TECHNOLOGISTS PROGRAM

All sessions will be in the Pavilion Ballroom, except where noted.

SUNDAY, February 22, 2009

3:00 pm – 6:30 pm	Registration – Plaza Foyer West
3:30 pm – 4:30 pm	Alaska Seafood Processors Advisory Council – Meeting/Teleconference – Room 2120
4:30 pm – 5:30 pm	NOAA – SIP Update – Room 2120
6:30 pm – 8:30 pm	PFT President's Reception – Alexander's – 23rd Floor
8:30 pm – 9:15 pm	PFT Executive Board Meeting – Room 2120
9:15 pm – Midnight	Cards and Social Hour – Room 2120

MONDAY, February 23, 2009 *(Asterisk indicates student paper contest)*

7:00 am – 11:30 am	Registration – Plaza Foyer
7:00 am – 8:00 am	Continental Breakfast – Plaza Foyer
8:00 am – 8:15 am	Welcome and Opening Remarks - 2009 PFT President – John Ossmann
8:15 am – 8:45 am	Keynote Address – The Role of Technology in Improving Problem Fisheries – Howard Johnson
8:45 am – 10:15 am	Traceability and Sustainability Session Moderators: MURAT BALABAN and CHRIS LANGDON
8:45 am – 9:05 am	Marine Reserves and Oregon's Fisheries: Is There Common Ground? - JEFF FELDNER. Oregon Sea Grant.
9:05 am – 9:25 am	The Molluscan Broodstock Program: Improving Yields of Pacific Oysters on the West Coast, USA - CHRIS LANGDON. Oregon State University.
9:25 am – 9:45 am	A Comprehensive Information System for Managing, Tracking, and Marketing Seafood <i>PacificFishTrax.com</i> - GIL SYLVIA. Oregon State University.
*9:45 am – 10:00 am	Use of DNA Barcodes for the Identification of Commercial Salmonid Species - ROSALEE S. RASMUSSEN. Oregon State University.
10:00 am – 10:15 am	Achieving ROI with RFID in the Seafood Industry - LYNDON MURRAY. BCSL.
10:15 am – 10:30 am	Coffee Break – Plaza Foyer

10:30 am – 11:45 am	Seafood Processing and Engineering Session Moderator: SUBRAMANIAM SATHIVEL and CINDY BOWER
*10:30 am – 10:45 am	Improving the Sensorial Attributes of Alaska Pink Salmon (<i>Oncorhynchus Gorbuscha</i>) with Salmon Oil - TRINA LAPIS. University of Alaska, Fairbanks.
10:45 am – 11:00 am	Impact of Ferulic Acid on Melanosis and Quality of Pacific White Shrimp (<i>Litopenaeus vannamei</i>) During Iced Storage - SOOTTAWAT BENJAKUL. Prince of Songkla University, Thailand.
11:00 am – 11:15 am	Results of USDA-CSREES Funded Seafood Projects for FFY 2005 - SCOTT SMILEY. University of Alaska, Fairbanks.
11:15 am – 11:30 am	Improving Product Recovery Tracking - ALAN ISMOND. Aqua-Terra Consultants.
11:30 am – 11:45 am	Development of Economical Methods to Purify Fish Oil - SUBRAMANIAM SATHIVEL. Louisiana State University.
11:45 am – 1:00 pm	Luncheon – Alexander's – 23rd Floor
1:00 pm – 2:15 pm	Seafood Quality and Consumer Education Session Moderator: JAE PARK and TYRE C. LANIER
*1:00 pm – 1:15 pm	A Study of Morphological and Immunochemical Parameters Associated with Ovarian Atresia and Quality of Caviar in White Sturgeon (<i>Acipenser transmontanus</i>) Females by Fourier Transform Infrared Spectroscopy and Multivariate Analysis - XIAONAN LU. Washington State University.
1:15 pm – 1:30 pm	Dietitians' Perspectives on Fish Consumption in Pregnancy: Observations from 5 States - JOYCE A. NETTLETON. ScienceVoice Consulting.
1:30 pm – 1:45 pm	Modified Sample Preparation for Sensitive, High-throughput Determination of Histamine in Seafood - JOE KREBS. BIOO Scientific.
1:45 pm – 2:00 pm	Sensory Testing of Seafood Products at the OSU Food Innovation Center - ANN COLONNA. Oregon State University.
2:00 pm – 2:15 pm	US Exports to NorthEast Asia 1998-2007 - TOM ASAKAWA. NOAA Fisheries Service Commercial Specialist-ASIA Commercial Service, U.S. Embassy, Tokyo, Japan.
2:15 pm – 2:30 pm	Coffee Break – Plaza Foyer
2:30 pm – 4:00 pm	Poster Session – Plaza Foyer

Seafood Microbiology, Quality and Safety

- 01* - Preparation of Exportable Value-Added Shrimp (*Penaeus monodon*) from Farm to Fork and Its Microbial Quality - MD. MASUD HASAN. Institute of Marine Sciences and Fisheries, University of Chittagong, Bangladesh.
- 02* - *Vibrio parahaemolyticus* in *Tegillarca granosa*: It's Accumulation from Culture Water and Changes of Population during Storage - WENWEI LIU. College of Food Science and Technology, Shanghai Ocean University, Shanghai, China.

- 03* - Tea Poly-phenols: Natural Antimicrobial Agents against *Vibrio parahaemolyticus* in Oyster - WENWEI LIU. College of Food Science and Technology, Shanghai Ocean University, Shanghai, China.
- 04* - Sequence Analysis of Possible Colonization Factors from *Vibrio Parahaemolyticus* - ALISHA AAGESEN. Department of Microbiology, College of Veterinary Medicine, Oregon State University, Corvallis, OR.
- 05 - Effect of X-ray on inoculated *E. coli* O157: H7, *Salmonella enterica*, *Shigella flexneri* and *Vibrio parahaemolyticus* on Ready-to-eat Shrimp - BARAKAT S. M. MAHMOUD. Seafood Processing Laboratory, Costal Research and Extension Center, Mississippi State University, Pascagoula, MS.
- 06 - Histamine Content and Histamine-forming Bacteria in Dried Milkfish (*Chanos chanos*) Products - YUNG-HSIANG TSAI. Department of Seafood Science, National Kaohsiung Marine University, Kaohsiung, Taiwan, ROC.
- 07 - Molecular Marker for Phylogenetics of Queensland Grouper (*Rachycentron canadum*) and Cobia (*Epinephelus lanceolatus*) - TSAI-HSIN CHIU. Department of Food Science, National PengHu University, Penghu, Taiwan, ROC.
- 08 - Isolation and Identification of Histamine-forming Bacteria in Tuna Sandwiches - YU-RU HUANG. Department of Food Science, National Penghu University, Penghu, Taiwan, ROC.

Seafood Processing and Engineering

- 09* - Physical and Chemical Treatments to Stabilize Carmine Colorant Used in Crabstick - SAMANAN POOWAKANJANA. Seafood Research and Education Center, Oregon State University, Astoria, OR.
- 10* - Effects of Temperature on Apparent Viscosity and Oxidation Rates of Unrefined Menhaden Oil (*Brevoortia tyrannus*) - HUAIXIA YIN. Department of Food Science, Louisiana State University Agricultural Center, Baton Rouge, LA.
- 11* - Effects of the Extraction Methods on Chemical, Nutritional, Thermal, and Rheological Properties of Red Salmon Oil (*Oncorhynchus Nerka*) - HUAIXIA YIN. Department of Food Science, Louisiana State University Agricultural Center, Baton Rouge, LA.
- 12* - Quantification of Gaping in Fish Fillets Using Image Analysis - OMER ALPER ERDEM. Faculty of Fisheries, Ege University, 35100 Bornova Izmir, Turkey.
- 13 - Use of A Catfish Isolate Marinade as A Carrier for Injection of Omega-3 Fatty Acids into Fillets - TYRE C. LANIER. Department of Food Science, North Carolina State University, Raleigh, NC.
- 14 - Chemical and Microbiological Properties of Fermented Skate Treated with Organic Acids - JONG-BANG EUN. Department of Food Science and Technology, Chonnam National University, Gwangju, South Korea.
- 15 - Physicochemical and Microbiological Properties of the *Gulbi* (*yellow corvenia*) Manufactured with Hot-air Drying - JONG-BANG EUN. Department of Food Science and Technology, Chonnam National University, Gwangju, South Korea.

- 16 - Effect of the Antemortem Stress of Shrimp (*Litopenaeus vanamei*) in Shear Force and Colour during Storage on Ice: Preliminary Study - CELIA OLIVIA GARCÍA-SIFUENTES. Centro de Investigación en Alimentación y Desarrollo A.C. (CIAD), Hermosillo, Sonora, México.

4:00 pm – 6:00 pm Tour of Food Innovation Center - Sign up at registration desk

9:00 pm – Midnight Cards and Social Hour – Room 2120

TUESDAY, February 24, 2009 (Asterisk indicates student paper contest)

7:30 am – 11:30 am Registration – Plaza Foyer West

7:30 am – 8:30 am Continental Breakfast – Plaza Foyer

8:30 am – 10:00 am Seafood Microbiology and Safety Session
Moderators: YI-CHENG SU and BARAKAT MAHMOUD

8:30 am – 8:45 am Oregon Biotoxin Sampling Program with Respect to both Commercial and Recreational Shellfish Harvesting - SARAH SCHWAB. Oregon Department of Agriculture.

*8:45 am – 9:00 am Degradation of Histamine in Fish Sauce by Free and Immobilized Whole Cell of *Natrinema gari* BCC 24369 - WANAPORN TAPINGKAE (TAN). National Center for Genetic Engineering and Biotechnology (BIOTEC), Thailand.

9:00 am – 9:15 am Effectiveness of Films Incorporating the Lactoperoxidase System against *Listeria monocytogenes* on Cold Smoked Salmon - JILL CHANTARACHOTI. New Zealand Institute for Plant and Food Research.

9:15 am – 9:30 am Monitoring Seafood Safety Hazards in Traditional Fish Products - SEVIM KÖSE. Karadeniz Technical University, Turkey.

9:30 am – 9:45 am Producing Pathogen Safe Seafoods Using Approved and Effective Antimicrobials - LEE GALLIGAN, PURAC America.

9:45 am – 10:00 am The Use of WhiteWater in Seafood Processing - JONATHAN BRANDT. Ozone International LLC.

10:00 am – 10:30 am Coffee Break – Plaza Foyer

10:30 am – 11:45 am Byproducts and Value-added Products Session
Moderators: PETER BECHTEL and JUAN CARLOS RAMÍREZ-SUÁREZ

*10:30 am – 10:45 am Production of Chitosan from Shrimp Processing Waste Using Lactic Acid Bacteria Fermentation - SUREERAT PHUVASATE. Oregon State University.

10:45 am – 11:00 am Jumbo Squid (*Dosidicus gigas*) Collagen: Extraction, Characterization and Potential Application – JOSAFAT MARINA EZQUERRA-BRAUER. Universidad de Sonora, México.

11:00 am – 11:15 am	Antihypertensive Activity of Peptides Produced from Autolysis of Sardine (<i>Sardinops sagax caerulea</i>) Byproducts - JUAN CARLOS RAMÍREZ-SUÁREZ. Centro de Investigación en Alimentación y Desarrollo A.C. (CIAD), México.
11:15 am – 11:30 am	Properties of Pollock Stick Water and Fractions Separated by Membrane Filtration - PETER BECHTEL. USDA-ARS, University of Alaska, Fairbanks.
11:30 am -11:45 am	Chemical Characterization of Some Degree of Skin Watermarked Chum (<i>Oncorhynchus nerka</i>) and Pink (<i>O. keta</i>) Salmon Byproducts Commercially Harvested in Alaska - NECLA DEMIR. University of Alaska, Fairbanks.
11:45 am – 1:00 pm	Luncheon – Alexander's – 23rd Floor
1:00 pm – 2:45 pm	Seafood Chemistry Session Moderators: ALEXANDRA OLIVEIRA and CHENGCHU LIU
1:00 pm – 1:15 pm	Use of Extracts from Kiam (<i>Cotylelobium lanceotatum</i> craih) Bark as Gel Enhancer for Mackerel (<i>Rastrillegger kanagurta</i>) Surimi - SOOTTAWAT BENJAKUL. Prince of Songkla University, Thailand.
*1:15 pm – 1:30 pm	Stability of Bacterioruberin from <i>Halobacterium salinarum</i> HM3 and Its Application in Surimi Gel - MONGKOL YACHAI. Prince of Songkla University, Thailand.
*1:30 pm – 1:45 pm	Estimating the Quantity of Fish Species Used in Crabstick by Indirect ELISA - ZACHARY REED. Oregon State University.
1:45 pm – 2:00 pm	Biochemical Action of Digestive Enzymes from Prey in the Digestive System of the Predator - FERNANDO GARCÍA-CARREÑO. CIBNOR, La Paz, BCS, México.
2:00 pm – 2:15 pm	Purification and Properties of a Haloneutrophilic Thermostable Histamine Dehydrogenase from <i>Natrinema gari</i> BCC 24369 – WONNOP VISESSANGUAN. National Center for Genetic Engineering and Biotechnology, Thailand.
2:15 pm – 2:30 pm	Textural Differences between Fresh and Frozen Pacific Geoduck Neck and Body Muscle - ALEXANDRA OLIVEIRA. University of Alaska, Fairbanks.
2:30 pm – 2:45 pm	FAO 2010 International Seafood Conference - MURAT BALABAN. University of Alaska, Fairbanks.
2:45 pm – 3:15 pm	PFT General Business Meeting

3:30 pm – 5:00 pm Poster Session – Plaza Foyer

Marketing and Consumer Education

- 17* - Impact of Fish Consumption Advisory on Intake of n-3 Polyunsaturated Fatty Acids in Japan - YING ZHANG. Graduate School of Environment and Information Sciences, Yokohama National University, Japan.
- 18 - Educating Consumers about Wild Domestic Shrimp - LIZ BROWN. University of Georgia Marine Extension Service.
- 19 - Consumer Attitudes towards Unfamiliar Traditional Fish Products - A Marketing Survey for Smoked Fish in Turkey - SEVIM KÖSE. Faculty of Marine Sciences, Karadeniz Technical University, Trabzon, Turkey.
- 20 - The Change of Composition and Content of Fatty Acid in Pacific Saury during Cooking Process - CHIA-MIN LIN. Department of Seafood Science, National Kaohsiung Marine University, Taiwan, ROC.

Seafood Chemistry

- 21 - Simultaneous Determination of Ten Biogenic Amines in Fish Products by High Performance Liquid Chromatography - ZHUOPING DING. College of Food Science and Technology, Shanghai Ocean University, China.
- 22 - Taste-Active and Odorous Compounds in Chinese Mitten-Handed Crabs - KEHAI LIU. College of Food Science and Technology, Shanghai Ocean University, Shanghai, China.
- 23 - Effect of Different Salinity Content on Gelation Properties of Surimi Fish Proteins during Frozen Storage - ANGEE HUNT. Oregon State University Seafood Lab, Astoria, OR.
- 24 - Determination of Biogenic Amines with HPLC-APCI-MS - TED H. WU. USDA Agricultural Research Service, University of Alaska-Fairbanks, Fairbanks, AK.
- 25 - Evidence of Aspartic Proteinase Activity in Jumbo Squid (*Dosidicus gigas*) Hepatopancreas - JOSE LUIS CÁRDENAS-LÓPEZ. Departamento de Investigación y Posgrado en Alimentos, Universidad de Sonora, Sonora, Mexico.

Byproducts and Value-added Products

- 26* - Chemical Characterization of Human-Grade Commercial Alaska Salmon Oil - TRINA LAPIS. Fishery Industrial Technology Center, Univ. of Alaska, Fairbanks, Kodiak, AK.
- 27* - Collagen from Jumbo Squid (*Dosidicus gigas*) Fins and Commercial Chitosan Biofilm: Evaluation of Mechanical and Physicochemical Properties - JOE LUIS ARIAS-MOSCOSO. Departamento de Investigación y Posgrado en Alimentos, Universidad de Sonora, Hermosillo, Sonora. México.
- 28* - Recovery of Chitinous Polymers from Crab (*Callinectes arcuatus*) Waste and Study of the Waste Waters Produced – FLOR ANGELICA MORENO-VILLA. Depto. de Investigación y Posgrado en Alimentos, México.
- 29 - Utilizing Salmon Byproducts after Extraction of PUFA-rich Oils - CINDY BOWER. USDA Agricultural Research Service, Fairbanks, AK.

- 30 - Pepsin-solubilized Collagen from Giant Red Sea Cucumber (*Parastichopus californicus*) - ZUNYING LIU. College of Food Science and Engineering, Ocean University of China, Qingdao City, China.
- 31 - Concentrated Surimi Wash Water Protein - JESSE STINE. USDA-ARS, Subarctic Agricultural Research Unit, Univ. of Alaska, Fairbanks, Fairbanks, AK.

5:30 pm – 6:30 pm Cocktail and Social Hour – Plaza Foyer

6:30 pm – 8:00 pm Banquet – Guest Speaker - Dr. Courtland Smith

8:00 pm – 10:30 pm Live Entertainment (Music and Dance)

10:30 pm – Midnight Cards and Social Hour – Room 2120

WEDNESDAY, February 25, 2009

7:30 am – 8:30 am Continental Breakfast – Plaza Foyer

8:30 am – 10:00 am Auditing and Compliance Session

Moderator: RANDY RICE

- Food Plant Auditing: A Way of Verifying Compliance to Food Safety Standards - PANIDA PONGVIRATCHAI. Food Audits International, Ltd., Thailand.
- Alaska approach to Implementation of the FAO Code of Conduct for Responsible Fisheries - Issues of Eco-label and Fisheries 3rd Party Certification versus Fishery Management Mandates - RANDY RICE. Alaska Seafood Marketing Institute.
- Review and Update of GFSI Audits in North America - JOHN CLEMENCE. QMI-SAI Global.
- NOAA Seafood Inspection Program's New Online Billing and Certificate Database System - ERIC STAIGER. NOAA Seafood Inspection Service.

10:00 am – 10:15 am Coffee Break – Plaza Foyer

10:15 am – 11:45 am Regulatory Issues Session

Moderator: MICHAEL MORRISSEY

- Federal Government Hot Topic That Will Affect the Seafood Industry in 2009 - TIM HANSEN. NOAA Seafood Inspection Program.
- The State of the FDA - Today's Food Safety Priorities and Seafood Safety - MARK ROH. Food and Drug Administration.
- FDA Risk and Benefit Assessment for Methylmercury in Commercial Fish - PHIL SPILLER. Food and Drug Administration.

- Update of FDA Initiatives for Seafood Safety - DEBRA DeVLIEGER.
Food and Drug Administration.

11:45 am – 12:00 pm Concluding Remarks

12:00 pm Conference Adjourn