Seafood Technical Overview

**Supplied Materials**
Outreach and educational material related to Alaska seafood

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

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

FACT SHEETS

WILD ALASKA POLLOCK
SUSHI SEAFOOD
SABLEFISH
KING SALMON
COHO SALMON
SOCKEYE SALMON
PINK SALMON
KETA SALMON

ALASKA SEAFOOD
Wild, Natural & Sustainable
SUPPORT MATERIALS

FACT SHEETS

QUALITY

QUALITY IS CASH!

PICK

DON'T FLICK

WILD ALASKA SALMON

Salmon Skin Color Guide

SALMON QUALITY

HANDLING TIPS

WILD ALASKA POLLOCK

SURIMI SEAFOOD

SABLEFISH

KING SALMON

COHO SALMON

SOCKEYE SALMON

PINK SALMON

KETA SALMON

WILD, Natural & Sustainable
SUPPORT MATERIALS

FACT SHEETS

QUALITY

TECHNICAL

NUTRITION

https://www.alaskaseafood.org/health-nutrition/
TRADE EDUCATION

NUTRITION

• Collaborating with state and industry partners to develop a nutrition database for Alaska seafood.

• Collaborating with Seafood Nutrition Partnership (SNP) to leverage outreach for Alaska seafood.

SEAFOOD QUALITY & SAFETY

• Collaborated with state resources to consolidate an Alaska seafood contaminant spreadsheet. Future work is to develop a database that represents commercial harvest of Alaska seafood.

SCIENCE & REGULATORY

• Collaborated with NFI and SNP as well as other resources to provide comments to proposed rules on the federal register regarding actions that affect Alaska seafood.
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For Alaska seafood consumer education, public health advice, and market access, we are developing a state database of nutrition and contaminant data to provide comprehensive values for commercially-harvested Alaska seafood.
**APPLIED RESEARCH**

**UTILIZATION**

The use of nucleotides is well established in the global marketplace. The quality of fish nucleotides could put this product at an advantage. Research to extract and analyze Alaska seafood nucleotides from underutilized products is underway.

**SEAFOOD SAFETY**

For Alaska seafood consumer education, public health advice, and market access, we are developing a state database of nutrition and contaminant data to provide comprehensive values for commercially-harvested Alaska seafood markets.

**NUTRITION**

The consumption of wild Alaska salmon fillets could reduce inflammation in cancer survivors. The goals of the study are:
1) increase dietary DHA,
2) reduce levels of inflammatory mediators, and
3) reduce severity of persistent pain and fatigue.
ALL HANDS FOLLOW THROUGH

BOARD
Kodiak Seafood & Marine Science Center (FITC)
Alaska Seafood Future Project - Engaging a new workforce for Alaska Seafood

WHITEFISH
Nutritional research related to Alaska seafood – connect, consolidate, and identify opportunities for industry

HALIBUT & SABLEFISH
Longline quality handling videos
Chalky halibut fact sheet

SALMON
Hatchery technical fact sheet and a continuation of quality material for salmon
Labeling guidance for tall cans of salmon

SHELLFISH
Live shipping of crab guidelines
Golden Crab collateral and digital assets
THANK YOU

Michael Kohan
mkohan@alaskaseafood.org

John Burrows
jburrows@alaskaseafood.org