Alaska Fisheries Development Foundation

29th Year of Innovation, Infrastructure and Development for Alaska’s fisheries and fisheries products
AFDF Mission

Through collaboration between industry members, local stakeholders, federal and state agencies, the Alaska Fisheries Development Foundation is committed to developing opportunities and finding efficiencies in the catching, processing, and transporting of Alaska’s fishery products and byproducts to domestic and international markets.
Historical Highlights of AFDF

• Chartered by the Federal government and State of Alaska in 1978 for fisheries development in support of the Fisheries Conservation and Management Act of 1976
• Enable the State of Alaska to develop the fisheries resources residing in the productive ocean ecosystem within the 200 mile EEZ
First Answer: Pollock = Surimi

• Until the early 1980’s, surimi technology was the exclusive domain of processors in Japan.
• In 1982, AFDF asked the question, “What conditions are required for a healthy U.S. surimi industry?”
• 5-year, $4 million dollar project made it happen.
• Industry supported the first shore-based surimi production facility in Alaska in Kodiak.
AFDF Focus

• Industry Support
  – New products and uses
  – Symphony of Seafood

• Conservation Engineering
  – Salmon bycatch reduction
  – Marine mammal interactions and assessments

• Fishery Development
  – Octopus exploratory fishing and tagging
  – MSC certification of Alaska Pacific cod

• Technology Transfer
  – Fishery engineering and infrastructure
  – Tracking and reporting technology
General Industry Support

- AFDF Represents the harvesters, processors, & service sector
- New Products
  - Symphony of Seafood showcase
  - Alternatives uses in Salmon
  - Infrastructure improvements
- Industry Studies
  - Freezer & Refrigeration performance
  - Processing gear modification
  - Alaska Seafood Survey
Current Projects

- Southeast Sustainable Salmon Fund Educational Outreach
- Co-Product feasibility studies
- Symphony of Seafood – 14th year of value-added seafood product development contest
- Octopus tagging study in Lower Cook Inlet
- Marine Stewardship Council certification for Alaskan cod fishery
- Salmon Baby Food I & II– USDA grant to UAF/AFDF to explore product form and development for use of salmon flesh and roe in baby food
- Steller Watch (phase IV) – time lapse photographic units for marine mammal research
14th Annual Alaska Symphony of Seafood

• 21 New Products

• Seattle Judging at the Maritime Odyssey Center
  • 12 judges
  • 250 attendees

• Anchorage Gala Soiree at the Museum
  • 450 attendees
  • Diamond Lodge Smokehouse Grand Prize winner for Cold Smoked Halibut Lox
  • Hartley’s NW halibut as peoples choice for both events

• IBSS show recognized 5 products
  • Best Retail – Diamond Lodge Smokehouse
  • Best Wholesale – Trident Seafoods
Co-Product Enhancement

- Assessing proportions of waste material
  - Spreadsheets for area and gear types
  - Standard calculations of % unused biomass

- Organizing an Advisory Panel
  - Decision tree approach for
    - Timetable per location
    - Handling volumes
    - Processing alternatives
  - Meeting Schedule
  - Authorship

### Waste Weight per Area/Gear Type

- **Tree Point Gillnet**
- **POW Gillnet**
- **Skeena-Southern Gillnet**
- **Taku-Set net Gillnet**
- **Lynn Canal Gillnet**
- **Yakutat Gillnet**
- **Seine Northern**
- **Winter Troll**
- **Spring Troll**
- **Summer Troll**
- **Annette Island**
- **SE Hatchery Cost Recovery**
- **Hatchery Terminal**

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<th>Area/Gear Type</th>
<th>Pounds</th>
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Salmon as a Wellness Food

• Salmon in baby food
  – Funded through USDA
  – Collaboration with FITC
  – Product development at University of Illinois
  – AFDF building industry partners
    • Provide materials
    • Define products
    • Open markets

• Salmon in International Food Aid
  – Partner with State of Alaska
  – December demonstration project in DC

• Other Alternative Uses of Salmon
  – Nutrition supplements
  – Pharmaceuticals
Marine Stewardship Council’s certification of sustainability for Alaskan Pacific cod fishery

- Multiple Gear Types
- BSAI & GOA cod fishery
- State and Federal waters
- Pre-Assessment done
- Full Assessment Pending
- One Certification for all landed Alaska Pacific cod
Upcoming Projects 2007

- Coproduct Enhancement and Utilization
- Fresh handling/quality improvement for salmon set net fishery – insulated half totes
- Salmon Processing tools and technology – an equipment manufacturer partnership
- Educational Outreach (cont’d) – informing consumers, governmental agencies and food service industry of innovation with Alaska fishery products
- SWOT Analysis of business challenges to fishing industry with climate change and potential climate change regulations
Questions ?