

SeafoodNIC

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The **Sea Grant Extension Program (SGEP)** is California Sea Grant College Program's primary resource for helping Californians solve marine and coastal resource problems.

SGEP was established in 1972, and currently has county-based **MARINE ADVISORS** and campus-based **SPECIALISTS**.

The advisors use research-based information and extension approaches to develop practical and innovative solutions for addressing coastal resource problems.

Training and information is a primary goal of the Seafood Extension program. This issue highlights several upcoming events of interest to the California seafood industry, inspectors and educators.

CALIFORNIA SEA GRANT SPONSORS UPCOMING TRAINING EVENTS

UC Sea Grant Extension Program (SGEP) is partnering with several agencies and organizations to offer several seafood workshops, short courses and conferences for the seafood industry in 2007-08. During the first half of 2007, SGEP is co-sponsoring:

Mar. 5-7 International smoked seafood conference in Anchorage, AK.

Mar. 8-10 Smoked seafood hands-on Workshop, Indian Valley, AK.

Mar. 15-16 Seafood decomposition workshop (shrimp; salmon, scallops and catfish) with the NFI, US FDA and USDC/NOAA-SIP in Gloucester, MA.

Apr. 4 Research at the U. of Alaska Fisheries Industrial Technology Ctr. In Kodiak, AK, Chuck Crapo at UC Davis.

Conference and workshop details are at: <http://seafood.ucdavis.edu/events/meetings.htm>

HACCP course information is at: <http://seafood.ucdavis.edu/haccp/training/ca.htm>



Dr. Chuck Crapo,
Univ. of Alaska
Seafood Technology Professor and
Quality Specialist.

Apr. 9-11 3-day Basic HACCP Course, 5630 So. Broadway, Eureka, CA.

Apr. 10 Fishing for Answers, Meet Chuck Crapo, No-host dinner, Eureka, CA

Apr. 10-11 HACCP Segment 2 Course, 5630 So. Broadway, Eureka, CA

Apr. 17-19 3-day Basic HACCP Course, 19701 Fairchild, Irvine, CA

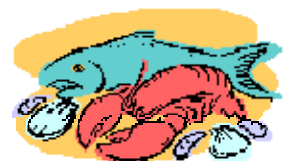
Apr. 18-19 HACCP Segment 2 Course, 19701 Fairchild, Irvine, CA

For further information visit the internet (see below) or e-mail: pdtom@ucdavis.edu.

Free Seafood Internet Resources by SGEP

The Seafood Network Information Center website, *SeafoodNIC*, provides information and resources to the seafood industry (fishermen, processors, retailers, food service, inspectors, educators, etc.) on a wide area of seafood technology topics and issues. HACCP, safety, quality, current concerns, etc.

are featured on *SeafoodNIC*. The site contains hundreds of files and links to seafood resources at other universities and agencies. UC SGEP launched the site in 1997. Visit: <http://seafood.ucdavis.edu>



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Don't miss the **International Smoked Seafood Conference and Smoked Seafood Workshop**, co-sponsored by California Sea Grant, March 5-10, 2007 in Alaska. Don't worry about the cold. The smoke will keep you warm. For more information: <http://seagrant.uaf.edu/conferences/2007/smokedseafood/>



PFT Meets Feb. 18-21, 2007 in Hermosillo, MX.

The Pacific Fisheries Technologists is a non-profit organization for the academic, regulatory and business seafood sectors of the Pacific including Canada, the US, and Mexico. PFT provides a medium of exchange for technical and scientific information among fisheries technologists, and those interested in fisheries technology, by holding meetings for the presentation of papers and discussions of technical scientific matters relating to the fisheries industries and to collaborate with research institutes, universities, and governmental agencies engaged in fisheries work..

This year's technical program includes research conducted on: oysters (*Crassostrea gigas*), giant squid (*Dosidicus gigas*), halibut (*Hippoglossus stenolepis*), Pacific cod (*Gadus macrocephalus*), scallops (*Nodipecten subnodosus*), shrimp (*Litopenaeus vannamei*), tilapia (*Oreochromis niloticus*), crab (*Callinectes bellicosus*), sea cucumber (*Parastichopus californicus*) and other species are covered. Aquaculture, seafood biochemistry and processing will be covered. Topics from the technical program are at: <http://www.pft2007.uson.mx/program.htm>

SGEP will be actively involved with PFT '08 which will either be hosted somewhere in California or Reno, NV.

CALIFORNIA SEA GRANT WELCOMES VISIT FROM CHUCK CRAPO

For 20+ years as the Sea Grant Seafood Quality Specialist and professor, Dr. Chuck Crapo assists Alaska seafood processors and fishermen in solving their technical problems to produce high quality products. He teaches courses in food processing, HACCP, sanitation and quality control.

Chuck will present a food science **seminar on seafood research at the U. of Alaska Fishery Industrial Technology Center**, Kodiak, AK at UC Davis on April 4, 2007 at 4:00 PM in room 107, Cruess Hall. The public is invited.



Dr. Chuck Crapo, Seafood Quality Specialist, Alaska Sea Grant Marine Advisory Program.

Chuck is on sabbatical leave from the U. of Alaska and will give HACCP training in Eureka and Irvine this April. He would like to visit some seafood operations in No. California.

If you would like Chuck to visit your facility and meet with you, e-mail: pdtom@ucdavis

Fishing for Answers Meet Chuck Crapo

All are invited to a no-host dinner with Chuck Crapo on Tuesday, April 10, 2007 in Eureka, CA for a no-host dinner at 6:00 P.M. at the Go Fish & Chips Café.

Chuck will give a talk on his observations on good and "room for improvement" handling practices in the industry. There will be a question and answer session. Feel free to forward your questions in advance.

Contact: Peter Nelson, UC CE Marine Advisor, e-mail: panelson@ucdavis.edu Phone: (707) 443-8369.