

SJR

22

# the **LODESTAR**

Frank Fish

Alaska Fisheries Development Foundation, Inc.

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## THE LODESTAR UPDATE

March 27, 1985

"Information is the open door to truth, and truth is the lantern by which we see the future." AFDF hopes to meet you there.

\* \* \* \* \*

450,000 POUNDS OF ALASKAN SURIMI are headed for market after Alaska Pacific Seafoods completed Round 1 of onshore surimi production in Kodiak, AK. in early March. Surimi was called the "Hottest seafood item going!" by Erkins Seafood Letter ("If you're not involved....too bad!" reads Rob't Erkins' piece) and the first American product is now ready for distribution to U.S. food companies. About 25 firms have requested samples or full shipments so far. Product quality varies from top Japanese shore-grade to mid-grade ship-packed, but APS/AFDF surimi is more consistent, has fewer defects than any Japanese product yet tested. Full spec sheet comes with every lot so customers know just what they're getting. Quality and price figured according to protein content rather than the imprecise Japanese methods. APS/AFDF surimi ranges between 79% and 74% moisture; stress and strain results are multiplied to get overall protein quality indicator. All factors together, with standard deviations calculated in, result in a price accurately reflecting true product quality. Surimi samples from AFDF (less than 100 lb.) are available free within the U.S. Call AFDF if you're interested.

"When the Japanese began making cars they didn't start out with BMW's," said AFDF's Chris Riley. "They started out by offering a good deal. That's what our surimi is--a good deal."

WOULD YOU WALK 3,000 MILES FOR A BACON BIT? Probably not, but 110 food/seafood industry executives flew at least that far for a banquet of surimi-based foods catered by Melinda Post of Tasks Unlimited, and featuring sausage, pasta, crab, and bacon bits made from surimi. The event was AFDF-sponsored "Surimi: Alaskan White Collar" workshop and grand opening of the APS/AFDF surimi line March 7 - 9, during which Alaska's Lt. Gov. Steve McAlpine cut the ribbon welcoming the new industry (with \$6 billion potential) to Alaska. Seminars were offered by surimi luminaries like: Dr. Tyre Lanier, N.C. State Univ.; Dr. Jerry Babbitt, NMFS Kodiak; Dr. Chong Lee, Univ. of Rhode Is., Dr. Neil Webb, Webb Foodlab, Inc.; Bob Ryan, Ryan Engineering; T C Swafford, Alfa-Laval, R. Woodman Harris, Seafood Mgmt. Corp; and Doug Gordon of NFPA. The event was videotaped and picked up by Cable News Network, with some interest from KNBC in LA. Copies of tapes are available from AFDF for a reasonable fee.

\* \* \* \* \*

NEWSFLASH: Taiyo and Steuart Fisheries have formed Trans-Oceanic, Inc., and will produce surimi crab sticks in South Seattle, opening in Sept. '85. There's some rumbling about other Japanese-owned processors setting up for surimi production onshore in Alaska before end-of-year. An intriguing way for Japanese industry to fulfill its obligation to purchase 35,000 MT (rnd. wt.) U.S.-made pollock products by end of '85. (Japanese coalition has asked that the deadline be moved from Mar. 31 to Dec. 31 at an industry mtng. in March.) They could just buy their own surimi from their own companies. Is this what's meant by Americanization of the industry? Keep your ear to the ground on this one....

"WHEN THE EXPERTS SAY IT CAN'T BE DONE, the best way to prove them wrong is to do it using their own methods," said Bob Ryan (quoted in AK Jrnl. of Commerce). After that, you start adding better methods. Now proven better and being acquired is an Alfa-Laval 418 centrifuge, which can increase yields and recover up to 30% of proteins lost in surimi processing. (More on this in The Lodestar, Spring 1985 issue.) Also being purchased is the first Baader 182 pollock filleting machine to be used in the U.S. After a month in the APS/AFDF surimi line, the Baader proved nearly invaluable to any U.S. surimi processor: it fillets 120 fish/min., removing the dark belly flap (which Japanese equipment doesn't always do). Larger fillets can be removed for sale; smaller or defective fillets can be used in surimi. But most importantly, the Baader is capable of feeding the

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It's not going to be a Japanese game any more. In 5 years they won't be fishing our pollock any more. We may have individual plants here that land more pollock than some states land fish."

--Chris Riley

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(FRONT PAGE, CONT'D)...surimi line with enough volume to keep the meat-water ratio constant, a most crucial part of surimi processing. Disadvantage is cost, nearly four times that of Japanese equipment. But watch out: Ryan Engineering is developing a machine that combines robotics of Baader with simplicity of Japanese equipment, and may have an impressive splitter on the market in a year.

MEANWHILE, "GOOD OLD AMERICAN GO-FOR-IT" is what Dr. Neil Webb calls for in negotiating FDA labeling requirements for surimi. "Don't be blinded by the FDA," he said, "regulations can be changed." Surimi faces a bright future in the processed meat industry, and end-users of surimi should be "at the forefront" with suggested answers to new questions cropping up over this nascent number, he said. Surimi's best feature is it's fat-free, and "fat is the biggest ring around the meat industry's neck," he said. Consumers are choking fat out of their diet but won't compromise on flavor. That leaves food processors searching for new, nutritious tasty tidbits and surimi just may be the answer.

SHOULD JAPAN SET OUR SURIMI IMPORT STANDARDS? That's what Japan Fisheries Association's Hugh Takagi suggested in a letter to Lee Weddig, in response to a concern that FDA may require some proof of real crab content in crab analogue products. Japan Frozen Food Export Assoc. has offered to set standards "relating to the integrity of surimi-based products." All product up to standards would be fitted with a Japanese Seal of Approval, (compared by some to the Good House-keeping Seal in t'he U.S.) The JFFEA proposes to set standards for crab content, as well as for freezing methods, primary and secondary materials, additives and sanitation. Some fear these standards would seep over into U.S. industry, requiring ALL surimi--American or Japanese--to have the Japanese Seal of Approval before sale or export. Bob Nordstrom of NMFS in D.C. suggests the U.S. comply; other industry leaders are furious. Your comments? Write to Lee Weddig at NFI.

WHAT THE HECK IS MARITEIN? Might be the new common usual name for surimi, if the Brand Group and NFI surimi nomenclature committee have their way. Paul Hile, Comm. of Compliance at FDA, says he's receptive to name change but wants a petition from industry. But Maritein? Might not be the best idea: end-users know the word surimi now--it's names for secondary products (not "imitation") that's needed now, some say. NFI committee is mostly importers; some suggest they appeal the "imitation" label ruling, and leave the name of surimi to surimi producers. FDA is receptive; burden now is on industry to create solutions to the "imitation" label problem, and work toward resolving the problem before '86.

AFDF WELCOMES new members: Supporting member Seafood Management Corp. (R. Woodman Harris); new voting members are Griffith Laboratories, USA (Don Harr & Edwin Heaton, Jr.); U.S. World Trade Corp. (F. Anthony Burget); and upgrading to voting membership was PPF Norda (Vito Russo.) We heartily welcome new members; they are our most valuable resource.

\* \* \* \* \*

Someone once defined journalism as "all the news that will be less interesting tomorrow than it is today." If you don't want to be a less interesting person tomorrow than you are today, you'd better subscribe to The Lodestar for only \$10 a year. If you're not getting it (or if you're getting it and not PAYING for it) who'll want to sit next to you? Be interesting. Read The Lodestar.

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May, 1986

Copies of minutes listed below were originally included in this file. The minutes are available on the STAIRS date base CM 14. In order to save space copies of minutes have not been left in the files.

Jeanie Henry

SENATE RESOURCES COMMITTEE, 4/26/85, 2:35

# Alaska State Legislature

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## Senate Committee on Resources

M E M O R A N D U M

April 26, 1985

TO: Senate Resources Committee Members

FROM: Senate Resources Committee Staff *MEC*

RE: SJR 22  
"Relating to support for the first onshore commercial production of surimi by the Alaska seafood industry."

This resolution expresses appreciation to the United States Congress, The National Marine Fisheries Service, and the many industry organizations, fishery groups, and individuals who have contributed to the success of Alaska's first onshore production of surimi by Alaska Pacific Seafoods in Kodiak.

It further urges these groups to continue their support for this project because it has the potential to encourage the full domestic use of the resources of the United States Fisheries Conservation Zone and to enhance the well being of Alaskans and other Americans.



SENATOR FRED F. ZHAROFF

ALASKA STATE LEGISLATURE

P. O. BOX 405, KODIAK, ALASKA 99815 (907) 486-5259

DURING SESSION:

POUCH V, JUNEAU, ALASKA 99811 • (907) 465-3473 • 465-3474 • 465-3844 (Labor and Commerce Committee)

APR 04 1985

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MEMORANDUM

TO: All Senators

FROM: Senator Fred F. Zharoff and Representative David Thompson *DJW*

DATE: April 4, 1985

RE: Development of new seafood products

Surimi - An odorless paste made from refined minced whitefish. It has a unique protein binding ability, which gives it gel strength. Artificially flavored, it can be made to look and taste like crab legs, flaked crab meat, shrimp, scallops, and lobster. It has been successfully made into lunchmeats, sausage, imitation lox, a meat extender, and soup bases. It has potential as a nutritional base for all sorts of foods. A staple of the Japanese diet for nine centuries, it was first introduced to the U.S. market in 1978. The highest quality and most economical surimi is made from Pacific pollock.

Surimi is an \$8 billion a year industry at the retail level. It is an industry that Alaska is in a tremendous position to break into. Currently, Alaska Pacific Seafoods in Kodiak is working under a federal grant to produce 860,000 pounds of surimi. APS' experience could open the door for dozens of Alaska processors to utilize the vast groundfish resource found within our 200-mile limit.

This Tuesday, April 9, from 7 to 10 p.m. at the Bill Ray Center, three distinguished individuals -- Dr. Jong Lee of the Fishery Industrial Technology Center in Kodiak, Dr. Jerry Babbitt of the National Marine Fisheries Service, and Mr. Chris Riley of the Alaska Fisheries Development Foundation -- will give a presentation on the "Development of Surimi Based Seafood Products". The topics to be covered include "Quality", "Processing Requirements", and "Surimi Production in Alaska".

We would like to extend an invitation to all legislators and staff to attend this presentation and to learn about an important new development in the Alaska fishing industry.

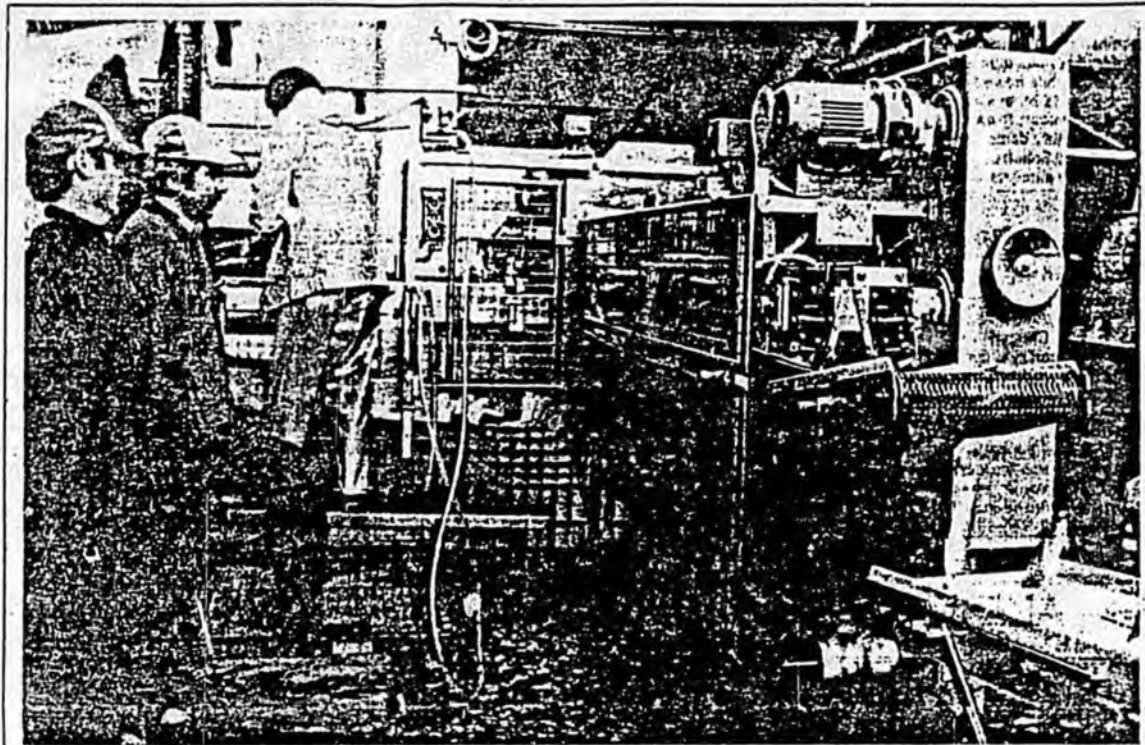


Photo by Chris Blackburn

At Alaska Pacific Seafoods in Kodiak, 120 pollock can become 240 pollock filets each minute — and then on to surimi.

## Kodiak firm tries to cash in on Surimi

Demand grows for odorless paste made from North Pacific pollock

By CHRIS BLACKBURN  
Daily News correspondent

**T**he U.S. market for surimi-based foods is one of the fastest growing segments of the food industry, and Alaska Pacific Seafoods is proving that a shore-based fish processing facility can produce high-quality surimi.

Surimi is an odorless paste made from pollock, croaker, catfish, New England hake or menhaden, though the bulk of the surimi sold is made from North Pacific pollock. Colorings, flavorings and texturizers can turn surimi into a variety of edible products.

Working under an Alaska Fisheries Development Foundation grant, Alaska Pacific Seafoods is operating the first U.S. plant to produce pollock-based surimi in Kodiak.

More than 100 food and fish industry representatives attended a two-day workshop last weekend to take a look at the plant.

In five years, the U.S. market for surimi-based foods has grown from a \$4 million to a \$360-million-a-year industry. Industry ex-

perts expect surimi-based foods to be a \$1 billion a year industry in another five years, most of it based on North Pacific pollock.

An estimated 99 percent of the world's pollock stocks are in American, Japanese and Soviet waters. Japan is the world's major producer of surimi and most of the surimi now being used in the United States is imported from Japan.

"We are the only nation with both the resource and a growing market, but lack anything in the middle and there's no reason to say surimi production will magically appear in the U.S.," said Woodman Harris of the Seafood Management Corporation in Connecticut.

But Japan is expected to fight hard to maintain and increase its American surimi markets. Though disputes over Japanese whaling and compliance with U.S. fishing regulations threaten to force the U.S. to reduce its allocations of pollock to Japanese fleets, Japan is already establishing new supplies of fish for surimi.

Annually, about 2.6 billion pounds of

pollock are harvested from Alaska waters by foreign vessels or U.S. boats delivering to foreign processors.

Surimi's greatest value may lay in its unique ability to bind fats and waters in traditional foods like hot dogs and bologna.

"We find more and more people are freezing franks. When they thaw them out, the franks have a shorter shelf life release water. We think surimi will have a role in holding in the water," said Dr. Neil Webb of Web Foodlab, Inc., a consulting firm that runs analytical tests for the red meat industry.

Eating seafood is also the solution to what Harris calls the "greatest epidemic ever known to mankind," cardio-vascular disease.

"The cause is dietary, the solution is dietary and a good part of that solution is seafood," Harris said.

"Over 30 products utilizing frozen dinners, with surimi in them have come out in the last six months in regional and test markets. The market is so hot, products will proliferate," Harris said.

# 'Our salesmen are on the road'

Story & Photos  
 By CHRIS BLACKBURN  
 Special Correspondent  
 Alaska Pacific Seafoods and the Alaska Fisheries Development Foundation are proving that high grade surimi can be produced in a U.S. anchored plant.

Less than a month after APS' surimi line in Kodiak went into full production, the plant produced surimi very close to the top quality Japanese grade, commonly called S.A. grade.

"We have made S.A. grade by every criteria except color," said APS plant manager John Sevier. APS' surimi was coming out just a shade darker than the pure white of top grade surimi. Chris Riley from the development foundation is confident APS will soon match high grade surimi's color.

The other four criteria used to determine surimi quality are elasticity, foldability, water content and defect count. Baader North America has added a Baader 182 filleting machine to the surimi line for testing. The 182 turns out 120 fillets a minute and its use substantially improved the quality of the surimi, Riley said.

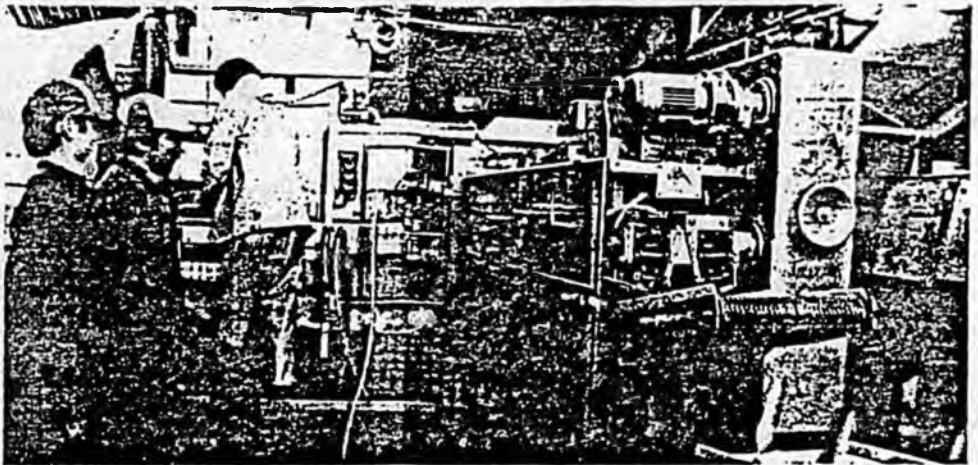
By the first week in February APS was nearing its goal of processing 50,000 pounds of pollock per eight-hour shift.

"If we hit 100,000 pounds in two eight-hour shifts, we'll be able to turn the boats around fast," said Sevier. Two vessels, the Deltani and Northern Challenger are delivering pollock to APS.

Fish are pumped out of the fish hold and conveyed to the Baader 182 which spits fillets out to the surimi line. Skinned fillets go into a ratio tank where the pH is adjusted, then the flesh is washed to remove impurities and water soluble proteins. The washed fish meat is forced through a fine screen in the refiner, mixed with stabilizers and formed into 22-pound blocks for freezing.

APS lab manager Landon Asakawa runs tests on each batch of surimi to determine how well the batch meets the live criteria.

"We'll be sending specification sheets out with each batch of



surimi," said Riley. For every pound of top grade surimi, APS receives a bonus under its contract with the fisheries development foundation—the model surimi project.

While the continuous production line rolls out surimi, information on recovery rates and profitability is being gathered. Several food processing machinery companies are experimenting with equipment to find other ways to produce surimi.

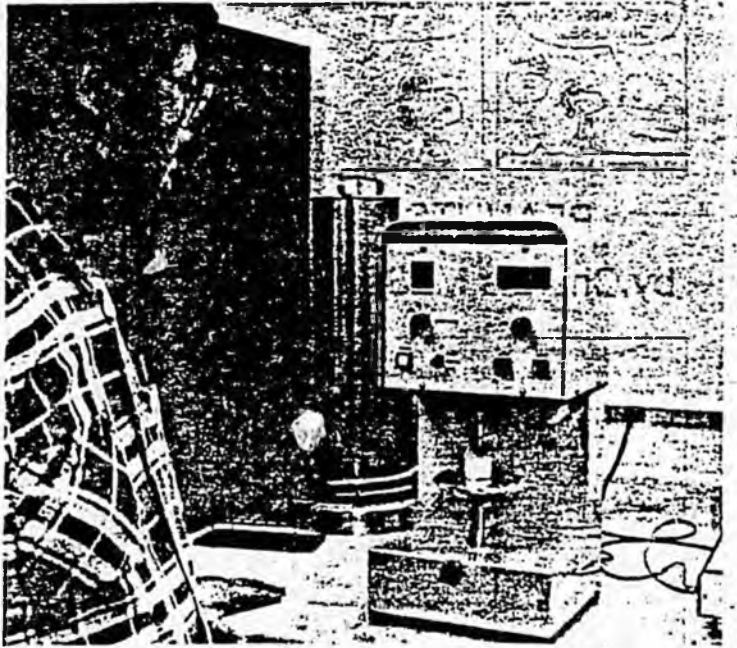
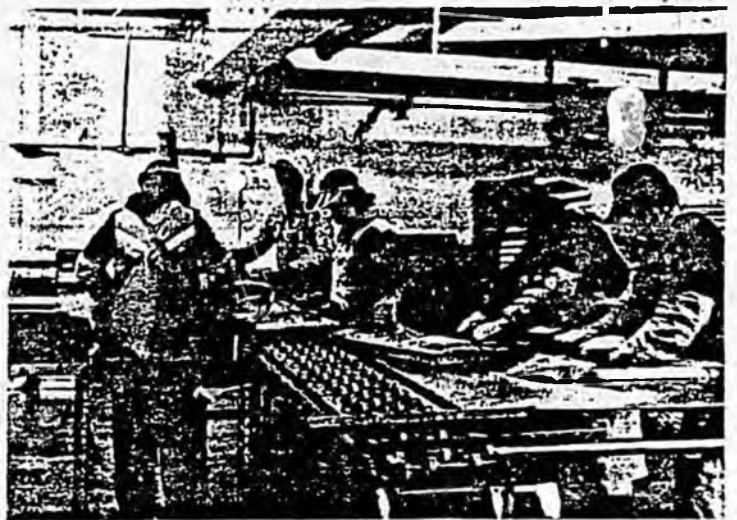
The development foundation is now looking for markets which will buy the surimi.

"Our salesmen are on the road," said Mike Broili from the development foundation.

"We're doing it," said line manager Louie Reyes, grinning and gesturing at the line.

"It's a good experience, a very good experience," said Sevier.

Under the AFDF contract, APS has guaranteed to produce 880,000 pounds of finished surimi in exchange for a \$450,000 subsidy. After the project is successfully completed APS will also own the AFDF surimi line, valued at \$520,000.



Top, technicians watch as the filleting machine turns pollock into fillets at a rate of 120 a minute. Center, 22-pound blocks of surimi are rolled flat before freezing. Above, quality control manager Landon Asakawa makes a "punch test" to determine a batch of surimi's elasticity.

# Surimi

## Looking Good in Kodiak

by Chris Blackburn

Less than a month after its surimi line went into full production, Alaska Pacific Seafoods in Kodiak had surpassed Japanese shore grade quality surimi and was very close to making the top quality S.A. or at sea surimi.

"We have made S.A. grade by every criteria except color," said APS plant manager John Sevier. APS' surimi was coming out just slightly darker than the pure white of top grade surimi.

"I think we'll be able to match S.A. grade color by adding another wash," said Chris Riley, Alaska Fisheries Development Foundation project manager for the surimi project. APS is producing surimi under a development foundation grant.

The fish paste which is used as a base for many products, including formulated shrimp, crab and scallops, is graded on five criteria—color (the whiter the better), elasticity, foldability, water content and the number of defects (scale pieces, etc., in the final product).

During the first week of February APS was turning about 35,000 pounds of pollock per eight hour shift into surimi and expected to increase production to 50,000 pounds per shift.

"If we hit 100,000 pounds in two eight hour shifts, we'll be able to turn the boats around fast," said Sevier. Two vessels, the *Defiant* and *Northern Challenger*, were delivering pollock to APS.

The fish are pumped out of the boats' fish holds, through a wash and into the plant. Baader's new 182 fillet machine, which produces 120 fillets a minute, heads, guts and fillets the fish. The fillets go over a skinner and Baader 695 deboner, then to the ratio tank where the pH of the wash water is adjusted.

After the minced flesh is washed of water soluble proteins, the meat is pressed out through a fine screen in the refiner, mixed with stabilizers and formed into blocks for freezing.

"The Baader 182 is really an essential part of this operation. It reduced the defect rate below that necessary for S.A. grade," commented Riley.

"We're doing it," said floor manager Louie Reyes.

"It's a good experience, a very good experience," said Sevier. At the APS dock both tanner crab and pollock were being unloaded simultaneously.

"It's like the old days when we did shrimp and crab at the same time," Sevier said.

In the APS lab, Landon Asakawa runs tests on each batch of surimi.

"We'll be sending out a form with each batch designating its specifications," Riley said.

For top quality surimi, APS receives a bonus from the development foundation as well as the base payment for production.

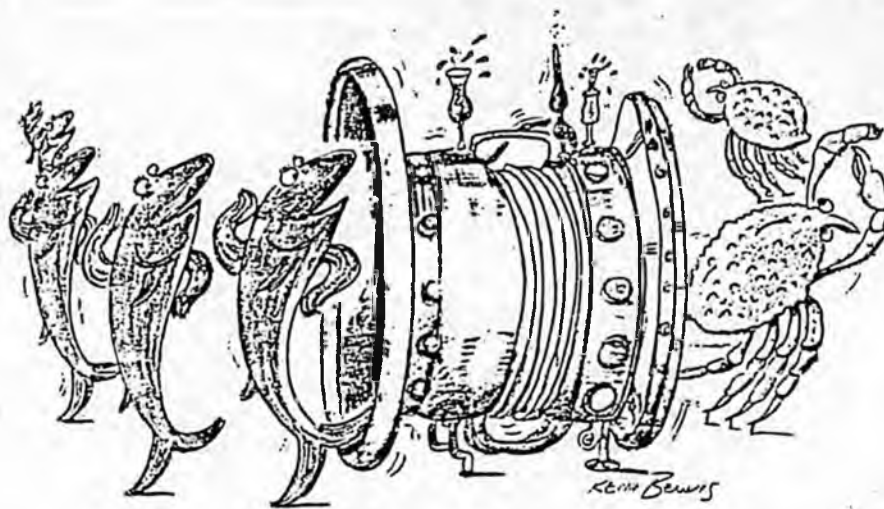
With the line in full production, the development foundation is now looking for places to market surimi and hopes to break into the Japanese market as well as sell on the U.S. market.

Full scale production will also produce data on recovery rates and profitability as well as give food equipment manufacturers a chance to experiment with better ways of producing surimi.

At the end of January the development foundation project had reached its first goal—the continuous production of a high grade surimi in a shorebased plant. □

## SURIMI COULD BECOME 'THE HOT DOG OF THE FISH BUSINESS'

SALES OF THE BLENDED SEAFOOD, LONG A JAPANESE STAPLE, ARE BOOMING HERE



If that inexpensive seafood salad you had for lunch came with huge chunks of crabmeat, odds are you weren't eating crabmeat at all. It was probably surimi, a processed fish mixture that is flavored and shaped to look like crab, shrimp, lobster, or other seafood. An Americanized version of surimi, which has been a staple of the Japanese diet for nine centuries, is turning up frequently in restaurants and supermarkets nationwide.

Surimi is a paste made from a whitefish, such as Alaskan pollock or cod, which is flavored, either artificially or with real seafood. Its big advantage is price. A pound of surimi crab, for example, can cost as little as \$2, compared with \$20 for Alaskan king crab. "It could become the hot dog of the fish business," says James L. Wallace, a University of Connecticut marine resource specialist.

**A WAITING GAME.** The Japanese introduced surimi to the U.S. in 1978, but sales didn't really take off until two years ago when producers started making it more pleasing to the American palate. Last year, Americans consumed some 75 million lb. of surimi-based products, worth about \$200 million at wholesale. Those numbers could increase 15-fold by 1990, according to a recent study by Seafood Management Corp., a consulting company in Cos Cob, Conn. Such

projections have not gone unnoticed.

Campbell Soup Co. is test-marketing a surimi-based seafood salad in Denver, and its Mrs. Paul's Kitchens Inc. subsidiary is testing surimi products in a market Campbell won't identify. "Right now we're not much beyond the stage of keeping an eye on it," says a Campbell spokesman. "If the customers tell us they want surimi, we'll give it to them." A Canadian subsidiary of Dart & Kraft Inc. expects to be selling a surimi "crab leg" throughout Canada by the end of summer. Dart & Kraft is already selling imported surimi to restaurants and institutions in the U.S.—a possible prelude to tackling the retail market.

But while Kraft and Campbell wait, small, privately held companies have already moved into the supermarkets. Jewel Co. supermarkets in the Midwest report "outstanding sales" of such surimi brands as DelicaSeas, King Krab, and Ocean Magic. And where Stop & Shop Co. supermarkets feature surimi salad in their delicatessen departments, stores reportedly are selling up to 500 lb. per week. "It's an accepted part of the business," says seafood sales manager Kenneth Howe. "The [high] price of fresh fish, especially shellfish, makes it even more attractive."

If consumers haven't discovered surimi seafood at the grocery store yet, they've probably tasted it while eating

out. Many low-priced restaurant chains—such as Friendly, Papa Gino, and Howard Johnson—are using it. Even some of the purists are now showing interest. General Mills Inc.'s Red Lobster Inns of America Inc., a 370-restaurant chain, now serves only fresh and frozen fish, but its test kitchens are looking at surimi.

The low price and the excellent shaping have enabled some restaurants to pass surimi off as the real thing. That upsets surimi promoters such as Frank Kawana, owner of JAC Creative Foods in Los Angeles, one of the few U.S. surimi manufacturers. "I'm sorry some restaurants don't mention a product is made from surimi," he says. "We want people to know it's a good food rather than a filler or imitation."

**PILOT PLANT.** Kawana's company, which produces more than 50 surimi products, is one of a handful of American firms trying to take business away from Japan, producer of 90% of the world's surimi. Also active in promoting a U.S. surimi industry is the Alaska Fisheries Development Foundation, which has funded a \$1.5 million pilot plant in Kodiak. Ironically, a Japanese-owned company, Alaska Pacific Seafoods, won the contract to operate the facility, which opened in January. At peak production, it is expected to turn out 100,000 lb. a day. A U.S. company, Capeway Seafoods Inc. in Providence, is seeking financing for a plant that would produce raw surimi and finished products made from New England red hake.

U.S. producers will have to hurry, however, if they want to beat the Japanese. Kibun Co., Japan's largest surimi maker, opened a plant in Redmond, Wash., last April and another in Raleigh, N.C., in January. It expects American supermarkets to be major buyers.

Surimi's potential does not end with its acceptance as a low-cost fish dish. Producers hope one day it will be used like tofu: as a nutritional base for fashioning imitations of all sorts of foods. Coming up, they say: surimi cold cuts, pasta, eggs, and ice cream.

*By Resa W. King in Connecticut and Amy Dunkin in New York, with bureau reports*

# Alaska Journal of Commerce

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## First surimi plant is opened in Kodiak by Alaska Pacific

By BERT TARRANT

"When our fishermen sell pollock to the Japanese for 5 cents a pound and the finished surimi product is imported back into the U.S. at \$1.75 a pound—that's not a 'joint venture'."

"For all the salmon and other fish we export to Japan, our export/import deficit for fish products alone in 1984 was \$4 billion."

The first quote is from R. Woodman Harris of the Seafood Management Corp. of Connecticut; the latter's from a spokesman for Kemp Fisheries, and both indicate the promise and potential for surimi made onshore in American plants.

Surimi is a deboned, refined fish paste, and a Kodiak fish processor has broken the barrier into the \$3 billion a year industry by making top-quality surimi on American shores for the first time in history.

Alaska Pacific Seafoods is making the surimi (in this case

from the ubiquitous Alaska pollock) under a contract with the Alaska Fisheries Development Foundation.

Alaska Pacific will produce an initial pack of 860,000 pounds of surimi for the AFDF project. The surimi will be sold to U.S. food companies now making surimi-based products and seafood analogues.

Some will be distributed free to companies just beginning product development work, in order to help lower the costs of expensive research on new applications for surimi.

The AFDF/APS surimi plant is the first full-scale surimi production line in Alaska, and the first pollock surimi line ever built in America.

Before now, all commercial-scale surimi production had been done by Japanese companies using Alaska pollock acquired through directed fishing allocations and joint ventures with U.S. fishermen.

So what's the big deal about



A worker at Alaska Pacific Seafoods' newly-opened surimi plant in Kodiak rolls out the deboned, refined fish protein, readying it for shipment. The plant is the first to make high-quality surimi in the U.S. The Alaska Fisheries Development Foundation supported the venture. AIC PHOTO BY BERT TARRANT

U.S. produced fish paste? A potential \$6 billion industry for one thing.

For another, as Dr. Chang M. Lee, an associated professor with the Food Science and Nutrition department of the University of Rhode Island,

noted "surimi has a great potential as a functional protein ingredient which can be substituted for a variety of traditional animal and vegetable proteins."

And, as Dr. Neil Webb of Webb Food Lab, Inc., said "fat

is the biggest ring around the neck of the meat industry. The consumer is telling the industry to get the fat out and this is a major plus for surimi."

The Japanese have been

See SURIMI, Page 12

## • Surimi plant opens

Continued from Page 1

making surimi for some time; 900 years in fact. How long — once machinery was in place — did it take AFDF and APS to duplicate — no, better — the best quality Japanese surimi?

Yankee ingenuity went to work on new equipment, inexperienced workers, some untried technology and three years of "discouraging advice from Japanese experts" and, according to AFDF production manager Chris Riley, the "line began turning out high quality surimi after only seven days of initial production."

Granted, that was one full day more than it took God to create heaven and earth, but not that bad, all in all. And unlike the man upstairs, the foundation hasn't rested.

AFDF and Alaska Pacific Seafoods, to kick off the production of the first load of commercial, American-produced surimi, held a two-day workshop at Kodiak Community College that was attended by some 100 food and fish industry representatives.

The surimi production line in Kodiak is under close scrutiny by about 200 U.S. food companies, said Chris Mitchell, AFDF executive director, some of whom are now ready to apply American-made surimi to their products.

"Among the 50 largest food firms in the U.S., at least 20 are pursuing surimi as a food base," Mitchell said. "Because of the competitiveness within the industry, many of those companies do not want to be identified, and some work through agents or intermediaries in order to keep their intentions private."

Alaska seafood processors who way they will be next in the surimi business also are watching the line closely. One western Alaska processor indicated it plans to be in full-scale surimi production by the end of this year, he added.

Of the 2.6 billion pounds of Alaska pollock harvested annually, about 70 percent is used by Japanese companies to make surimi. Latest figures show Japan exported more than



Finished surimi is seen on the right. Surimi which has yet to go through one of the final processing stages is on the left.



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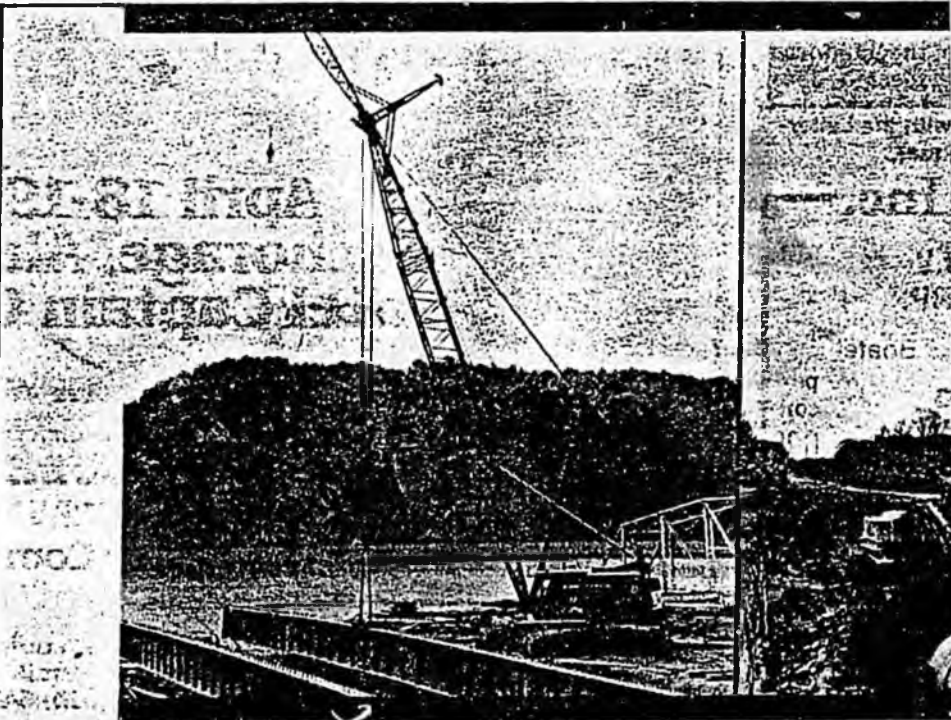
PIT RUN  
SAND

\$2.50 ton loaded

Mike W Stephan - President 279-0535

Jim Burroughs - Sales Mgr. 248-1789

130 Cordova Ste 300 Anchorage, Alaska 99501



# SALE-RENT-

PAC

# Tra

Tacoma: (206) 6  
PACIFIC MOVING -  
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