

**Seafood Products Association in collaboration with OSU Seafood Research and Education Center,
Food and Drug Administration, Wesmar, and Certified Quality Foods**

Salmon Quality Workshop

Supported by the Food Safety Outreach Program Grant No. 2019-70020-30348 from the USDA
National Institute of Food and Agriculture*

One Day Training Workshop – Friday, April 28, 2023
Seafood Products Association, 1600 S Jackson St, Seattle, WA 98144

8:30 am	Welcome, Introductions, and Knowledge Assessment	
9:00 am	Good Fishing and Processing Practices for Salmon Gillnet, Seine and Tendering videos	Bruce Odegaard
9:30 am	Bacterial Growth, Survival, Sources and the Importance to Control Decomposition	Virginia Ng
10:00 am	Shelf-Life Calculator Demo	Christina DeWitt
10:15 am	Vessel Sanitation Program	Keven Graham
10:45 am	BREAK	
11:00 am	Fish Cooling Systems	Christina DeWitt
11:30 am	Quality Changes Along the Food Chain	Chuck Anderson
12:00 pm	Lunch (provided)	
1:00 pm	The Art of Sensory Examination (FDA Requirements & Sensory Techniques)	Nichelle Friedenthal
2:00 pm	Odor References	Nichelle Friedenthal
2:30 pm	Break and Transfer to Lab	
2:45 pm	Full Quality Range Demo – 4 species of salmon	
4:00 pm	Demonstration of Fish Quality Meter	Chuck Anderson
4:30 pm	Wrap-up, Review Knowledge Assessment, Conclusion	

****The United States Department of Agriculture – National Institute of Food and Agriculture Food Safety Outreach Competitive Grant Program provides funding for food safety training and education for small and mid-sized food producers and processors.***