

Contents

Remarks <i>Jerry Babbitt</i>	viii
---------------------------------------	------

Keynote Address

Fish Processing Waste: Opportunity or Liability <i>John S. Kilpatrick</i>	1
--	---

World Market Overview

World Market Overview of Fish Meal and Fish Oil <i>Stuart Barlow</i>	11
---	----

Growing Requirements for Fish Meals and Fish Oils <i>Albert G.J. Tacon</i>	27
---	----

Utilization of Fish Byproducts in Iceland <i>Sigurjon Arason</i>	43
---	----

Byproducts from Chile and the Antarctic <i>Max Rutman, Luciano Diaz, and Juan Pablo Hinrichsen</i>	63
---	----

What Is the Potential Market for Seafood Byproducts in Southeast Asia for Aquaculture and Livestock Feeds? <i>Suchart Thanakiatkai</i>	69
--	----

Seafood Byproduct Production in the United Kingdom <i>Michaela Archer</i>	75
--	----

Status of Alaska's Fisheries

Future of Alaska's Fisheries Resources <i>Loh-Lee Low</i>	83
--	----

Utilization of Alaska's Seafood Processing Byproducts <i>Chuck Crapo and Peter Bechtel</i>	105
---	-----

The Potential Fate and Effects of Seafood Processing Wastes Dumped at Sea: A Review <i>Bodil A. Bluhm and Peter J. Bechtel</i>	121
--	-----

Products I—Animal Feeds

Marine Byproducts for Aquaculture Use <i>Ronald W. Hardy</i>	141
Opportunities and Challenges of Fish Meal and Fish Oil in Animal Food <i>Richard Sellers</i>	153
Developing Unique Feed Ingredients from Fish Byproduct Components <i>Peter J. Bechtel</i>	159
Nutritional Quality of Alaska White Fish Meals Made with Different Levels of Hydrolyzed Stickwater for Pacific Threadfin (<i>Polydactylus sexfilis</i>) <i>I. Forster, J.K. Babbitt, and S. Smiley</i>	169

Products II—Plant Fertilizers, Alternative Energy, and Other Industrial Uses

Fish Oils: Properties and Processing <i>Subramaniam Sathivel</i>	175
Demonstrating the Use of Fish Oil as Fuel in a Large Stationary Diesel Engine <i>John A. Steigers</i>	187
Macro- and Micronutrient Composition of Fish Bone Derived from Alaskan Fish Meal Processing: Exploring Possible Uses for Fish Bone Meal <i>Ronald B. Johnson, Peter M. Nicklason, and Harold J. Barnett</i>	201
An Overview of Fishery Byproduct Use in Russia for Culinary and Non-Food Purposes <i>Luidmila B. Mukhina</i>	219
Bait for the Longlining Fishery of Snapper (<i>Pagrus auratus</i>) <i>Francisco Ignacio Blaha</i>	231
Shelf Life Extension of Mangosteen by Chitosan Coating <i>Attaya Kungsuwan, Bordin Ittipong, Pawared Inthuserd, and Samruai Dokmaihom</i>	241

Products III—Human Food, Supplements, and Pharmaceuticals

Nutraceuticals and Bioactives from Seafood Byproducts <i>Fereidoon Shahidi</i>	247
Omega-3 Fatty Acids in Health, Nutrition, and Disease: Future U.S. Market Considerations <i>Robert Katz and Joyce Nettleton</i>	265
Functional Fish Protein Ingredients from Fish Species of Warm and Temperate Waters: Comparison of Acid- and Alkali-Aided Processing vs. Conventional Surimi Processing <i>Hordur G. Kristinsson and Necla Demir</i>	277
Bioactive Compounds from Sea Squirt Tunic Wastes <i>Sung-Hun Jeong, Sham-Hwan Ahn, Jose P. Peralta, Seok-Joong Kang, Yeong-Joon Choi, Tae-Sung Jung, and Byeong-Dae Choi</i>	297
Effect of Chitosan on Gelling Properties of Thai Catfish (<i>Pangasius sutchi</i>) Surimi <i>Attaya Kungsuwan, Bordin Ittipong, Sirirat Jongrattiporn, Orawan Kongpan, Suthep Limsooksomboon, and Chantip Limthongkun</i>	311
Development of Pacific Whiting Fish Sauce: Market Potential and Manufacturing in the United States <i>S. Tungkawachara and J.W. Park</i>	321
Fish Sauce from Catfish (<i>Ictalurus punctatus</i>) Nuggets as Affected by Salt Content and Enzyme Addition <i>Somsamorn Gawborisut, Juan L. Silva, and Roberto S. Chamul</i>	333
Development of Food Products from Channel Catfish (<i>Ictalurus punctatus</i>) Byproducts <i>Juan L. Silva, T. Kim, and S. Danviriyakul</i>	343
Available and Innovative Technology	
Trends in the Utilization and Production of Seafood Byproducts <i>Hans Nissen</i>	351

Membrane Filtration of Stickwater <i>Leo D. Pedersen, Charles Crapo, Jerry Babbitt, and Scott Smiley</i>	359
Utilization of Seafood Byproducts: Why Fish Meal? <i>Jette Kristensen</i>	371
Modified Silage Process for Fish and Fish Processing Waste <i>Peter Nicklason, Harold Barnett, Ron Johnson, Mark Tagal, and Bob Pfitzenreuter</i>	379
Process Accounting (PA) Applications to Milkfish Processing <i>Jose P. Peralta</i>	393
Obtaining Human Food from Whole Underutilized Fish <i>A. Gelman, U. Cogan, S. Mokady, V. Drabkin, and L. Glatman</i>	403
Problem Solving—Alaska Model	
Byproduct Utilization: Available and Innovative Technologies <i>Lars Langhoff</i>	421
Success in Byproduct Utilization and Marketing <i>Bruce Buckmaster</i>	427
Analysis of Groundfish Meals Made in Alaska <i>Scott Smiley, Jerry Babbitt, Subramaniam Divakaran, Ian Forster, and Alexandra de Oliveira</i>	431
Ketchikan Seafood Byproduct Studies: Partnerships in Problem Solving <i>Stephanie Madsen</i>	455
Increasing the Value of Alaska Pollock Byproducts <i>Joe Regenstein, Susan Goldhor, and Don Graves</i>	459
Product Practices and Logistics	
Cleaner Production Practices in the Seafood Industry Can Add Profits to Your Operation <i>Anthony P. Bimbo</i>	483

Contents

Bycatch Utilization: The Asian Experience
S. Subasinghe 501

Safety

Microbiological Aspects of Animal Feed
Manufacturing: Safety and Quality
Brian H. Himelbloom515

The Impact of Food Safety and Competitive
Markets on Byproduct Recovery Strategies
Alan Ismond 535

Seafood Byproduct Research Priorities
and Opportunities 539

Index 549