Conference and Workshop Registration

The conference, trade show, and workshop registration fees are

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<tr>
<td>Conference, March 5-7</td>
<td>$250.00</td>
<td>$280.00</td>
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<tr>
<td>Trade show exhibitor at conference (per 8-foot table), March 5-6</td>
<td>$300.00</td>
<td>$350.00</td>
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<tr>
<td>Workshop, off-site housing, March 8-10</td>
<td>$550.00</td>
<td>$600.00</td>
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<tr>
<td>Workshop, on-site housing, March 8-10</td>
<td>$700.00</td>
<td>$750.00</td>
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Activities

There are many exciting things to do in the Anchorage area in early March, including the ceremonial start of the Iditarod sled dog race on Saturday, March 3. For more activities and links, go to seagrant.uaf.edu/conferences/2007/smokedseafood/activities.html.

Sponsors

- Alaska Sea Grant College Program
- California Sea Grant College Program
- Alaska Seafood Marketing Institute
- ITA
- Other sponsors welcome!

Steering Committee

Chair: Liz Brown
Alaska Sea Grant Marine Advisory Program

Don Kramer
Alaska Sea Grant Marine Advisory Program

Sunny Rice
Alaska Sea Grant Marine Advisory Program

Sherri Pristash
Alaska Sea Grant College Program

Pamela Tom
California Sea Grant Extension Program

Contact Information

TECHNICAL PROGRAM
Don Kramer  afdek@uaa.alaska.edu or 907-274-9695
Pamela Tom  pdtom@ucdavis.edu or 530-752-3837

WORKSHOP AND SPONSORSHIP
Liz Brown  bfeab@uaf.edu or 907-842-1265

CONFERENCE COORDINATION
Sherri Pristash  fnsap@uaf.edu or 907-474-6701
The International Smoked Seafood Conference offers the most recent information on research, equipment, and current regulations. Speakers will include recognized industry leaders, top researchers, and other experts in the field of smoked seafood. The program will include both invited and contributing speakers. The conference is intended for smoked seafood processors, suppliers (ingredients, labels, packaging, etc.), researchers, regulatory inspectors, and others with an interest in smoked seafood safety, quality, and production issues. The conference will address the need for information based on the value and popularity of smoked products. The goal of the conference is to help the smoked seafood industry in the following ways:

- Compete in changing markets.
- Meet regulatory requirements.
- Develop successful products.
- Learn about equipment and packaging innovations.

Speakers who are experts representing the processing industry, academia, regulatory agencies, and suppliers will share information on smoking topics such as:

- Safety of food products, including C. botulinum, L. monocytogenes, histamine, parasites, and uses of bacteriophage.
- Regulatory issues including the FDA hazards guide; local, state, federal and international agencies; process validation.
- Sanitation and cross-contamination.
- Equipment, including microprocessor controls.
- Ingredients and processing aids, including use of carbon monoxide and types of wood.
- Process optimization.
- Quality of incoming raw material and outgoing product.
- Production information, including calculating yields, shelf stability, and new products.
- Packaging, including antimicrobial and microwaveable materials.
- Marketing for large and small processors.
- Consumer issues.

The conference will include an exhibition where vendors can share the latest news in smoking equipment, packaging materials, and ingredients. Alaska Sea Grant will publish a proceedings book, based on speaker presentations, after the conference.

Conference Call for Papers

TOPICS
The call for papers seeks contributions on smoked seafood processing, especially, but not limited to, the topics mentioned above.

ABSTRACT SUBMISSION
To contribute an oral presentation, submit an abstract no later than January 12, 2007, using the online abstract submission form at seagrant.uaf.edu/conferences/2007/smokedseafood/abstract.form.html. If you cannot access or complete the form, submit the required information via email to fyconf@uaf.edu. If you cannot submit electronically, contact the conference coordinator at 907-474-7670.

Conference Location
The conference will be held at the Hotel Captain Cook. The Captain Cook offers very nice accommodations with wireless Internet in meeting and guest rooms. There are a many guest amenities, including a café, fine dining, business center, health club, swimming pool, and whirlpool. Most guest rooms have great views.

Guest room accommodations are available for conference participants at a special rate of $95.00 per night, single or double occupancy. Add 12% tax to all room prices. Hotel Captain Cook 939 W. 5th Ave. Anchorage, AK 99501 1-800-843-1950 toll free or 907-276-6000 www.captaincook.com

The conference program will be posted prior to the conference. Workshops can be shared the latest news in smoking equipment, packaging materials, and ingredients. The conference will include an exhibition where vendors can share the latest news in smoking equipment, packaging materials, and ingredients. Alaska Sea Grant will publish a proceedings book, based on speaker presentations, after the conference.

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The three-day workshop following the conference, at Indian Valley Meats in Indian, Alaska, offers participants hands-on experience in a well-established processing facility. Participants will gain practical knowledge with three different brands of smoking ovens. The workshop includes hot smoking, cold smoking, and jerky made from salmon and halibut. Talks will be given on quality, sanitation, and regulations. There will be ample time for questions and answers with smoking experts. Workshop enrollment is limited.