

SEAFOOD 90 - KYOTO

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**GENERAL SESSION: PRODUCTS AND PROCESSING**

**High-Value By-Products** - P. Moore Alaska Fisheries Development Foundation, USA

- Alaska has successfully developed a series of high-value by-products:

COD - cod heads, bellies and milt are produced for the Asian markets, with developing markets for cod livers, roe, skins, salted swim bladders and skins. A 15 cent/lb cod fish becomes more valuable to processor, increasing its value by up to 50 per cent.

- At the processing end, added value has been derived from cod heads, e.g. cod tongues and cheeks.

- Amarimi-surimi uses refiner by-product, including surimi and other products, to create a base fibre for product.

SALMON - Aquaculture in Alaska is prohibited.

- Salmon milt is a newly emerging product for the Taiwanese market.

- Roe is the most valuable by-product - the Ikura market in Japan.

- Boneless salmon mince can be combined with surimi for soups, salmon jerky, chili, fish sausages etc.

- Skins are frozen and shipped to Taiwan and Korea to be processed into leather products.

- Hydrolysed salmon protein paste can be used in pet food, livestock and aquaculture feedstocks (still experimental).

- There is also a growing market potential for salmon-derived fish oils as a health supplement.

SHRIMP - From shrimp shells the extracted chitin is being processed into chitison, utilized in cosmetics, chelating agents for waste water and medical applications, e.g. acceleration of wound healing, artificial skin and blood vessels. The potential US market is estimated at \$750 million US.

- Shrimpmeal has a variety of uses similar to salmon mince.

- Processing costs have to be balanced by profits, but there is a good outlook for waste products in these areas.