

Dr. Jae Park

Professor

Oregon State University

Astoria, OR, USA



Dr. Park is a professor of Oregon State University since 1992. He was elected as IFT Fellow in 2007, which is the most prestigious recognition as a food scientist. He published 136 referred journal articles, 41 book chapters, and 3 patents.

He offered over 100 invited speeches. Having devoted his entire professional career to fish protein (surimi) research and outstanding outreach in technology transfer, Dr. Jae Park has distinguished himself as an internationally renowned scientist in surimi research, education, and technology transfer. He received numerous awards to recognize his accomplishment regionally, nationally and internationally. He was recognized by IntraFish as 100 most powerful seafood executives in 2012. His most recent recognition was the 2016 IFT Bor S Luh International Award in Chicago in July, 2016.

His three books, *Surimi and Surimi Seafood* published in 2000, 2005, and 2014 have been served as an industry's production guide for surimi and surimi seafood.

Almost all global manufacturers of surimi or surimi seafood use his book as a production and technical guide. As a mentor, he trained 42 graduate and post-graduate students for their MS and Ph.D. degree. He hosted 35 international researchers who conducted various research projects as a visiting scientist.

He founded the OSU Surimi School in 1993 and Surimi Industry Forum in 2001 and offers the programs annually in Oregon. He also founded Surimi School Asia in 1996, Surimi School Europe in 1999, Surimi Forum Japan in 2010, Surimi Forum Korea in 2014, and Surimi School China in 2014. Over 6,500 people have been trained through his 60 surimi school or surimi forum programs offered globally.

Dr. Pascal GUENNEUGUES

Chairman
Future Seafood Group
Paris, France



Pascal Guenneugues, a Ph D in Food Science & Engineering, has been involved in the surimi and surimi seafood since 1992. After working for 10 years in the field of ingredients (flavors and colorings for surimi seafood) and surimi trading, he started his own business in 2002 as a consultant for the surimi industry and trading surimi around the world through the Future Seafood Group companies.

Future Seafood is the largest independent surimi trading company dealing with all kinds of surimi and representing surimi producers from around the world (Alaska Pollock and Pacific Whiting from USA, Hoki from Argentina, Giant squid from Peru, Northern Blue Whiting from France, Itoyori, Kintokidai, Eso, Flying Fish and Mix Fish from Vietnam and India, sardine from Morocco) to serve all markets (America, Europe, SE Asia, China, Japan).

Besides its trading activity, Pascal Guenneugues founded Surimi Tech to develop new technology for surimi production and built several surimi lines operating in India, Peru, Russia and Vietnam using new technology. This activity is particularly developed in Vietnam where Surimi Tech is consulting for several surimi processors and controls their production to insure a stable quality to the surimi buyers for the product traded by Future Seafood.

Pascal Guenneugues has been a participant to the Surimi Forum and the Ground Fish Forum for over 10 years where he presents regular updates about the world surimi market. He also wrote the chapter on the world surimi supply and markets for Jae Park's books *Surimi and Surimi Seafood*, published in 2000, 2005, and 2014.

Jirawat Yongsawatdigul, Ph.D.

Associate Professor
Suranaree University of Technology
Nakhon Rachasima, Thailand



Dr. Yongsawatdigul is an Associate Professor at Suranaree University of Technology since 1997. He is currently appointed Head of School of Food Technology, Institute of Agricultural Technology, Suranaree University of Technology. He has been working on biochemistry and functional as well as nutraceutical properties of fish proteins for more than 15 years.

His research interest includes gelation characterization of tropical surimi and mince, fish muscle proteinases and transglutaminases, enzyme technology for seafood processing, and seafood by product utilization as bioactive peptides. He has so far published more than 60 articles in highly regarded journals in the field of food science and seafood processing. In addition, he has coauthored chapters of Surimi Chemistry and Proteolytic Enzymes and Control in Surimi in the 2nd and 3rd Edition of Surimi and Surimi Seafood.

Dr. CHEONG-IL JI

Executive Vice President

Lucky Union Foods Co., Ltd. (LUF)

Bangkok, THAILAND



Dr. Ji works for Lucky Union Foods Co., Ltd. (LUF) in Thailand, a Joint-venture company between Korea and Thailand as an Executive Vice President (EVP) since 2007. LUF has a subsidiary in Poland, and both factories are producing nearly all types of Surimi seafood, exporting its products to over 40 countries. His mother company is LF Food Group (formerly LG Fashion Corp.) in Korea.

He completed the Ph.D. course in Food Science & Technology, especially seafood processing technology, at Pukyong National University (formerly Busan National Fisheries University) in Korea. He acts as a regular speaker covering Surimi and Surimi Seafood markets of Thailand and other SE Asia in Surimi School Worldwide. He has completed Auditor/Lead Auditor courses for ISO 9000:2000 series standard, ISO 22000:2005 food safety management systems, and NSF International Foods Safety. He has also been involved with building a new Surimi factory in Indonesia, i.e. PT. JAVA Seafood, which started the commercial production in April, 2014.

His work experiences include 10 years of whole management as EVP and President in Joint-venture companies in Thailand and Indonesia with 5-year of planning and managing experience in Korean National Organization to support marine-bio companies, including 6-year as a fisheries & seafood processing researcher for a Korean National Institute and 6-year as a manager or a director for major seafood (surimi seafood, canned tuna product, biologically active substances from various marine resources) manufacturing companies in Korea.

He has been participating as a member of the various committees related to fisheries & seafood processing industry and institutes. He was officially commended for distinguished service to regional innovation from the Minister of Ministry of Commerce, Industry and Energy of Korea and the Governor of GangWon Province of Korea.

Jostein Rortveit

Managing Director – sales and market development - Asia
American Seafoods Japan KK.
Tokyo, Japan



He has worked for American Seafoods Co. in Asia since 2005, with surimi sales and other products. He previously worked at the commercial section of Norwegian Embassy in Beijing, amongst others for the marketing of Norwegian salmon etc. He lived 5 years in China and is fluent in Chinese, and has to date lived 11 years in Tokyo with his family. He has Master Degree from Norwegian School of Fishery Science, and MBA from Temple University/Fox School of Business.

American Seafoods Co is working to expand market in Asia for Alaska Pollock and Pacific whiting surimi.

Anucha Techanitisawad, BA (Cantab), MA, MSc, DIC

Andaman Surimi Industries

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andamansurimi@gmail.com



Education Background:

School: UNITED WORLD COLLEGE OF SEA, SINGAPORE.

BLUNDELL'S SCHOOL, DEVON, UK

Degree: - BA, MECHANICAL ENGINEERING, CAMBRIDGE UNIVERSITY, St. John's College, UK.

- MASTER OF ARTS, CAMBRIDGE UNIVERSITY, UK.

- MASTER OF SCIENCE, INDUSTRIAL ROBOTICS AND
MANUFACTURING AUTOMATION, MECHANICAL
ENGINEERING, IMPERIAL COLLEGE LONDON, UK.

Work Experiences:

Managing Director, Andaman Surimi Industries Co., Ltd

President of Thai Surimi Industry Committee, Thai Frozen Foods Association (TFFA), 2014

Sureerat Phuvasate, Ph.D

Betagro Group



Sureerat Phuvasate is a corporate quality assurance manager in food safety and quality management office at Betagro Group, Bangkok, Thailand. She is responsible for assuring the food safety for further processing plants, egg-collecting centers, Betagro shops, restaurants and consignments all over the country. She previously worked at Charoen Pokphand Foods (CPF) where she gained experience in establishing and auditing food safety-related standards including GMP, HACCP and BRC.

She earned a doctoral degree in Food Science and Technology (FST) from Oregon State University (OSU). She obtained B.S. degree in FST from Kasetsart University, Thailand, and M.S. degree in FST from OSU. Her graduate research focused on seafood microbiology and safety. During her graduate programs, she assisted in microbiology lab preparation and demonstration at the annual OSU Surimi School, Astoria. She has been a speaker for microbiology/sanitation at Surimi School Asia.

Dr. Siriporn Pipatsattayanuwong Chua

Managing Director

InnoFresh Co., Ltd.

Nakorn Nayok, Thailand



Dr. Siriporn Pipatsattayanuwong Chua is a Managing Director of InnoFresh, Co., Ltd., a company she founded in 2003. InnoFresh produces various types of sauces, marinades, mayonnaise, and dressing products. The company's main customers are in frozen food industries (sauces and marinades for shrimp, seafood, and chicken) and QSR and food service sectors.

Dr. Siriporn had her B.S. in Food Science and Technology at Kasetsart University in Thailand. Then she completed her M.S. at Seafood Laboratory, Department of Food Science and Technology, Oregon State University before continued on to pursue her Ph.D. in Sensory Science at the same University. After graduation, she was working as a post graduate fellow at Psychophysics Laboratory at University of California, Davis to broaden her sensory experience before taking an Applied Consumer Scientist position at Unilever Research, Colworth House, UK. She then moved to work as a Consumer Insight Manager at Unilever Thai Holdings in Bangkok, Thailand for 3 years before setting up her own business as a food manufacturer in her home town, Nakorn Nayok. With her broad experiences in Sensory Science, Consumer Research, and product development, Dr. Siriporn has been giving consultancy, workshops, and training courses in Sensory Sciences to various food and non-food businesses. She participates actively in the Thailand Sensory Science and Consumer Research Network. She is also a co-author of an Application of Sensory Science to Surimi Seafood chapter in the 3rd Edition of the Surimi and Surimi Seafood book edited by Dr. J.W. Park.

Dr. Wei QIN

Consumer Insights & Market Research, Asia Leader

Takasago International (Singapore) PTE LTD



Dr. Wei Qin leads Takasago International Corporation's Consumer Insights and Market Research (CIMR) Asia Group with a mission of establishing a consumer driven approach to flavor creations containing technology. The team has been monitoring consumer preferences of seafood flavors across many SEA countries.

Dr. Qin has a wide range of consumer research experience across many product categories through serving P&G, Altria, Kellogg's, IFF, as well as Takasago in multiple countries. Her curiosity and passion contributed to the success of many projects improving consumer experiences and/or increasing business bottom-line.

Dr. Qin holds a bachelor's degree in Biochemistry from the Beijing Normal University and a Ph.D. in Food Science from the Pennsylvania State University.



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TUNISIE

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French,

Language:

French, mother language

English , Fluent

German, Fluent

Italian, good notions

EXPERT near F.A.O and E.U

Formation:

French scientific university.

Graduated of Management School (ESDE)

Association Progrès du Management (APM)

EXPERTISE

More than 30 years in packaging business, gave me the opportunity to develop an accurate knowledge, in all packaging and process technics in food industry, and particularly, in Meat and Fish. Expertise in valorisation of raw products, bring myself to be a part of important factory projects worldwide, projects in which, shelf-life, bacteriology and add value to the product, were the main criteria.

As exemples :

- Conception of a Tuna loins packaging line, to realise 100mm vacuum pack loins , sterilized, easy to store and transport in canning plant worldwide. (Seychelles)

-Conception of a fish plant, processing “Sous vide” cooking technic, for fresh fish filets, prepared, precooked, frozen and send in France for a big restaurant chain (Mauritania)

-Project of specific packaging to cook and freeze shrimps without any manual manipulation (Madagascar).....

- Mission for E.U / FAO/ SIPPO for valorisation of fish products (Uganda – Morocco – Bengladesh -Ivory Cost – Mauritius- Perou.....)

- Pionnier in France in introducing “sous vide” cooking technique with Georges Pralus and Bruno Goussault (seventies), Coach in “sous vide “cooking technique implementation, recipee elaboration.

Author from numerous press release in specialized news papers. (Seafood international, Globefish magazines, PDM,

Author from a book “ Fish and seafood valorisation by packaging” for the FAO/ EUROFISH (2006)

Participation in many conferences and workshops in Fish Packaging and Sous vide cooking worldwide. (More than 40 differents countries)

Expertise in processing of food, and in project management, but also in Marketing and valorisation of raw products . Specialist in “sous vide” cooking implementation



Lycored

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Eran Shani is a graduate of Food Technology from the Technion, Israeli institute of Technology (1995) with an M.B.A from the Ben Gurion University (2012), both in Israel. Eran has accumulated many years in the food industry including production management, R&D and active Marketing and Sales roles. Eran spent many years in sales and technical support offering Soy based proteins to various applications across Asia. In the last 6 years, Eran has been actively promoting Lycored`s unique Carotenoids for both Food and Health applications, with emphasis on their unique color formulations, known for their super stable properties.