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SURIMI SCHOOL

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SURIMI INDUSTRY FORUM
The 22nd
OSU SURIMI SCHOOL

Sponsored by

PLATINUM – UniSea, Maruha Nichiro North America Group, Trident Seafoods, American Seafoods
GOLD – Shining Ocean, Flottweg, Takasago USA, ASMI
(Listed as confirmed)

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Mon – Thu, April 21 – 24, 2014
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UniSea, Inc. produces an impressive variety of finished seafood products that are marketed and distributed throughout the world. The company's Alaska operation consists of the state-of-the-art processing facilities, G1 and G2, in Dutch Harbor, Alaska. UniSea also operates a secondary processing facility in Redmond, Wa. UniSea produces seafood products from Pollock, Pollock Roe, Pacific Cod, Black Cod, Snow Crab, King Crab, Halibut, Whitefish Meal, Fish Oil.
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Shining Ocean is one of the early pioneers of the American surimi seafood industry. Surimi-based products like kamaboko and fish sausages have been staples of the Japanese diet for many centuries. Starting in the mid-1980s, surimi became a popular part of the American food industry with the development of a new type of product that resembles the taste and texture of shellfish. Founded in 1985 in Seattle, WA, Shining Ocean created the Kanimi brand and quickly helped to usher in two decades of explosive growth in the surimi seafood industry. In 2003 we moved into our new, state of the art production facility in Sumner, WA.

Shining Ocean, Inc.
Tracey Schwartz (President)
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Web: www.kanimi.com

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Takasago International Corporation (U.S.A.)
Brian Buck (GM): bbuck@takasago.com
Kazuo Abe (Sales): kabe@takasago.com
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1-202-767-9001
Mission Statement:
The Alaska Seafood Marketing Institute (ASMI) is a marketing organization with the mission of increasing the economic value of the Alaska seafood resource through:

- Increasing positive awareness of the Alaska Seafood brand
- Collaborative marketing programs that align ASMI and industry marketing efforts for maximum impact within the food industry
- Long-term proactive marketing planning
- Quality assurance, technical industry analysis, education, advocacy and research
- Prudent, efficient fiscal management

CONTACT:
Mike Cerne
Executive Director
mcerne@alaskaseafood.org

Randy Rice
Seafood Technical Program Director
rrice@alaskaseafood.org

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Glacier Fish Company

Contact: Merle Knapp, VP – Sales and Marketing
1200 Westlake Avenue North
AGC Building Suite 900, Seattle, WA 98109
Telephone: (206) 298-1200  Fax: (206) 298-4750

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Sales@BeckPackSystems.com
FoodTech serves the food industry, with an emphasis in the health and wellness sector, by providing a variety of specialty food ingredients including: hydrocolloids, starches, maltodextrins, proteins, lecithins, soy flour, anti-caking agents, emulsifiers, yeast extracts, flavors, high-stability oil, gum acacia, mineral salts and natural colors.

Our FoodTech team is comprised of technically trained industry professionals that service principals and customers by providing formulations, knowledge, problem-solving expertise and superior customer service.
Future Seafood, founded in 2001 to support the Surimi industry, has grown into a leading worldwide purchaser and supplier of Surimi and seafood worldwide. With offices or representatives in North America, South America, Eastern Europe, Western Europe, Asia, Southeast Asia, India, and China, the Future Seafood group today includes many companies with common management, sourcing and development activities. Our distinct team has numerous years of experience in every aspect of the seafood industry. From harvesting to processing to additives and colorings, we strive to work closely with both suppliers and customers to meet their individual requirements and goals. Future Seafood remains committed to develop and supply Surimi and seafood based on the needs of our unique and diversified customers around the globe.
- Flexibility
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- Satisfaction

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Established in 1941 as a small retail shop in Portland, OR., Pacific Seafood has become a leader in the seafood industry. Based around our Diamond Philosophy and commitment to, “Consistently doing your best and always striving to do better,” we can provide you the freshest seafood available.

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Contact: Dan Obradovich
Tel: 503-905-4517
dobradovich@pacseafood.com
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Jeff Logan
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Marc Johnson - President
798-468-9969 office
914-472-0531 NY office
6 Patton Drive,
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