

## **Surimi Research Proposal Funded by Jae Park Surimi School (Jan 2025)**

1. “Concentrating Omega-3 from Fish Viscera via Two-Step Urea Complexation to Enrich Surimi-based Seafood Products”,  
Dr. Supattra Supawong, Associate Professor, Faculty of Science and Technology, Thammasat University, Bangkok, Thailand  
Budget: US\$9,000.
2. “Protein recovery in surimi wash water by cold plasma technology”,  
Dr. Jirawat Yongsawatdigul, Professor, Institute of Food Science, Suranaree University of Technology, Nakhon Ratchasima, Thailand  
Budget: US\$10,000
3. “Development of on-site PCR method based on species-specific genetic markers for authenticating economically significant whitefish in the surimi industry”,  
Dr. Si Hong Park, Associate Professor, Dept of Food Science and Technology, Oregon State University,  
Budget: US\$5,000
4. “Sustainable Innovation: Utilizing Fish Bone-Derived Phosphates to enhance Pacific whiting frozen surimi quality”  
Angela Hunt, Assistant Professor Practice, OSU Seafood Lab, Oregon State University,  
Budget: US\$13,000

### **<<ACKNOWLEDGEMENT>>**

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**Surimi School USA 2025 was sponsored by:**

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