



Oregon Albacore Commission Newsletter

August 2013

SAVOR *the PRIDE* of the FLEET

The Tuna Are In!

People around the state are watching our commercials reminding them that Oregon Albacore Tuna are available to purchase directly off the boats, and in local retail stores and restaurants. The OAC has had great response from consumers asking where they can find Oregon Albacore. They are told to visit the OAC website (oregonalbacore.org) and click on the button “The Fleet is in”, or the “Supplier Info” page.

Many consumers, who contact the OAC, buy tuna for their own canning and tell me that they wait eagerly for this time of year so they can replenish their stock – they love Oregon Albacore.

If you are a fishermen selling directly off the docks and want to be added to “The Fleet is in” page, please contact the OAC office.

Great American Seafood Cookoff

Seafood OREGON is again sponsoring a chef for the 10th Anniversary of the Great American Seafood Cookoff in New Orleans on Saturday, August 3. Chef Justin Wills of Restaurant Beck at the Whale Cove Inn in Depoe Bay will represent Oregon and has chosen Oregon Albacore Tuna as the seafood choice for his entry. The OAC is providing a highest quality product and will be at the event cheering for Chef Wills.

We will post the results on Twitter and Facebook.

Seafood OREGON is a cooperative marketing, promotion and education venture comprised of the state’s four industry-funded Commodity Commissions – the Oregon Albacore, Dungeness Crab, Salmon and Trawl Commissions – that operate under the umbrella of the Oregon Department of Agriculture.



Great Albacore Tuna BBQ Challenge & Battle at the Brunch

If you want to taste some of the many ways that Oregon Albacore Tuna can be prepared on the grill, then plan on attending the Great Albacore Tuna BBQ Challenge (professional and amateur teams) on Saturday, August 10, and the Great Albacore Tuna Battle at the Brunch – The Culinary Student Challenge on Sunday, August 11 in Newport, Oregon. The two-day event will be at the Port of Newport in South Beach, 2000 SE Marine Science Drive, next to the boat launch and NOAA.

Gary Puetz, the Seafood Steward, will lead daily ‘Cooking with Tuna’ demonstrations.

Join us for a great day tasting tuna, learning about the albacore fishery and where to buy tuna. Go to www.tunabbq.com for more information and ordering advance tickets.

The OAC is one of the sponsors of the event, providing locally caught Oregon Albacore Tuna through Newell Seafoods and Cody’s Sea to You Seafoods. Proceeds from the weekend benefit the Newport Food Pantry.



Albacore Fishing Photographs and Videos

In order to build a photo and video library, the OAC has contracted with John Valls of Altura Studio to go out on an albacore trip to photograph the vessel, the fishermen, and the activities while at sea.

Karney Hatch, a videographer, will also go out on a vessel to shoot video of the fishing, as well as offloading tuna at the dock, and ultimately of the consumer purchasing tuna. The OAC will receive two videos of varying lengths.

The photos and videos will be used by the Commission for promotional events, trade shows and printed materials.

They will also be used in the newly designed OAC website which will be completed this fall.



The Oregon Albacore Commission is an industry-funded state commodity commission under the Oregon Department of Agriculture.

Working Cooperatively with WFOA, AAFA, and WTA

During the U.S./Canada Treaty discussions, the Oregon Albacore Commission worked with the Western Fishboat Owners Association (WFOA), American Albacore Fishing Association (AAFA), and Washington Trollers Association (WTA) to provide a common fishery position. We thank these organizations for their dedicated work supporting their fishermen.

One of the OAC goals is to continue cooperative efforts with the other albacore fishing organizations on common issues.

WFOA and AAFA shared their paperwork and forms, joined conference calls, and worked with Christina DeWitt in developing quality standards.

Commissioner Christa Svensson attended both the WFOA and AAFA annual meetings and gave a presentation on the quality discussion as well as OAC activities.

The OAC and WFOA are again working on a co-marketing program this year which includes a media tour August 22 & 23 in Charleston to visit fishing vessels, a pouch/canning facility, a processing plant, and of course eat albacore.

Continuing our cooperative efforts with WFOA, AAFA, and WTA on common issues is a commission priority.

Aquarium Hosts Albacore Tuna Day

Albacore Tuna Fisheries Day will be celebrated at the Oregon Coast Aquarium on Wednesday, August 21. The OAC table will include tasting samples, recipes, industry information, how to can tuna, where to buy tuna, and lots more. If you are at the Aquarium, stop by and visit our booth.

New Website about Seafood Safety

The National Fisheries Institute launched a website to counter "groundless warnings" concerning seafood safety, www.truthaboutfishandmercury.com. The website is dedicated to debunking myths about mercury and fish consumption.

Also available is a PBS documentary called *Fish, Mercury, and Nutrition: The Net Effects* and can be seen at www.undeerc.org/fish/ (click on documentary in the header). According to Dr. Ralston, since ocean fish consumption is now being shown to significantly improve child IQ and adult cardiovascular health (rather than harm them), it is time to get the word out that there are misunderstandings about seafood safety issues. There is a groundswell of support for the new understanding of the safety and benefits of ocean fish consumption.

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Commissioners

Rick Goche • Chair • Coquille (Fisherman)
Mark Schneider • Vice Chair • Yamhill (Fisherman)
Laura Anderson • Newport (Handler)
Larz Malony • Clackamas (Handler)
William Manning • Brookings (Fisherman)
Shawn Ryan • Charleston (Fisherman)
Christa Svensson • Astoria (Handler)
Timothy Thomas • Garibaldi (Fisherman)
Public Member - **Position available**

Vessel Quality Standards

At a meeting last year, the OAC established a committee to review industry quality standards and develop guidelines for standards that can be used from the catching of albacore through the processor and ultimately to the consumer.

The committee met several times and decided that the first step would be to work on vessel standards that can be consistently used by vessels and buyers. Fishermen know that this is a special fishery and do the best they can to produce the highest quality.

The OAC has put together a packet with general handling guidelines, as well as specifics for blast, brine, and ice fish. Also included is a time/temperature chart for use when fishermen sell each load of tuna.

Many fishermen and buyers already use time/temperature sheets to record when the fish begin chilling and the temperature of the chilling medium. The Food and Drug Administration wanted to see more consistency in the forms, so Christina DeWitt of the OSU Seafood Research & Education Center, worked with the FDA, Office of Seafood Safety in WA, D.C. to create a form that has been accepted by many seafood safety entities.

The second phase of this project will be to develop an educational retail and/or restaurant product.

AM NW to Feature Oregon Albacore Tuna

Oregon Albacore Tuna will be featured on the cooking segment of KATU's AM Northwest on Monday, August 19, with Chef Leif Benson preparing the dish. Goody bags with cans of local tuna, recipes and industry information will be given to the AM Northwest audience on Friday, August 16. So if you are near a TV on either day, be sure to watch for Oregon Albacore Tuna. A commercial was also created that will be aired on KATU channels during August.



Join us on Facebook and Twitter for current activities about the Albacore industry and the Oregon Albacore Commission.

www.facebook.com/oregonalbacorecommission
www.twitter.com/oregonalbacore

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Albacore Vessel Quality Standards

Oregon Albacore Commission

This packet contains general quality standards for handling Albacore Tuna, as well as specific standards for Blast, Brine, and Ice.

Also included is a form accepted by many seafood safety entities for use when you sell each load of tuna. Some buyers have their own time/temperature sheets and as long as they contain at least the same information, then seafood safety inspectors should be satisfied.

This form, labeled “Harvest Vessel Monitoring Record Form for Scombrototoxin Control from Troll Operation” in this packet, was developed by Christina DeWitt, OSU Seafood Research & Education Center, in conjunction with the FDA, Office of Seafood Safety in WA, D.C. It was reviewed by the Chief Quality Office in the Seafood Inspection Program in D.C. and NOAA. The FDA has shared the form with regional people in Washington, Oregon, and California. Dr. DeWitt submitted the form to the local Oregon Department of Agriculture inspector who shared it with her ODA colleagues.

Albacore have tremendous potential for a variety of markets. Producing albacore of consistent high quality and free of histamine is the most critical step for maintaining markets and building new ones.

Retrieve fish as quickly as possible after they strike and stun or kill the fish immediately to preserve quality and to eliminate bruising and scale loss. Bleed fish to improve the flesh appearance. The most important step in delivering high quality albacore is to chill or freeze the catch to 40°F or below to prevent decomposition and the formation of histamine. Measure the chill, freezing and holding temperature of your fish throughout each trip to identify weak points in the system.

Preparation:

- Prepare the deck to minimize the time fish is on the deck thus reducing the risk of contamination and the time temperature quality degradation of fish.
- Have the slush ice tank, brine chilling tank or blast freezer ready to receive fish.
- Chilling/freezing systems should be at the recommended temperatures when the first fish is landed.
- Have all handling equipment at hand and clean.
- Use a landing mat to reduce scale loss and bruising.

Landing:

- Land the fish as quickly as possible after it is hooked. Prolonged struggle will result in higher body temperature and reduced quality.
- If you use a gaff, gaff the fish in the head or through the lower jaw, never in the body or the edible flesh may be destroyed or contaminated.

Stunning (optional):

Stun the fish immediately after it comes on board to eliminate scale loss and bruising.

Brain Spiking (optional – except required for sashimi grade):

Instead of stunning, another method is to immobilize the fish by destroying the brain. Spiking the brain is a required procedure for production of sashimi grade tuna worldwide. Brain destruction also helps to stop the production of heat and acid, and the loss of energy rich compounds.

Bleeding (optional – except essential for sashimi grade):

Improves the appearance of uncooked tuna loins and may help initially to reduce fish temperature on deck. Fish should be bled for 10-15 minutes after brain spiking and then immediately chilled. Bleeding is most efficient when done immediately after the fish is landed and when the hearts is left intact to take advantage of its pumping action.

Cutting the Throat Latch

- This cut involves cutting the blood vessel between the heart and the gills.
- Take care not to sever the heart or you will lose the pumping action the heart provides.
- Rinse the fish to assist in bleeding and to remove any blood residue improving the visual appearance of the fish.

Blast Frozen at Sea (Sashimi Grade Freezing)

- Match capture rate with your refrigeration capacity so you don't exceed your freezing system's capacity.
- Ensure your freezer system has adequate space and can hold constant temperature.
- Air systems should preferably be maintained at -15°F or colder.
- Fish must be bled immediately upon capture.
- Albacore should be placed into the freezing system within 15-30 minutes of capture to ensure the delivery of high quality product without histamine.
- Fish that are unable to be loaded into the freezer in less than 1 hour should be chilled by putting them into ice slurry tanks to reduce body temperature. Ideally chilled seawater or slush ice should be used.
- Albacore should be straight and single layered during the freezing process.
- The air blowing over the albacore in a blast freezer should be -20°F to -40°F and should have good unrestricted air flow over the fish.
- Do not stow fish until it is properly frozen.
- Fish must be delivered at a core temperature of -15°F or lower.
- Monitor the freezer temperature at least each morning and evening, if not every four hours.

Brine Frozen at Sea

- Brine temperatures should run at -5°F to 10°F.
- As salt absorption is linked directly to increased temperature, spray brine systems should maintain a temperature of 10°F or below to prevent excessive absorption of salt and produce a high quality product.
- Fluctuations in temperature must be minimized. They are the biggest cause of salt uptake in brine and oil leaching to the surface and must therefore be minimized.
- Some vessels may consider a deck brine box to pre-chill the catch before introducing fish into the hold thus maintaining the hold temperature and minimizing fluctuations.
- Albacore should be straight and single layered during the freezing process.
- Monitor the freezer temperature at least each morning and evening, if not every four hours.

Icing Fish

- Only land as many fish as you have ice to keep them cold. Suggested ratio: 1 lb. of ice to 1 lb. of Albacore.
- Land, bleed and put the fish on ice within 30 minutes of capture to ensure the delivery of a high quality product.
- The fish should be chilled to 40°F or below
- Monitor the hold temperature at least each morning and evening to ensure that the temperature is not fluctuating.

