

Seafood Products Association Canned Salmon School

In Cooperation with NOAA-Seafood Inspection Program, US Food and Drug Administration
and University of California, Davis

February 17-19, 2010
NOAA Seafood Inspection Program
7600 Sand Point Way NE, Bldg. 32
Seattle, WA

Tentative Agenda

February 17, 2010 - Sensory

8:00 - 8:15 AM	Welcome and introduction of participants
8:15 - 9:00	Snapshot – Pink and Red canned salmon
9:00 - 9:15	Introduction to Salmon Control Plan - Bruce Odegaard (SPA)
9:15 - 10:00	Sensory Evaluation – Mike McLendon (FDA)
10:00 - 10:15	Break
10:15 - 11:15	Full quality range demonstration – F/F and canned Pink Salmon - Ambient spoilage Jim Barnett and Mike McLendon (FDA)
11:15 - 12:00 PM	Full quality range demonstration – F/F and canned Pink salmon - Low temperature spoilage
12:00 - 1:00	Lunch
1:00 - 2:30	Blind discussion set – canned pink salmon
2:30 - 3:00	Decomposition and extrinsic quality characteristics- Bruce Odegaard
3:00 - 3:15	Break
3:15 - 4:00	Test – canned pink salmon – ambient and low temperature
4:00 - 4:30	Wrap-up and adjourn

February 18, 2010 - Sensory

8:00 - 8:15 AM	Results of previous day's test
8:15 - 8:45	Species of Pacific salmon and intrinsic quality characteristics - Bruce Odegaard
8:45 - 9:45	Demonstration of 5 species of Pacific canned salmon
9:45 - 10:00	Break
10:00 - 10:45	Full quality range demonstration – F/F and canned Red Salmon – Ambient spoilage
10:45 - 11:30	Full quality range demonstration – F/F and canned Red Salmon – Low temperature spoilage
11:30 - 12:30 PM	Lunch
12:30 - 2:00	Blind discussion set – canned Sockeye salmon
2:00 - 2:45	Test – canned Red salmon
2:45 - 3:00	Break
3:00 - 3:30	Standards, temporary permits, and skinless/boneless issues – Chris Rezendes
3:30-4:00	Demonstration
4:00	Adjourn

February 19, 2010

Can Seam and Container Integrity

8:00 – 8:45 AM **The Container Integrity Program**
8:45 – 10:00 **How Two Piece Salmon Cans are made**
10:00 – 10:15 **Break**
10:15 – 11:15 **Double Seam Formation and Evaluation**
11:15 – 12:00 PM **Defect Evaluation and Working with your can Supplier**

12:00 – 1:00 **Lunch**

Thermal Processing

1:00 - 4:30 **Principles of Thermal Processing and Process Development**
Overview of Retort Equipment, Instrumentation, and Maintenance
Cooked Room Operating Procedures, Controls, and Records
Handling Thermal Process Deviations
Preparing for an FDA Low-Acid Canned Food Inspection

4:30 **Adjourn**