

Learn shrimp sensory standards from expert inspectors.

This three-day short course provides U.S. Food and Drug Administration (FDA) training in sensory evaluation of U.S. imported frozen shrimp (raw shell-on, and cooked and peeled) acceptance and rejection standards for quality and decomposition. Participants will learn how the FDA evaluates shrimp quality ranges and will receive hands-on sensory training in judging excellent, poor and borderline shrimp attributes. Participants will be trained to "calibrate their noses" to recognize desirable and undesirable odors found in high quality and decomposed shrimp samples.

The species will include black tiger shrimp, Thailand white shrimp (*Penaeus vannamei*) and freshwater shrimp.

Sponsors

University of California Cooperative Extension -
Sea Grant Extension Program

PSB Test (Thailand)

National Centre for Genetic Engineering
and Biotechnology,
National Science and Technology
Development Agency

Food Science and Technology Association of
Thailand

Thailand Department of Fisheries

US Food and Drug Administration
(Cooperator)



Course Objectives

Participants will learn the accept/reject sensory and chemical criteria allowed by FDA in evaluating shrimp products exported into the USA.

The course will be taught in English. A brief summary will be given in Thai. Questions may be asked in Thai. Answers will be given in English and Thai.



Contact Information

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Frozen Shrimp Sensory Evaluation Short Course

January 26th-28th, 2005

(8.00 AM to 5.00 PM)



PSBTest 

Venue

National Centre for Genetic Engineering
and Biotechnology,
National Science and Technology Development Agency
Thailand Science Park, Pathumthani, Thailand

Web: seafood.ucdavis.edu/events/shrimp05.htm



Registration Information

Due to limited course enrollment, pre-registration with payment are required. The course is open to 40 participants only. Enrollment is based on a first come, first served basis. The registration fee includes refreshments, lunch and work-shop materials.

The registration fee received before December 22, 2004 is \$620(US). After December 22, 2004 the registration fee is \$650(US).

If you are unable to attend after you have registered, you may send a substitute from your company in your place. Refunds (minus a \$15(US) processing fee) will be returned if a replacement from a different company is found.

This is a specialized hands-on course for frozen shrimp industry personnel involved with processing, quality assurance, inspection, export/import, and purchasing.

LECTURERS:

James Barnett – US FDA
Hans Loecheit-Yoshioka – US FDA
Michael McLendon – US FDA
Walter Staruszkiewicz – US FDA
Krissana Sukhumparnich – Thai DOF

FACILITATOR:

Wunwiboon Garnjanagoonchorn - KU

Tentative Agenda

Wednesday – January 26, 2005

Welcome and Introduction of Participants
Snapshot #1 – Raw Shell-on Shrimp
Snapshot #2 – Cooked and Peeled Shrimp
Seafood Quality and Microbiological Issues in Shrimp
Full Quality Range Demonstration – Black Tiger Shrimp
Terminology and References
Full Quality Range Demonstration – Thailand White Shrimp
Full Quality Range Demonstration – Freshwater Shrimp
Discussion Set – Raw Shrimp -- Mixed Species

Thursday – January 27, 2005

Practice Test – Raw Shrimp
Chemical Aspects in Shrimp Decomposition
Antibiotic Residues in Shrimp and Detection Methodology
Full Quality Demonstration – C&P Black Tiger Shrimp
Full Quality Demonstration – C&P Thailand White Shrimp
Discussion Set – C&P Shrimp – Mixed Species
Practice Test – C&P Shrimp Mixed Species

Friday – January 28, 2005

The Thai Department of Fisheries' Experience in Sensory Evaluation
Filth and Rodent Contamination in Shrimp
Final Test – Raw Black Tiger Shrimp
Final Test – Raw Thailand White Shrimp
Final Test – Raw Freshwater Shrimp
Final Test – C&P Black Tiger Shrimp
Final Test – C&P Thailand White Shrimp
Presentation of Certificates of Attendance

Registration Form

Check One: Mr. ___ Mrs. ___ Ms. ___ Miss ___

Name: _____

Company: _____

Address: _____

Country and Postal Code: _____

Phone: _____

Fax: _____

E-mail: _____

Method of Payment

Note: Fax credit card applications to 1530 7523837

Money Order*** MasterCard

American Express VISA

Discover Bank Check***

***Payable to: **UC Regents**

___\$620(US) before December 22, 2004

___\$650(US) on or after December 22, 2004

Credit Card No. : _____

Expire Date (Mo./Year) : _____

Cardholder Name : _____

Cardholder Signature : _____

On-line Registration with Credit Card at:
<http://seafood.ucdavis.edu/events/shrimp05.htm>

Mail Registration form with registration fee to:

Pamela Tom, Seafood Extension Program Manager
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Food Science & Technology Department
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