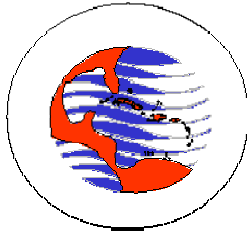


# Seafood Science & Technology Society of the Americas



29<sup>th</sup> Annual SST Conference

San Antonio, Texas  
November 13-16, 2006

## SST Society

The Seafood Science and Technology Society of the Americas is a professional, educational association of persons and programs working with common applications of science, commerce and regulation for the safety and quality of seafood and aquacultured products. Topics involve production, processing, packaging, distribution, storage and any preparation of the tropical and subtropical species be they harvested, cultured or fabricated for both domestic and international commerce. Their goal is to help advance the use and understanding of applied and basic science as well as commerce. Their primary audience is open to all commercial interests, government agencies, academic expertise and students. Their topics typically involve products and settings about the Gulf of Mexico and South Atlantic regions from Texas through Virginia, and they include the Caribbean Basin and countries about the Gulf of Mexico. They welcome and encourage participation from similar tropical and subtropical regions about the world.

Their primary activities involve an annual conference to exchange ideas, research results, educational programs and developments. This information is maintained on SST's website. <http://sst.ifas.ufl.edu>

## Call for Presentations

**Presentations** are requested to address any technical aspect of seafood or aquaculture product quality and safety. The topics can involve production, harvest, any processing, storage, packaging, distribution, or preparation. The content can be basic or applied science, or commercial and extension/training experiences. The products typically involve warm water varieties that are usually harvested, cultured or fabricated for domestic or international commerce. Intended audience is commercial interests, government agencies, academic expertise and students.

An **abstract** (250 words or less, with title, & authors affiliation) should be submitted to the conference 'Contact' on or before the deadline of **October 1, 2006**.

Authors will be provided with instructions on how to prepare voluntary 'Extended Abstracts' for final placement on the SST website.

### Contact

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# ***SST CONFERENCE AGENDA***

*(additional presentations and posters anticipated per submission date Oct 1st)*

**29<sup>th</sup> Annual Conference Chairmen**  
**Russ Miget & Michael Haby**  
**Texas A & M University**

## **Monday, Nov 13th**

4:00 - 6:30PM – SST Executive Committee Meeting  
6:30PM - SST Reception and Registration Open

## **Tuesday, Nov. 14th**

Morning Sessions

- **Open and Welcome – speaker(s) TBA**

### **Health Implications through Consumption of Seafood**

- **National Academy of Sciences Report, “Seafood Choices”**  
NAS Committee Chair Representative
- **Health Implications for Women, Infants and Children**  
Susan Carlson, Kansas University Medical Center
- **Implication in Sourcing and Changing Supplies**  
Steve Otwell, University of Florida
- **Assessing Risks Associated with Methyl Mercury in USA Seafood**  
Phil Spiller, FDA, Washington, DC (P)  
Tom Billy, Special FDA Assignment
- **Selenium’s Role in the Seafood Mercury Issue**  
Nickolas Ralston, University of North Dakota
- **Potential Benefits Associated with B-12 in Seafood**  
Lynn Bailey, University of Florida

### **Enhancing Safety for Raw Oyster Consumption**

- **Update on ISSC Activities with Review of Previous *Vp* Outbreak**  
Ken Moore, Exec. Director, ISSC
- **PHP Validations for Three Freezing Options to Reduce *Vv* in Raw Oysters**  
Victor Garrido, University of Florida
- **IQF and Chilling Methods for PHP for Safer Oyster Products**  
Linda Andrews, Mississippi State University
- **Advancing Recognition of PCR Detection & Monitoring for *Vv* and *Vp***  
Angela Ruple, NMFS-Pascagoula
- **Irradiation for Safer Shellfish - Past, Present and Future**  
Gary Rodrick, University of Florida
- ***Vibrio vulnificus* Education Efforts for Health Care Professionals and the Public**  
Keith Gates, University of Georgia

Afternoon Sessions

### **Seafood Product Integrity, Identity and Commerce**

- **Commercial Perspectives and Responses**  
Bob Collette, National Fisheries Institute
- **National Organic Standards for Farmed Aquatic Species in the USA**  
Gary Jensen, USDA, Washington, DC

- **Identifying Seafood Species: Real Issues and New Methods**  
LeeAnn Applewhite, Applied Food Technologies, Inc
- **Wild American Shrimp Inc.'s Product Certification Program**  
Mario Piccinin, WASI, Charleston, SC
- **Global Sourcing with Certification**  
Bill More, Aquaculture Certification Council
- **SQF Certification for Product Quality for Retail Commerce**  
Paul Ryan, SQF, Food Marketing Institute
- **Wal-Mart Seafood Sustainability**  
Michael Bentel, Wal-Mart (P)

6:30PM SST Social and Dinner

**Wednesday, Nov. 15<sup>th</sup>**

Morning Session

**FDA's New Edition of the Fish and Fisheries Hazards and Controls Guide**

A special session prepared by FDA to introduce the changes in the new, 2007 edition of the recommended guidance for HACCP is anticipated for official release in January 2007. The meet format will allow discussion and reviews. Coordinator, Don Kraemer, Director for FDA's Office of Seafood with related FDA Staff

Afternoon Session

**Formal Meeting of the Seafood HACCP Alliance for Education and Training**

Annual meeting of the Seafood HACCP Alliance Steering Committee to review and plan educational programs for trainers and interests from commercial and regulatory programs about the nation and world with special attention regarding the anticipated edition of the new FDA HACCP Guide. The format is lead by Committee discussion and assignments with welcome input from all SST guests and attendees.

**5:00PM Adjourn days sessions for attitude adjustments**

**Thursday, Nov. 16<sup>th</sup>**

Morning Session

**Formal Meeting of the Seafood HACCP Alliance ....continued**

Continued Committee format will discuss final decisions and plans to advance educational support for the implementation of HACCP for seafood commerce in the USA. Moderator, Steve Otwell

Noon Adjourn the 29<sup>th</sup> SST Conference and Annual Alliance Meeting

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Key: (P) = pending final confirmation

Special Topics

**Health Implications through the Consumption of Seafood** will discuss the anticipated report from the National Academy of Science's, "*Seafood Choices*" that addresses the balancing of benefits and risks associated with seafood consumption in the USA. Other topics include updates on omega-3 fatty acids, methyl mercury and other related nutrients.

**Seafood Product Integrity** will discuss various emerging issues for seafood identification, organic standards for aquaculture products, new third party certification programs for domestic and imported seafood, plus some commercial perspectives.

**FDA Fishery Products Guide** will be providing updates on the new edition of the "*Fish and Fisheries Product Hazards and Controls Guidance*" anticipated for release in January 2007. This federal document serves as the recommendations for regulatory HACCP compliance for seafood commerce in the USA. Some changes are expected since the 2001 edition. The following **Seafood HACCP Alliance** meetings will convene the Alliance Steering Committee in an open format to plan the appropriate educational and training efforts to support HACCP implementation about the nation.

## Location & Lodging

San Antonio, Texas  
" *Crowne Plaza* "  
San Antonio Riverwalk  
Take a look..... [www.crowneplaza.com/sariverwalk](http://www.crowneplaza.com/sariverwalk)

For room reservations call 210-354-2800 and ask for the SST (Seafood) Meeting

### **ROOM RESERVATIONS due by October 1st, 2006**

Room rates \$120/night +taxes for Conference dates Nov. 13-16

## Conference Registration

**SST Technical Sessions and the Seafood HACCP Alliance Steering Committee Meeting with SST Reception & Social..... \$150US**

**The registration fee covers breaks, the SST reception, socials, and assorted conference expenses. SST is a non-profit organization.**