

## **Beyond The Boat** Seafood Processing Demonstration Lab

# THE SCIENCE & ART of Seafood Smoking and By-Product Recovery



Join us @ the Seafood  
Processing Demo Lab for a  
**SEAFOOD FIELD DAY**

We will be reimagining utilization of undervalued heritage fish species such as catfish and buffalo as well as blue crab.

Learn about smoking alternatives for product development, and how to address food safety concerns. A variety of smoked products will be showcased and available for tasting. By-product recovery will be demonstrated utilizing a mechanical meat separator on both crab and fish carcasses.

**Questions? Contact [anned@lsu.edu](mailto:anned@lsu.edu)**

**Wed, April 17**  
**10 AM – 2 PM**

*LUNCH PROVIDED*

LSU AgCenter Iberia  
Research Station  
603 LSU Bridge Rd  
Jeanerette, LA

**Registration:**



**Directions:**

