

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

Wed, April 17
10 AM – 2 PM

LUNCH PROVIDED

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

Registration:



Directions:

