DEVELOPING BY-PRODUCT MARKETS FOR PINK AND CHUM SALMON



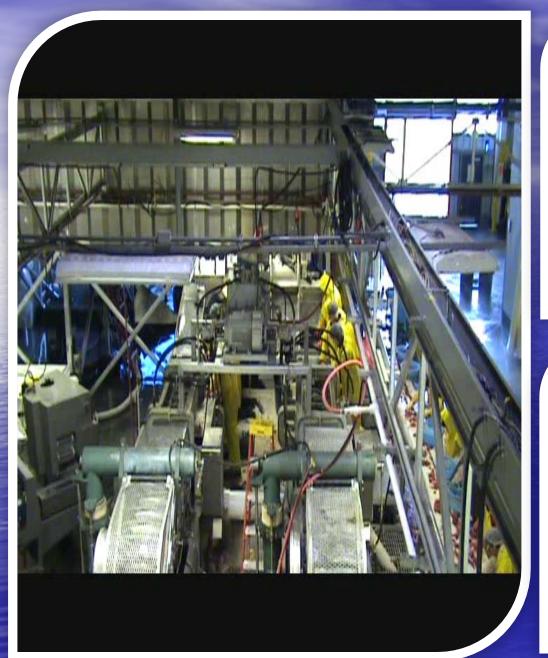
BY: Richard Riggs, Silver Bay Seafoods, LLC

TRANSITION FROM THE CONVERSION OF

"SHAFOOD WASTE"

TO

"SEAFOOD BY-PRODUCTS"





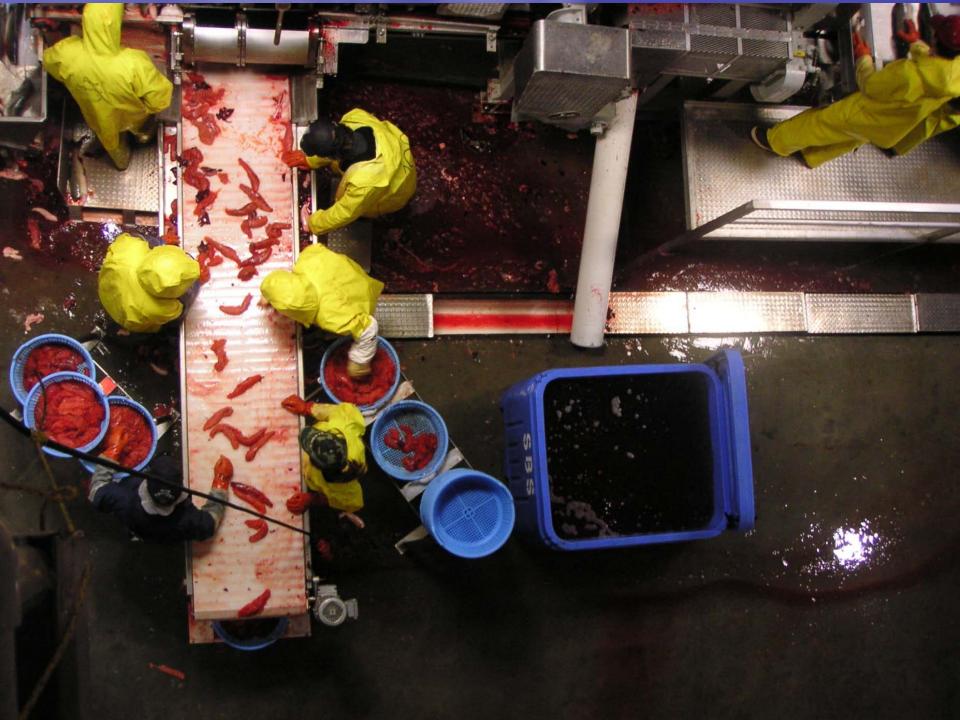
















"ALASKA SBAFOOD BY-PRODUCTS: POTENTIAL PRODUCTS, MARKETS, AND COMPETING PRODUCTS REVISED 2003"

- REPORT PREPARED FOR ALASKA
 FISHERIES DEVELOPMENT FOUNDATION
- REPORT PREPARED BY ANTHONY P. BIMBO

PINK/CHUM HIDADS









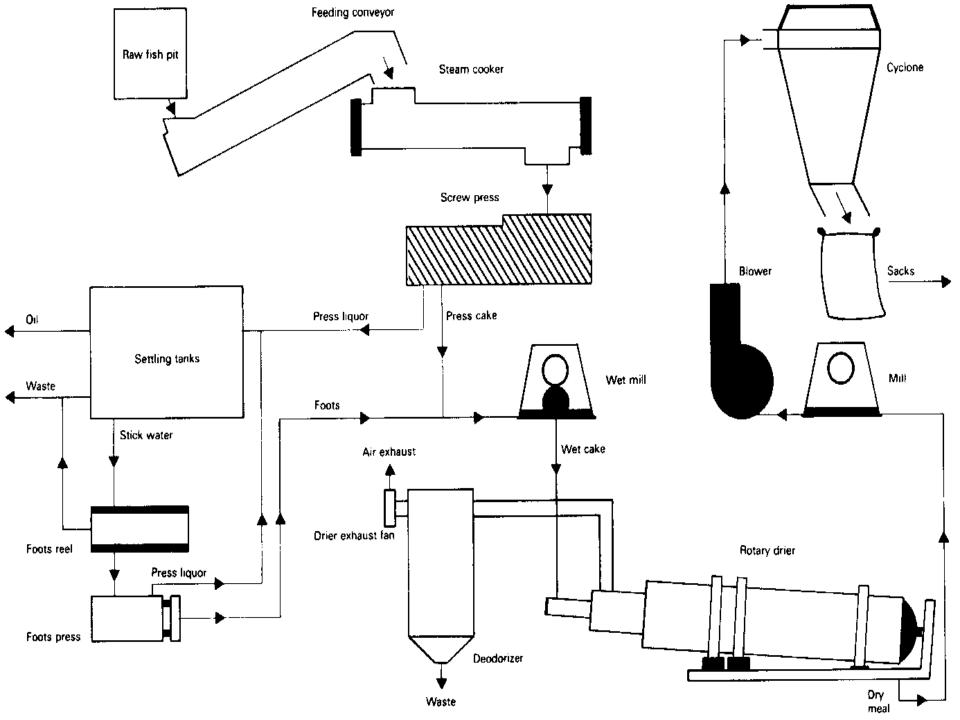
PINK/CHUM FRAMES





PISHMIDAL

- EQUIPMENT SCHEMATIC EQUIPMENT / TECHNOLOGY HAS EVOLVED OVER LAST 20 YEARS.
- THREE MAJOR COMPONENTS OF SALMON BY-PRODUCTS RAW MATERIAL
 - SOLIDS
 - OIL
 - WATER
- PROCESS HEATING, PRESSING, DRYING



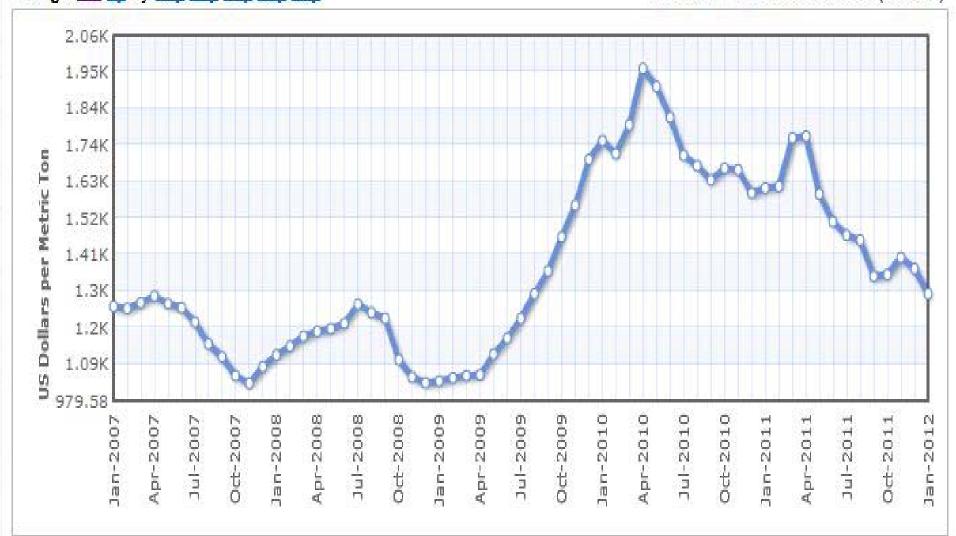
PISHMIDAL

- MARKETS FOR FISHMEAL
 - FEEDS IN AGRICULTURE (POULTRY, PIGS AND OTHER FARM ANIMALS)
 - AQUACULTURE
- COMMODITY MARKET SUPPLY / DEMAND

Fishmeal Monthly Price - US Dollars per Metric Ton

Range 6m 1y 5y 10y 15y 20y 25y 30y

Jan 2007 - Jan 2012: 36.320 (2.89 %)



FISH OILS

- APPLICATIONS
 - FOOD
 - FEED
 - TECHNICAL INDUSTRIES
- BIODIESEL
- NUTRACEUTICAL / HEATH FOOD SUPPLEMENT
 - OMEGA 3 FATTY ACIDS
- COMMODITY MARKET SUPPLY / DEMAND

PET FOODS



