

New York Sea Grant Seafood Resources

2024 NY Seafood Summit

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Regulatory Guides



Using the Regulatory Flow Chart





Seafood Topical Resources



Seafood HACCP

Allergens and Cross-Contact

Food Labeling



Good Manufacturing Practices

Best Practices for Delivery and Mailing

Sanitation

Enhancing Safety and Marketing

Marketing Guide

www.nyseagrant.org/seafoodguides



Seaweed Topical Resources

Seaweed Food Safety HACCP vs. FSMA

Food Safety and Modernization Act

Best Practices for Handling Seaweed

Harvesting Food-Grade Seaweed

Free Seafood Safety Training



New York Sea Grant

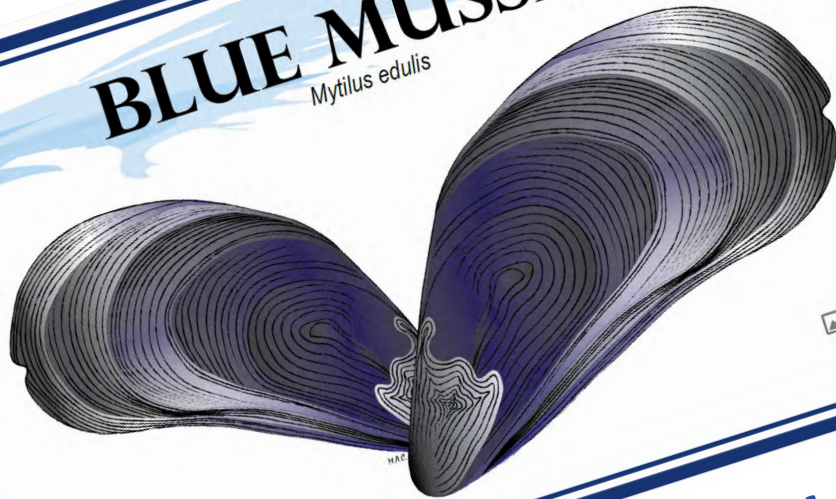
SEAFOOD HACCP

Training Program

Free Customizable Resources

BLUE MUSSEL

Mytilus edulis



Thirty-four Species!
5x8 Cards

Alternative Names: Atlantic Oyster, American Oyster

Country: USA

State: NY

Production/Harvest Method: Deep Water Off-bottom

Producer: Southold Bay Oysters

Oysters are |

Sustainability:

About:

Producer Website:

Date and Time of Harvest:

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New York Sea Grant
**SEAFOOD
EAT FOOD**
Marketing Resources

www.nyseagrant.org/seafoodmarketing

Seafood Nutrition



Twenty Species!
English and
Español



4x6 Cards

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Seafood Cards

General Guidelines for Handling Seafood

Keep Clean

- Hands, workspace and utensils

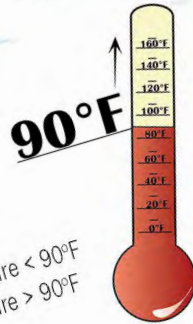
Keep Separate

- Don't store or prepare raw fish with other foods



Storing Leftover Seafood

- Wash hands, containers and utensils before handling
- Refrigerate or freeze in a shallow container within:
 - 2 hours if room temperature < 90°F
 - 1 hour if room temperature > 90°F



Cooking Finfish

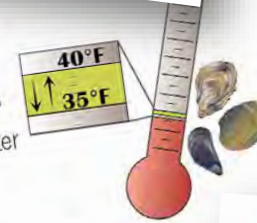
- Fish should be cooked to an internal temperature of 145°F, or until it flakes and separates easily
- 10 minutes per inch of thickness is a good rule of thumb (5 min per side)



But I like 'em raw! Shellfish

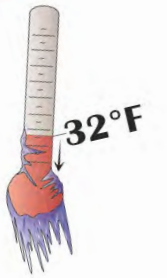
If you choose to eat raw shellfish, be confident that they were:

- Harvested from approved waters
- Harvested by a licensed harvester
- Chilled and kept cool until consumption (35-40°F)
- Don't eat any that die before cooking/consuming



Identifying Fresh Fish: Frozen

- Package should not be open, torn or crushed
- Don't buy from above the frost line (top of freezer case)



Pautas generales para la manipulación de pescado y mariscos

Mantener limpios

- Manos, espacio de trabajo y utensilios

Mantener separado

- No almacenar ni preparar pescado crudo con otros alimentos



2.5x3 Cards

Set 1: Identifying Fresh Seafood (6)

Set 2: Handling Seafood (6)

Set 3: Preparing Seafood (5)



English and Español

www.nyseagrant.org/seafoodmarketing

Many other resources...



Questions?



Resources are available online at:

<https://linktr.ee/NYSGSeafoodLinks>