New York Sea Grant
Seafood Resources

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Using the Regulatory Flow Chart
Seafood Topical Resources

Seafood HACCP
Food Labeling
Best Practices for Delivery and Mailing
Enhancing Safety and Marketing
Allergens and Cross-Contact
Good Manufacturing Practices
Sanitation
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

www.nyseagrant.org/seaweedguides
Free Seafood Safety Training
Free Customizable Resources

BLUE MUSSEL
Thirty-four Species!

5x8 Cards

www.nyseagrant.org/seafoodmarketing
Seafood Nutrition

Twenty Species!
English and Español

4x6 Cards
www.nyseagrant.org/seafoodmarketing
Seafood Cards

Set 1: Identifying Fresh Seafood (6)
Set 2: Handling Seafood (6)
Set 3: Preparing Seafood (5)

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: return
  - 2 hours if room temperature < 90°F
  - 1 hour if room temperature > 90°F

Cooking Finish
- 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)

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

English and Español

www.nyseagrant.org/seafoodmarketing
Many other resources...
Questions?

Resources are available online at: https://linktr.ee/NYSGSeafoodLinks