Press Release FOR IMMEDIATE RELEASE

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Alaska Fisheries Development Foundation Announces winners of the Alaska Symphony of Seafood

Tilgner's Ruby Red Ole World Scottish Style Cold Smoked Sockeye Salmon takes Grand Prize

ANCHORAGE (Feb. 19, 2014) — Alaska Fisheries Development Foundation announces the winners of the Alaska Symphony of Seafood - an annual contest for new products made from Alaska seafood. The competition enlists chefs and industry experts to pick the best new seafood products each year. The winners were announced Thursday at the Gala Soiree in Anchorage, where contestants, industry representatives, media and attendees gathered to celebrate and toast the winners.

This year's first place winners included: Ocean Beauty's Salmon Jerky – Black Pepper in the Retail category, Trident's Redi Grilled Pollock in the Foodservice category and Tilgner's Ruby Red Ole World Scottish Style Cold Smoked Sockeye in Smoked category. The grand prize, awarded to the product that received the most overall votes, also went to Tilgner's Ruby Red Ole World Scottish Style Cold Smoked Sockeye.

We were very excited to win the Grand Prize and the Anchorage People's Choice. We are looking forward to the Boston Seafood Show, it will be great exposure for our product," said Art Tilgner of Tilgner's Specialized Smoked Seafood Products LLC"

The first place winners from each category, and the grand prize winner, will receive booth space at the distinguished International Boston Seafood Show in March, as well as airfare to and from the show.

The Alaska Symphony of Seafood kicked off on February 5th in Seattle, where the judges tasted, deliberated and selected their favorite products. Evaluations were based on the

products' packaging and presentation, overall eating experience, price and potential for commercial success.

This year's judges included: Drew Cherry from IntraFish, Karl Uri from the Alaska Seafood Marketing Institute, Kären Jorgensen from Seattle Culinary Academy, Varin Keokitvon from Farestart, Mona Stone from Alaska Weathervane Seafoods, Cynthia Nims from Mon Appetit, food writer Melissa Trainer and Shelly Lance from Tom Douglas Restaurants.

The Maestro and Concertmaster Sponsors for this year's event include: the Alaska Fisheries Development Foundation, Alaska Seafood Marketing Institute, At-sea Processors Association, Northwest Fisheries Association, Marel, Aleutian Pribilof Island Community Development Association, Norton Sound Economic Development Corporation, Trident Seafoods, Copper River Seafoods, Alaska Air Cargo, Marine Stewardship Council, City of Unalaska, Alaskan Brewing Company, Kwik'Pak Fisheries, Bristol Bay Economic Development Corporation and Bowhead Transport Company.

"The sponsors and the companies that entered products all deserve special recognition. They understand that a rising tide floats all boats. In other words, when one company develops a product that increases the value of our resources, the entire industry, plus our communities, benefit from that," said Julie Decker, executive director of AFDF.

The Gala Soiree concluded with the announcement of the Anchorage People's Choice winner, Tilgner's Ruby Red Ole World Scottish Style Cold Smoked Sockeye, based on the attendees' votes.

For a complete list of this year's winners and sponsors go to: http://www.symphonyofseafood.com.

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About Alaska Symphony of Seafood

Since 1993, the Alaska Symphony of Seafood has celebrated creative and innovative ideas in the seafood industry, bringing together a host of new products before a panel of judges and the public. The

Symphony was created by AFDF to promote new product development as a way to enhance the value of the seafood harvested in Alaska.

For more information, visit http://www.symphonyofseafood.com/.

About Alaska Fisheries Development Foundation

Alaska Fisheries Development Foundation (AFDF) is a private, non-profit organization created in 1978 for the purpose of further developing Alaska's seafood industry. Since its inception, AFDF has worked with harvesters, processors and the support sector to identify and prioritize problems common across Alaska's seafood industry and to collaborate with scientists, government agencies and coastal communities to find solutions.

For more information, visit www.afdf.org.