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Success in the seafood industry is determined by endurance and adaptability. These traits guide SIRF’s mission in providing scientific value to an age-old business that changes every day.

Closing out 2017, SIRF celebrates over half a century of people and projects. These individuals and enterprises have shaped the time tested values of our organization, ones which will continue to innovate SIRF’s next era.

In 1993, lifelong SIRF benefactor Mike Gorton of Slade Gorton organized a hockey fundraiser for SIRF. The event, now entitled the Gorton Cup, has raised over $1 million for seafood research. In 2018, Mike Gorton will play his last hockey game, though his legacy of support will continue to benefit SIRF with the newly established Mike Gorton Living Tribute Fund.

This year, SIRF has pursued projects that address the industry’s most pressing concerns. To meet consumer demands for responsible seafood, SIRF has invested in research focusing on supply chain oversight, sustainability and health benefits. An anti-trafficking study in Ghana, a carbon-foot print assessment for aquaculture and wild-caught seafood and an inquiry into the fish consumption of breast cancer survivors – all of these grants help fulfill SIRF’s mandate of improving the seafood industry through method-based science.

In 2018, SIRF calls on its supporters to further their commitment. We encourage our champions to participate in SIRF’s fundraising events and pledge to our memorial and living tribute funds. We look forward to a productive year ahead and the sharing of our successes with the seafood industry.

Best Regards,

Russ Mentzer
Chairman
Seafood Industry Research Fund
VISION: To be the leading nongovernmental sponsor of compelling research for the benefit of the seafood industry.

MISSION: Investing in science to benefit our global industry and help feed the world with healthy protein.

The Seafood Industry Research Fund (SIRF) was established in 1964 as the Lewis Goldstein Memorial Fund and was later known as the Fisheries Scholarship Fund (FSF). In 2011, the Board of the FSF began a rebranding campaign and it officially became known as SIRF in 2012. It is a tax exempt, philanthropic, educational organization.

Each year SIRF makes research grants to colleges, universities and other institutions to conduct research of interest to the seafood industry and the consumers of its products.

Research supported by SIRF covers a wide range of topics including studies related to:

- The health effects of eating fish and seafood
- Fisheries resource management
- Developments in aquaculture and acceptance of aquaculture products
- Food safety technologies and practices
- New harvesting, farming, freezing, packaging, and processing technologies

SIRF THROUGH THE YEARS

The Seafood Industry Research Fund was formerly known as the Lewis Goldstein Memorial Fund. It was established as a tribute to seafood industry legend Lewis Goldstein (second from left), who tragically died in a plane crash in 1964. In the 1980s, it became the Fisheries Scholarship Fund.

Julia Child was honored as the Fund’s Person of the Year in 1992 for her extraordinary contributions to the culinary education of America.
SIRF’s research has covered all aspects of seafood research including:

- Allergens
- Aquaculture
- Virus and bacteria research
- Shrimp
- Quality control
- Processing and packaging
- Economic impact
- Nutrition and composition
- Pathogens
- Health benefits
Through your generous support, SIRF provides the seafood community with scientific studies that further business and improve the bottom line.

**Multi-year funded - 2016/2017**

**Assessment for viability and microbial composition of commercial probiotic regimens used in aquaculture**

Hampton University  
Dr. Indu Sharma  
A SIRF requested project due to probiotics enhancing effect on disease resistance of farmed finfish and crustaceans, as an alternative to antibiotics. This project is analyzing and identifying the microbial composition, relative abundance and viability, in relation to the information on the label of commercially available aquaculture probiotics.

**Techniques for Rapid and Simple Assessment of Mahi-Mahi and Tuna Quality, Phase II**

University of Florida  
Dr. Paul Sarnoski  
This is the second part of previously supported work focused on development of a rapid testing indicator strip method for detecting decomposition in tuna and mahi (histamine producing scombroid species).

**Enhancing Seafood Quality and Safety by Reducing Reliance on Antibiotics: Applying a Novel Antibody in Tilapia**

Virginia Tech and University of Wisconsin  
Dr. David Kuhn, Dr. Mark Cook  
SIRF has expressed interest in novel developments that will maintain the health of farmed fish without the use of antibiotics or other drugs. Trials are being conducted of various dosages of the developed antibody to determine effectiveness with Tilapia.

**2017**

**Closed-tube DNA barcoding novel technology for highly informative, fast, cost-effective, identification of legal and illegal edible fish and fish products**

Brandeis University  
Professor Lawrence J. Wangh, Ph.D., Director, Laboratory of Molecular Diagnostics and Global Health  
Department of Biology, J. Aquiles Sanchez, Ph.D.  
Successfully developed a method for closed tube DNA barcoding that was faster and less expensive than the current FDA protocol and reliably identified the targeted species by generating distinct reference fluorescent signatures. The method was also successfully tested on two commercial portable field devices, and can be utilized with existing technology.

**Evaluating strategies used to combat child labor and trafficking in the fisheries sector in Ghana**

University of Rhode Island  
Kristine Beran Ph.D. candidate, under the direction of Dr. Elin Torell, Director of International Programs and Dr. Brian Crawford from the Coastal Resources Center, University of Rhode Island Graduate School of Oceanography  
This research evaluated the current strategies used to combat child labor and trafficking (CLaT) in the fisheries sector in Ghana and is being funded in conjunction with US AID Sustainable Fisheries Management Project. The research aims to obtain a better global understanding of how specific strategies being incorporated into national fisheries policies implemented on a local level deter CLaT in fisheries supply chains in a cost-effective, self-sustaining way and can be utilized in other countries. Kristine's field based research investigated the impact of behavior change communication initiatives and was conducted in Elmina, Ghana with a cost benefit analysis of the activities being done.
New For 2018

A Public DNA Bank to Support Technology Development for Seafood Identification and Authentication

Northeastern University
Dr. Daniel Distel, David Stein. MS, J Aquiles Sanchez (consultant)

This project will create a public standard reference bank of genomic DNA samples for commercially important seafood species. It will facilitate the implementation of the new DNA-based technologies developed by Brandeis’s Closed-Tube DNA barcoding project to improve the ease and cost efficiency of seafood identification and labeling.

Adaptive Symptom Care Using Fish-Based Nutritional Directives Post Breast Cancer

University of Connecticut, Helen and Harry Gray Cancer Center at Hartford Hospital
Dr. Michelle Judge

Jointly funded with Alaska Seafood Marketing Institute (ASMI), the aim is to gather key information regarding dietary fish consumption patterns in breast cancer survivors (BCS) with respect to Nutrition and Physical Activity Guidelines for Cancer Survivors, as it is expected BCS are not meeting current guidelines overall and specifically for fish consumption. Further, aims to demonstrate the feasibility and efficacy of a personalized approach, in BCS experiencing symptoms of persistent pain and fatigue (PPF) by increasing fish consumption (with Omega 3 DHA) on reducing levels of inflammation and severity of PPF symptoms.

Comparing the environmental impacts of US Seafood to alternative sources of animal protein

University of Washington
Dr. Ray Hilborn, J. Zachary Koehn, PhD student

This project will compare the environmental costs of producing US aquaculture and wild caught seafood per unit of production of a range of micronutrients using the database created under a previous SIRF grant which looked at costs per unit of protein production. The expectation is seafood will look more favorable than competing animal proteins for omega 3, vitamin D and other micronutrients essential for maternal health and childhood development.

2017 Brandeis Closed Tube DNA Barcoding Project:

FDA has a strong interest in any new technologies and techniques that could potentially decrease cost and time of analysis, while increasing throughput and ease of use. Methods with the potential to be field deployable are of particular interest. We wish you the best of luck with your studies and support your application for funding to the NFI SIRF program.

— Jonathan Deeds, Ph.D., Research Biologist, Office of Regulatory Science, US FDA
(Letter to SIRF dated August 19, 2016)
SIRF Goes to School

SIRF operates at the intersection of science and business. With both fields building success on repeated experimentation, SIRF has established longstanding relationships with academic institutions to perform industry-benefiting research. Throughout its half-century history, SIRF has funded over 400 projects, performed by 80 universities. Multi-grant partnerships have allowed the focuses of passionate researchers to develop and mature into actionable industry results.

Tulane University has completed the most SIRF sponsored research with 44 projects. Led by Dr. Samuel B. Lehrer, Tulane’s School of Medicine has executed exhaustive investigations into seafood allergens. Following close behind, the University of Arizona has researched 43 SIRF projects. Dr. Donald Lightner’s SIRF work spans 15 years and includes breakthroughs in farmed aquatic species diseases, especially in shrimp. Another leading SIRF institution, Oregon State University (22 grants) has made vast strides in improving the processing and nutritional content of surimi under the direction of Dr. J.W. Park.

Valuing the concerted time and resources required by the scientific process, SIRF continues to fund projects and their evolutions. In 2017, following Brandeis University’s completion of a study on Closed-Tube DNA Barcoding, SIRF approved this project’s continuation. Run out of Northeastern University, the study’s second phase will produce a genomic database of commercially important seafood species. The dual-projects seek to establish a cost-effective method for seafood identification and to prevent species substitution and fraud.

To foster advances within the seafood industry, SIRF cultivates productive, long-term relationships with the leading minds of food science. Researchers are encouraged to submit project proposals to Sirfonline.org.

Universities and Agencies SIRF has supported with research grants:

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<tr>
<th>University or Agency</th>
<th>Seafood or Product Researched</th>
<th>Type of Investigation</th>
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Top 10 recipients of SIRF grants:
- University of Rhode Island: 14
- Virginia Polytechnic Institute: 8
- North Carolina State University: 15
- Oregon State University: 22
- University of Florida: 44
- Tulane University: 44
- University of Arizona: 43
- Texas A&M University: 11
- Louisiana State University: 10
- University of Colorado: 15

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**Research Grants**

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To foster advances within the seafood industry, SIRF cultivates productive, long-term relationships with the leading minds of food science. Researchers are encouraged to submit project proposals to Sirfonline.org.
Throughout the year, SIRF fundraises with a suite of events designed to engage all aspects of the seafood industry. Through annual hockey games, benefit dinners and professional networking events, SIRF has raised and received over $1.7M to spend towards seafood research.

THE Gorton Cup

Then...
Twenty-five years ago, Neal Workman of Seafax and Mike Gorton of Slade Gorton collaborated on a hockey fundraising game for industry players to be held during the 1993 Boston Seafood Show. The organizers fielded two teams of Seafax personnel and NFI members, receiving $500 in sponsorship per player.

The event’s first 3 games were held at Northeastern University through a connection with Coach Ben Smith before moving to its current home at Harvard University’s Bright-Landry Hockey Center thanks to Bill Cleary Jr., Harvard’s renowned former Hockey Coach and Athletic Director.

Since the inaugural fundraiser, games have been dedicated to seafood leaders with funds going initially to the preceding Fisheries Scholarship Fund and now to SIRF’s seafood research grants.

And Now...
In 2015, the SIRF Board of Directors officially renamed the NFI/Seafax Hockey Game the Gorton Cup to recognize Mike’s service to the event and research organization.

Honoring the legacy and memory of seafood professionals, the Gorton Cup has raised over $1 million throughout its history.

2018 will mark the 25th playing of the hockey fundraiser and co-founder Mike Gorton’s last game. Proceeds from the game will go towards the newly established Mike Gorton Living Tribute Fund. SIRF supporters are encouraged to come to the game and cheer on their favorite players.

SIRF SOIRÉE

SIRF’s Annual Benefit Soirée gathers industry leaders for an evening dedicated to seafood research. Occurring during the National Fisheries Institute’s Global Seafood Market Conference, the event features organizational highlights as well as a keynote address. Past speakers have included former NBA basketball player Detlef Schrempf, fisheries scientist Ray Hilborn and chef/seafood advocate Barton Seaver.

In 2018, the Soirée will celebrate its 5th anniversary. Kristine Beran, Ph.D. candidate at the University of Rhode Island will detail her SIRF-sponsored work on preventing trafficking and labor abuses in Ghana’s seafood sector.

The Soirée will be held Monday, January 22nd, 2018 at the Frost Science Museum in Miami, Florida. Those interested in attending should contact Geraldine Espejo, gespejo@nfi.org.

WALLACE R. “WALLY” STEVENS FUTURE LEADERS’ PERPETUAL FUND

In May 2014, the SIRF Board approved the formation of the Wallace R. Stevens Future Leaders Perpetual Fund. The fund pays tribute to Wally’s integral role as a longtime SIRF supporter and as a founder of the National Fisheries Institute’s Future Leader program. The NFI Future Leaders Alumni are a primary supporter of the Wally Stevens Perpetual Fund through their networking social events. The Wally Steven’s Perpetual Fund has raised $46,000 for seafood research.
SIRF’s research and operating funds come entirely from generous donations made by individuals and corporations who support our mission of sponsoring scientific research of immediate and practical use by the seafood industry.

Donations may be made in recognition or honor of others and will be recorded and referenced as such. The majority of our funding is derived from several Perpetual Funds that are established as either memorials or living tributes. Each fund is assigned a target amount for full funding. When the target is met, the fund is considered “complete” though additional contributions may still be made to it at any time. Funds that have not yet met their target amount are considered “open.” SIRF also accepts general donations, without reference to a specific Perpetual Fund.

To make a donation via bank transfer or to assign a gift of securities to SIRF, please call (703) 752-8890 or send a message to admin@SIRFonline.org.

How to contribute:

1. Mike Gorton Living Tribute Fund
2. Wally Stevens Future Leaders’ Perpetual Fund
3. Securities or Planned Donation
4. General Fund

Nearly 70% of all SIRF donations and income fund research projects.

Please call (703) 752-8890, email admin@SIRFonline.org or visit www.sirfonline.org

The Fund does not engage in political or legislative lobbying, and is affiliated with, but not a part of, the National Fisheries Institute.

* SIRF is a 501(c)3 organization and contributions from individuals or corporations to SIRF may be tax-deductible.
SIRF is governed by a thirteen-member Board of Directors and assisted by an appointed Secretary/Treasurer.

Current Board members include:

- **Russ Mentzer**
  - CHAIRMAN

- **John Connelly**
  - SECRETARY/TREASURER

- **Jim Bonnvie**
  - DIRECTOR

- **Pete Cardone**
  - DIRECTOR

- **Dan DiDonato**
  - DIRECTOR

- **Bill Dresser**
  - DIRECTOR

- **Derek Figueroa**
  - DIRECTOR

- **Mary Larkin**
  - DIRECTOR

- **Jordan Mazzetta**
  - DIRECTOR

- **Sean O'Scannlain**
  - DIRECTOR

- **Andrea Keefe**
  - DIRECTOR

**Board of Directors & Donors**

Donors

In September 2016, the SIRF Board of Directors approved the newly proposed recognition policy, in order to increase the donor base and annual contributions. The Policy included a new tier, Emeritus, and a re-establishment of donation limits to achieve the next level.

- The Emeritus status is given to the companies or individuals who have contributed cumulatively over $50,000.
- The Ph.D. of Giving is given to those who have contributed annually $5,000 or more.
- The Master’s of Giving is given to those who have contributed annually from $2,500, but less than $5,000.
- The Bachelor’s of Giving is given to those who have contributed annually from $1,000, but less than $2,500.

**Emeritus Level**
- Berger, Murray
- Censea Inc.
- Darden
- Diversified Communications
- Eastern Fish Company
- Gorton’s Inc.
- Harbor Seafood, Inc.
- King & Prince Seafood Corp.
- Mazzetta Company, LLC
- Seafax Inc.
- Slade Gorton & Company

**Ph.D. of Giving**
- Decker, Keith
- Fortune Fish & Gourmet
- Global Aquaculture Alliance
- Mark Foods, Inc.
- Orca Bay Seafoods, Inc.
- Preferred Freezer Services
- Santa Monica Seafood, Co.
- Sea Port Products Corp.
- Seajoy
- Seattle Fish Company

**Master’s of Giving**
- Aqua Star
- Mentzer, Russell
- Reis, Judson (Gorton’s Inc.)

**Bachelors of Giving**
- Appelbaum, Bill
- Arista Industries Inc.
- Chou, Chihtsung
- Dates, Todd (Merrill Lynch)
- Devi Sea Foods, Inc.
- East Coast Seafoods, Inc.
- Iceland Fresh Fish
- Ipswich Shellfish Group
- NSF International
- Pacific Seafood Group
- Pearce, David and Linda
- Stevens, Wally
- Urner Barry
By donating to the Seafood Industry Research Fund, you’re investing in your seafood community.