

FREE

## QUALITY SEAFOOD

## WORKSHOP

For **COMMERCIAL FISHERMEN**

### ACTIVITIES INCLUDE

Showcase onboard cold chain management techniques such as chilled water system, brine freezing and plate freezing

Demonstrate best practices in handling and packaging fresh caught seafood

Provide details on resources available through Louisiana Fisheries Forward

**April 12, 2017**

**10 am – 12 noon**

### **Training in harvest and handling for a quality seafood shrimp and finfish product.**

Experts from Louisiana Sea Grant will discuss new technology, fresh products licensing, and other ways to process and sell your catch. Information on the proposed new inside/outside shrimp line will be available from LDWF, and NOAA gear specialists will be on hand to talk TEDs.



[www.LaFisheriesForward.org](http://www.LaFisheriesForward.org)

### JOIN US AT

Plaquemines Parish Library  
35572 Highway 11 • Buras, LA 70041

LUNCH WILL BE PROVIDED

For more information, contact

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