1. Continue research on disease prevention and cure (Columnaris, Aeromonas hydrophila, ESC, etc.)
2. Continue genetic research on channel growth and ability to prevent egg production in female food fish
3. Continue to fund evaluation of differences in organoleptic and nutritional differences channel vs hybrid
4. Continue to evaluate feed formulations and dietary additives; especially related to sellable protein yield and less fat production
5. How can we increase the Omega 3 fatty acids in fish flesh to market nutrition closer to top 10 species of seafood?
6. How do we identify and increase the value added catfish products possibilities in market? Revive information from 30 years ago-minced, formed, flavored, and today--good raw bakeable, convection, microwaveable breaded product line for food service institutions; also upgrade through convenience packaging (retort pouches, boilable, bakeable or microwaveable cryovac entrees) --market research to target Millennials.
7. How do we economically collect, develop products, and markets for upgrading by-products (offal) like many of the processed seafood species?
8. Cost effective non-lethal methods of preventing bird predation (drones with rock salt, sonic blasts, shrill noises and etc.)
9. Most effective plant opportunity is automating as much of trimming process as possible?
10. Need good research into best non-phosphate additives to increase shelf life fresh and frozen. Maybe include flavor enhancers in same step? Much of today's value added flavors decrease shelf life with the increased cost?
11. Need much new research on minimization of stress (Animal Welfare) at every handling point from seining, loading, hauling, stocking of fingerlings and then seining, loading, transport, holding, unloading, stunning and slaughter at the plant and include deduct species in this consideration for humane kill and movement to offal.

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