

Salmon Quality Workshop

Draft Agenda

April 11, 2025

- 9:30 – 10:00 a.m. Welcome & Introductions
- 10:00 – 11:00 a.m. Sensory Evaluation Lecture
- 11:00 – 12:00 a.m. Odor References
- 12:00 – 1:00 a.m. Lunch
- 1:00 – 2:30 p.m. Full Quality Range Demo – F/F Pink & Red Salmon
- 2:30 – 4:00 p.m. Full Quality Range Demo – Canned Pink & Red Salmon
- 4:00 – 4:30 p.m. Certificates, Adjourn.