

Fisheries Industry Promotion Expenses, Fiscal Years 1977–1983

Research & Development for Processing and Usage of
Marine Products
Comprehensive Report

March 1985

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Fisheries Agency Research Department, Research Division

Petition for Inter Partes Review
Of U.S. Patent 8,278,351
Exhibit

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Table of Contents

I. General Overview	1
1 Development of technology to make krill edible	3
2 Development of technology to make unused fish edible.....	11
3 Development of technology for using fish processing waste and the like.....	21
4 Development of technology for advanced use of lean fish that can be harvested multiple times	33
II. Development of Technology to Make Krill Edible	39
1 Objective basic research for making [various marine products] edible.....	41
(1) Biochemical properties of krill muscle proteins..... Hokkaido University, Faculty of Fisheries	43
(2) Fractionation of salt-soluble protein	50
(3) Organization of krill proteins	54
(4) Technology to recover valuable matter from krill.... Tokai Fisheries Research Institute, Usage Dept.....	65
(5) Improvement of the palatability of krill	78
2 Development of technology for mincing of frozen krill....National Fish Paste Marine Processing Cooperative Assn.	89
3 Development of technology for frozen blocks of krill	99
4 Development of technology to make crab meat-like material from krill ...Ajinomoto Co., Inc. Central Research Inst.	111
5 Development of technology to separate salt-soluble proteins	149
(1) Technology to separate salt-soluble proteins	151
(2) Development of technology to separate salt-soluble proteins in krill .. Ocean Fisheries Ltd. Ocean Research Ctr.	172
6 Development of technology to recover valuable matter from krill (astaxanthin) .. NISSUI Central Research Inst.	273
7 Development of technology for using valuable matter (astaxanthin).....	309
(1) Use of valuable krill matter (astaxanthin) for fish feed..... Japan Fish Feed Association.....	311
(2) Influence of astaxanthin-containing feed on flesh color, etc., of rainbow trout	320
(3) Influence of astaxanthin-containing feed on body color of red sea bream	349
III. Development of Technology to Make Unused Fish Edible.....	375
1 Objective basic research for making [various marine products] edible.....	377
(1) Biochemical research pertaining to degradation of freshness in sharks	379
(2) Changes in the process of processing of non-protein – N compounds..... Tokai Fisheries Research Institute	405
(3) Characteristics of collagen and gelatin from sharks	417
(4) Research pertaining to proteins characteristic of shark muscle..... National Fisheries University	426
(5) Characteristics of proteins in <i>Macrouridae</i> and shark muscle...Hokkaido University, Faculty of Fisheries	434
(6) Composition and gelling properties of proteins characteristic of shark muscle	443
(7) Basic research pertaining to non-glyceride lipids of deep-sea fish	468

667.

B20

(8) Analysis of heavy metals in sharks and <i>Macrouridae</i>	Tokyo University of Fisheries	485
2. Development of technology for commercialization of frozen mincemeat / paste.....		493
(1) Frozen storage conditions and paste production suitability of shark meat	Kagoshima University, Faculty of Fisheries.....	495
(2) Development of technology pertaining to frozen mincing of deep-sea demersal fish	Kushiro Fisheries Experimental Station	525
(3) Development of technology for frozen mincing of shark species	National Fish Paste Marine Processing Cooperative Association ...	540
(4) Development of mass production technology for frozen mincing of deep-sea <i>Macrouridae</i> species	National Surimi [Minced Fish] Manufacturers Association	555
IV. Development of Technology for Using Fish Processing Waste and the Like		563
1. Development of technology for fucoidin-based natural flocculant production..	Kimitsu Chemical Industry Co., Ltd.	565
2. Objective basic research for the purpose of using scum		587
(1) Insolubilizing of water-soluble proteins through pH adjustments.....	National Fisheries University.....	589
(2) Dehydration and degreasing of scum	Tohoku University, Agricultural Department	596
(3) Research on safety of scum through polymer flocculants (Heavy metal and polymer flocculant monomer analysis)	Tokyo University of Fisheries	608
3. Recovery of scum from wastewater and technology for treating it		621
(1) Development of recovery of flocculant (scum) from wastewater using natural coagulants and treatment technology for it.....	Miyagi Prefectural Marine Product Processing Laboratory.....	623
(2) Recovery technology for lipids and proteins from wastewater	Nagasaki Prefecture Fisheries Experimental Station	651
(3) Development of technology for the recovery of fish oil and fine particles of fish meat in wastewater, along with the development of recovery and degreasing technology for scum	Nagasaki Fisheries Processing Cooperative Association.....	670
(4) Development of usage techniques and degreasing technology for scum	Kushiro Fisheries Experimental Station, Kushiro Municipal Fisheries Processing Cooperative Assn.	697
(5) Development of an efficient treatment system in order to recover useful matter from wastewater produced in lean fish mincemeat that can be harvested multiple times.....	Nitto Chemical Industry Co.....	714
4. Development of technology for using scum		733
(1) Research pertaining to the nutritional value and safety of recovered scum	Tokai Fisheries Research Institute, Usage Dept.....	735
(2) Study of the safety and nutritional value of scum compared to chicken	Tottori Prefecture Food Processing Institute.....	742
(3) Value of scum as feed compared to chicken	Japan Scientific Feeds Association	755
(4) Component analysis and material property testing in order to use scum for fish feed	Japan Fish Feed Association, Oriental Yeast Co., Ltd.	764
(5) Study of the nutritional value and safety of scum against rainbow trout and eel	Shizuoka Prefecture Fisheries Experimental Station	781
(6) Development of technology for using scum and excess sludge (Testing pertaining to the decomposition of oil in scum by microorganisms, along with the composting of scum and excess sludge by fermentation treatment)	Morinaga Engineering Co., Ltd.	816
V. Development of Technology for Advanced Use of Lean Fish That Can Be Harvested Multiple Times		833
1. Research pertaining to the improvement of the processing suitability of Japanese pilchard by short-term farming	Ishikawa Prefecture Fisheries Experimental Station	835
2. Implementation testing of decompressed [exposure]....	National Surimi [Minced Fish] Manufacturers Association ..	851
3. Recovery of water-soluble proteins through membrane separation technology	Ishikawajima-Harima Heavy Industries Co., Ltd.	857
4. Technology for using membrane-concentrated water-soluble proteins	Sophia University, Faculty of Science and Technology	879

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