

Salmon & Whitefish Sensory Workshop (Tentative Agenda)

April 17, 2026

9:30 a.m. – 4:30 p.m.

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

Salmon & Whitefish species are subject to change based on sample quality and availability.

If you have any questions about this event please contact Cory Bell, cbell@spa-food.org.

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