

Bibliography AMC Task 2 | 2024

Sensory characterization

Credits:

- Chef Andrew Wilkinson - Culinary Seafood Specialist and Chef Director of Research and Development at North Coast Seafoods. Sugar kelp specialist.
- Chef Maylin Chavez - Co Owner of Nagar Oysters. Pop-up & Catering, former chef at Blue Evolution.
- Nick Mangini - Mariculture Director, The Southwest Alaska Municipal Conference (SWAMC) - interview
- Jenn Brown - Founder, Foraged & Found - interview
- Travis Bettinson - R&D Director, Blue Dot Kitchen - interview

Culinary characterization

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Nutritional characterization

Credits: Food + Planet

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Technical Feasibility Analysis

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