

**Press Release
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**International Boston Seafood Show
Announces 2007 New Products Contest Winners**

*Winners are Alaska Symphony of Seafood Winners Diamond Lodge Smokehouse's Cold
Smoked Halibut and Trident Seafoods' Tataki Sockeye Salmon*

BOSTON (March 14, 2007) — The International Boston Seafood Show announced the winners of their 2007 New Products Competition and Showcase over the weekend. The 70 entries in the competition were narrowed down to 10 finalists prior to the Boston Seafood Show which were then reviewed by a panel of the expert judges. Three of the 10 finalists were Alaska Symphony of Seafood winners including Diamond Lodge Smokehouse's Cold Smoked Halibut, Trident Seafoods' Tataki Sockeye Salmon and Hartley's NW Seafoods' Wild Alaskan Halibut with Fire Roasted Vegetables and Capers.

Trident Seafoods won best new foodservice product with their Tataki Sockeye Salmon and Diamond Lodge Smokehouse won best new retail product with their Cold Smoked Halibut. "We are thrilled that three of our winners were finalist in this international competition. We are happy to provide a platform for these producers to further market their products." Commented Bob Pawlowski, Executive Director of Alaska Fisheries Development Foundation, the major sponsor of the Alaska Symphony of Seafood.

"I am so overwhelmed with this award and honored to represent Alaska and our community of King Salmon in this competition. The Alaska Symphony of Seafood has provided us with the ability to get our product out into the market and we will gain more exposure with this Boston New Products award," said Heidi Weaver of Diamond Lodge Smokehouse.

In February, the Alaska Symphony of Seafood announced the winners of its 14th annual New Products Contest held in Seattle. The competition enlists chefs and industry experts to pick the best new seafood products each year along with the coveted People's Choice Award. The winners were announced at the Gala Soiree in Anchorage, where contestants, members of the industry and media gathered to celebrate and toast the winners. "We had record attendance in Seattle and Anchorage with over 700 people enjoying the great new seafood products Alaska has to offer," said Bob Pawlowski.

This year's first place winners included: Hartley's NW Seafoods' Wild Alaskan Halibut with Fire Roasted Vegetables and Capers from the Retail category; NorQuest Seafoods' Soy-Flavored Caviar (Ikura) from the Food Service category, and Diamond Lodge Smokehouse's Cold Smoked Halibut from the Smoked

Products category. The grand prize, awarded to the product that received the most overall votes, also went to Diamond Lodge Smokehouse's Cold Smoked Halibut.

The winners from each category, and the grand prize winner, received booth space at the Boston Seafood Show, as well as free airfare to and from the show.

The Alaska Symphony of Seafood New Products Contest judging took place on January 25th in Seattle, where the judges tasted, deliberated and selected their favorite products. Evaluations were based on the products' packaging and presentation, overall eating experience, price and potential for commercial success.

This year's judges included: Jeff Bergman from Bergman Culinary Concepts, Paula Cassidy from the Wild Salmon Seafood Market, Linda Chaves from NOAA, Sharon Kramis from Anthony's Restaurants, Bill Ranniger from Dukes Chowder House, Lesley Rogers from IntraFish, Byron Schultz of Ivar's, Pat Shanahan from Shanahan Strategic Planning & Communications, Ron Stekler of Food Services of America, Tom Sunderland of Ocean Beauty Seafood's Inc. and Drew Wilson of Seafood Business.

The Gala Soiree concluded with the announcement of the Anchorage People's Choice winner, Hartley's NW Seafoods for their Wild Alaskan Halibut with Blue Cheese and Hazelnut Crust, based on the attendees' votes. Hartley's also won the Seattle People's Choice Award with the same product.

For a complete list of this year's winners go to: <http://www.symphonyofseafood.com>.

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About Alaska Symphony of Seafood

Since 1993, the Alaska Symphony of Seafood has celebrated creative and innovative ideas in the seafood industry, bringing together a host of new products before a panel of judges and the public. It was created by the Alaska Fisheries Development Foundation to promote new product development for seafood harvested in Alaskan waters by encouraging participation and sponsorship from a wide variety of companies and organizations that together, are building the future of the Alaska fishing industry. For more information, visit: www.symphonyofseafood.com.

About Alaska Fisheries Development Foundation

The Alaska Fisheries Development Foundation is a private, non-profit organization chartered in 1978 for the purpose of developing systems, equipment and markets for Alaska's commercial seafood industry. For more information, visit www.afdf.org

Event Sponsors

Sponsors for this year's event include:

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