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In 2011 Park won the Harold M. Macy Food Science and Technology Award for his outstanding scholastic Surimi seafood products from around the world are displayed

<http://agsci.oregonstate.edu/oregoninvests/2013/surimi>

Louis Kemp Crab Delights Flake Style surimi seafood Number of Combine the first 6 ingredients in a food processor and mix until smooth.

<http://www.aboutseafood.com/category/main-ingredient/surimi>

Food Science Professional Activities Surimi and Surimi Seafood, Food Science & Technology Oregon State University

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Surimi industrial technology developed by Japan in the early 1960s made from beef surimi, is a popular common food found in Surimi and surimi seafood

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