



Wild, Natural & Sustainable®

SEAFOOD TECHNICAL COMMITTEE

Tuesday, February 9, 2016

9:00 AM PST

Seafood Products Association

1600 South Jackson St. in Seattle, Washington

Call in number: 800-315-6338 **Alternate call in number:** +1-913-904-9376 **Access Code:** 87904

DRAFT MINUTES

9:05 AM the meeting was called to order by Chairman Dan Block.

In attendance:

Chair Dan Block

Vice Chair Hart Schwarzenbach

Julie Decker

Jeff Backlund

Rodger Painter

Chip Treinen

Bruce Odegaard

Kimberly Stryker

Al Burch

Jack Schultheis

ASMI Staff:

Alexa Tonkovich, Executive Director

Michael Kohan, Technical Director

Deb Tempel, Executive Assistant

Susan Marks, Sustainability Director

Others:

Mike Platt

Jeff Regnart

Allison Corcoran

Motion: Schwarzenbach moved to approve the draft agenda, seconded by Backlund, the motion passed unanimously.

Motion: Decker moved to approve the minutes from the All Hands 2015 meeting, seconded by Schwarzenbach, the motion passed unanimously.

There was no public comment

Dan welcomed Allison Corcoran from Trident Seafoods to the meeting.

Chain of Custody update from RFM – Susan Marks-Sustainability Director

Susan updated the committee that the ASMI Board approved the CoC document that the Technical committee reviewed at All hands meeting. Chain of Custody 2.3 went into effect January 2016, and will remain in effective through June 2017. A GSSI audit was conducted last week in Seattle, Jeff Regnart and Mike Platt were on hand and it went very well. It was found that we are in draft alignment with all essential components. The auditors will draft their interim benchmark report and it will be reviewed by the benchmark committee. It is anticipated that the 30 day public comment period will begin by early March, we hope to be able to make a public announcement at Brussels.

Custody (CoC) Standard Self –Assessment Discussion Document – Mike Platt ASMI contractor

The self-assessment process was explained; if any plant or packer within AK would like to use the RFM chain of custody seal, they would apply and complete the self-assessment checklist. Should they be deemed as having a low risk, they would not have to go through the onsite assessment.

Schwarzenbach asked to clarify if a company were making a RFM claim /using the seal/RFM number, would they be required to go through the same process? Platt confirmed that if they were a part of a supply chain that has to go thru the process, then yes the process will apply to them.

Platt continued that the annual surveillance requirement could be reduced by using a risk assessment matrix. Kohan expressed that this process is necessary to make the process clear for direct marketers, and commended Mike for the work on this document.

Backlund asked a question about certified and non-certified RFM seafood. What is a non-certified seafood; a non-certified species or a certified species that has come from a non-certified source? Platt made it clear that it is a non-certified fishery, such as crab.

Painter asked if this was a new concept that the CBs would be dealing with or if there are similar self-assessments in use now? Corcoran clarified that the self-assessment is actually a remote desk top audit, and yes this is currently happening with other sustainability programs. She feels that this is very practical and just as effective.

Decker asked if we have any species in AK where some areas are certified and some areas are not certified? The group clarified that certain species are not certified. The discussion continued and what constitutes a certified and non-certified fisheries. The group discussed changing the language to make it clearer.

With the blessing of the committee, Marks will begin a conversation with the certifying bodies.

Marks is addressing the problem re: harmonization of audits and standards; to make the process less onerous. She and Tonkovich are having a conversation in Boston with MSC and will keep the committee posted.

Schwarzenbach asked if any other group is looking at benchmarking? Presently, GAA is starting the process.

Alaska RFM Program of Work for Chain of Custody (CoC) Standard September 2015-December 2015

The work load is discussed and the next work by the Technical Committee is August 2016, the date was discussed and Marks will look to see if that can be changed to an email exchange instead of a meeting

Update to Whitefish Buyer's Guide- Michael Kohan

Kohan is working with a designer in Anchorage and the Whitefish Committee. The work is based off previous attempts from former Technical Directors. She is looking for feedback from the committee so that this can be ready for the Boston Seafood Expo. Specialty products is a new category in the book this time.

The committee discussed the costs of printing and the need to move towards apps or online versions. It was decided to print them as they are needed to avoid storage fees.

Scope of work for parasite study update- Michael Kohan

Kohan has been working with Alex Oliveira, looking at old minutes, and talking with the Kodiak Seafood and Marine Science Center (KSMS). Kohan welcomes ideas and more direction for this study. They are in the preliminary stages of having a study conducted this summer for Kodiak salmon and cod. Oliveira is putting ASMI in touch with German experts for direction on procedures and handling of fish and how it affects the parasites.

Currently Kohan is structuring the questions, looking at the timeline, searching for the team to bring on board.

Schwarzenbach mentioned that while salmon is important, Alaska pollock is as equally as important, and especially Gulf of Alaska Pacific cod. It was discussed that finding salmon with parasites is more difficult than finding cod with parasites. It was discussed that alternate preparations are more

common with salmon than with cod. The committee decided salmon and cod will be the first species that we study.

This study will be mainly to put the European markets and be of help in those markets.

Fishery Industrial Technology Center update - Michael Kohan

Sea Grant was very appreciative of the letter of support from ASMI to keep the center operating. There is a committee formed with members of the academic community, seafood industry and local community; they are looking at creative options for the center to generate more money. The committee came up with a few ideas that Michael will pass on to the FITC committee.

ASMI nutritional database vs. USDA nutritional database – Michael Kohan Seafood Technical Director

Michael connected with Joyce Nettleton and reported that Pacific cod and sockeye were reviewed and accepted by the USDA. Pink salmon is still being reviewed (concerns about some trans fatty acids being unusually high), USDA is reanalyzing the samples with possible acceptance by March.

USDA has changed its descriptors for Pollock, the new descriptors are basic and clear. The Pollock producers are very happy with these changes.

Kohan is the new point of contact for the nutritional database. She reported that the cycle length for updates is now quarterly while previously it was every five years. It is currently up to the committee if we want to move forward with other species.

Decker asked if we should have the information uploaded on the ASMI website. Kohan agreed, and will keep the committee updated as to when items are completed.

The committee discussed what the final cost was, Kohan will get that cost to the committee. The Nettleton contract has ended with \$17,500 unspent that went back into the Technical budget. The committee is just going to table whether or not to start a new species until a later date.

Kohan informed the committee that Nettleton is on a new contract that is considered a “resource contract” for all ASMI programs to use her as an expert for nutritional information.

ADEC fish monitoring program – Kimberly Stryker

DEC is waiting to see what happens to their budget for future fish monitoring efforts. They are in discussion with FDA to collect samples for radionuclide testing in-state. These tests bring us the reassurance that our seafood is safe.

FSMA Update: the changes for preventive controls are not going to affect Alaska processors.

Changes to the GMPS are mainly in regards to the cross contact for allergen control, this will require a few changes.

It will likely be the case that DEC adopts the more stringent of the rules to streamline training. Kim will keep the group updated with all FDA training opportunities.

- HACCP train the trainer is coming up and Kim will send that out to the group to share

ASMI Website update – Michael Kohan

ASMI is updating the website and Seafood Technical will have a bigger presence. Kohan is asking for items that would be useful for us to upload, creating a more dynamic presence is the main goal. Odegaard encouraged the fish monitoring link to be more prominent. Decker would like to see the research that ASMI has conducted, it was discussed that it should be reviewed and if it fits the mission of ASMI then we can upload it.

Decker made a motion to move into executive session to discuss the budget and committee review, seconded by Backlund, and passed unanimously.

Decker made a motion to move out of executive session, seconded by Backlund, the motion passed unanimously.

Good of the Order

Block commended Kohan on her quick indoctrination to the Seafood Technical committee and ASMI.

Decker was contacted by people on the East Coast and Iceland regarding a meeting shrimp, crab, lobster shell utilization. Please let her know if anyone wants to attend the meeting as a RSVP is required. Kohan will upload this to the ASMI website.

Painter, Schultheis, Burch all commented that the meeting was difficult to follow due to technical issues and that they will attend in person in the future. Odegaard apologized on behalf of SPA that due to construction the teleconference system was down.

Backlund made a motion to adjourn the meeting, seconded by Decker, the motion passed unanimously.