



Wild, Natural & Sustainable®

ALL HANDS ON DECK 2015
SEAFOOD TECHNICAL COMMITTEE

October, 22 2015, 10:00 AM
Egan Center – Summit Hall – Room 7
Anchorage Alaska
Draft minutes

The meeting was called to order by Chairman Hart Schwarzenbach.

In attendance:

Hart Schwarzenbach, Chair

Joe Logan

Dan Block

Julie Decker

Jeff Backlund

Rodger Painter

Chip Treinen

Julie Matweyou

Bruce Odegaard

Kimberly Stryker

ASMI Staff

Michael Kohan, Technical Director

Deb Tempel, Executive Assistant

Susan Marks, Sustainability Director

Hart welcomed Michael Kohan, the new Seafood Technical Director and announced that her first official day will be December 1, 2015.

Motion: Treinen moved to approve the draft agenda, seconded by Backlund and passed unanimously.

Motion: Decker moved to approve the minutes from the February 2015 meeting, seconded by Painter, the motion passed unanimously.

There was no public comment.

Chain of custody for RFM- Susan Marks and Mike Platt

The Seafood Technical Committee reviewed Draft Version 2.4 of the Alaska Responsible Fisheries Management (RFM) Chain of Custody Standard. The following represent the changes that occurred from Version 2.3:

Page Number	Change that occurred	Reason for change
Page 4 Definitions	Certified Applicant changed to Certified Member	ISO requirement / specificity
Page 4 Definitions	Multi-site Organization amended to improve clarity	Technical Committee Requirement / specificity
Page 5 Definitions	Amend Subcontractor definition	GSSI Requirement / specificity
Page 5 Definition	Addition of Service Provider Definition	GSSI Requirement / specificity
Page 6 Stage 1	Amend Line 1 further clarification of applicant / added affiliated Subcontractor	ISO requirement / specificity
Page 6 Stage 1	removed Sub contractor bullet point	ISO requirement / specificity
Page 6 Stage 1	last statement added more detail	GSSI Requirement / specificity
Page 8 Stage 5	added reference to obtain more details from QMS Procedure 4	GSSI Requirement / specificity
Page 8 Stage 7	added reference to obtain more details from QMS Procedure 4	GSSI Requirement / specificity
Page 9 Stage 8	Changed certified applicant to certified member	ISO requirement / specificity
Page 10 Clause 1.8	Changed definition of Subcontractor	GSSI Requirement / specificity
Page 10 Clause 1.9	Added definition of Service provider and added tamper proof	GSSI Requirement / specificity
Page 11 Clause 2.3	Added more clarity to 5% by weight	Technical Committee Requirement / specificity
Page 16 Clause 4.0	Changed definition of Subcontractor	GSSI Requirement / specificity
Page 16 Clause 4.1	Added definition of Service provider and added tamper proof	GSSI Requirement / specificity
Page 16 Clause 10	Added 'records shall be kept for a reasonable period' to correspond with the shelf life of the product to the clause	GSSI Requirement / specificity

The Committee recommends the Board of Directors approve the document with the proposed changes.

USDA Nutrient Database update and selection of new species-Hart Schwarzenbach and Dr. Joyce Nettleton

Schwarzenbach reported that the project is going slowly. Eighteen points were distributed to the committee, see: Compiled Nutrient Tab Report. The committee discussed Dr. Joyce Nettleton and the amount of funds available in her contract, that USDA may have grants available, or that we could possibly have a stand-alone database and forgo the USDA database.

Pat Shanahan of GAPP shared with the group re: pollock and that they were not satisfied with the end product. She stated, “The descriptors for the nutrient data for Alaska pollock on the USDA Nutrient Database have been changed and are inaccurate. When the NFI/ASMI data was provided and incorporated in the database, it was labeled Alaska pollock, cooked (untreated) and Alaska pollock, raw (untreated). The USDA market basket samples were labeled Alaska pollock raw and cooked without an additional descriptor. Now, they have changed the names to include not previously frozen and may have been previously frozen which is incorrect. These descriptors are inaccurate because all of the Alaska pollock sold in the US (including all samples in both data sets) is frozen. The difference in the sodium and other nutrient levels were caused by the use of moisture retention agents, not by freezing. We don’t want to establish that frozen seafood is nutritional inferior, as that is not the case. That it is misleading to the general public. GAPP would like to see that the NFI/ASMI data be listed as “Alaska pollock, raw” and “Alaska pollock, cooked” with no additional descriptor. We believe that this is justified because we know for sure, and I think the USDA accepts, that these samples were not treated with moisture retention agents. The USDA market basket samples should be labeled “Alaska pollock, raw (treated with moisture retention agents)” and “Alaska pollock, cooked (treated with moisture retention agents)” as this is accurate and the cause for the difference in the two data sets.” Shanahan is recommending that we see if Dr. Nettleton can get this changed, Shanahan will provide preferred listings.

Treinen would like to see if we can get the nutritional analysis on roe from Japan. It was felt that real data could be obtained easily and uploaded much faster than data USDA will produce.

Species that have a nutritional analysis completed: pollock, cod, pink and sockeye salmon.

Readers Digest printed an article claiming that Atlantic salmon has more Omega 3 and 6 fats than wild salmon and higher nutritional content than wild salmon. What can ASMI do to counter this sort of claim in the future? It was mentioned that we cannot really counter these of articles, but that the communications program would like to know about these articles to follow up with each publisher.

The timeline for the USDA analysis is a total of 3-5 years.

The next species that the committee will recommend will be discussed at the next meeting after Kohan is on board. Kohan will give the committee an update on the Nettleton contract and status of work after she makes contact with her in December.

USA Pavilion at Expo Milan – Kate Consenstein

Consenstein informed the group that the theme for the American Pavilion at the World Fair in Milan was “American Food 2.0.” She helped secure the food purchases for this event and coordinated the special events. The American pavilion was funded in part by the James Beard Foundation and they had a special restaurant in Milan and did a great job marketing special events. Served through the entire duration of the fair was an Alaskan salmon roll and Alaskan cod tacos. We also had custom video and logos and other marketing materials throughout the pavilion. Alaska chefs were sent to Milan and cooked at the restaurant and did cooking demos, both of which were very popular. The fair ran for a total of six months and the next fair will be held in Kazakhstan. Consenstein recommends in the future just working with a seafood donation rather than a sponsorship.

Update to Whitefish Buyers’ guide- Hart Schwarzenbach

Schwarzenbach updated the group that Merle Knapp and the Whitefish Committee have taken the lead on this. The McDowell Group has started working on the By-Products Buyers’ Guide. It was decided that the by-products will be incorporated with each of the species buyers’ guides. The committee discussed the buyers’ guide formats. It was determined that we still need to print some, however, a USB and an app will be looked into as additional low cost formats. Five thousand of the old Whitefish Buyers’ Guides did go to the printer because we were completely out.

The process of how we get this updated was discussed, along with the name change of Alaska pollock being a possibility this year. The deadline of December 1, 2015 was given to the subcommittee to have a rough draft ready.

SPA updates- Bruce Odegaard

Odegaard stated that Kenny Lum has left and that there have been a lot of staff changes. They have new staff on board to focus on listeria prevention.

Parasites continue to be an issue in fresh products and is currently on the radar of King County health officials. No real steps have been taken to address this, parasite illness is very rare and the science on it is outdated. The committee felt that since it is so very rare (one reported case per year) they are fine not addressing this at the present time. Cooking times and temperatures were discussed and the recommended cook times really do not benefit the taste of any seafood. It is important to share information within the committee.

Information on Food Safety Modernization Act (FSMA) was shared. The new regulations are coming out with the timeline September 2016 for large companies and 2017 for small companies. There is a comparison of the Good Manufacturing Practice (GMP) available. SPA will provide these for ASMI to upload these documents to their website.

Reduced canned sizes: SPA has a whitepaper and will send it out to the committee.

Salt reduction is coming up in Europe, a consumer survey should be done if we reduce it more. It was felt that any more reductions will affect the end product significantly.

There's a Freezer Film workshop coming up the first week of December, let Bruce know if you are interested.

ADEC updates- Kimberly Stryker

Stryker shared with the committee that her program took a \$900,000 cut or eight positions and that the state budget is a huge problem. The changes forced staff shifting, and she asked for patience with DEC as they are all stretched thin. Heading into the next legislative session, more cuts may come down. The tie to the fishing industry is beneficial for DEC because the fishing industry has more pull in the legislature than other food issues. The contract with FDA was also reduced, this will equate to a reduction in assignments. This will reduce the audit inspections in the coming years; this year we went from 21 to 11. The biggest benefit to working with the FDA is that their training is extensive. There will also be fewer retail and foodservice inspections.

Regulations are in the process of being updated for preventive controls and GMPs. The big changes are: education of employees, hygiene, and allergen cross contact, these formerly were non-binding; the change will make them binding. Questions were asked about cross contamination of allergens onboard a boat.

Stryker shared some FSMA documents with the group. The question of how to get everybody trained for these complex regulations was discussed. The committee predicts a very slow roll out for new regulations.

DEC will be changing the frequency of foodservice and retail inspections due to budget cuts. DEC is hoping for a grant from FDA for a new computer system to replace their current database. With this new system, inspections will be done electronically and instantly. DEC has also been involved with the regulations of the production and sale of marijuana concentrates, with no extra funding.

Seafood regulations have been on hold, they are trying to simplify and only deviate if there is a good reason. It was felt by the committee that the seafood industry would benefit from a video/webinar type training for consistency. Stryker will look into this and see what the best solution is. Train the Trainer was also discussed.

The ADEC fish monitoring program does heavy metal tissue testing. With the lack of funding, it might not take place in the future. It was encouraged that ASMI support this testing with funding if needed.

For the Good of the Order

Schwarzenbach received a call from Alex Oliveira a few days ago re: the training for the HACCP and that if the committee can allocate funds for this. He wants to defer this until after Kohan is on board. He strongly suggests that if funds are available, we continue funding.

Julie Matweyou shared that the University of Alaska Anchorage is taking over the building that houses the Kodiak Seafood and Marine Science Center. The center provides lots of training to the industry, including HACCP training. They do not know what this will mean to the KSMSC, they are asking for support from the industry, see attached letter dated September 2015. She is asking if the Seafood Technical Committee and possibly the Board of Directors would submit a letter of support for the center. The letter needs to be handled quickly. The committee was in agreement that it would be a tragedy to lose this facility, they are in support of the letter. The committee will seek guidance from the board on how to proceed. Matweyou will draft some bullet points for the committee.

QUESTIONS FOR THE SEAFOOD TECHNICAL COMMITTEE TO CONSIDER

The following are the questions that ASMI provided the Seafood Technical Committee to answer; it is noted that they relate more to marketing than the work of this committee.

1. Taking into account comments from the species committees, are there any changes you would suggest be made in the ASMI program you guide? (species committee comments and recommendations will be provided in writing at the conclusion of their respective meetings)
 - **Charge to staff to create a scope of work on a parasitic study.**
2. What major challenges do you see ASMI facing in the coming years?
 - a. In the next one year?
 - **budget/funding**
 - **GSSI benchmarking**
 - **changing marine environment**
 - b. In the next five years?
 - **Implementation of RFM benchmark**
 - c. In the next 10 years?
 - **Mariculture not fitting with the tagline Wild, Natural, & Sustainable**
3. With the state facing serious budget deficits for the foreseeable future, ASMI funding may see reduced state funding in future years. Do you see opportunities for increased efficiencies or coordination between programs?

- **ASMI needs to explore the possibility to have all seafood guides in print, as well as electronic, via website a on a stick, and a smartphone app.**

Elect new Chair and Vice Chair:

Chair Dan Block

Vice Chair Hart Schwarzenbach

Set date for next meeting

The committee will set this after Kohan comes on board, likely after the first of the year.

Motion: Painter moved to adjourn, seconded by Backlund and passed unanimously.