



Wild, Natural & Sustainable®

Halibut Sablefish Committee
September 29, 2014

AGENDA:

- I. Call to Order/Roll Call
- II. Approval of Agenda
- III. Review of Minutes from October 28, 2013 Meeting
- IV. Old Business
 - A. IPHC Commissioners for the US Delegation
 - B. Size Specifications from 10/20 to <20
 - a. Halibut Fact Sheet
 - b. Alaska Seafood U
 - C. Testing Procedures for Mercury Content
- V. New Business
 - A. Black Cod/Sablefish Nomenclature – Arne Fuglvog
- VI. Industry Situation/Update
- VII. Board Questions for Committees
- VIII. Meeting Recap
- IX. Adjourn

###

Wild Alaska

HALIBUT



NUTRITION FACTS

Serving Size: 3.5 oz. (100g)
Cooked, Edible Portion

Calories	140
Protein	27g
Total Fat	3g
Saturated Fat	<.05g
Sodium	70mg
Cholesterol	40mg
Omega-3 Fatty Acids	460mg



COMMON MARKET NAME(S):

- Alaska Halibut
- Pacific Halibut

SCIENTIFIC NAME:

- Hippoglossus stenolepis

HARVESTING SEASONS:

- Harvested March through mid-November

SIZES:

- Average size: 25 lbs.; range 10-500 lbs.
- Fletches/fillets 1-3 lbs.; 3-5 lbs.; 5-7 lbs.; 7-up
- Steaks/portions 4, 6, 8, 10 oz.
- Dressed/headed (H&G) grade U/20 lb.; 20/40 lb.; 40/60 lb.; 80/up

HABITAT:

- Juveniles (1 inch and larger) are common in shallow, near-shore waters 2 to 50 meters deep
- Fish move to deeper water as they age, and migrate primarily eastward and southward

HARVEST METHOD:

- Longline

FOOD SAFETY:

- HACCP

ADDITIVES:

- None

PRODUCT FORMS:

- Fresh or frozen: dressed/headed (H&G); fletches/fillets, skin-on or skin-off; steaks and loins; cheeks

PRODUCT PACKING:

- Larger fish glazed, smaller fish glazed and boxed in 100 to 150 lb. cartons
- Steaks, fillets and loins can be individually vacuum packed in 10 to 20 lb. cartons
- IQF fletches glazed and bagged in 50 lb. cartons
- Cheeks frozen in 5 lb. blocks

FOOD SOURCE:

- Includes other fish such as cod, pollock, black cod, rockfish, herring, octopus, crab, clams, and occasionally smaller halibut

OTHER INFORMATION:

- Firm, flaky texture with delicate flavor



*Wild, Natural & Sustainable**

Corporate Headquarters:
311 N. Franklin Street, Suite 200
Juneau, AK 99801
Phone: (907) 465-5560
Toll Free: (800) 478-2903
Fax: (907) 465-5572

Marketing Office:
150 Nickerson Street, Suite 310
Seattle, WA 98109
Phone: (206) 352-8920
Fax: (206) 352-8930

www.alaskaseafood.org

For more information and promotional materials, visit the
Alaska Seafood Marketing Institute at www.alaskaseafood.org