

**ALASKA SEAFOOD MARKETING INSTITUTE
SEAFOOD TECHNICAL COMMITTEE**

MEETING AGENDA

Sept 29, 2014 2-5 pm Alaska Time

Anchorage, Alaska

Marriott Downtown – Denali Meeting Room

Conference Call Information: 1-877-820-7831; passcode 369206

- I Roll Call
 - Agenda additions/corrections

- II Introduction of Guests (Dr. Bob Gerlach – ADEC; Mr. Ali Mamade – ADEC; Dr. Joyce Nettleton – ScienceVoice Consulting; Virginia Ng – SPA; Bruce Odegaard – SPA; Dr. Jae Park – OSU)

- III Approval of May 2014 Meeting Minutes

- IV Term Expiration and Voting
 - a) Committee Chair
 - b) Committee Vice Chair

- V Old Business
 - a) Presentation by Dr. Joyce Nettleton – “Sockeye nutritional profile” (15 min + 5 min QnA)
 - b) USDA nutrient database sampling work – next species for additional sampling and updates on pink salmon and Pacific cod sampling (Nettleton; Schwarzenbach)
 - c) Presentation by Dr. Bob Gerlach and Mr. Ali Hamade – “Radionuclide test results and fish consumption advice” (15 min + 5 min QnA)
 - d) Upcoming changes to 18AAC34 and the fish monitoring program (Stryker)
 - e) Freezing, partial cooking, parasite destruction (Logan; Lum; Schwarzenbach)
 - f) Update on the RTE food interventions work at SPA (Ng)
 - g) MeHg research funding status: Nick Ralston (Oliveira)
 - h) RFM – Fishery certification program update (Mike Cerne; Susan Marks)

- VI New Business
 - a) State policy regarding assignment of inspectors to seafood processing facilities and processors’ ability to request alternate inspector (Block)
 - b) Alaska Symphony of Seafood – Overview of new byproducts category (Decker)
 - c) Presentation by Dr. Jae Park – “Enhancing the value of fish fillet’s nutrition and eating quality by injecting a marinade of nanoscaled fish bone and fish proteins” (15 min + 5 min QnA)

- VII Good of the Order
 - a) Canned salmon standard of identity (Lum)

- VII Adjournment