



**SEAFOOD TECHNICAL COMMITTEE**  
**Thursday, November 10th, 2022**  
**8:30 AM to 11:30 AM and 1:30 to 4:30 AKST**

**Welcome and Antitrust Statement**

Burrows welcomed everyone to the Seafood Tech All Hands Meeting and went over the ASMI anti-trust statement and reminded everyone that the full anti-trust statement available on the ASMI website.

**a. Roll Call**

*Committee members present:*

Chair Brandii O'Reagan  
Vice Chair Robert Vidal  
Joe Logan  
Tiffany Lake  
Michael Kohan  
Hart Schwarzenbach  
Dr. Christina Mireles DeWitt  
Cindy Luna  
Monique Moore

Board Member Duncan Fields (non-voting member)  
Bruce Odegaard (non-voting member, via Zoom)  
Kimberly Stryker (Jeremy Ayers standing in – non-voting member, via Zoom)

*Committee members not present:*

Max Kenagy  
Christopher Sannito (non-voting member)

Others present:

John Burrows, ASMI Seafood Technical Director  
Nanette Solanoy, Accountant  
Matthew Arnoldt, Administrative Specialist  
Jeremy Woodrow, ASMI Executive Director  
Becky Monagle, ASMI Finance Director  
Susan Marks

Jeff Regnart (Zoom)  
Bret Bradford, Copper River/Prince William Sound Marketing Association  
Daniel Kusakari, Ocean Peace, Inc.  
Sandy Souter, Silver Bay Seafoods, Salmon Committee  
Melyssa Nagamire, Harvestor  
Nicholas Dowre, Harvestor  
Amber Dowie, Harvestor  
Simon Marks, McKinley Research Group  
Jack Schultheis, Kwikpak Fisheries, ASMI Board  
Allen Kimball, ASMI Board Chairman  
Stephanie Mitchell  
Sarah Erickon, AlaSkins

#### **b. Committee Personnel Announcements**

Burrows welcomed new committee members Monique Moore, Cindy Luna and Max Kenagy. Burrows asked to do a brief round table introduction of the committee members.

#### **c. Approval of Agenda and Previous Minutes**

O'Reagan informed the committee that since there were many guest speakers, the meeting was not going to go in the exact order of the agenda, but in the order of when guest speakers arrived. Burrows asked to revise the agenda to include finalization of the operational questions to the board.

Kohan moved to approve the agenda, Logan seconded, none opposed. The agenda was approved.

O'Reagan called for a motion to approve the minutes from the previous meeting. Schwarzenbach moved to approve the minutes from the previous meeting, Vidal seconded. None opposed, and the minutes were approved.

#### **d. Public Comment**

None.

### **II. Regulatory Update: Guest Speaker Lisa Weddig**

Lisa Weddig of NFI gave a regulatory update that included traceability final rule, NASEM seafood study, FDA food program review, and the healthy definition proposal.

Weddig also answered questions from the committee.

### **III. Old Business**

#### **a. Technical Research Projects (Guest Speakers Ann Colonna, Robert Dumas and Dr. Christoff Furin)**

##### **NOAA SK Grant (Dr. Christoff Furin and Robert Gerlach)**

Burrows shared that as of October 2022, samples of six species have been acquired (king salmon, sockeye, keta, pink salmon, halibut, and pollock) though none were the full sample size required for the study. The State's Environmental Health Laboratory and nutrition lab partner began receiving and

processing the fish, and returned results to ASMI as analyses were completed. Due to the project's extensive contractual delay, conversations with NOAA regarding a no-cost extension were initiated and well received, with the Grant Manager stating such an extension would not be an issue and could be formalized in spring.

Dr. Christoff Furin presented on the NOAA S-K Grant project, and shared the results of the analyses that were received, as well as photos. Furin and Gerlach answered clarifying questions from the committee regarding the project.

### **OSU/UMaine Chef Sensory Analysis (Ann Colonna And Robert Dumas)**

Ann Colonna (OSU Food Innovation Center) and Robert Dumas (UMaine) presented on the OSU/UMaine Chef Sensory Analysis project and answered questions from the committee. Colonna also shared more about the other S-K Grant project that she was working on, which involved asking seafood consumers to evaluate seafood quality and answer questions that pertained to seafood consumer behavior.

Dumas presented on the studies involving underutilized products such as herring roe and arrowtooth. On roe on kelp, Dumas discussed the exploration of traditional preparations, ideation, pilot plant R&D, and the deliverables. For arrowtooth, he shared the estimated budget over two fiscal years, products that were currently tapped for evaluation, arrowtooth flounder uses, smoked arrowtooth flounder, and the project deliverables. Dumas answered questions from the committee.

### **OSU FFAR Utilization Study**

Burrows gave a summary and update. He shared that the team concluded the first year of research on the project in July 2022 and managed to successfully produce protein extracts from Alaskan Pollock head and frame byproducts. The team were still working to improve the yield and quality of the extracts and would replicate the process for Pacific Whiting in future experiments. He said they anticipated that the results would mimic that of the Alaskan pollock given the similar makeup and processing of the byproducts between species. Extraction refinement, including more accurate readings of extractable protein versus actual yield from the method were ongoing. Denaturation remained possible in some extractions, and sensory impacts were present and believed to be due to metmyoglobin from myoglobin as it was oxidized.

### **Breast Cancer Update**

Burrows shared that in April, ASMI was informed that the manuscript submitted by the researcher was accepted for publication, and a feasibility article was published and available through June. The manuscript itself was now available and work on the microbiome has begun.

### **Sustainable Packing and Literature**

Burrows said that this would be followed up after the next summer, as the process has started on finding what research was available.

### **b. Materials**

Burrows shared what new materials were created; frozen quality fact sheets for consumers, functional nutritional videos (available online), whole cooked Dungeness guide, Weathervane scallop fact sheets, updated harvest map and seasonality, AK Seafood and Immunity, and utilization (all species and Alaska

Pollock). Burrows also shared forthcoming materials; tech topic sheets, revised shellfish buyer's guide, sustainable packaging brochure, herring fact sheet, and in-plant materials.

The committee shared their input on the materials.

### **c. Education/Regulatory Efforts**

Burrows shared that they have addressed the DGA questions, shared comments on the White House Conference on Health, Hunger, Nutrition and forthcomings on the FDA's healthy label rule. On education and events, Burrows shared that there have been interviews with Alaska Business Magazine, Princess Cruises, H,G,T Podcast, and Real Simple Magazine. He also listed some of the upcoming events.

O'Reagan called the committee to break at 11:30 AM AKST, and the meeting would resume at 1:30 PM AKST.

## **IV. New Business**

O'Reagan called the meeting back to order at 1:35 PM AKST.

### **a. RFM Update (Jeff Regnart & Susan Marks)**

Regnart gave an RFM update and discussed the Southeast troll fishery. The new ownership of RFM changed the scope of the program from Alaska to all of North America. He shared that the first non-Alaskan fishery got RFM certification in July 2022, and hoped to get more fisheries outside of Alaska involved as well as other countries to look into RFM, instead of MSC.

Regnart shared that he would like to have some members of the Seafood Technical Committee to participate on COC matters.

Schwarzenbach asked what the likelihood of the Gulf of Alaska tanner crab certification. Regnart suggested a pre-assessment to look at the fishery against the standard and see if it would meet it.

### **b. Forthcoming and Recent Technical Topics/ Roundtable**

Burrows said there were some topics that were brought up in a previous discussion that were to be discussed during the roundtable. The topics included the crab situation, imported Chilean salmon, and the status of troll caught chinook, and the mercury discussion. The committee decided that some of the topics would be discussed in the species questions/operational questions section of the agenda and with the RFM discussion.

Burrows gave context on the mercury discussion; the European Union changed the regulations for import products and their mercury limitations, dropping some of their regulations down to 0.3 milligrams per kilogram. Logan asked if they reference methylmercury or just mercury, and Burrows responded methylmercury, but they could get clarification for more understanding. O'Reagan asked if the committee should have concerns after looking into the regulations. Logan suggested looking at the current data that they have, and Schwarzenbach asked how they would justify with the current regulations. Dewitt said the FDA had a list of fish and shellfish on mercury, and noted that the fish to watch out for was sablefish and halibut.

**c. Environment – Guest Speaker Jeff Hetrick, Alaska Shellfish Institute (via Zoom)**

Jeff Hetrick of the Chugach Regional Resources Commission and The Alutiiq Pride Marine Institute gave a presentation on ocean acidification and answered questions from the committee.

**d. Pet Food and Alaska Seafood**

The committee discussed the next steps in regards to the Alaska Seafood logo being put on pet food. Schwarzenbach asked for clarification; if it meant a seafood product that could be used in a pet food product or using it as pet food. Burrows replied both. O'Reagan also clarified where the Alaska Seafood logo could be placed. Logan commented that there should be rules put in place. Burrows said they should explore pet food and seafood; there were talks of possibly having an in-bound mission for buyers and discussion with the international marketing team to house that effort, and to make sure to have regulatory frameworks in place such as documentation for logo utilization and chain of custody. Moore added what percentage they would like to see if companies were to use the logo. O'Reagan asked if there was knowledge that the committee could share that would help regulate utilization of the logo. Dewitt noted the movement for human grade pet food, and said that there should be a position to have the logo used on those products as well. Logan added the discussion of pet treat versus pet food.

O'Reagan discussed the possibility of food fraud, and what kind of monitoring would be expected and if there was going to be an audit of people using the logo on their products. Schwarzenbach asked what the domestic marketing committee thought about marketing pet food, and that it would be a discussion for them to have. Kohan said there were many industry members doing things with pet food, and the Alaska Seafood logo should be part of it.

Odegaard asked how much the logo has been fraudulently used with human food, and Burrows said they could ask the domestic marketing team. O'Reagan asked in regards to a protein mix, how would the committee feel if the remainder of the protein was farmed salmon. Kohan said it would depend on the percentage. Kohan mentioned that there was not much control over the Alaska Seafood logo and there was no chain of custody process yet.

Sarah Erickson (of AlaSkins) added that ASMI would not want to make Alaska seafood less than a premium product and when working pet food, there should be a standard. She suggested license/rights to use the logo, and pet food companies should prove the use of Alaska seafood in their products and ASMI would be able to follow up on it. Burrows added that ASMI should make sure they have the bandwidth to monitor that. Kohan added that it might not always be a premium product, but it could increase the value of the product.

O'Reagan recommended to look at a traceability/accountability program, and look at the percentage of seafood that's actually being used. Kohan added that if guidelines were going to be used, how were they going to be reinforced.

**e. Species Questions**

**1. *The biggest opportunities for the Technical Committee in the coming year or near future are:***

- Advancing nutrient/contaminant data from the current SK Study

- Collaborate with ongoing workforce development efforts to bolster training opportunities and tools.
- Sustainable packaging.
- Participation in the evolving discussion around pet food.
- Advance underutilized species and product types.
- Advance understanding on the environmental carbon footprint of AK seafood

**2. *What long-term challenges must your program continue to monitor and/or address?***

- Budget considerations
- Participate in the discussion around ASMI's role regarding mariculture
- Standardization of quality nomenclature and training tools in production.

**3. *Please address the comments from the species committees that were directed toward your program. In response, do you have any recommendations for which your operational program should take action?***

**Whitefish**

Feasibility study to move value-added processing back to Alaska/lower 48 (from offshore).

- We can share data of existing operations and engage with partner organizations and ASMI leadership regarding needed regulatory/policy frameworks, potential barriers, etc.

High-level feasibility study of the economics and nutritional aspects of developing side-stream products (cod skins, collagen, etc.) to promote full utilization.

- Initial work on this exists on the 2018 Products Report done previously by McKinley (then McDowell), though there is a known need to update that report. We can also advance current/forthcoming efforts as data becomes available for ongoing efforts.

Test the nutritional analysis of flatfish species (species-specific): Yellowfin sole, rock sole, flathead, arrowtooth, Alaska plaice, and all others.

- Need to clarify whether they are seeking suitable data for federal databases and what they mean by mean by nutrition, prioritization

**Shellfish**

RFM certification of Dungeness and Tanner crab

- Jeff Regnart to support process of certification

Whole cooked Dungeness and coordination with ADEC as well as separating requirements for biotoxins between Southeast Alaska and Western Alaska

- Technical will engage with relevant stakeholders, set meeting in near future with ADEC and discuss potential alterations to BMP.

**Salmon**

How to use abundance of water in Alaska as communication tool?

- Develop conversation around abundance of Alaska's water resource in context of usage.

ASMI to create a sustainable packaging information.

- ASMI may be able to support purchase of alt packaging, a trade portal, and/or offers to producers of testing with AK product
- Existing brochure effort

Identify key demographic/geographic areas for higher potential salmon consumption (domestic and international). Start developing a meta-data approach for targeted promotions.

- Best suited to domestic

### **Halibut/Sablefish**

Research the health benefits of Sablefish including vitamin D and Omega 3 levels.

- We can forward existing resources The committee would like the technical committee to explore Henneguya found in Halibut.
- ASMI will reach out to Ted Meyers of ADFG for discussion

A third area technical could provide support would be to look at sustainable packaging. For us, particularly, direct to consumer and fresh product shipping packages. This could lend itself to a collaboration with other institutions or universities.

- See salmon

#### ***4. Are there any specific questions or items of interest pertaining to your program that you would like the ASMI Board to consider? If not, write N/A.***

- Continued examination of ASMI's role in mariculture development
- Board direction on the committee's role in developing standards for logo usage on petfood.
- Make funding available to facilitate new asks such as additional nutritionals, sustainable packaging trade missions and research efforts, online hubs, etc

#### ***5. Is there an action that this committee recommends the ASMI Board consider at All Hands or in the near future?***

- Allow a timeframe for a speaker requested by technical

### **V. Next Meeting and Adjourn**

Burrows said they can stay on a bi-annual schedule for meetings but also have work groups to discuss certain topics. The next meeting would be sometime in March 2023, in-person.

O'Reagan reminded the group about creating smaller sub-committees and to think about if there were any topics that members would like to specifically be involved in. Burrows let the committee know he is open to speaking with committee members on topics that they have questions on.

O'Reagan called for a motion to adjourn the meeting. Kohan moved to adjourn the meeting, Schwarzenbach seconded. None opposed, and the meeting was adjourned at 4:00 PM AKST.