



**Wild, Natural & Sustainable®**

SEAFOOD TECHNICAL COMMITTEE

Wednesday, October 9, 2019

9:30 AM AKST

Captain Cook Hotel- Quadrant Room

Anchorage, Ak

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

*DRAFT AGENDA*

- I Roll Call
- II Approval of Draft Agenda
- III Approval of March 2019 Meeting Minutes
- IV Public Comment
- V Introduction of invited members
- VI Good of the order
  - a) KSMSC update- Chris Sannito
  - b) Alaska Seafood Future Project- Paula Cullenberg
- VII Old Business (please refer to notes for backgrounds on projects)
  - a) PCCRC project - Dr. Christina Dewitt
  - b) Alaska salmon omega 3 and breast cancer survivors (SiRF/UConn) – Michael
  - c) Materials
    - a. Quality processing videos status: quality processing, frozen quality, utilization
    - b. Facts sheets – species, technical
    - c. Nutrition resources
- VIII New Business
  - a) HACCP update- Dr. Christina Dewitt
  - b) Pollock nomenclature update- Pat Shanahan
  - c) ADEC AAC updates – Christina Carpenter and Jeremy Ayers
  - d) ADEC/ASMI AK seafood contaminant/nutrient database – Michael and Dr. Gerlach
  - e) Seafood Safety Monitoring update and discussion – Joe Logan
  - f) RFM CoC/Logo update- John Burrows
  - g) OSU/ASMI chef sensory on frozen quality - Michael
  - h) Consistent roe grading/outreach material development – Michael
  - i) Events
    - a. Nutrition FAM trip June/July 2020
    - b. Specialty products FAM trip July/August 2020
- IX Adjournment