



SEAFOOD TECHNICAL COMMITTEE

Thursday, October 5th, 2023

10:00 AM to 12:00 PM PST

Zoom Meeting

DRAFT MINUTES

Welcome and Antitrust Statement

Seafood Technical Program Director John Burrows began the meeting at 9:02 AM Alaska Time / 10:02 AM Pacific Time and read the ASMI Antitrust Statement.

Roll Call

Present: Joe Logan, Tiffany Lake, Michael Kohan, Dr. Christina Mireles DeWitt, Max Kenagy, Cindy Luna, Monique Moore, Jonathan Gonzalez, Scott McKenzie, Bruce Odegaard (non-voting), Christopher Sannito (non-voting) – joined at 10:30am

Others present: Tomi Marsh, John Burrows, Heather Johnson-Smith

Not Present: Chair Brandii O'Reagan, Hart Schwarzenbach, Kimberly Stryker (non-voting)

Approval of Agenda and Previous Minutes

Logan made a motion to approve the minutes from November 10 at All Hands on Deck 2022. Moore seconded.

DeWitt made a motion to approve the agenda; Logan seconded.

Introductions and Welcome to New Members

Burrows welcomed the two new members to the committee and invited them to introduce themselves. Welcome to Scott McKenzie and Jonathan Gonzalez. Others on the call introduced themselves as well.

No Public Comment

Old Business

Project/Program Updates

- Technical has forged new partnership Roxana Ehsani, RDN. She is a Board Certified Sports Dietitian, Natl Nutrition Media Spokesperson, Adj. Prof at VA Tech in sports nutrition and is on medical review boards. She is doing speaking events, developing functional nutrition recipes, creating a new series of 6-12 videos.

- Burrows shared that ASMI is working on topics such as seafood myth-busting, the importance of omega-3 types, and healthy aging with seafood. Concurrent infographics are being developed, and a video on mercury/selenium is in late stages of development.
- ASMI has begun a more concerted collaboration with the ADFG on making fishery management a bit more understandable, the crab situation, bycatch, and Fukushima. The access to the internal and real-time data ADFG will allow ASMI to adapt data to more consumer-friendly for the ASMI website.
- ASMI is updating some species materials, in-plant guides, and the shellfish buyers guide, as well as, making new efforts to provide quality training for harvesters, largely based on materials done by Dr. DeWitt on BSPS.
- ASMI is working with Dr. Jung Kwon on protein precipitate from Alaska pollock wastewater included in fish stick and non-blind sensory test at various percentages. There are some issues with moisture at certain percentages, but the concept remains viable. The graduate student responsible for that stage has now departed, so the next phase of the project will be the upscaling of production and formal sensory testing at the OSU FIC.
- For the UCONN breast cancer survivor study, the gut microbiome piece is moving forward. All eating fish had improved symptoms, but the higher fish consumption group was experiencing notably less. Now they are examining gut flora in this same demographic with a group consuming fish at least once a week vs less than once a week, and is thus far seeing increased healthy microbial environments in the high fish group.
- Sampling and testing has continued on the generation of a nutrient contaminant. ASMI initialized what should be one of the last sampling pools outside of shellfish, and the testing done is giving excellent results especially in contaminants.
- The blind sensory study of New England culinary professionals evaluating some significant Alaska species has been completed. ASMI was also able to gather about 60 data points on chef buying habits.
- ASMI has submitted three SK Grant preproposals; Technical is tied to two of these and one additional from OSU. The two in-house are an effort to evaluate and improve value-added products, including expanding pet food. Dr. DeWitt gave an update on the OSU proposal which is generating in-plant procedures for a quality-evaluating device from Keith Cox (in Juneau) and ASMI assisting in generating data related to chalky halibut. She would like to connect with Halibut-Sablefish committee; Burrows shared that he has reached out to the chair Peggy Parker.
- In trade education, ASMI has had articles in Martha Stewart magazine on storing frozen seafood and Good Housekeeping on the misnomer of sushi grade product. ASMI has also participated on several panels with the Alaska Farm Bureau on cold chain systems, Accelerate Alaska on the merits of investing in Alaska seafood, and on one of the SK Proposal Evaluation panels. ASMI has also worked with the University of Alaska Safety Alliance.

Burrows shared that ASMI will be returning to FNCE in Denver this year with RD Roxana.

Burrows is PFT President this year. The Pacific Fisheries Technologists Conference will be in Sitka in February 18-21, 2024.

There was discussion on the questions from the Species Committees from All Hands on Deck in 2022 before focusing on answering the Operational Committee Questions for 2023. Burrows took notes on the discussion and the answers generated from the questions the ASMI Board would like answers to at All Hands on Deck.

New Business

Vice Chair Election: Dr. DeWitt would like to nominate Kohan. Burrows will follow up with Kohan. DeWitt would nominate Luna if Kohan declines.

All-Hands speakers include Drs. Bob Gerlach and Christoff Furin of ADEC, Rachel Baker of ADFG, Lisa Weddig of NFI, Keith Criddle of UAF, Roxana Ehsani, and Claes Nystrom and Terry Meyers of Infratab.

Forthcoming and Recent Technical Topics: What would you like to discuss at All Hands on Deck? Odegaard suggested getting an update on the salmon quality videos.

Next Meeting and Adjourn

November 3rd at All Hands on Deck will be the next meeting.

Meeting adjourned at 10:26 AM Alaska Time / 11:26 AM Pacific Time.