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 Fuglsvog

VI. Industry Situation/Update

VII. Board Questions for Committees

VIII. Meeting Recap

IX. Adjourn

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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