

Wild, Natural & Sustainable®

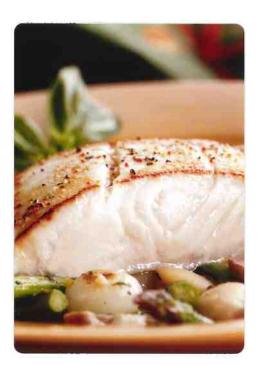
Halibut Sablefish Committee September 29, 2014

AGENDA:

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- 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 Fuglvog
- VI. Industry Situation/Update
- VII. Board Questions for Committees
- VIII. Meeting Recap
- IX. Adjourn

Wild Alaska HALIBUT



NUTRITION FACTS

Serving Size: 3.5 oz. (100g)

Omega-3 Fatty Acids

Cooked, Edible Portion	
Calories	140
Protein	27g
Total Fat	3g
Saturated Fat	<.05g
Sodium	70mg
Cholesterol	40mg



COMMON MARKET NAME(S):

- · Alaska Halibut
- · Pacific Halibut

SCIENTIFIC NAME:

· Hippoglossus stenolepis

HARVESTING SEASONS:

· Harvested March through mid-November

- · 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

460mg

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



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