



Wild, Natural & Sustainable®

SEAFOOD TECHNICAL COMMITTEE

Monday, March 9th, 2020

9:00 AM PST

Peter Pan Seafoods

3015 112th Ave NE

Bellevue, WA

MINUTES APPROVED on November 11, 2021

- I. Welcome and Antitrust Statement
- II. Roll Call
- III. Approval of Agenda and Previous Minutes: Joe Logan
- IV. Public Comment
- V. Speakers: SNP and DGA Update – Linda Cornish and Jessica Miller
- VI. Old Business
 - a. KSMSC Update
 - b. Regulatory
 - c. Ongoing Projects
 - d. Materials
- VII. Speaker: Nutrition Analysis Using NIR – Brian Armstrong *Foss Analytics*
- VIII. New Business
 - a. FY22 Budget Discussion
 - b. Regulatory
 - c. Project/Collaboration/Grant Opportunities
- IX. Speaker: Update on Increasing Queries on Social Responsibility – Susa Marks
- X. Adjourn

Seafood Technical Committee Meeting

Roll Call:

Present:

Chair Joe Logan

VC Hart Schwarzenbach

Tiffany Hanson

Chip Treinen

Brandii Holmdahl

Julie Decker
Dr. Christina Mireles-DeWitt
Joe Frazier
Tracy Hare
Robert Vidal
Christopher Sannito
Bruce Odeggard
Kimberly Stryker

Also present, ASMI Executive Director Jeremy Woodrow, Seafood Technical Director John Burrows, ASMI Program Directors and ASMI Staff.

Old Business:

Ongoing Projects: John presents follow ups

Nutrition Contaminant Database.

OSU Chef sensory project. Fresh and frozen blind comparison project. Study undergoing potential redesign that does not pit fresh and frozen against each other.

Materials

Sustainability white paper recently pushed out. Shellfish safety and p cod and halibut fact sheet recently published. Collaboration with Domestic program: how to cook, prepare and treat a whole salmon.

Industry guide for how to bleed a salmon, done with Pat Race art style. Ongoing: A to Z guide being converted into up-to-date modern document. Quality frozen: new video and new fact sheet in works.

Ongoing work on technical fact sheets: frozen shellfish, sustainability packaging, utilization and environmental issues slated for FY22. Live crab fact sheet

Brian Armstrong Presenting Nutrition Analysis Using NIR, Foss Analytics

Reviews technology employed to provide detailed information related to labeling. Using infrared light to analyze the product. Can measure more accurate nutrient data content. Can also be applied to grading.

New Business

FY22 Budget

Burrows reviews the FY 22 Budget recommendations. Reviewed proposed budget of \$390,000.

Chip Treinen moves to approve the budget as presented. Mireles-DeWitt seconds the motion. No one was opposed. Motion passes unanimously.

Regulatory:

John reviewed comments submitted regarding consumer.

China Import Export Law: recent

New USDA grant for small seafood producers.

Notes recent negative article concerning trawling. Notes increased questions regarding comments. Netflix has a wild capture fisheries industry document premiering tomorrow, March 24th. "Seaspearicity"

Susan marks: Update on Increasing Queries on Social Responsibility – upcoming ASMI sponsored webinar. Reviews panel. Reviews potential moderated topics of discussion.

Dr. Mireles-DeWitt reviewed Sneator Merkels climate action now Act. Establishing blue carbon program within NOAA, climate ready fisheries, grants to promote local/climate friendly/sustainable seafood products, establishing regenerative aqua culture programs. Coastal resiliency programs. Ocean acidifications. Wetlands resiliency.