



**Wild, Natural & Sustainable®**

SEAFOOD TECHNICAL COMMITTEE

Wednesday, March 6<sup>th</sup>, 2019

9:00 AM PST

Trident Seafoods at

5303 Shilshole Ave. NW

Seattle, Washington

**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 October 2018 Meeting Minutes**
- IV Public Comment**
- V Introduction of invited members- Mike McLendon (FDA), Kimberly Berry (Bryant Christie), Jean-Francois Herve (American Seafoods)**
- VI Budget**
- VII Old Business**
  - a) Seafood contaminants -Bryant Christie- Seafood Contaminant Database-Live Demo
  - b) Chitosan/Listeria RTE Crab project - Michael and Hart
  - c) PCCRC project – Dr. Christina Dewitt
  - d) Alaska salmon omega 3 and breast cancer survivors (SiRF/UConn) – Michael
  - e) Salmon handling quality videos- Michael
  - f) Fact sheets- species, hatchery, chalky, live crab shipping guidelines – Michael
  - g) Chalky halibut
- VIII New Business**
  - a) Species decomp studies- Mike McLendon- FDA
  - b) Nutrition Labeling Requirements- Hart
  - c) ADEC regulations and BRC issue- Hart
  - d) Specialty products FAM trip- Michael
  - e) KSMSC/ASMI seafood technical graduate intern- Michael (Mr. Herve- AS)
  - f) Smoked seafood brochure- John
  - g) Functional nutrition white papers and infographics- John
- IX Good of the order**
  - a) KSMSC update
- X Adjournment**