Wild, Natural & Sustainable

SEAFOOD TECHNICAL COMMITTEE
Wednesday, March 6th, 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