1. The biggest opportunities for the Technical Committee in the coming year or near future are:
   - Advancing nutrient/contaminant data from the current SK Study
   - Collaborate with ongoing workforce development efforts to bolster training opportunities and tools.
   - Sustainable packaging.
   - Participation in the evolving discussion around pet food.
   - Advance underutilized species and product types.
   - Advance understanding on the environmental carbon footprint of AK seafood

2. What long-term challenges must your program continue to monitor and/or address?
   - Budget considerations
   - Participate in the discussion around ASMI’s role regarding mariculture
   - Standardization of quality nomenclature and training tools in production.

3. Please address the comments from the species committees that were directed toward your program. In response, do you have any recommendations for which your operational program should take action?

**Whitefish**

Feasibility study to move value-added processing back to Alaska/lower 48 (from offshore).
   - We can share data of existing operations and engage with partner organizations and ASMI leadership regarding needed regulatory/policy frameworks, potential barriers, etc.

High-level feasibility study of the economics and nutritional aspects of developing side-stream products (cod skins, collagen, etc.) to promote full utilization.
   - Initial work on this exists on the 2018 Products Report done previously by McKinley (then McDowell), though there is a known need to update that report. We can also advance current/forthcoming efforts as data becomes available for ongoing efforts.

Test the nutritional analysis of flatfish species (species-specific): Yellowfin sole, rock sole, flathead, arrowtooth, Alaska plaice, and all others.
   - Need to clarify whether they are seeking suitable data for federal databases and what they mean by mean by nutrition, prioritization
Shellfish
RFM certification of Dungeness and Tanner crab
- Jeff Regnart to support process of certification

Whole cooked Dungeness and coordination with ADEC as well as separating requirements for biotoxins between Southeast Alaska and Western Alaska
- Technical will engage with relevant stakeholders, set meeting in near future with ADEC and discuss potential alterations to BMP.

Salmon
How to use abundance of water in Alaska as communication tool?
- Develop conversation around abundance of Alaska’s water resource in context of usage.

ASMI to create a sustainable packaging information.
- ASMI may be able to support purchase of alt packaging, a trade portal, and/or offers to producers of testing with AK product
- Existing brochure effort

Identify key demographic/geographic areas for higher potential salmon consumption (domestic and international). Start developing a meta-data approach for targeted promotions.
- Best suited to domestic

Hal/Sab
Research the health benefits of Sablefish including vitamin D and Omega 3 levels.
- We can forward existing resources
The committee would like the technical committee to explore Henneguya found in Halibut.
- ASMI will reach out to Ted Meyers of ADFG for discussion

A third area technical could provide support would be to look at sustainable packaging. For us, particularly, direct to consumer and fresh product shipping packages. This could lend itself to a collaboration with other institutions or universities.
  a. See salmon

4. Are there any specific questions or items of interest pertaining to your program that you would like the ASMI Board to consider? If not, write N/A.
- Continued examination of ASMI’s role in mariculture development
- Board direction on the committee’s role in developing standards for logo usage on petfood.
- Make funding available to facilitate new asks such as additional nutritionals, sustainable packaging trade missions and research efforts, online hubs, etc

5. Is there an action that this committee recommends the ASMI Board consider at All Hands or in the near future?
- Allow a timeframe for a speaker requested by technical