



Wild, Natural & Sustainable®

SEAFOOD TECHNICAL COMMITTEE

Wednesday, October 26, 2016

10:00 AM Alaska Time

Captain Cook Hotel

Anchorage, Ak

Draft minutes

The meeting was called to order at 10:05.

Members present (full attendance):

Chair Dan Block

Vice Chair Hart Schwarzenbach

Joe Frazier

Julie Decker

Jason Chandler

Chip Treinen

Allison Corcoran

Jeff Backlund

Rodger Painter

Kimberly Stryker

Jack Schultheis

Bruce Odegaard

Julie Matweyou

Others present:

Deb Tempel

Jeff Regnart

Peter Marshall

Andy Wink

Mike Platt

Bob Gurlock

John Jensen

Mathew Arnoldt

Steve Grabacki

Block welcomed everyone to the meeting and asked that all present introduce themselves.

A motion was made by Painter to approve the draft agenda; seconded by Backlund; the motion passed unanimously.

A motion was made by Painter to approve the draft minutes from the May 2016 meeting; seconded by Backlund; the motion passed unanimously.

There was no public comment.

VI Old Business

a) **Chain of custody update** – Marshall and Platt – RS Standards (RFM contractors)

Platt spoke to the document: Responsible Fishing Management (RFM) Chain of Custody Standard Comparison with MSC Chain of Custody Default. This is a document that can be used as a tool to support both the applicant and the certifying bodies (CBs) to understand what sections of the RFM CoC can have synergies with the MSC and which areas there maybe opportunities for further RFM CoC development.

The question came up about the cost savings and how the savings could happen. The two CBs that can do this have bought into the RFM and MSC audits at the same time for cost savings. Corcoran commented that breaking it out into an addendum that needs to be answered for the other certification could be an option. The question came up regarding other CBs and they are not very interested because there is not the money in it for them; they need to get certified to do the audit and there is not a big business potential for them. Also, more CBs need to become accredited (currently only 2) and have not bought in. Decker asked if there was a mechanism in place to check to see if a client is current in payment- a way to track and verify CoC eligibility. The “anti-free-rider” motion was discussed at length and an agreement was made to bring this issue up to the RFM committee. Kohan thanked Corcoran for all her work with Marshall and Platt on this project.

Decker made a motion to request the RFM Committee and RFM Team develop language in the RFM Chain of Custody standard which addresses eligible primary processors in order to prevent free riders; Painter seconded the motion; the motion passed unanimously.

b) **Parasite study update-** Michael Kohan

Kohan reported on the current status of the project. As of now, the research has been done using cod samples, since there was not a heavy presence of nematodes in the salmon samples and the project timeline missed some of the salmon season. Researchers are using ibuttons to monitor temperatures in fillets of cod as well as the ‘poke test’ to determine parasite viability after freezing and cooking trials. Preliminary data shows that cooking thresholds in cod filets for parasite mortality was much lower than FDA guidelines; around 109 F compared to 145 F.

In order to fulfill the scope of work, the committee agreed to extend the project (without added costs) in order to give time to include salmon in the research and are expecting a full report next summer.

c) **FITC update (HACCP, MAP workshops, HAB/PSP) –** Julie Matweyou

Matweyou reported that the Kodiak Seafood and Marine Science Center (KSMSC) that the facility is currently in limbo with some sort of determination coming in December 2016. ASMI submitted a letter of support last winter for keeping the facility active. A grassroots group formed a non-profit called the Alaska Research Consortium; a strong group of fisheries leaders. They are looking into public/private partnership or a new owner for the facility. She thanked the committee and ASMI for the continued support of the seafood safety education at FITC. The committee discussed that they will encourage the board to have ASMI staff to continue to monitor and take action if more support is needed.

Matweyou reported that she is working on SCOTIA test kits for shellfish poisoning primarily using butter clams. The committee discussed the sensitive messaging that is required for bringing awareness to this issue. She is looking for a tool that gives more information than the pass/fail tests of 60ppm for the PSP toxin, saxotoxin. Painter commended DEC on their communications surrounding PSP issues.

d) **ADEC/FSMA update** – Kimberly Stryker

Stryker brought the group up to date with what is happening at DEC the Food Safety division. She talked about the challenges with budget cuts and loss of staff.

She informed the group about the FSMA changes that may affect the industry coming up.

Her report was comprehensive and covered: antibiotics in seafood, shellfish harvest regulations, PSP, food safety, algal blooms, training, and changes coming down the road. Her presentation is attached in this email. The lack of regulation for recreational harvesting of shellfish was discussed and the messaging that the commercial market is regulated. Stryker outlined the closures around the state this year and reported it was not a great year for PSP issues.

e) **ADEC Fish Monitoring update** – Dr. Bob Gerlach

Dr. Gerlach reported that the Fish Monitoring program has been up and going for 14 years. They are updating the website which includes a GIS map to show what the concentration levels of heavy metals and radionuclides are from certain areas. They are working with the commercial industry and UAF to continue tissue testing. He reported that they found that mercury increases in halibut as it goes further south, which could be a consequence of older halibut migrating south down the Gulf of Alaska. Most of the funding for the fish monitoring testing is coming in from grants. He mentioned that they are starting to test for antibiotics because of what was discovered in Puget Sound. It is nice to have the data before it is requested from the press. Gerlach reported that they are conducting a pilot project for radioisotope detection in fish tissues using a portable Gamma Radiation Detector. Results are sent to FDA for analysis and calculation of the dosage of each of the radionuclides of interest (Cs-134 and Cs-137).

Kohan commended DEC with their website and outreach efforts and will keep the committee updated as to when the paper Dr. Gerlach worked on concerning contaminants and radio isotopes is published.

f) **Salmon Buyer's Guides** – Michael Kohan

Kohan reported that she is taking small edits due to her by Nov 4th for the Salmon Buyers Guide with the hope of having it ready for PME. She thanked the ASMI salmon committee for assisting in the revision of this buyer's guide.

g) **Nutritional Information Analysis** – Michael Kohan

Kohan is in communication with USDA and the new staff, they are working together to get the samples sent from ASMI to be updated in the USDA database. Moving forward, this will happen

more frequently a couple of times a year compared to once every couple of years. USDA has determined nomenclature for samples to include previously frozen or may not have been previously frozen for seafood. Kohan would like to get more nutritional information in our buyer's guides. She is using a private lab in Portland (Exova) and to analyze nutritional content for different products for industry to use. It was commented that when green roe is altered (ikura, sujiko, etc.) that the nutritional content changes.

The discussion included that nutritional information might be easier to have on the ASMI website to keep it the most up to date. Kohan let the group know if there are changes to nutritional information; the buyer's guides are easy to change. ASMI is not printing large amounts and storing them, just as we need them.

The committee also discussed protein powder that the Global Food Aid program is developing. AFDF and the Global Food Aid program are in the process of applying for an SK grant and hope to be able to move forward with this.

VII New Business

a) **Specialty Products Project** – Andy Wink and Michael Kohan

Kohan and Wink reported that they are researching the expansion of markets for ancillary and specialty products. They are seeking feedback and input from industry on product information as well as best the avenues to pursue finding information on certain products. This project will provide information for new products in new or established markets. The list of 15 species/products for the trailblazing project is flexible with proposed species outline in the scope of work.

b) **USDA QSP Project** –Michael Kohan

Kohan is working with ASMI international to provide technical assistance for an opportunity with the USDA quality samples program (QSP). Specifically, she will be working with representatives from the flatfish and cod fisheries to explore alternative secondary processing options for sole and longline cod in Southeast Asia.

Kohan reported that the USDA is funding \$15,000, for the procurement and transportation of the samples. Technical will fund the match of \$15,000 for the project. ASMI is looking to re-establish a relationship with USDA FAS QSP in order to provide more opportunities for Alaska seafood products in the future.

c) **Supply Chain Quality Project** – Michael Kohan and Christine Fanning

Fanning reported that they have embarked on a quality project that addresses how we can improve quality along the supply chain. To put things into perspective, the last quality project that the technical committee tackled was in 2013, and that was the USDA samples program. The quality of our product has come up with ASMI OMR's reporting that they are receiving poor quality and unusable product at the market place and trade shows. The project started with outreach to the ASMI OMR's through a general questionnaire. The next step is to reach out to industry members to find out what they feel is needed. Ultimately, our goal is to have a consumer facing traceability effort that distinguishes based on quality (not locations). The goal of the project is to help the supply

chain. The committee discussed temperature monitors which some customers require. Where the fish was sourced and how it is handled is also important to know. The committee discussed that this is still in the exploratory phase and that the scope of the problem needs to be specified in order for industry members to feel comfortable contributing to the project. Fanning pointed out that finding the breakdown will be important and will take time and resources. RFI tagging was discussed but could be problematic. TED's box was mentioned as a monitoring system for air cargo.

d) **Shellfish Buyer's Guide** – Michael Kohan

Kohan reported that she is working with the Shellfish Committee to revise the shellfish buyer's guide with the hopes of getting edits/comments back by Nov 10th. Kohan will have the Shellfish and Technical Committees review the final draft of the guide before print by the end of the year.

e) **Quality Videos** (how to filet, re-fresh...) – Michael Kohan and Christine Fanning

Kohan reported that short technical videos are being requested by OMRs for consumers and trade partners. They will be disseminated on YouTube and will be short and to the point; around 30 seconds with 15 seconds being the ultimate goal. The basic message is aimed at providing tools to make seafood less intimidating to prepare as well as be able to prepare seafood products correctly for best quality. The estimate for four videos is \$5,000. Matweyou suggested collaborating with Sea Grant so we don't duplicate efforts.

f) **Environmental Issues** – Michael Kohan

Kohan thanked all for the feedback that was given regarding the environmental issues questionnaire.

VIII **Good of the order**

Stryker will work with ASMI on the following issues and messaging regarding: domolic acid, PSP, vibrio and listeria.

Cold chain was discussed and the new FSMA rules in order to build on it from a safety and quality perspective. Transportation issues were discussed. The method developed by Keith Cox to use a bioelectric impedance analyzer (BIA) to determine cell breakdown and ultimately shelf life capacity in seafood was discussed.

Key Questions to report to the Board of Directors

1. What major challenges do you see the ASMI program you guide facing in the coming years? (short-term and long-term) Please specify by market, species, or general programmatic concern.
 - Resource volatility resulting from changing ocean conditions, and other influences
 - Budgetary Constraints
 - Maintenance of sufficient financial resources to respond to unanticipated issues as they may arise
2. What strengths or opportunities have you identified in the ASMI program you guide?

- Focused effort to develop new specialty products derived from unused product stream, and under-utilized species
3. Taking into account comments from the species committees, are there any changes you would suggest be made in the ASMI program you guide? (species committee comments and recommendations will be provided in writing at the conclusion of their respective meetings)
 - n/a
 4. Are there any specific questions pertaining to your program you would like the ASMI Board to address?
 - Clarification of communication flow, directed activity, and decision tree, amongst Seafood Technical Committee/RFM Committee/RFM team/Board of Directors
 5. Are there any specific actions pertaining to your program you would like the ASMI Board to consider?
 - Continued support for FITC (Kodiak)

A motion was made by Schwarzenbach to adjourn the meeting; seconded by Backlund; the motion passed unanimously.

The meeting adjourned at 4:30.

Minutes prepared by D. Tempel