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SEAFOOD TECHNICAL COMMITTEE

Sunday, February 5, 2017

12:15 PM PST

Pinnacle Harbourfront Hotel

1133 W. Hastings St. Vancouver, BC. Canada

**Call in number**: 800-315-6338 **Alternate call in number**: +1-913-904-9376 **Access Code**: 87904

*DRAFT MINUTES*

The meeting was called to order at 12:16pm.

 **Members present:**

Chair Dan Block

Vice Chair Hart Schwarzenbach

Joe Frazier

Julie Decker

Jason Chandler

Chip Treinen

Allison Corcoran

Rodger Painter

Kimberly Stryker

Bruce Odegaard

Julie Matweyou

Chris LaCroix

**Members absent:**

Jack Schultheis

Jeff Backlund

**Others present:**

Kenny Lum (Trident)

Joe Logan (Trident)

**A motion was made by Schwazenbach to approve the draft agenda; seconded by Frazier; the motion passed unanimously**.

**A motion was made by Schwazenbach to approve the draft minutes from the October 2016 meeting; seconded by Frazier; the motion passed unanimously.**

Welcome to Chris LaCroix- Copper River Seafoods- Director of Compliance

VI Old Business

1. Update on Shellfish Buyer’s Guide
	1. Kohan is in the development phase for the copy of the publication. Working with shellfish committee to complete a draft copy in the near future.
2. Update on Specialty Products Project
	1. Kohan gave an update on the development of the project. The technical program is working alongside McDowell Group to conduct interviews with industry and sales representatives knowledgeable in these specialty products. Profiles are completed for fish heads, fish meal/oil, arrowtooth flounder and skates. Further work on roe products have recently started. The goal is to collect information about the products on the list and develop applicable publications for the industry such as buyer’s guides or specific species information for different market options. Kohan realizes that some of the information is proprietary and they are respecting information shared in that manner. The team wants industry to realize that ASMI is an avenue to discuss this kind of information and they want people to trust ASMI as a resource. Kohan will share the project results when the profiles are completed in early April.
		1. Schwarzenbach- It will be a difficult project, because every year we learn more about what kind of products we want to explore and utilize.
		2. Frazier- Want to make sure that the budget is used for gathering everything we can. We should meet after the project is finished to sift through what information is best suited to be disseminated in a product.
		3. Odegaard- How do you assess market potential? Kohan replied that the project is aimed at identifying gaps and highlighting the opportunity for ASMI to advertise and connect appropriate industry members for each topic.
		4. Decker- It is valuable to the industry to develop the waste stream and also valuable to the markets that are already looking for an opportunity to use the resource.
3. FITC update- Julie
	1. There hasn’t been much progress since the last meeting at All Hands. However, on February 21st the ARC is going to make a presentation to the House Fisheries Committee. Also, there are many classes on the books for the facility this year. Kohan asked if there should be any action items for the support of this facility. Frazier mentioned staff from Ocean Beauty utilized the classes offered at the facility and there was positive feedback. Stryker mentioned that DEC is working with a firm for education and monitoring of listeria contamination and are trying to push them towards using the university facility as a resource for ready to eat production in Alaska. Decker is in support for ASMI to be involved with the legislature to support the facility; however, the individual industries showing support would be a better strategy. Frazier mentioned that if there is a bullet point list of things that could guide industry companies on how the facility has reached out to assist the industry it would be easier for companies to show support. Schwarzenbach suggested that we provide an industry letter that is signed by industry companies to support the facility.
	2. Matweyou was tasked to write a letter of support that could be used as a template and submitted possibly by ASMI to the PSPA in order to disseminate to the legislature before the House Fisheries Committee meeting.
4. USDA Nutritional Database – Kenny Lum, Michael
	1. Lum: It is important that information in the USDA nutritional database is accurate, nationally and in the global marketplace for nutrition comparisons. It was found that sodium levels in the database for some Alaska seafood increased greatly and caused concern. Industry realized that USDA was using samples from a market basket approach and that the nutritional information was not representing the true nutritionals of Alaska seafood products. NFI and ASMI collected samples in 2010 for cod, pollock and salmon and USDA agreed to work with industry to collect samples to generate correct data. Pollock data was accepted in 2012 and later sockeye salmon was also accepted and published. Cod and pink salmon are still not published in the database. Pat Shannahan from GAPP, Margaret Malkoski from NFI and ASMI are all working with the same contact, Xianli Wu, who took over from Jacob Exler as the lead lab manager for USDA.
	2. Lum voiced concern over the nutritional data and nomenclature associated with pollock (omega-3 values) and Kohan voiced concerns about getting the cod and pink salmon data back from USDA labs after it was finally accepted.
	3. The committee debated how important it was to have USDA
	4. Lum will provide an introduction for Kohan to Margaret and the NFI sub-committee to be able to have a seat at the table for future discussions for ASMI and NFI working with USDA.
5. Chain of Custody update
	1. To better allocate resources within ASMI, Kohan will be working more closely with the management of Chain of Custody. It was a positive situation to have Julie Decker as a liaison between the Seafood Technical Committee and the RFM committee. Presently, RFM committee is reviewing the QMS to provide more clarity about the issues that need changes (specifically the free-rider issue) and those reviews will then be forwarded to the technical committee and reviewed along with Jeff Regnart to submit to the Board. There is an opportunity for the technical committee to be more involved with workings of CoC. Kohan polled the group to gauge interest from the committee how involved they want to be.
	2. Decker: At the meeting there were discussions about RFM being housed within ASMI or spiraling off to an independent party. There has been some good analysis on the issue of free-riders; to direct CBs when doing CoC audits to look at the client group list.
	3. Schwarzenbach: To address the seafood technical committee involvement in CoC: Previously, the committee was mandated to assist in formatting the RFM CoC so that it applied to the practices and industry in Alaska. So much has involved with RFM, the rules are changing and we are following different schemes for certification benchmarking. I think that CoC has evolved beyond our scope at the ASMI seafood technical committee level.
	4. Corcoran: It would be valuable to have the opportunity for input for revisions. I recommend that the committee not be responsible, but be involved in the revisions.
	5. Schwarzenbach: We have no input to the MSC, so I don’t know how we could provide input to the RFM CoC if the standard holder does move out of ASMI.
	6. Decker: I would like to have the technical committee still be consulted on CoC issues.
	7. Painter: The RFM program is not within ASMI’s scope. I’m concerned with the seafood technical committee get bogged down with the RFM program.
	8. Schwarzenbach: Would the technical committee still be able to review the CoC standard if the RFM program moved outside of ASMI?
		1. Allison: The MSC does have a stakeholder council.
	9. Decker: I would recommend an email to the chair of the RFM committee and the Sustainability Director Susan Marks to present the information discussed here so that it could be added to the RFM agenda.
	10. Kohan will address this and follow up.
6. QSP update
	1. Kohan gave a brief background on the project. ASMI is working with two whitefish harvesters and connecting them to trained technicians that can provide training for higher % yields for processing these species in Indonesia as an alternative to secondary processing. Samples are scheduled to land in Surabaya on April 9th.
7. Parasite update
	1. Kohan gave a brief background and updated the committee that the researchers are waiting for salmon to be in the plants in order to analyze freeze/thaw parameters for inactivating parasites.
	2. Odegaard: I think it is important to push this topic in general in all aspects of the industry.

VII New Business

1. Website/Technical outreach options- Bruce, Michael
	1. Odegaard: SPA has technical bulletins that were derived from topics that were ‘did you knows’ previously. They are technical in nature for industry members that need those kinds of resources. SPA technical committee discussed having these technical bulletins be open to the public, but decided to review the bulletins to provide up to date information, but not release them to anyone. They still want to have control of who gets the educational information. However, they did recommend that there was a way to break down the technical information a bit further to have another source of information sharing. They suggested working with ASMI to communicate the information in less technical language more available to the public. Kohan discussed how there would be a better way to communicate technical issues, specifically how to provide information that is industry aware but consumer appropriate and provide the next avenue for industry-aware information disseminated outside of ASMI. Frazier offered that committee members can send feedback with the minutes on what technical/industry information should be highlighted on the ASMI website.
	2. Matweyou: AOOS is going to be storing data for shellfish toxin testing and will have a web presence. AOOS and SeaGrant are industry aware when publishing this data.
	3. **Kohan will follow up with an email asking committee members to submit topics for review and web updates as well as connect with ADEC, SeaGrant, SPA on how ASMI will communication the topics.**
2. Salmon identification publication
	1. Kohan offered up a chance to review and produce new publications from ASMI to use as a resource. Odegaard had mentioned this as a publication that is used during a SPA training and that an update to this with more current pictures is needed.
3. Nutritional information publication
	1. Similar to the previous agenda topic, Kohan mentioned that with FDA changes to nutritional labeling, there is an opportunity to provide a resource online for industry interested in understanding how to meet current regulations. Frazier was interested in using current FDA resources and finding a way to communicate this on the ASMI website.
4. PCCRC proposal for pollock and yellowfin sole milt studies
	1. ASMI, OSU and UAF were granted the PCCRC grant for $134,567 for a two year graduate student project to explore the ability to extract nucleotides from milt of Bering Sea walleye pollock and yellowfin sole. After Dr. Christina Dewitt mentors a graduate student at Oregon State University, Quentin Fong from UAF and Kohan from ASMI will examine the applicability of nucleotide content from milt. Kohan will be looking for procuring samples from industry members.
5. Intern options at Kodiak Marine Science Center
	1. Kohan described the opportunity to host graduate student interns at the UAF KSMSC. Odegaard offered that a graduate student working in parasites would be a good fit to continue the work on the parasite study. Schwarzenbach offered that he would like to see more help towards ASMI specific workload that is still in line with Sea Grant. Kohan is interested in having a communicating science intern associated with ASMI/Sea Grant and possibility housed in Kodiak.
6. Discussion of future technical focus
	1. Painter is delighted in the work that is going on now with the projects that we are taking on. There is a refreshing look at the technical program post RFM.
	2. FAO nomenclature concerning the market name for arrowtooth in Spain- Alaska Halibut. Kohan is interested in understanding if there are any contacts in order to address this problem. Schwarzenbach asked if it this issue is within ASMI’s scope. Chandler mentioned that this issue came up with the Whitefish committee meeting and that it might be beneficial to connect with the chair of that committee pertaining to this issue.
7. Update on ASMI programs
	1. ASMI international is in South Korea coordinating a trip for industry to be introduced to possible markets and contacts.
	2. Kohan asked the committee if there are issues that could link domestic and technical in a future project with the ASMI domestic team.

VIII Executive Session

1. Budget

IX Good of the order

1. Guests invited to committee meetings
2. Overview of proposed research direction to study harmful algal blooms in Alaska.

Matweyou: There is interest, and active planning, among harmful algal bloom (HAB)researchers to investigate the trophic transfer of marine biotoxins (paralytic shellfish toxins and domoic acid) through the pelagic food web by investigating the gut content of commercial and/or sport caught fish including salmon and pacific cod. Utilizing the higher trophic level fish gut content to collect needed specimens can ease the difficult task of pursuing direct harvest of zooplankton and forage fishes. The prey would be tested for marine biotoxins. To rule out the transfer of toxins to the commercially targeted fish, tissue from the salmon or cod would be tested. It is not expected that toxins will be identified in these edible tissues of our commercial species. Researchers recognize a need for pro-active education and information dissemination to clarify the project goals and mitigate any negative impact to the seafood industry. Every effort would be made, including working with ASMI, to prepare active messaging to safe guard industry concerns.

X Adjournment