



Wild, Natural & Sustainable®

**Seafood Technical Committee Meeting
April 12, 2022
1:00-3:30pm Alaska Time
Zoom**

Unapproved Minutes

Chair Brandii O'Reagan welcomed everyone and called the meeting to order at 1:05pm Alaska Time.
Chair O'Reagan read the Antitrust Statement.

Heather Johnson-Smith was asked to do roll call.

Committee Members Present:

Chair Brandii O'Reagan
Vice Chair Robert Vidal
Tiffany Hanson
Michael Kohan
Hart Schwarzenbach
Christopher Sannito
Bruce Odegaard
Kimberly Stryker (joined at 1:18)
Allen Kimball, ASMI Board Chair

Committee Members Absent:

Joe Logan
Dr. Christina Mireles DeWitt
Joe Frazier
Tracy Hare - She gave notice yesterday that she is leaving OBI and ST committee.
Julie Decker - She resigned from ST committee Feb. 28, 2022.
Duncan Fields (ASMI board member)

Others Present:

John Burrows, ASMI
Lisa Weddig, NFI (guest speaker)
Jeremy Woodrow, ASMI
Heather Johnson-Smith, ASMI
Chris Barrows, PSPA
Christoff Furin, AK DEC
Robert Gerlach, AK DEC
Tomi Marsh, ASMI Board Vice Chair
Sam Friedman, McKinley Group (joined at 2:00pm)

Heather Brandon, McKinley Group (joined at 2:05pm)

Chair O'Reagan requested a motion to approve the minutes from November 11, 2021. Schwarzenbach made a motion to approve the minutes. Kohan seconded the motion. All were in favor. Motion passed unanimously.

J Burrows asked to adjust the agenda slightly so that he does one presentation instead of 3 mini ones. Kohan made a motion to approve the agenda as amended by J Burrows. Schwarzenbach seconded the motion. All were in favor. Motion passed unanimously.

Committee Personnel Announcements

Julie Decker has unfortunately stepped down from this committee. Her role with AFDF and continued service on the CSC/RFM board means she is still part of ASMI orbit. Kohan shared a few comments about Decker thanking her for her many years of service on the committee and wishing her the best.

Tracy Hare is leaving OBI and this committee; we are thankful for her time and efforts as part of the committee also.

The ASMI Board will consider applications at the board meeting in May. If you know anyone interested, please let J Burrows know. Schwarzenbach shared in the chat box that he recommends Ocean Beauty put some names forward since Joe Frazier is also retiring as well as Tracy Hare leaving.

Public Comments

Chair O'Reagan opened the meeting for any public comment and invited those wishing to put their comments in the meeting chat box. There were none.

Regulatory Update

J Burrows introduced Guest Speaker Lisa Weddig from National Fisheries Institute. Widdig gave a powerpoint presentation. It's a new era of food safety culture. NOAA recordings are available, and the FDA updates list of guidance topics for foods program should be finished December 2022. FDA final rules: laboratory accreditation for analyses of foods published December 3, 2021 and impacting industry is TBD. Biennial Food Facility registration renewal is December. There are 3 bills about traceability. FDA announced FSMA Food Traceability proposed rule with anticipated final rule coming in November 2022 and compliance by January 2025. NOAA was required to provide a report to Congress on a priority list of species for consideration under the Seafood Import Monitoring Program (SIMP). In conclusion they are contemplating expansion to 4 more species groups. She asked for questions. J Burrows asked about the FDA food guidance book; she said new pages will be done chapter by chapter and sent to be put in a 3-ring binder as opposed to printing a new guide; it's chapter by chapter so that the legal department can review. <https://www.fda.gov/food/seafood-guidance-documents-regulatory-information/fish-and-fishery-products-hazards-and-controls>

J Burrows has her power point if anyone wants it then he can share it.

Old Business

Kodiak Seafood and Marine Science Center Update by Chris Sannito. Program Coordinator has been hired and covers the state. She is based out of Kodiak and is in the office all the time. They're wrapping up a project on recyclable fish block. April 20-22, there will be a seaweed processing workshop, first of its kind. Leadership workshop coming up also for lineworkers who would like to learn leadership skills.

New piece of equipment just arrived; it's a 2nd freeze dryer. Odegaard asked how many species will be used in seaweed workshop. Sannito answered that it will be the 3 grown in Kodiak. Odegaard asked if microanalysis will be done; Sannito answered that it will be done.

J Burrows revisited the Species Committee asks from All Hands on Deck.

Salmon Committee was asking for footprint for packaging; how and why id Alaska salmon vs. farmed; and use more sustainability and traceability in marketing stories.

Shellfish Committee wants to know about messaging about whole dungeness. Training materials have been requested.

Whitefish Committee has a carbon footprint research request. We've gathered materials, but research needs to come from direction of the board. Would like messaging on frozen . Request for nutritional comparison of Alaska vs other comparable, but this is not in ASM request scope. New markets of herring development; we are working with the International program on this.

Halibut-Sablefish Committee said they were pleased with current efforts.

J Burrows shared: https://www.dropbox.com/scl/fi/gsg5ekgmz34boknbh0ee9/All-Hands-21_Species-Comments-for-Technical.docx?dl=0&rlkey=h0em4ydtzhn2ot3zl32s2zhod

J Burrows shared a powerpoint on "Update: Seafood Technical Program Overview."

For outreach and development, weathervane scallop fact sheet, functional nutrition video, re-vamped utilization fact sheets are materials being worked on. Alaska Seafood University is nearing completion. For applied investigations, the UConn project on Alaska Consumption and Reduced Inflammation of Breast Cancer Survivors expects to be finalized in December. Update on the NOAA SK Grant: Nutrient Contaminant Database includes a new partner lab – Exact Scientific Services. Partners are DEC and NOAA who are also on this zoom meeting also. OSU: Foundation for Food & Agriculture Research Seafood Byproduct Utilization Grant is ongoing. OSU: Consumer Acceptability and Shelf-life Assessment of Frozen Seafood 120 participants took part and we're looking forward to seeing the first sensory data. OSU: Chef Sensory Evaluation of Frozen Seafood now has another participant with University of Maine; Dr. Matthew Highlands Pilot Plant program has specialized equipment, researchers and chefs. Sustainable packaging was a large ask at All Hands. We are recommending an industry-facing brochure, guide, and directory for sustainable packaging effort, forthcoming tech. Trade Education and Regulatory Discourse includes a new rule in Indonesia which essentially labels all seafood processing beyond H&G; a reduction of maximum mercury allowance in EU; altered FDA regulation for histamine limits; and with ongoing situation in Ukraine we've received inquiries to origin labeling and tariff situation. For Trade Education efforts, we provided an interview for Alaska Business Magazine on the "Blob" and smaller salmon. We wrote a letter of support for new MMP Degree at UA, Presentation on Functional Nutrition for CIFT.

Proposed FY23 Budget, it has been upped from \$390,000 to \$420,000.

Chair O'Reagan asked if there were any questions for John. Schwarzenbach asked if the materials will be shared for review before it goes to print. C Barrows acknowledged the DEC members on the call and thanked them for helping move the fish monitoring program forward.

New Business

FY23 Budget: Kohan made a motion to approve the FY23 budget. Schwarzenbach seconded. All were in favor. Motion carried. J Burrows will present the budget to the board in May.

Forthcoming and Recent Technical Topics/Roundtable - J Burrows asked for a roundtable on topics committee would like to discuss as well as discussion on: Indonesia, mercury, histomen, additional attention on pfos, requests for in-plant ASMI materials guiding quality, and spec requests (ie, for reprocessors). We're getting more supply chain requests, for example on cold storage. ASMI communications team is getting many questions about hatcheries. Has there been an update on crab stocks and the MBAq issues. Species distribution, dungeness crab plan, sustainable diet study, Russian product and traceability.

Schwarzenbach shared that the regulations do not require retailers to show origin, so that is some of confusion with Russian product traceability.

Chair O'Reagan has been asking for quality manuals being in the plants also. It would help with quality standards being set. She is glad to know this is a discussion. She will share the guides she made.

Hanson asked about traceability – she gets lots of requests - even to vessels so any guidance that will help explain would be useful. EU regulations potentially include vessels.

Odegaard asked if there any technical sheets on seaweed processing. J Burrows said It's mariculture so it's not in ASMI purview.

Kohan asked if there is any money in implied investigations to look into an alternate option for supplying bait in sustainable way to fishermen. J Burrows thinks there would be enough money especially since there is herring discussion already.

C Barrows said it would be helpful to have explanation of the objectives on what supply chain is defined as, consists of, and means to Alaska seafood. J Burrows invited Heather Brandon from McKinley Research to share. She is actively trying to get interviews with domestic supply chain folks. For each case study, they've interviewed approximately 20-30 people from each region (ie, UK, SE Asia) . Goal is to deliver a draft in May. C Barrows knows USDA is working to put in an effort to understand supply chain post-pandemic and this product will be helpful to have seafood context.

C Barrows asked for more perspective on the hatcheries inquiries. J Burrows said the communications team is getting requests on explaining more about hatcheries, about what they are and are they wild, etc. Wondering if it's just ASMI hearing this or are others hearing that too? There needs to be ongoing educational process that hatcheries are quality.

J Burrows wanted to hear from committee on cadence of forthcoming technology requests. There have been many calls coming in, but he doesn't want to pass on all the sales pitches.

Freezing, soak ice, slush ice, super cooling, ozone for disinfection, quality solutions, blue catch ai, Certified Quality Systems - they've asked for input from this committee - it's waterproof device that gives a quality reading, traceability, integrated vessel systems that have temperature markers, microplastics. J Burrows said he wants committee members to be aware of it but not the sales pitch. It's mostly trying to connect with an operator who might pilot the program. Chair O'Reagan shared J Burrows has done a great job and Schwarzenbach agreed – and said to just keep doing what he's been doing. They appreciate being kept up to date on upcoming tech.

Next Meeting will be All Hands in Girdwood in November.

Hanson made a motion to adjourn the meeting. Vidal seconded the motion. The meeting adjourned at 2:33pm.