

To: ASMI Board of Directors
From : Seafood Technical Program

SEAFOOD TECHNICAL PROGRAM

Program Objectives

- Support efforts that ensure safe, quality Alaska seafood products reach the consumer.
- Position program as a source of technical and scientific information.
- Lead technical focus on health benefits of Alaska salmon/seafood.
- Educate and inform the market, trade and consumers on the purity and quality of Alaska's product.

Background

While in former years the primary focus of this program was on quality and elements of technology and processing, in recent years the program has expanded to include issues of purity (seafood contaminants), fisheries ecological sustainability, organic certification, food safety, and health. Though the program continues some baseline effort on quality at the Alaska industry level, the quality message emphasis has shifted somewhat to foodservice and retail partner applications. A significant component of the Technical Program's effort is in support of the marketing programs on technical matters.

Projects

- USDA Nutrient Database sampling work continued with assistance of Dr. Joyce Nettleton. Pink salmon sampling was conducted during summer of 2014 and laboratory analyses are underway; Pacific cod sampling commenced September of 2014 and will be concluded in fall 2014 a few samples from spring 2014 will be included in the study.
- ASMI continued following GAPP discussion nomenclature discussion for Alaska Pollock.
- ASMI continued discussion with constituents regarding potential nomenclature changes for brown crab (Alaska Golden King Crab). Arne Fugelvog is working on the issue as consultant for stakeholder constituents.
- Numerous communications and inquiries regarding Fukushima continued over the past year. ASMI issued statements and posted ADEC link and info on the website.
- MeHg research funding support for Nick Ralston research. Work to be performed includes preparation of two articles for publication in scientific literature that will describe the importance

of considering selenium content in seafood products in relation to mercury levels in Alaska fishes. Publications will include also selenium health benefit values (HBVSe) in relation to Alaska seafood safety and nutritional benefits. Additional activities in this contract are deliveries of presentations in meetings to broadcast information about benefits of seafood consumption.

□ Tech Program Committee continued to discuss initiatives in other areas including:

Freezing and partial cooking for parasite destruction;
EPA effluent guidelines for fish processing waste in rural Alaska;
Considerations regarding canned salmon standard of identity;
RTE food and intervention strategies for *Listeria monocytogenes*.
Updating the Whitefish Buyers Guide

□ Tech Program is working with McDowell Group and Sarah Asper-Smith to set up a project to produce a “Co-Products Buyers Guide” for ASMI this summer and are approaching that project’s turn in the work queue.

This project came about as a request from the Technical committee. The goal was to produce something similar to the Whitefish Buyers Guide which could be sent to potential buyers. Here’s the key parts regarding content/scope/approach:

“The purpose of this study is to create an accessible document for prospective buyers of Alaska seafood co-products, including fish meal, fish oil, gelatin, offal, heads, frames, viscera, crab carapaces, skins, and others aside from the traditional meat products. The document will provide buyers with background information on a wide range of current and prospective Alaska seafood co-products. Our proposed work product is a 10-20 page brochure, similar to previous buyer’s guides developed by ASMI.

The Guide will provide information on current and historical production volume, potential volume, explanations of major product forms and their applications, and technical specifications to the extent data is made available by industry. Production and harvest data will be presented for 10 years, and include a discussion of the industry’s efforts and incentives to increase resource utilization. We will work with you and members of the Technical Committee to decide how these items will be presented once the project is underway. The document will also note the positive attributes associated with Alaska seafood industry products, including purity, sustainability, and marketability.”