

Date: October 6, 2015

To: ASMI Board of Directors

From: Ray Riutta, Executive Director

Subject: Technical Program update

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 seafood
- Educate and inform the market, trade and consumers on the purity and quality of Alaska's product.

Update

The program has been without a Technical Director since June. We are hoping to make an official announcement, naming the new director in the near future. As a result this update is basically the one that was provided to the Customer Advisory Panel (CAP) meeting in Ketchikan in July.

The RFM program, which has been included in the Technical Program for a number of years has been removed and established as a standalone program. The budget for RFM has also been removed from the Technical Program. It is expected there will continue to be interaction between RFM and Technical programs but the Technical Director is no longer responsible for RFM, which now has its own committee and program director.

Projects that were underway in the Technical Program prior to the former director's departure have basically been put on hold. The Chairman of the Technical Committee, Hart Schwarzenbach, has been the de facto Technical Director during this interim period and all of us on the ASMI staff appreciate his help with technical issues during this time.

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.

- Update from Dr. Nettleton: The most recent update on the sockeye salmon data that will appear in the database release SR28. It looks as though USDA decided to drop all the descriptive language and include NFI, ASMI and their own data from previous work from 2007 (NFNAP).
- Any values showing 15 data points are those from our study, such as the fatty acid 22:1c (cetoleic acid). As the maximum number of data points for any particular value is 22, the data from our study has contributed the largest proportion of data.
- Now, we have to complete this process for the pink salmon and Pacific cod data. I think that will be more straightforward as the lab has already corrected the data set to include cetoleic acid. I'll get going on that after the World Seafood Congress.

See Nutrient Analysis of Select AK Fish Species Report by Dr. Nettleton, following this report.

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*.

Presentations:

Dr. Joyce Nettleton presented at the World Seafood Congress in Grimsby, UK on Nutrient Analysis of selected Alaska Fish species as part of her ongoing work for ASMI. That presentation is included herein.