Greetings from RFM Committee Chair

The Alaska seafood industry views 2018 as a pivotal year for ASMI’s Responsible Fisheries Management (RFM) Certification Program. Advances in the program in 2017 will form the foundation for greater market awareness and the program’s long-term success. Re-certifications of salmon, halibut, sablefish, crab, Pacific cod, and pollock fisheries and the addition of a new fishery, Aleutian Islands golden king crab, have Alaska’s major fisheries positioned to benefit from the program.

Work by the RFM Committee, at the direction of the Board, over the last year has set the stage for the program to come into its own. The Quality Management System, the overarching guide to the program, together with the program’s procedures underwent substantial revisions to streamline the program and save on costs. These updates improve transparency and predictability of the program and are critical to meeting the current fiscal challenges. The approval of DNV-GL as the second certification body for reviewing fisheries’ for certification under the program shows that the program has fully matured.

Benchmarking of the program by GSSI (Global Sustainability Seafood Initiative) demonstrates its credibility as a certification scheme worthy of worldwide acceptance. In the coming year, we look to expand the use of our chain of custody and logo to reach more of the seafood marketplace. These steps should ensure a secure place in those markets for Alaska RFM certified seafood.

— MARK FINA
ASMI RFM Committee Chair

Recent Certifications and Re-Certifications

Congratulations to the fisheries and fishery clients that earned their first Alaska RFM Certification and the many that achieved continued certification this past year.

<table>
<thead>
<tr>
<th>FISHERY</th>
<th>DATE</th>
<th>ALASKA FISHERY CLIENTS</th>
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<tbody>
<tr>
<td><strong>NEW FISHERY CERTIFICATIONS</strong></td>
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<tr>
<td>Eastern Bering Sea Tanner Crab</td>
<td>Dec 2017</td>
<td>Bering Sea Crab Client Group LLC</td>
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<tr>
<td>Aleutian Islands Golden King Crab</td>
<td>Dec 2017</td>
<td>Bering Sea Crab Client Group LLC</td>
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<tr>
<td><strong>FISHERY RE-CERTIFICATIONS</strong></td>
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<td>Bristol Bay Red King Crab</td>
<td>Dec 2017</td>
<td>Bering Sea Crab Client Group LLC</td>
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<tr>
<td>St. Matthew Island Blue King Crab</td>
<td>Dec 2017</td>
<td>Bering Sea Crab Client Group LLC</td>
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<tr>
<td>Eastern Bering Sea Snow Crab</td>
<td>Dec 2017</td>
<td>Bering Sea Crab Client Group LLC</td>
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<td>Alaska Pacific Cod</td>
<td>Dec 2017</td>
<td>Alaska Fisheries Development Foundation, Inc.</td>
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<tr>
<td>Alaska Salmon</td>
<td>Mar 2017</td>
<td>Alaska Fisheries Development Foundation, Inc.</td>
</tr>
<tr>
<td>Alaska Pacific Sablefish</td>
<td>Jan 2017</td>
<td>Fishing Vessels Owners Association (Eat on the Wild Side)</td>
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<tr>
<td>Alaska Pacific Halibut</td>
<td>Jan 2017</td>
<td>Fishing Vessels Owners Association (Eat on the Wild Side)</td>
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Growing Momentum with Sourcing Policies

Major retailers and foodservice groups such as Aeon, Ahold Delhaize, Kroger, Metro, Morrisons, Publix, Sodexo, and Walmart have incorporated GSSI into their sourcing policies and now accept seafood certified by GSSI-recognized schemes. The Tokyo 2020 Olympic and Paralympic Games and the World Economic Forum Tuna Traceability Declaration, have also incorporated GSSI recognition into their responsible sourcing commitments. All of this has strengthened GSSI’s international recognition and credibility to realize GSSI’s goal of enabling informed choice for procurement of certified seafood.

New Funding Partners

Signaling GSSI’s growing relevance and importance, six new partners joined GSSI in 2017 — Aeon, Bidfresh, King and Prince, Nissui, Red Lobster and Unisea joined GSSI’s global network of partners. Highlighting the growing importance of sustainability in foodservice, in January of this year, US Foods became the first American distributor to join GSSI’s Global Partnership.

FAO Endorsement

“So far, the GSSI experience has been positive with several major schemes benchmarked and many others in the pipeline. The role of FAO as an observer is to ensure that the GSSI builds on FAO or other internationally agreed instruments and that GSSI strives to ensure that developing countries be included in the process. FAO will continue to engage in this process.”

— DR. AUDUN LEM,
Deputy Director of Policy and Resources Division in the Fisheries and Aquaculture Department at FAO and GSSI Steering Board member during the bi-annual COFI Sub-Committee on Fish Trade
RFM Quality Management System Improvements

Dedication to evolving the RFM Program and gaining efficiencies, ASMI Staff and the RFM Committee updated the Quality Management System Manual and Procedure documents. The resulting Version 4.0 has improved readability, clarity and cost savings to clients. For example, a preference for desktop reviews for annual surveillance audits with fisheries that have low risk or minimal changes since the previous audit or assessment was added in. Desktop reviews are typically half the cost of on-site reviews. Version 4.0 QMS Manual and Procedures are posted at https://www.alaskaseafood.org/RFM-certification/

RFM Certified Seal

The Alaska RFM Certification seal is available for those who satisfy the Chain of Custody requirements, would like to demonstrate traceability and make a certification claim. There is no logo-licensing fee and it is free to use with Chain of Custody and a signed Terms of Use Agreement.

ON THE HORIZON

The RFM Program is in discussions with new fisheries interested in applying for certification; stay tuned for new announcements and sign up to receive our Eblasts. There are currently seven fisheries certified to the RFM Standard. RFM certification demonstrates your fishery has met an internationally accredited standard that confirms adherence to responsible fisheries management. If you would like more information about the process or have any questions about fisheries certification please contact Jeff Regnart at jrregnart@gmail.com

RFM Outreach

ASMI and the RFM Committee will be providing outreach and educational workshops on RFM to fishermen and processor sectors. Stay tuned for dates or contact Susan Marks for information at smarks@alaskaseafood.org
THE ALASKA RESPONSIBLE FISHERIES MANAGEMENT (RFM) CERTIFICATION

is a rigorous program founded on the strongest and most widely acknowledged international standards and practices. As the owner of Alaska RFM Certification, the Alaska Seafood Marketing Institute (ASMI) developed the program to offer a credible, cost effective choice in seafood sustainability certification.

UPCOMING TRADESHOWS

Come visit us at the following upcoming shows:

• Seafood Expo North America, Boston. Booth #1633
• Seafood Expo Global, Brussels. Hall 6, #1126, 1127, 1143

Key Contacts

Susan Marks is the Sustainability Director at ASMI and spearheads the Alaska RFM program along with Jeff Regnart, Fisheries Technical Consultant.

For additional information please visit http://alaskaseafood.org or contact Susan Marks at smarks@alaskaseafood.org

To receive email updates for specific fishery certifications and to stay informed of the latest developments and news regarding the Alaska RFM Program please sign up to receive our E-Blasts here.