



**Wild, Natural & Sustainable®**

SEAFOOD TECHNICAL COMMITTEE

Tuesday, February 6<sup>th</sup>, 2018

4:00 PM AKST

Alyeska Resort

Girdwood, Alaska

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

*DRAFT AGENDA*

**I Roll Call**

Chair Hart Schwarzenbach called the meeting to order at 4:00pm

Present: Chair Hart Schwarzenbach, Michael Kohan, Jason Chandler, Tiffany Hanson, Dr. Christina Mireles-DeWitt, Roger Painter, Chip Treinen, Kim Stryker, Chris LaCroix

Guests: Ron Rogness, Dr. Bledsoe, Dr. Rasco, Garret Evridge

**II Approval of Draft Agenda**

Painter moved to approve agenda

Kohan seconded the motion

**III Approval of November 2018 Meeting Minutes**

Painter – move to approve the minutes as presented

Hanson – seconded the motion

**IV Public Comment**

No Public Comment

**V Introduction of invited members**

Chair welcomes introductions from people on Phone.

Garret Everett: Introduces himself as an economist with McDowell, will be working on ASMI related projects and issues. Will be participating in various committee meetings.

Dr. Mireles-DeWitt: Introduces herself as a new Seafood Technical committee member; Director of Oregon State University Seafood Laboratory, College of Agriculture. Notes “I am focused on seafood research in my faculty appointment and administratively in managing my unit”.

Hanson: Introduces herself as a new Seafood Technical committee member; and as an employee of

Silverbay Seafood's for 10 years, in the industry for 12.

## **VI. EU Catch Certificates:**

Ron Rogness: EU imposing revised record keeping requirements, including recording the catch harvesting vessel. NOAA had previously negotiated out of that requirement, but EU Recently announced they are revisiting that requirement for US Exports. NOAA had a conference call last week to discuss what they knew of proposal. Alarm was expressed by those present on the call about the ability to identify the harvesting vessel. A number of fisheries expressed that providing traceability would cause both a tremendous admin burden, and a significant reduction in level of harvest. NOAA position is that the existing requirements are satisfactory. NOAA's requirements under seafood import monitoring does include that the name of the vessel of harvest be submitted, but it is allowed in the form of an unlimited number of harvest vessel names that could've been original vessel of the product, as well as tender vessel names for harvest vessels that are less than 12 meters. It was made clear to NOAA that the issue is of concern to the industry. NOAA's negotiations will brief International trade admin of Dept. of Commerce and will have info for industry via conference call in 2-3 weeks to talk about where to go next. Ron advised that we wait to hear what they have to say, can also write in via PSPA, ASMI Tech Committee. Ron touched on the Trans Pacific Free Trade Agreement and how the revisions would affect trade with Korea and that more information would come in the future.

## VI Old Business

### a) Update to action items from all hands

Kohan: Letter drafted to send to Dept Director Steve Wilson at USDC concerning mercury content screening for king crab from CFIA. Industry requested we send a letter in order to gain clarity on why they're testing and how long it will last.

### b) **Project summaries for 2018** (15 minutes)

#### **a. Chalky halibut study –**

Kohan: Whitefish Committee request from All Hands. Asked that Seafood Technical address the practice of handling halibut to avoid chalk. Pilot study, considering utilizing IPHC and HANA for future studies. Right now, work on survey with direct industry contacts. Currently talking with industry to determine best questions to ask in a survey.

Schwarzenbach: Affirmed he will be conduct data collections as well at Peter Pan Seafoods to support this effort.

**b. Salmon quality project –**

Kohan: Salmon Committee at All Hands requested this. Working to produce short constructive videos for harvesters. Address quality standards, educate on what poor quality handling does for salmon. First step of developing quality handling material. Outline addresses all gear types.

**c. PCCRC project**

Dr. DeWitt – Project with ASMI with Quintin Fong looking at milt coming from fish; pollock and halibut. Nucleotide content, looking for possibility of putting this product in a higher value use. Quintin conducted research this summer: lots of nucleotide supplementation throughout the US. Previous work shows nucleotides are high in the meal of milt. This project looks at alt processes such as freeze-drying/dehydration to see how different processes affect nucleotide content. Goal to find processing that maximizes nucleotide content to get best product into market. Looking into higher value use for market. Look at species that have not been looked at in the past.

**d. Chitosan for RTE shellfish product**

Kohan – Tidal Vision asked for review of crab protein in chitosan, used by adding it to the water glaze. One test they did through trident came back as 15 parts per billion crab protein present, meaning they couldn't be sure their product was going to be allergen free. Michael is speaking with a researcher; TV is donating chitosan to graduate student via Louisianan State Univ. to work this summer at the Kodiak Seafood and Marine Science Center. She is already researching with local LA species, wants to work with AK species too.

**e. Parasite research progress**

Kohan – Will look for research group at cooking and freezing thresholds for killing parasites. Interns' current research made good progress. Will look for budgeting and resources this fall for future research.

Stryker – Notes that the muni of ANC has put forward a lesser requirement for cooked fish/not having freezing standards for fish that is going to be fully cooked. "In April, in Richmond, VA, we will be debating the parasite reduction issue."

**VII New Business**

**a) Kodiak seafood graduate interns (10 minutes)**

Kohan – Working with Sea Grant to place 2 more interns. One will work on listeria/chitosan and there will be 1 more open position. Kohan notes that she is opens

to ideas from the committee as to what grad student project could be considered. Asks committee members to connect with her for projects of interest.

b) **FSMA update** (5 minutes)

Kohan: skip

c) **RTE/Listeria strategy** (5 minutes)

Kohan: NFI guidance for listeria control will come out in March, introduced at Boston SENA. They will be releasing additional info throughout the next yet.

d) **Nutrition strategy** (5 minutes)

Kohan: Project idea of seeking a nutritionist to inform ASMI and consult on materials aimed at addressing nutritional content of seafood. Exploring use of funds to bring someone on board very part time.

**VIII Budget** (closed session - 10 minutes)

Chair Schwarzenbach asks for motion to approve budget

Carroll motions to approve the budget as presented.

Painter seconds the motion

Motion passes.

**IX Good of the order**

a) **Brazil pollock issue (5 minutes)**

Kohan – Parasites are being found in the pollock in Brazil. Current messaging and literature provided isn't working with Brazilian audience. Dead parasites are found in imported Pollock. Question is how do we work with Brazil on wild seafood issues like parasites? Brazilian OMR has reached out for guidance. Brazilian authorities scan the product with UV light and reject a full shipment if 1 parasite is found. Brazil has a lot of farmed fish. Committee discuss whether Brazil follows HACCP, it is determined that they do. The product is being processed appropriately. It appears to be a regulatory issue within Brazil. Stryker – suggests that a regulative agency reach out.

b) **Julie Matweyou -**

Kohan – notes that Julie Matweyou will be stepping down. Notes that to her knowledge, after review with ASMI, there is no guidance as to how Ex Officio members begin or end their service to the committee. Kohan also notes that Chris Sannito will be filling in the role of Ex-Officio Sea Grant member for the Seafood Technical Committee.

**X Adjournment 5:10pm**