SEAFOOD TECHNICAL COMMITTEE

Wednesday, October 9, 2019
9:30 AM AKST
Captain Cook Hotel- Quadrant Room
Anchorage, Ak

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

DRAFT AGENDA

I  Roll Call
II  Approval of Draft Agenda
III  Approval of March 2019 Meeting Minutes
IV  Public Comment
V  Introduction of invited members
VI  Good of the order
   a)  KSMSC update- Chris Sannito
   b)  Alaska Seafood Future Project- Paula Cullenberg
VII  Old Business (please refer to notes for backgrounds on projects)
   a)  PCCRC project - Dr. Christina Dewitt
   b)  Alaska salmon omega 3 and breast cancer survivors (SiRF/UConn) – Michael
   c)  Materials
      a.  Quality processing videos status: quality processing, frozen quality, utilization
      b.  Facts sheets – species, technical
      c.  Nutrition resources
VIII  New Business
   a)  HACCP update- Dr. Christina Dewitt
   b)  Pollock nomenclature update- Pat Shanahan
   c)  ADEC AAC updates – Christina Carpenter and Jeremy Ayers
   d)  ADEC/ASMI AK seafood contaminant/nutrient database – Michael and Dr. Gerlach
   e)  Seafood Safety Monitoring update and discussion – Joe Logan
   f)  RFM CoC/Logo update- John Burrows
   g)  OSU/ASMI chef sensory on frozen quality - Michael
   h)  Consistent roe grading/outreach material development – Michael
   i)  Events
      a.  Nutrition FAM trip June/July 2020
      b.  Specialty products FAM trip July/August 2020
IX  Adjournment