



*Wild, Natural & Sustainable®*

SEAFOOD TECHNICAL COMMITTEE

Monday, March 9<sup>th</sup>, 2020

9:00 AM PST

Peter Pan Seafoods

3015 112th Ave NE

Bellevue, WA

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*DRAFT AGENDA*

- I. Roll Call process
  - a. Committee Members Present:  
Chair Joe Logan, Vice Chair Hart Schwarzenbach, Tracy Hare, Bruce Odegaard, Julie Decker, Joe Frazier, Christina Dewitt, Tiffany Hanson, Kim Stryker, Brandii Holmdahl
  - b. Others Present: Chris Barrows, Tomi Marsh, Michael Kohan, John Burrows
  - c. Quorum attained
- II. Approval of Draft Agenda
  - a. Amendments made:
    - i. Julie Decker to speak regarding RFM transfer to Certified Seafood Collaborative (new V,b)
    - ii. V,c: SoA's questions regarding industry actions for COVID-19 and effects on plants/offices/businesses.
    - iii. Julie motions to approve the agenda with above amendments, seconded by Hart. Motion carries and agenda is approved.
- III. Approval of October 2019 Meeting Minutes
  - a. Hart motions to approve, seconded by Julie. Motion carries and minutes are approved.
- IV. Public Comment
  - a. None
- V. Good of the order
  - a. KSMSC update- TVEP funding
    - i. Michael speaks on the topic, in which we are working with PSPA, Nicole Kimball, to ensure funding for seafood workforce. There is an option to show that more resources from the TVEP (Technical Vocational Education Program, a tax funded program) should be allocated to the seafood workforce. We and PSPA supported this with a letter to the House in

Legislative Session. More of an FYI here but also serving as our notice of continued support for the KSMSC.

b. Julie on RFM

i. RFM to transfer from ASMI to an independent foundation (CSC). First meeting of Interim Board occurred in January mostly for the purpose of finalizing organizational documents, with the MoU w/ASMI being paramount among these. So far, ASMI Technical Committee is still being asked to handle the Chain of Custody, but a new committee will be established to take over at some point in the future. The MoU is still being drafted, but the intent is to have it ready by the May ASMI Board meeting. The intent is to keep ASMI as handling some level of the marketing around the program, and to transition funding sources to industry. There will be a degree of independence for RFM, but also linkage. It is recognized that the RFM brand needs global recognition.

c. COVID-19

i. Hart says that consumer/customers questions are likely to follow regarding food safety. Joe recommends that each company draft a letter of the facts for consumers, specifically regarding the lack of foodborne transmissibility. Brandii states that Bornstein has implemented new training regarding their own health and company sanitation practices. In cooperation with Safety Team, new policies and procedures have been created and a subsequent letter was created and circulated to customers regarding these measures.

Chip asks if the virus is inactivated by freezing temperature. Michael says that the virus is not associated with food, and we are not sure if testing on inactivation from freezing has been done. FDA language right now is emphatic that it is not a food safety issue at this point, which is the same language ASMI has been utilizing for our forthcoming talking points. Chip states that despite that, the Federal government is not necessarily perceived as trustworthy at the moment. All agree and reiterate that messaging from each company would be prudent.

Christina adds that the likelihood of the virus being inactivated by freezing is small based on testing with other viral pathogens (norovirus, hepatitis A). Brandii states that the customer comments they have received thus far are primarily related to supply interruptions. Thresholds for slowing or interrupting supply are currently being worked on (employee absentee percentage, plant closure thresholds, etc.). Hart adds that Peter Pan is determining isolation procedures should a plant worker test positive for the virus. An ask to the state might be quarantine facilities in certain towns, test kits, etc. In addition, the plants may wish to consider canceling facility visits

and implementing desktop audits. Trident is implementing this now. Chris Barrows adds that SPA is having industry focused conversations, and an industry run infectious disease working group that just met last Wednesday. General focus has been in operations (plant/employee safety, protocols/responses, prep) and food safety. HR perspective must also be considered, in that many plants source workers from currently high risk locations. ASMI is currently working with NFI on messaging, but maybe bringing those to SPA would be useful. It is emphasized that the food safety is within ASMI's scope, but general health practices are not. Michael adds that the food sanitation plans (HACCP, cGMP, etc.) highlight industry's stringent pathogen control.

Julie asks about the virus' ability to survive for extended time on hard surfaces and whether this presents an issue. Brandii adds that they at least ensure packaging follows same GMP as product. Michael adds that the virus' survivability on surfaces at the time of writing is 4-5 days, and this issue may be mitigated for Alaska at least because most packaging is manufactured in lower 48 and shipped by barge, creating an adequate time delay.

## VI. Old Business

### a. All Hands follow up

#### i. Technical fact sheets:

1. Federal fisheries quotas and state management
  - a. Easily done by adding onto sustainability white paper
2. Traceability
  - a. Info in the past has been vague, but will be addressed perhaps with CSC assistance
3. Chalky Halibut is done and on website.
4. Jellied Sablefish is created and finished but is not being circulated since Jellied cannot be used. It can be sent out as needed.
5. Parasites-we are designing this one but wanted feedback on usefulness to customers/buyers since we don't want to relay this info to consumers but do want it available for buyers and sellers. The committee recommends going forward with an internal document. Tiffany adds that it would be useful to avoid company letterhead and instead have ASMI produce the information. Collaboration with NFI and SPA may be useful. We'll continue to find data to build a spreadsheet for national import/export limitations on parasites, but this is hard to find and varies by country. ***Hart makes a motion to form a subcommittee of volunteers from the Technical Committee to find data on parasites. Julie seconds and motion carries.*** All are

asked to reply-all on Michael's forthcoming email requesting volunteers.

6. Live Shipping Crab-now that regulatory hurdles have been cleared, we can put together educational information
7. Environmental Impact
  - a. Incorporating issues with environmental change and fisheries dynamics.

ii. Regulatory

1. HACCP
  - a. *Gadus* name change for pollock in US is aligned with FDA HACCP language, but nomenclature will remain for international markets.

iii. Food Safety and Nutrition:

1. ADEC and ASMI come together to create a database for seafood contaminants for Alaska. Julie made a motion to relay this to the board to find funding options and generate a proposal to put forward. We have decided to hold back and wait to see if ADEC Fish Monitoring Program would receive funding for this fiscal year. It will be staying at the \$315k level. Sampling design is underway
2. Samples sent from 3 species to USDA for comparison against standard reference: differences existed in sodium and phosphate (lower) but their desire for location as a feature on the difference is problematic as we don't want Alaska regions separated. For that purpose, we are not supporting the addition of these samples to the database.
3. Quality Outreach Pre-Season for Industry/Fleet
  - a. Working with Comms and RSDA's in Bristol Bay and Cordova to provide Quality Presentation to fleet and Industry Ambassadors. Might be great to bring in Tech Comm for some of these issues. We will be building this in the next couple months and may be requesting volunteers.

b. Ongoing FY20 projects

i. PCCRC project - Dr. Christina Dewitt

Student making good progress and expected to finish testing in a couple of months and defending thesis before summer. Findings include that milt has far more nucleotides than roe, likely due to cellular size and number and DNA extracted which contains nucleotides is fairly heat stable but we still need to understand the total nucleotide content (DNA bound and free in combination). We are finding that free nucleotides do have some level of susceptibility to heat and degradation. We are also seeing higher levels of nucleotide degradation products. This is important because part of the

hypothesis of the project was that utilizing too high of a heat might generate these degradation products, which are anti-nutritional. However, that degradation is proving controllable with lower heat. Dr. Quan is working on hydrolyzing these products (milt and roe) to look for bioactive compounds. Results should be available for that aspect by the end of the Summer.

ii. Alaska salmon omega 3 and breast cancer survivors (SiRF/UConn)

We are and have been collaborating with NFI on a project looking at how DHA helps breast cancer survivors overcome persistent pain and fatigue. A researcher at UCONN has been working on this for the past 2 years. She is nearly finished the papers for publication, which we are hoping to use. Since the studies utilized AK salmon, we are hoping to build outreach with Comms saying that AK salmon was beneficial in increasing blood DHA levels and reducing pain/fatigue.

iii. OSU/ASMI chef sensory on frozen quality

Working with Dr. Ann Colonna from the Food Innovation Center in Portland. She is researching frozen seafood sensory, finding frozen quality is often just as high if not higher than fresh. We promote all seafood, fresh and frozen, but this presents an opportunity to bolster frozen perception and sales. Her research on scallops was well documented (including being featured on NPR). In it, frozen AK scallops tested best in sensory analysis by chefs and consumers against a multitude of other fresh/frozen scallops. We are working with her to create a chef-centric sensory event. We are asking the committee what products they would like to see and what study design you would like.

Hart states that it is important we ensure the results don't hurt us. Christina voices that comparison may not be desirable, rather, the focus should be on the high quality of frozen. Obviously, a frozen set only this would be safest. Dr. DeWitt may be brought in to assist with design, but we are working on finding an appropriate venue. It is added that the largest aspect of this is education, namely, re-education of chefs who demand fresh and end up with sub-standard quality, specifically at white tablecloth establishments. Bruce adds that canned product from frozen merits consideration as well. It is also added that many factors contribute to frozen quality and should be considered (temperature fluctuation, etc).

c. Materials

i. Video: quality processing, frozen quality, utilization-working with Comms so these can be used for small social pieces.

1. Draft video of quality processing videos available next month.
2. Frozen quality-footage created and being used for education video
3. Utilization-further down the line for FY21.

ii. Fact Sheets

1. Hatchery and Chalky are both online, parasites, live crab, fisheries management, frozen quality, environmental dynamics are forthcoming. Ongoing fact sheets are species fact sheets.
  - a. Species  
3 ongoing (golden king crab, Atka mackerel, snow crab). Golden crab nearly done, requiring some more detailed numbers for crew/vessel counts. Atka should be done very shortly, needing only minor edits, and golden should be following closely behind. Snow crab may take a bit longer. After that it will be Dungeness crab.

iii. Nutrition

1. Heart health infographic is on the website and a Brain health is in draft and is forthcoming. After that a Mom and Baby infographic will also be released. These have been developed with RDN Kari Natwick and are linked back to full-length whitepapers on their topics. These do feature functional nutrition information unusable on packaging, so it is advised that disclaimers be put on these sheets by the committee.
2. A Nutrition Claims sheet specifically for package labeling has also been created and is available online. This was also produced in conjunction with Kari Natwick.

iv. Technical photos

1. New photos for sole/flatfish, with most product already sourced and in storage. Currently we are trying to lock down logistics on a studio to shoot at in Oregon since the usual studio has closed.

VII. New Business

a. FY21 Budget and Budget Strategy Discussion

The strategy for FY21 is to address quality for retail/foodservice, so we want to align more with Domestic team going forward. We received more funding for FY21. Now fully supporting John's position and we have an additional 25 k for operational funds. The line item in "materials development" includes 50k in ATP funding which has requirements such as international market applicability for a total of 483k in FY21.

b. ADEC/ASMI AK seafood contaminant/nutrient database

Ongoing Discussion, see earlier in agenda.

c. Roe quality material/roe outreach development

Overseas Marketing Reps have requested this numerous times, asking additional info for grading, nutrition, etc. We want to provide some more information than currently available in ASMI fact sheet, such as processing parameters, nutritional aspects we haven't been portraying, species comparisons. All roe numbers we've

used are from pink salmon, but we'd like to extend to other species/product types including (pollock, cod, other salmon roe product types etc.) as well as their quality perspectives. We do have pollock roe from both A and B season and there were differences in fat content. Peter Pan has done new testing on all ikura species for new nutrient inclusions. It might be best to provide green roe nutrients bc individual recipes differ.

d. Grant opportunities – request for research projects

ASMI Board has asked us to source funding, maybe from PCCRC Grant which has been receptive in the past. Application is due in September and mandates inclusion of Bering Sea species. There were no seafood specific applications last year and they want to see some. Roe quality may be an applicable project if focusing on Bering Sea species.

Another is the Saltonstall-Kennedy Grant. We have not applied during Michael's tenure but have applied in the past. Julie has been a successful applicant multiple years in a row and recommends Michael and John analyze request for pre-proposals that come out in the summer so we can pick projects that align. Julie will remind of their release in the summer.

e. Events

i. Quality presentations with RSDAs (Cordova 6/10 and Naknek 6/12)

Cordova will be a FAM trip with chefs, dietitians and more. Will be collaborating with RSDA's. Christina says that OSU's Better Seafood Processing School has gotten funding for developing messaging for the fleet and implementing it and developing it into professional opportunities. There is overlap here which may merit further discussion. Brandii has done a number of presentations in the vein as well. A subcommittee collaboration may be useful. Maybe this can be looped into the technical photo shoot in June.

ii. Specialty products (Fishmeal, Fish oil, etc.) FAM trip Jan/Feb 2021

Meant to address the pet food market, but an opportunity to highlight the quality of ancillary products. We'd be able to bring buyers to AK during whitefish season. McDowell Group suggested this. At this point, its an open forum to determine how to proceed. The technical committee would be determiners of who is invited. Skin, fishmeal, fish oil, nucleotides, and more can all be featured.

VIII. Adjournment

Motion to adjourn made by Hart and seconded by Julie. Meeting adjourns.