

COMMITTEE REPORT
SENATE

3/17/83

FURTHER:

Date: 3/25/83

Mr. President:

The Committee on FINANCE has had SB 161

making an appropriation to the Fishery Industrial Technology Center for salmon quality control education; and eff. date.

under consideration and (a majority of the committee) (the committee) reports it back with the following recommendations:

- do pass do not pass
- do pass with attached amendments(s)
- replace with CS for SB 161 (Finance) same title
 new title
- and recommends do pass
- AND attaches a "Letter of Intent" New Fiscal Note
- reports it back without recommendation
- referred to the _____ Committee

MEMBERS SIGNING
DO PASS

MEMBERS HAVING
OTHER RECOMMENDATIONS:

[Signature]

[Signature]

[Signature]

[Signature]

CHAIRMAN

Original sponsor: Kerttula

<u>Funding Information</u>	
General Fund	\$142,240
Other Funds	-0-
	<u>\$142,240</u>

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IN THE SENATE BY THE FINANCE COMMITTEE

CS FOR SENATE BILL NO. 161 (Finance).

IN THE LEGISLATURE OF THE STATE OF ALASKA

THIRTEENTH LEGISLATURE - FIRST SESSION

A BILL

For an Act entitled: "An Act making an appropriation to the Fishery Industrial Technology Center for salmon quality control education; and providing for an effective date."

BE IT ENACTED BY THE LEGISLATURE OF THE STATE OF ALASKA:

* Section 1. The sum of \$142,240 is appropriated from the general fund to the Fishery Industrial Technology Center (AS 16.52.010) of the University of Alaska for salmon quality control education conducted by the marine advisory program.

* Sec. 2. The unexpended and unobligated portion of the appropriation made by this Act lapses into the general fund June 30, 1984.

* Sec. 3. It is the intent of the legislature that future funding for the Fishery Industrial Technology Center for salmon quality control education be submitted as part of the continuation budget for the University of Alaska.

* Sec. 4. This Act takes effect July 1, 1983.

STATE OF ALASKA
FISCAL NOTE

5/25/83 H. Trent

Revision Date 5/24, 1983

I. REQUEST

Bill/Resolution No.: CSSB 161 (Fin.)
 Title: Salmon Quality Control Education
 Sponsor: Kerttula
 Requestor: House Finance

II. FISCAL DETAIL

Agency Affected: _____
 Program Category Affected: _____
 BRU, Program of Subprogram(s) Affected: _____

EXPENDITURES/REVENUES: (Thousands of Dollars)

	FY 83	FY 84	FY 85	FY 86	FY 87	FY 88
OPERATING						
100 PERSONAL SERVICES						
200 TRAVEL						
300 CONTRACTUAL						
400 COMMODITIES						
500 EQUIPMENT						
600 LAND & STRUCTURES						
700 GRANTS, CLAIMS, ETC						
TOTAL OPERATING	0	0	0	0	0	0
CAPITAL	0	0	0	0	0	0
REVENUE	0	0	0	0	0	0

FUNDING: (Thousands of Dollars)

GENERAL FUND						
FEDERAL FUNDS						
OTHER (Specify Source)						
	0	0	0	0	0	0

POSITIONS:

FULL-TIME						
PART-TIME						
TEMPORARY						
	0	0	0	0	0	0

III. SOURCE OF FUNDS TO OFFSET FISCAL IMPACT OF BILL:

IV. ANALYSIS: Attach a separate page for any Analysis

Prepared By: Billie Trent Phone: 465-2600
 Division: Commissioner's Office Date: 5/24/83
 Approved by Commissioner: Richard A Neve Date: 5/24/83
 Department: Environmental Conservation

Distribution:

Original to Legislative Finance
 Copy to Office of Management and Budget (for Legislature introduced bills)
 Copy to Department (for Governor introduced bills)
 Copy to Sponsor
 Copy to Requestor (if different from Sponsor)

3/8/83

SB 161 "An Act Making an Appropriation to
The Fishery Industrial Technology Center
For Salmon Quality Control Education; and
Providing for an Effective Date"

ALASKA DEPARTMENT OF ENVIRONMENTAL CONSERVATION
POSITION PAPER

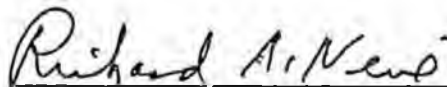
HOUSE FINANCE COMMITTEE

May 24, 1983

The Division of Seafood and Animal Industries has worked with Dr. Jong Lee on this program since its conception approximately a year ago. We feel the program would fill a need for both the industry and our state inspectors, so we support this proposed funding 100%. Should the legislature require in-depth information in this area, we would be pleased to address the issue in total. It is the department's suggestion that these funds be budgeted as soon as possible.

In Alaska there is little education currently offered on the subject of salmon quality control. Normally our inspectors as well as the private sector must go out of the state for seminars, which makes the cost prohibitive as well as limiting the number of persons who are able to obtain this education. An in-state program would also tend to keep Alaska's young people working in the seafood industry, rather than losing them to other industries.

This bill would also provide continuing education for our people in the field now. The division anticipates the results of this education would show a significant decline in deficiencies found during inspections; there would be less detentions of product during production; and the end result would be a higher quality product. More revenue would be created for the state as well as its citizens.



Richard A. Neve
Commissioner



MAR 25 1983

State of Alaska
Department of Environmental Conservation
Pouch 0, Juneau, Alaska 99811

Senate Finance

507 Capital

3/25/83

*FN rec'd after bill
reported out of committee.*

STATE OF ALASKA
FISCAL NOTE

Revision Date , 1983

I. REQUEST

Bill/Resolution No.: SB 161
 Title: Fishery Industrial Technology Center
 Sponsor: Kerttula
 Requestor: Finance

II. FISCAL DETAIL

Agency Affected: N/A
 Program Category Affected:
 BRU, Program of Subprogram(s) Affected:

EXPENDITURES/REVENUES: (Thousands of Dollars)

	FY 83	FY 84	FY 85	FY 86	FY 87	FY 88
OPERATING						
100 PERSONAL SERVICES						
200 TRAVEL						
300 CONTRACTUAL						
400 COMMODITIES						
500 EQUIPMENT						
600 LAND & STRUCTURES						
700 GRANTS, CLAIMS, ETC						
TOTAL OPERATING	N/A	0	0	0	0	0
CAPITAL						
REVENUE						

FUNDING: (Thousands of Dollars)

GENERAL FUND						
FEDERAL FUNDS						
OTHER (Specify Source)						
	N/A	0	0	0	0	0

POSITIONS:

FULL-TIME						
PART-TIME						
TEMPORARY						
	N/A	0	0	0	0	0

III. SOURCE OF FUNDS TO OFFSET FISCAL IMPACT OF BILL:

N/A

IV. ANALYSIS: Attach a separate page for any Analysis

Prepared By: George A. Hart
 Division: Seafood and Animal Industries
 Approved by Commissioner: Richard A. Nevins
 Department: Environmental Conservation

Phone: 465-2628
 Date: 3/23/83
 Date: 3/23/83

Distribution:

- Original to Legislative Finance
- Copy to Office of Management and Budget (for Legislature introduced bills)
- Copy to Department (for Governor introduced bills)
- Copy to Sponsor
- Copy to Requestor (if different from Sponsor)

Introduced: 3/4/83
Referred: Finance

Funding Information
General Fund \$142,240
Other Funds -0-
\$142,240

1 IN THE SENATE

BY KERTTULA

2

SENATE BILL NO. 161

3

IN THE LEGISLATURE OF THE STATE OF ALASKA

4

THIRTEENTH LEGISLATURE - FIRST SESSION

5

A BILL

6 For an Act entitled: "An Act making an appropriation to the Fishery Indus-
7 trial Technology Center for salmon quality control
8 education; and providing for an effective date."

9 BE IT ENACTED BY THE LEGISLATURE OF THE STATE OF ALASKA:

10 * Section 1. The sum of \$142,240 is appropriated from the general fund
11 to the Fishery Industrial Technology Center (AS 16.52.010) of the Universi-
12 ty of Alaska for salmon quality control education conducted by the marine
13 advisory program.

14 * Sec. 2. The unexpended and unobligated portion of the appropriation
15 made by this Act lapses into the general fund June 30, 1984.

16 * Sec. 3. It is the intent of the legislature that future requests by
17 the Fishery Industrial Technology Center for funding of salmon quality
18 control education be submitted as part of the annual budget for the Univer-
19 sity of Alaska.

20 * Sec. 4. This Act takes effect July 1, 1983.



UNITED FISHERMEN OF ALASKA

MAILING ADDRESS & OFFICE
197 SOUTH FRANKLIN ST.
JUNEAU, ALASKA 99801
907 586-2820

UNITED FISHERMEN OF ALASKA

RESOLUTION NO. 1

BE IT RESOLVED BY THE UNITED FISHERMEN OF ALASKA:

WHEREAS there are large fishery resources in the waters of Alaska;
and

WHEREAS these resources and the fishing industry are of vital
importance to the state, and

WHEREAS the Alaska fishing industry has yet to take full advantage
of the resources available; and

WHEREAS there is a need to establish and continue an aggressive
program of training coupled with strong research and development; and

WHEREAS the legislature recognized this need to assist the fishing
industry when it established the Fishery Industrial Technology Center
(F.I.T.C.) within the University of Alaska; and

WHEREAS the work of the center will provide significant employment
benefits to the citizens of the state and will stimulate the develop-
ment of the state's fishery resources;

BE IT RESOLVED BY the United Fishermen of Alaska that the Alaska
State Legislature is respectfully urged to support the Fishery Industrial
Technology Center so that its program of taining coupled with strong
research and development will benefit the state; and be it

FURTHER RESOLVED that the United Fishermen of Alaska support the
Fishery Industrial Technology Center funding requests of:

Seafood Science Program	\$ 135,500
Salmon Quality Assurance Program	142,240
Scientific Equipment & Technical Library	200,000
Advanced Planning & Design of F.I.T.C. Phase I	1,450,000

Bob Blake

Bob Blake,
President

Date: 3/10/83

Cass Parsons

Cass Parsons,
Executive Director

Date: 3/10/83



Official Business

Alaska State Legislature

Senate

Pouch V
State Capitol
Juneau, Alaska 99811

SB 161: Background

During the development of the FY 84 budget request, the University of Alaska operated under the assumption that the FY 83 funding for Fisheries Industrial Technology Center (SB 103, Ch 34, 1982 SLA attached) would be maintained at a continuation level within the University budget. It was not until late in the budget process that the University was informed by the Governor's Office that the FY 83 appropriation to F.I.T.C. would not be continued.

SB 161 is aimed toward providing for the maintenance of the educational program for salmon quality control in the FITC and assuring that this funding becomes part of the annual University of Alaska operating budget.

The F.I.T.C. is a part of the Marine Advisory Program for the University of Alaska. The interim report of the Marine Advisory Program is enclosed in addition to the 6 and 13 forms relating to the F.I.T.C. budget request.

Prepared by:

John P. Doyle, Leader
Marine Advisory Program
605 W. Fourth Avenue
Anchorage, AK 99501

SALMON QUALITY EDUCATION PROJECT

INTERIM REPORT

February 10, 1983

BACKGROUND

With an increasing amount of Alaska's salmon production going to market as fresh or frozen fish rather than in the can, product quality has become a much more important consideration for both the processor and fisherman. Lack of a uniformly high quality product is now thought to be the single most significant impediment to the future vitality of world markets for Alaskan salmon.

This need to improve the quality of Alaska salmon prompted the 1982 Alaska Legislature to enact legislation (SB 103) to provide the University of Alaska Marine Advisory Program, through the Fishery Industrial Technology Center, \$170,000 to organize and conduct an industry-wide education program on salmon quality control.

APPROACH

It was the opinion of the University that those funds would be continuing, therefore, funds provided by SB 103 were included in the University's continuation budget for FY 1984. A full-time faculty position within the Marine Advisory Program was then advertised. At the time that screening of candidates was completed, the University was informed that the Governor's Office had decided that these funds were a one-time only appropriation regardless of the intent of the Senate Committee on Salmon Quality. This information was relayed on September 20, 1982. An entirely different approach was then developed.

The legislative intent called for an industry oversight committee to review the organization and implementation of the project. The committee that was formed consisted of representatives from all segments of the Alaska salmon industry:

Bob Blake	Cordova Aquatic Marketing Association, Cordova
Jim Poor	St. Elias Ocean Products, Cordova
Harold Hansen	Former State Senator, Juneau
Roy Alley	Fisherman, Valdez
Alan Otness	Fisherman, Petersburg
Bruce Crow	J.B. Crow & Sons, Bethel
Mel Munson	Legislative Aide, Bristol Bay District, Juneau
Roger DeCamp	National Food Processors Association, Seattle
Cliff Phillips	E.C. Phillips & Son, Ketchikan
Bob Cavanaugh	Ocean Beauty Seafoods, Seattle

The oversight committee approved the concept of hiring a team of people knowledgeable about specific regions and fisheries throughout the state to develop materials for and conduct an intensive 3-4 month educational program. They established the following list of priorities for conducting a broad based education program directed at fishermen, tendermen, and processors:

1. A series of "how-to" fact sheets for distribution throughout the industry
2. Workshops and seminars around the state
3. A slide series on salmon handling
4. A salmon handlers manual.

Status of Educational Activities

1. Project Staff. Six people were hired to develop and conduct the education program:

Chuck Crapo, project leader, Anchorage--presently a candidate for a M.S. degree in Food Science and Technology at Oregon State University; eight years of experience in Alaska seafood processing industry as a quality control manager and plant manager, and project manager for the development of ASMI's salmon quality guidelines.

Doris Lashley, Kenai--23 years experience as salmon processor and fisherman on Kenai Peninsula; established and managed Sea Catch, Inc. on Kenai River.

Ken Madsen, Seattle--western Alaska operations manager for Swiftsure Fisheries, Inc.; experience includes four years as manager of processing operations in Ketchikan and Togiak; founding and operating Seafood Production Systems, Inc. to establish and supervise fish production operations in Western Alaska.

John Enoz, Jr., Petersburg--experience includes crewing in halibut longline, herring gillnet, salmon seine, and salmon gillnet fisheries; owner/operator of salmon troller; 14 years of experience in processing industry as production supervisor, buying station manager, production and warehouse foreman, and plant worker; and recently on contract to Alaska Fisheries Development Foundation for research and development work on longline baiting systems.

Wayne Kvasnikoff, Kodiak--salmon seiner for 24 years in Alaska; fished in seine and gillnet herring, king crab and tanner crab fisheries; tendered salmon in Bristol Bay and PWS, served on Kodiak Fish and Game Advisory committee for three years.

Rick Steiner, Anchorage--editor; most recently Marine Advisory Agent, University of Alaska, Kotzebue; commercial fisherman for king, tanner, and dungeness crab, sablefish, halibut, albacore tuna and salmon; M.S. in Fisheries Science from Oregon State University.

Project staff met in Anchorage January 17-21 to begin development of educational materials, and has met twice via audio-conference.

2. Fact Sheets--Text and art work for the following 16 fact sheets have been developed and will be printed by Monday, February 28:

<u>FISHERMEN</u>	<u>No. of Copies to be Printed</u>
1. Southeast Drift Gillnetters	2000
2. Southeast Seiners	1000
3. Southeast Trollers	1000
4. Freezer Trollers	500
5. Prince William Sound Seiners	750
6. Southcentral Drift Gillnetters	2000
7. Southcentral/Bristol Bay Setnetters	2000
8. Kodiak/Chignik Seiners	750
9. Bristol Bay Drift Gillnetters	5000
10. Kodiak Setnetters/Beach Seiners	500
11. Arctic/Yukon/Kuskokwim Gillnetters	2000

TENDERS

1. Refrigerated Seawater	1000
2. Chilled Seawater	1000
3. Ice	1000
4. Dry	1000

PROCESSING

1. Fresh and Frozen Fish Processing	4000
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TOTAL SHEETS = 16 TOTAL COPIES = 25,500

These fact sheets will be distributed to all participants in workshops, and mailed as needed. Example texts are attached (see Attachment B).

3. Workshops--Workshops of 3-6 hours in length will be given at over 60 locations around the state. These will be fairly indepth, and specifically tailored to local conditions. Topics will include:
1. Factors Affecting Intrinsic Quality
 2. Causes of Fish Quality Loss
 3. Importance of Early Chilling of the Catch
 4. Iced Storage on Fishing Vessels
 5. Chilled Sea Water Systems for Fishing Vessels
 6. Refrigerated Sea Water Systems for Fishing Vessels
 7. Freezing and Frozen Storage Aboard Fishing Vessels
 8. Washing and Bleeding Fish
 9. Butchering at Sea
 10. Onboard Handling, Storage, and Offloading of Salmon
 11. Fishing Vessel Cleaning and Sanitation
 12. Upgrading Fishing Vessels to Protect Product Quality
 13. Handling Fish During Processing

Most workshops will be conducted by project staff and by the following Marine Advisory Program faculty: Doug Coughenower, John Doyle, Curt Kerns, Don Kramer, Brian Paust, and Hank Pennington. Instructors have been assigned locations with which they are most familiar. The tentative schedule for workshops is as follows:

Southeast

Metlakatla	3/8
Ketchikan	3/9
Sitka	3/15
Craig	3/7
Klawock	3/9
Kake	3/21
Hydaburg	3/8
Port Alexander	3/23
Juneau	3/14
Hoonah	3/18
Haines	3/16
Wrangell	TBA
Pelican	TBA

Bristol Bay

Naknek	3/7 & 8
Dillingham	3/10 & 11
Egegik	3/9
Togiak	TBA
Manakotak	TBA
Aleknagik	TBA
South Naknek	3/8
Levelock	3/9
Ugashik	3/11

(continued on next page)

Southcentral

Anchor Point	3/28-29
Seward	3/21-23
Kenai	4/4 & 5
Soldotna	4/1 & 2
Nikishka	4/6 & 7
Ninilchik	3/30 & 31
Homer	3/18 & 19
English Bay	3/22
Port Graham	3/17
Seldovia	3/24
Cordova	TBA
Anchorage	TBA
Fairbanks	3/14 & 15
Valdez	3/17
Tatitlek	3/18
Whittier	3/21

Kodiak & Alaska Peninsula

Old Harbor	TBA
Akhiok	TBA
Port Lions	4/7
Kodiak	TBA
Sand Point	6/6
King Cove	6/7
False Pass	6/8
Chignik Bay	3/21
Chignik/Upper Lagoon	4/1

Western

Bethel	TBA
Napakiaik	TBA
Quinhagak	TBA
St. Marys	TBA
Mt. Village	TBA
Marshall	TBA
Emmonak	TBA
Alakanuk	TBA

Northwestern

Nome	3/19
Golovin	3/16 & 17
Elim	3/14 & 15
Koyuk	3/11 & 12
White Mountain	3/18
Shaktoolik	3/9 & 10
Unalakleet	3/7 & 8
Kotzebue	3/21 & 22

All project staff and MAP faculty will meet in Anchorage February 28 - March 2, for a technical in-service concerning workshop topics.

4. Slide Series--a series of approximately 100 slides is being compiled and duplicated to be used in each workshop and as needed in the future.
5. Salmon Handler's Manual. A first draft of the manual should be completed by March 1, and published by June 30, 1983. A preliminary outline for the manual is as follows:

(See attachment A)

O U T L I N E

A MANUAL FOR HANDLERS OF PACIFIC SALMON

by

Donald E. Kramer, John P. Doyle,
Richard G. Steiner, and Charles A. Crapo

Marine Advisory Bulletin No. _____

University of Alaska
Sea Grant Program

C O N T E N T S

INTRODUCTION

Definition of Quality
Need for High Quality
Incentive for High Quality
Management of the Fishery for Quality
Intrinsic Quality
Extrinsic Quality
Wholesomeness

QUALITY LOSS AND ITS CONTROL

Microbiological Spoilage
Enzymatic Breakdown
Chemical Changes
Physical Damage
Ocean Environment Injuries
Dehydration
Contamination
Weight Loss

HANDLING OF SALMON

- Catching and Landing
- Washing
- Handling at Set Net Sites
- On-Board Handling on Trollers
- On-Board Handling on Gill Netters
- On-Board Handling on Seiners
- On-Board Handling on Tenders
- Off-Loading by Hand
- Off-Loading by Brail
- Off-Loading by Fish Pump
- On-Shore Handling
- Containers for Holding Fish

BUTCHERING

- Bleeding
- Heading
- Removal of Gills
- Gutting
- Removal of Kidney
- Washing
- Filleting
- Splitting

STORAGE WITH NO REFRIGERATION

- On-Board
- On-Shore

CHILL STORAGE OF SALMON

- Importance of Chilling Fish
- Measuring Temperature of Fresh Fish
- Production and Storage of Ice
- Iced Storage
- Storage in Chilled Sea Water
- Equipment for a Chilled Sea Water System
- Operation of CSW Systems
- Storage in Refrigerated Sea Water
- Equipment for Refrigerated Sea Water System
- Operation of RSW Systems
- Modified and Controlled Atmosphere Storage
- Blanching Fish
- Bactericidal Dips for Fish

FREEZING OF PACIFIC SALMON

- On-Board Freezing
- On-Shore Freezing
- Determining Freezing Times
- Measuring Temperature of Frozen Fish
- Glazing
- Frozen Storage
- Assessing Quality of Frozen Fish

PACKING OF FRESH AND FROZEN SALMON

- Materials
- Methods
- Vacuum Packaging

SHIPPING OF FRESH AND FROZEN SALMON

- Containers
- Packing Methods
- Shipping by Refrigerated Trailer
- Shipping by Refrigerated Ship
- Shipping by Air
- Use of Air Freight Forwarders

SALMON ROE

- Quality of Eggs
- Removal from Fish
- Care and Handling
- Sujiko Production
- Ikura Production

SANITATION

- Water Quality
- Cleaners
- Sanitizers
- Vessel Clean-up and Sanitation
- Plant Clean-up and Sanitation
- Pest Control
- Employee Health and Hygiene
- Plant Lighting, Ventilation, and Noise Control

UPGRADING OF FISHING VESSELS

- Upgrading Vessel Surfaces
- Insulation of the Hold
- Preventing Contamination of the Catch

REFERENCES

APPENDIX A. IDENTIFICATION OF PACIFIC SALMON

- Description of Pink Salmon
- Description of Chum Salmon
- Description of Coho Salmon
- Description of Sockeye Salmon
- Description of Chinook Salmon
- Distinguishing Chum from Sockeye
- Distinguishing Coho from Sockeye

APPENDIX B. MARKET REQUIREMENTS FOR PACIFIC SALMON

- Requirements for Fresh Dressed Salmon
- Requirements for Fillets
- Requirements for Frozen Princess Dressed Salmon
- Requirements for Frozen Headed Gutted Salmon
- Requirements for Salmon to be Sold as Steaks or Roasts
- Requirements for Salmon for Smoking
- Requirements for Salmon for Salting

APPENDIX C. CANADIAN FISHING VESSEL INSPECTION REGULATIONS

APPENDIX D. CANADIAN FISHING PLANT INSPECTION REGULATIONS

Chapter 34

AN ACT

Making and transferring among appropriations; making former appropriations to the emergency operating expenses account available for the fishery product revolving loan fund; and providing for an effective date.

* Section 1. The sum of \$170,000 is appropriated from the general fund to the fishery industrial technology center (AS 16.53.010) of the University of Alaska for the salmon quality control education program recommended by the education subcommittee of the Senate committee on quality assurance in the salmon fishing industry.

* Sec. 2. The unexpended and unobligated portion of the appropriation made to the fish processing loan guarantee account by sec. 1, ch. 42, SLA 1981 is transferred to the fishery product revolving loan guarantee fund (AS 45.92).

* Sec. 3. Money from the appropriation made to the fish processing loan guarantee account by sec. 1, ch. 42, SLA 1981 that is obligated for the purpose of guaranteeing a loan is transferred to the fishery product revolving loan guarantee fund (AS 45.92) when the loan is paid in full and the money is no longer needed to guarantee the loan.

* Sec. 4. Section 1, ch. 171, SLA 1980 is amended to read:

Section 1. The sum of \$250,000,000 (\$250,000,000) is appropriated from the general fund to the Department of Revenue for the reserve for emergency operating expenses account (AS 37.05.159(a)).

Chapter 34 -

* Sec. 5. To the Department fund (AS 45.92).

* Sec. 6. To the Department of the marketing of

* Sec. 7. To made to the fish sec. 5 of this A

expenses account governor under AS

the governor's p emergency operati

* Sec. 8. To made to the fish sec. 5 of this A

expenses account

* Sec. 9. Mar tee fund (AS 45. of guaranteeing

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* Sec. 10. S

* Sec. 11. To made by sect. 1

* Sec. 12. S effective date of guarantees; and

* Sec. 13. S

Chapter 34

1 * Sec. 5. The sum of \$100,000,000 is appropriated from the general fund
2 to the Department of Revenue for the fishery product revolving loan guarantee
3 fund (AS 45.92).

4 * Sec. 6. The sum of \$500,000 is appropriated from the general fund to
5 the Department of Commerce and Economic Development for activities related to
6 the marketing of Alaska fishery products.

7 * Sec. 7. The unexpended and unobligated portion of the appropriation
8 made to the fishery product revolving loan guarantee fund (AS 45.92) by
9 sec. 5 of this Act is transferred to the reserve for emergency operating
10 expenses account (AS 37.05.159) on the date of a proclamation issued by the
11 governor under AS 37.05.159(b)(1) to the extent that the amount set out in
12 the governor's proclamation exceeds the amount of money in the reserve for
13 emergency operating expenses account.

14 * Sec. 8. The unexpended and unobligated portion of the appropriation
15 made to the fishery product revolving loan guarantee fund (AS 45.92) by
16 sec. 5 of this Act is transferred to the reserve for emergency operating
17 expenses account (AS 37.05.159).

18 * Sec. 9. Money appropriated to the fishery product revolving loan guaran-
19 tee fund (AS 45.92) by sec. 5 of this Act that is obligated for the purpose
20 of guaranteeing a loan is transferred to the reserve for emergency operating
21 expenses account when the loan is paid in full and the money is no longer
22 needed to guarantee the loan.

23 * Sec. 10. Section 2, ch. 42, SLA 1981 is repealed.

24 * Sec. 11. The unexpended and unobligated portion of the appropriations
25 made by secs. 1 and 6 of this Act lapse into the general fund June 30, 1985.

26 * Sec. 12. Sections 2 and 3 of this Act take effect 30 days after the
27 effective date of an Act entitled "An Act providing for fishery product loan
28 guarantees; and providing for an effective date."

29 * Sec. 13. Sections 4, 5, 7, and 10 of this Act take effect on the effec-

Chapter 34

Effective date of an Act entitled "An Act providing for fishery product loan guarantees; and providing for an effective date."

* Sec. 14. Sections 1, 6, and 11 of this Act take effect immediately in accordance with AS 01.10.070(c).

* Sec. 15. Sections 8 and 9 of this Act take effect one year after the effective date of an Act entitled "An Act providing for fishery product loan guarantees; and providing for an effective date."

EC §§ 1, 4-7,
10 and 11
effective
5/15/82;
§§ 2 and 3
effective
6/17/82;
§§ 8 and 9
effective
5/18/83

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* Section 1.

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* Sec. 3. In
1981, the Alaska
amount of \$210,000

ABBREVIATED TITLE: <p style="text-align: center;">Salmon Quality Assurance Program</p>	<table border="1" style="width:100%; border-collapse: collapse;"> <tr> <th style="width:10%;">CODE</th> <th style="width:60%;">EXPENDITURES BY OBJECT</th> <th style="width:30%;">AMOUNT</th> </tr> <tr> <td>100</td> <td>PERSONAL SERVICES</td> <td style="text-align: right;">\$105,040</td> </tr> <tr> <td>200</td> <td>TRAVEL</td> <td style="text-align: right;">21,000</td> </tr> <tr> <td>300</td> <td>CONTRACTUAL SERVICES</td> <td style="text-align: right;">10,000</td> </tr> <tr> <td>400</td> <td>COMMODITIES</td> <td style="text-align: right;">4,100</td> </tr> <tr> <td>500</td> <td>EQUIPMENT</td> <td style="text-align: right;">2,100</td> </tr> <tr> <td>600</td> <td>LAND, BLDGS., ETC.</td> <td></td> </tr> <tr> <td>700</td> <td>GRANTS, CLAIMS, ETC.</td> <td></td> </tr> <tr> <td>800</td> <td>MISCELLANEOUS</td> <td></td> </tr> <tr> <td colspan="2" style="text-align: right;">TOTAL</td> <td style="text-align: right;">142,240</td> </tr> <tr> <td colspan="2">FEDERAL RECEIPTS</td> <td></td> </tr> <tr> <td colspan="2">GENERAL FUND MATCH</td> <td></td> </tr> <tr> <td colspan="2">GENERAL FUND</td> <td style="text-align: right;">142,240</td> </tr> <tr> <td colspan="2">I/A RECEIPTS</td> <td></td> </tr> <tr> <td colspan="2">PROGRAM RECEIPTS</td> <td></td> </tr> <tr> <td colspan="2">STUDENT FEES</td> <td></td> </tr> <tr> <td colspan="2">INDIRECT COST RECOVERY</td> <td></td> </tr> <tr> <td colspan="2">OTHER RESTRICTED RECEIPTS</td> <td></td> </tr> </table>	CODE	EXPENDITURES BY OBJECT	AMOUNT	100	PERSONAL SERVICES	\$105,040	200	TRAVEL	21,000	300	CONTRACTUAL SERVICES	10,000	400	COMMODITIES	4,100	500	EQUIPMENT	2,100	600	LAND, BLDGS., ETC.		700	GRANTS, CLAIMS, ETC.		800	MISCELLANEOUS		TOTAL		142,240	FEDERAL RECEIPTS			GENERAL FUND MATCH			GENERAL FUND		142,240	I/A RECEIPTS			PROGRAM RECEIPTS			STUDENT FEES			INDIRECT COST RECOVERY			OTHER RESTRICTED RECEIPTS		
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WHICH MAU GOAL IS BEING AFFECTED BY THIS INCREMENT? (STATE BRIEFLY) <p>Goal 1.13: Provide instruction, practical research, and technical information to 10,000 salmon fishermen, 500 tendermen, and 100 fish processing plant and quality assurance managers on methods of producing the highest quality salmon possible.</p>																																																							
EXPLAIN HOW THIS INCREMENT WILL ASSIST IN THE ACCOMPLISHMENT OF THE ABOVE STATED GOAL: <p>Provide quality education programs on salmon quality assurance. The program will emphasize the most modern techniques of preserving quality of Alaskan salmon during harvesting, processing, and transportation. This will assist in improving the quality of Alaska's fresh, frozen, and canned salmon.</p>																																																							
BRIEFLY DESCRIBE WHAT THIS INCREMENT PURCHASES IN TERMS OF HUMAN AND OTHER RESOURCES: <p>A full-time seafood advisory specialist will be located in Kodiak in the Fishery Industrial Technology Center. A full-time communications-media specialist and a full-time secretary will also be placed in the Kodiak office. Phones, reproduction, laboratory, and office equipment as needed.</p>	<table border="1" style="width:100%; border-collapse: collapse;"> <thead> <tr> <th></th> <th>PFT</th> <th>PPT</th> <th>NON PERM</th> <th>TOTAL</th> </tr> </thead> <tbody> <tr> <td>NO. POSITIONS</td> <td style="text-align: center;">3</td> <td></td> <td></td> <td style="text-align: center;">3</td> </tr> <tr> <td>NO. STAFF NOS.</td> <td style="text-align: center;">27</td> <td></td> <td></td> <td style="text-align: center;">27</td> </tr> </tbody> </table>		PFT	PPT	NON PERM	TOTAL	NO. POSITIONS	3			3	NO. STAFF NOS.	27			27																																							
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WHAT ARE THE FUTURE FUNDING IMPLICATIONS OF THIS INCREMENT? <p>Salaries, travel, services, and commodities will be a continuing cost. Equipment will be a one-time expenditure.</p>	<p>THIS INCREMENT REQUESTS FUNDS FOR:</p> <p><input type="checkbox"/> AN EXPANDED EXISTING SERVICE.</p> <p><input checked="" type="checkbox"/> A NEW SERVICE.</p>																																																						
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AGENCY UNIVERSITY OF ALASKA

PROGRAM ADULT AND POSTSECONDARY EDUCATION

BRU Fishery Industrial Technology Center

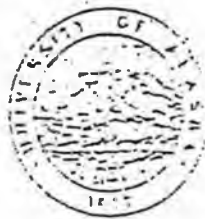
COMPONENT Public Service

FY 84

6

COMPONENT DECISION
INCREMENT

REVISED
DATE _____



Cooperative Extension
Service

Alaska Sea Grant
Program

July 6, 1982

Marine Advisory Program
2651 Providence Avenue
Anchorage, AK 99508
(907) 263-1800

MEMORANDUM

TO: Gerry Bomotti
Vice Chancellor, CCREE

FR: John Doyle *John*
Leader, MAP

RE: SB 103--Salmon Quality Control Education

The need for a continuing education program on salmon quality control is given in the attached report I prepared for the Alaska Senate Committee on Quality Assurance in the salmon fishing industry. SB 103 was a direct result of that report. Below is an abbreviation of the Background and Need, Goals and Approach for this project.

Background and Need

The Alaska salmon industry has undergone a major change in the last ten years. This change consisted of a shift from a primary emphasis on canned salmon to a heavy emphasis on fresh and frozen salmon processing. Traditionally, the fresh and frozen salmon markets were supplied by troll-caught salmon from Southeast Alaska and the Pacific Northwest. These were high-quality silver and king salmon, bled and dressed immediately after capture and iced within a short period of time. The supply was supplemented by gillnet-caught salmon, again principally silvers and kings.

As the market for fresh and frozen salmon expanded, it had to be filled with net-caught salmon. This move was accompanied by an increase in cold storage capacity in the Gulf of Alaska and air shipments from Bristol Bay and the AYK district.

During the last four years the growth has been dramatic. In 1981 over 150 million pounds of salmon, including sockeye, chums and pinks that would previously have gone into the can, went to the frozen market.

Mr. Bomotti
Page 2
July 6, 1982

Many of the fishermen and processors who are now producing for the fresh and frozen market formerly canned all of their product. Therefore, they are not familiar with the proper methods of handling fish to attain a high quality frozen product.

Processors in Europe complain about bruises, soft flesh, belly burn, rancidity and poor butchering of the product they receive from the U.S., including Alaska. These are all caused by improper handling and processing.

European and Asian markets are looking to our competition for a high quality product. This includes Canada and Norway, both of whom have high quality standards set by government regulation.

The Alaska fish are as good as any when they come from the water, but several million pounds of frozen salmon were condemned by state and federal inspectors after the 1979 season. Quality loss occurs in the hands of humans.

The problem of salmon quality is statewide, but is more critical in areas where the production of frozen salmon is a relatively new form of processing.

Goals and Objectives

The goal of this project is to "Raise the quality of Alaska frozen salmon to a level that will meet or exceed that of any other country's product competing on a world market."

Our immediate objective is to improve the overall quality of Alaska salmon. Clearly, efforts need to be made in assisting the industry to improve the quality of salmon submitted to the world markets. Education is needed in proper techniques for handling salmon.

Approach

A broad-based education program will be developed. This program must be delivered to the largest number of industry members possible. The project will reach fishermen, tendermen, processors and shippers of salmon; i.e., all segments of the industry. In order to reach most of the industry, a number of different audio and visual educational techniques will be employed. These will include, but not be limited to:

1. Seminars, workshops and conferences
2. Consultation services
3. Public service radio spots
4. "How-to" fact sheets
5. Slide series on handling salmon
6. 16mm educational film on salmon handling and processing methods
7. Salmon handler's manual

Mr. Bomotti
Page 3
July 6, 1982

In order to provide these educational services it will be necessary to employ a full-time specialist in the care, handling and processing of frozen salmon. This will need to be a long-term project. Current practices are ingrained and will take a number of years to change. There is also a continuing need to educate new entrants coming into all segments of the industry.

The above fact was stressed at each legislative hearing. It was the intent of the sponsors and supporters of SB 103 that this effort would be continuing. The first year will be devoted primarily to the development of educational materials. \$170,000 plus inflation will be needed for FY 1983.

ee

xc Don Rosenberg

REPORT OF THE ALASKA SENATE COMMITTEE ON QUALITY
ASSURANCE IN THE SALMON FISHING INDUSTRY
BY THE SUBCOMMITTEE ON EDUCATION

Prepared by

John P. Doyle
Marine Advisory Program
University of Alaska

January 3, 1980

REPORT OF THE ALASKA SENATE COMMITTEE ON QUALITY
ASSURANCE IN THE SALMON FISHING INDUSTRY
BY THE SUBCOMMITTEE ON EDUCATION

Background and Need

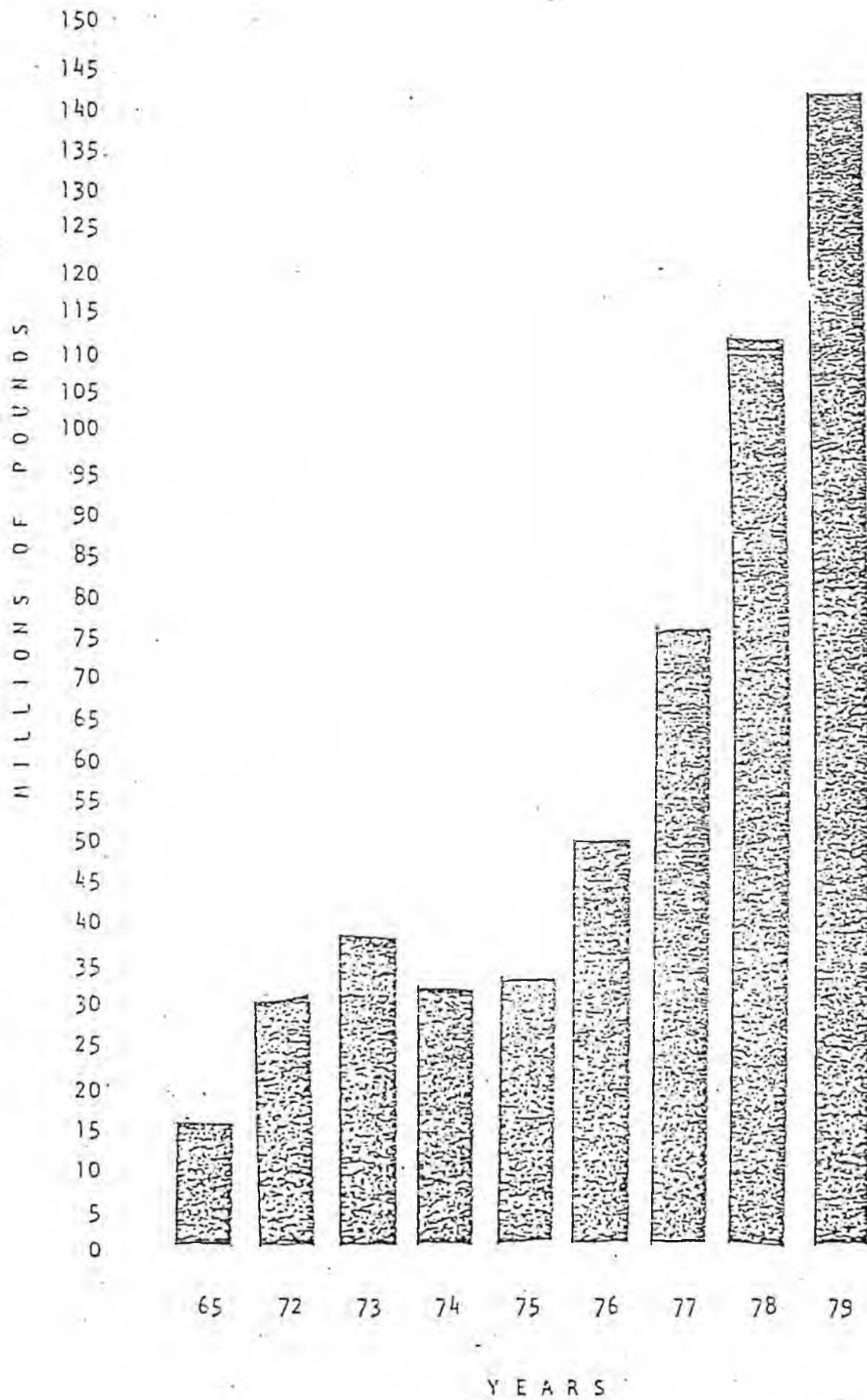
The Alaska salmon industry has undergone a major change in the last ten years. This change consisted of a shift from a primary emphasis on canned salmon to a heavy emphasis on fresh and frozen salmon processing (Fig. 1). This shift is as dramatic as, and is economically more significant than the development of the tanner crab fishery.

Traditionally, the fresh and frozen salmon markets were supplied by troll-caught salmon from Southeast Alaska and the Pacific Northwest. These were high-quality silver and king salmon, bled and dressed immediately after capture and iced within a short period of time. The supply was supplemented by gillnet-caught salmon, again principally silvers and kings.

As the market for fresh and frozen salmon expanded, it had to be filled with net-caught salmon. This move was accompanied by an increase in cold storage capacity in the Gulf of Alaska and air shipments from Bristol Bay and the AYK district.

During the last four years the growth has been dramatic (Fig. 1). In 1979 over 100 million pounds of salmon, including sockeye, chums and pinks that would previously have gone into the can, went to the frozen market. This is accomplished

2
ALASKA FROZEN SALMON PRODUCTION



by "high grading" at the plant, which has resulted in an overall lowering of quality in both the canned and frozen product.

Many of the fishermen and processors who are now producing for the fresh and frozen market formerly canned all of their product. Therefore, they are not familiar with the proper methods of handling fish to attain a high quality frozen product.

In Japan and Europe the devaluation of the U.S. dollar has put salmon within the buying range of more people. The Japanese market is for high quality dressed salmon with the head on, which are sold whole on the retail market. In Europe, the demand is for frozen salmon which are thawed and split for mild curing and smoking. Both markets demand a quality fish with no external or internal blemishes or visible flaws. North America, too, is experiencing a shift toward fresh and frozen salmon for use as steaks and fillets and, to a lesser extent, the mild cure and smoking market.

European and Asian markets are looking to our competition for a high quality product. This includes Canada and Norway, both of whom have high quality standards set by government regulation.

Processors in Europe complain about bruises, soft flesh, belly burn, rancidity and poor butchering of the product they receive from the U.S., including Alaska. These are all caused by improper handling and processing.

Problem

The Alaska fish are as good as any when they come from the water, but several million pounds of frozen salmon were condemned by state and federal inspectors after the 1979 season. Quality loss occurs in the hands of humans.

The problem of salmon quality is statewide, but is more critical in areas where the production of frozen salmon is a relatively new form of processing.

Goals and Objectives

The goal of this project is to "Raise the quality of Alaska frozen salmon to a level that will meet or exceed that of any other country's product competing on a world market."

Our immediate objective is to improve the overall quality of Alaska salmon. Clearly, efforts need to be made in assisting the industry to improve the quality of salmon submitted to the world markets. Education is needed in proper techniques for handling salmon.

A committee has been appointed to determine these educational needs and the kinds of educational efforts the state should support. A broad-based educational program, directed at fishermen, tendermen and fish processors, is recommended by the committee.

Approach

A broad-based education program will be developed. This program must be delivered to the largest number of industry members possible. The project will reach fishermen, tendermen, processors and shippers of salmon; i.e., all segments of the industry. In order to reach most of the industry, a number of different audio and visual educational techniques will be employed. These will include, but not be limited to:

1. Seminars, workshops and conferences
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4. "How-to" fact sheets
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6. 16-mm educational film on salmon handling and processing methods
7. Salmon handler's manual

In order to provide these educational services it will be necessary to employ a full-time specialist in the care, handling and processing of frozen salmon. This will need to be a long-term project. Current practices are ingrained and will take a number of years to change.

Outline of Education Activities

1. Seminars, workshops and conferences. Seminars and workshops will be conducted in fishing ports throughout the

state. These will be directed at fishermen and processing personnel. This mechanism is helpful in making industry members aware of the problem and will offer solutions to specific problems of each fishery and region. This has been demonstrated to be one of the best methods for provoking a desirable change.

A conference will be held to bring together the leaders of the fishermen's organizations with the objective of informing them of the problems poor quality has caused in the marketplace; to obtain their ideas for a long-range solution; and to enlist their support. A second conference will be held with the quality assurance personnel in the processing plants to inform them of the problems that occur in plants and to provide them with information and materials for training their in-plant workers.

2. Consultation services. In order to improve the quality of fish landed it will be necessary to do conversion work on many of the salmon vessels presently in use. This will include the installation of slush ice, refrigeration systems, or other types of cooling systems on the vessel. In some areas of the state the older or smaller vessels are not lined. Fish lay in the bilge or against hot engine room bulkheads. In some cases boxing may be justified. The specialist would be available to provide technical information on these and other specific problems. In many cases, the

fishermen or processors could make the necessary changes themselves with technical assistance made available through this program.

3. Public service radio announcements (PSA's). All radio stations make time available for public service announcements. Several stations have been contacted and have expressed a willingness to air educational spots relating to good handling practices for salmon. A series of PSA's will be produced and distributed to all radio stations in coastal communities. The PSA's will contain "how-to" tips as well as what not to do. They will each contain an educational message; however, their prime function will be to raise the general awareness of the necessity for good handling practices. Through personal contact with participating radio stations it is expected that the PSA's will be aired at a time most fishermen listen to the broadcast band--at the time of the marine weather forecast.

4. "How-to" fact sheets. A series of "how-to" fact sheets will be written. They will be developed for each fishery by region. It is necessary to develop them by fishery and region because of the differences in the harvesting methods employed and the different conditions existing in each region. Fact sheets will also be developed for in-plant handling. Subjects to be covered will include, but

not be limited to, effects of temperature; sanitation; use of ice; refrigeration; etc. These fact sheets will be given broad distribution to fishermen and processors and be used in workshops and seminars.

5. Slide series on salmon handling and processing. A series of slides is presently being assembled that shows the effect of poor handling and butchering practices. This series will be expanded to show proper methods. The series will be duplicated for use in workshops and seminars and will be available for fish processors to use in their own in-plant training sessions. These slides must be considered as a tool rather than standing on their own as an educational program.

6. 16-mm movie film/television tape on salmon handling and processing methods. A 16-mm educational movie film will be developed showing proper handling and icing and the processing of frozen salmon in the plant. Television tape copies of this film will be made available for circulation to schools and educational TV, and will be used in workshops, seminars, etc. A film will not be a complete educational program but will augment the other educational efforts.

7. Salmon handler's manual. The fact sheets will be completed and supplemented with additional materials to produce a salmon handler's manual. This manual will in-

9

clude the why as well as the how to. The major use of this manual will be for in-plant training by company personnel. It will also be used to train new quality control people in the plants.

Interactions

It is necessary that this project interact with present education efforts in salmon quality enhancement in both the private and public sectors. This would include the University of Alaska, the National Food Processors Association, fishermen's associations, and the state legislature.

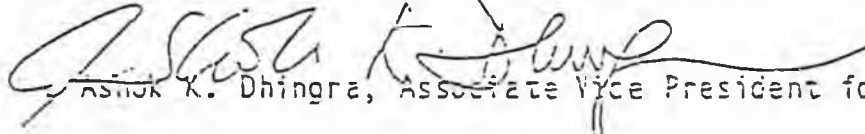
It is recommended that a permanent advisory committee be appointed to monitor the program. This committee should meet on a quarterly basis to review progress and to identify problem areas.



UNIVERSITY OF ALASKA
Statewide System of Higher Education
Fairbanks, Alaska 99701

July 9, 1982

TO: Gerry Bomotti, Vice Chancellor of Administrative Services, CCREE

FROM:  Ashok K. Dhingra, Associate Vice President for Finance

SUBJECT: Carry Forward of FY 83 Funding

In reference to your correspondence of July 7, 1982, the university does plan to carry forward the three items stated in your memo. Currently, we are working with the governor's division of budget and management to establish our FY 83 base to include some of these appropriations that are not in the annual appropriation bill. I plan to keep you informed on this subject as we proceed.

Regarding providing for the salary increase, as we discussed, I believe I am not going to be in a position to provide any assistance on salary increase for legislative add-ons. Generally speaking, it is not possible for us to project what legislative add-ons we might receive. Thus, it is not possible for us to request salary increase on those legislative add-ons; and further, it is expected that the legislative add-ons are funded at FY 83 costs. Also, we have exhausted available salary increase funds to cover for the salary increase on continuation level programs and regents approved increments funded by the legislature.

AKD:jc

cc: Frank Spargo

... BE CARRIED FORWARD INTO THE FY84 BASE. PERHAPS THERE IS SOME
UNDERSTANDING WITH THE BUDGET OFFICE HERE. I WROTE YOU A MEMO REGARDING
IS ON JULY 7, 1982, AND RECEIVED YOUR RESPONSE OF JULY 9 INDICATING
HAT YOU PLANNED TO CARRY IT FORWARD, AND WOULD KEEP ME INFORMED ON THE
MATTER AS YOU PROCEEDED. I WOULD APPRECIATE YOUR CONTACTING THE BUDGET
OFFICE SO THAT WE CAN GET THIS IN THE BASE, AS THEY ARE NOT SHOWING IT
AT THIS TIME.
THANK YOU.
GERRY BOKOTTI

+U 53
+INIS

CC BETTY, ASHOK, GERRY

+Jc SYVPFIN Wed Sep 08 15:34 (24) Uz Res.

TO: GERRY BOKOTTI
FR: ASHOK K. DHINGRA

file - FITZ fin

THE BUDGET OFFICE RECEIVED VERBAL NOTIFICATION FROM THE GOVERNOR'S
OFFICE THAT OUR REQUEST OF AUST 19, 1982 TO CARRYFORWARD 170.0
APPROPRIATED FOR THE SALMON QUALITY CONTROL EDUCATION PROGRAM INTO
THE FY 84 OPERATING BUDGET HAS BEEN REJECTED. THEIR DETERMINATION
WAS BASED ON THE FACT THAT THE SAID APPROPRIATION WAS FOR PLANNING
AND INITIAL SET UP OF THE PROGRAM AND WAS NOT INTENDED FOR ON-GOING
FUNDING. WE EXPECT TO HEAR FROM THEM TO THAT EFFECT IN EXXX WRITING
IN THE NEAR FUTURE. HOWEVER, IN THE MEANTIME GERRY, I WOULD LIKE YOU
TO MAKE SURE THAT OUR FY 83 EXPENDITURES CONFORM TO THE INTENT AS
NOW PRESCRIBED BY THE GOVERNOR'S OFFICE.

IN RESPONSE TO THE PROCESSING OF RPS FOR FY 83, IT IS MY UNDERSTANDING
FROM FRANK SPARGO THAT YOUR FY 83 BUDGET FILE HAS NOW BEEN ESTABLISHED
PROPERLY AND REVISIONS MAY BE PROCESSED IMMEDIATELY.

GERRY, PLEASE LET ME KNOW IF I CAN BE OF ANY ADDITIONAL HELP ON
THESE MATTERS.

AKD:dc

CC: FRANK SPARGO

Introduced: 3/4/83
Referred: Finance

Funding Information
General Fund \$142,240
Other Funds -0-
\$142,240

1 IN THE SENATE

BY KERTTULA

2

SENATE BILL NO. 161

3

IN THE LEGISLATURE OF THE STATE OF ALASKA

4

THIRTEENTH LEGISLATURE - FIRST SESSION

5

A BILL

6

For an Act entitled: "An Act making an appropriation to the Fishery Indus-

7

trial Technology Center for salmon quality control

8

education; and providing for an effective date."

9

BE IT ENACTED BY THE LEGISLATURE OF THE STATE OF ALASKA:

10

* Section 1. The sum of \$142,240 is appropriated from the general fund

11

to the Fishery Industrial Technology Center (AS 16.52.010) of the Universi-

12

ty of Alaska for salmon quality control education conducted by the marine

13

advisory program.

14

* Sec. 2. The unexpended and unobligated portion of the appropriation

15

made by this Act lapses into the general fund June 30, 1984.

16

* Sec. 3. It is the intent of the legislature that future requests by

17

the Fishery Industrial Technology Center for funding of salmon quality

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control education be submitted as part of the annual budget for the Univer-

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sity of Alaska.

20

* Sec. 4. This Act takes effect July 1, 1983.