

SCOMM

131:32

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AMENDMENT HJR 32

line 1: replace "salmon" with "fish", and
Replace "salmon" with "fishery".

AMENDMENT

2

TO: HJR 32

Page 1, line 3 through Page 2, line 8

Delete all language

Insert the following

"WHEREAS Americans deserve wholesome foods and information about the contents and production of their food supply; and

WHEREAS concerns have recently been raised about the safety of farmed fish; and

WHEREAS farmed fish are often fed antibiotics, hormones, and coloring agents and their environments are treated with various chemicals; and

WHEREAS Alaska's fish production is distinct from farmed because our stocks are wild, free-ranging, and therefore naturally wholesome and healthy; and

WHEREAS there are numerous outstanding issues and questions regarding public policy, fair trade, and the social and economic consequences of farmed fish production; and

WHEREAS more and more consumers are expressing a preference and requesting wild fish over farmed; and

WHEREAS both the Alaska Legislature and Congress have passed labeling laws specifically to inform consumers about fishery and other food products,

BE IT RESOLVED that the Alaska State Legislature supports the timely labeling of fishery food products for country of origin; coloring and other additives; genetic modification; and, to distinguish between wild and farmed fish in the marketplace."

23-LS1508VH
Bannister
1/28/04

CS FOR HOUSE JOINT RESOLUTION NO. 32()
IN THE LEGISLATURE OF THE STATE OF ALASKA
TWENTY-THIRD LEGISLATURE - SECOND SESSION

BY

Offered:

Referred:

Sponsor(s): REPRESENTATIVES KERTTULA, Dahlstrom, Guttenberg, Lynn, Cissna, Chenault, Seaton, Kapsner, Kott, Heinze, McGuire, Meyer, Croft, Gruenberg, Kookesh, Wolf

A RESOLUTION

1 **Relating to the labeling of salmon and salmon food products.**

2 **BE IT RESOLVED BY THE LEGISLATURE OF THE STATE OF ALASKA:**

3 **WHEREAS** Americans deserve to know what is in their food and where it comes
4 from; and

5 **WHEREAS**, due in part to the increased production of farmed salmon from other
6 countries, the Alaska seafood industry faces unfair market challenges; and

7 **WHEREAS** new information on the health risks of farmed salmon has been released
8 in a recent study entitled "Global Assessment of Organic Contaminants in Farmed Salmon"
9 by researchers from Indiana University, Citizens for a Better Environment, the State
10 University of New York at Albany, AXYS Analytical Services, and Cornell University; and

11 **WHEREAS** the study showed that farmed salmon contained consistently higher
12 levels of organochlorine contaminants, such as PCBs and dioxins, which have been shown to
13 increase the risk of cancer in human beings; and

14 **WHEREAS** organochlorine contaminant levels were found to be the highest in
15 farmed salmon from Europe and the lowest in wild salmon from Alaska; and

16 **WHEREAS** wild Alaska salmon contains omega-3 fatty acids that have numerous

1 health benefits, and wild Alaska salmon does not contain antibiotics; and

2 **WHEREAS** Americans should be informed of these health risks and benefits;

3 **BE IT RESOLVED** that the Alaska State Legislature supports efforts by the
4 researchers involved in the Global Assessment of Organic Contaminants in Farmed Salmon
5 study to clearly label all salmon as wild or farmed and with the country of origin; and be it

6 **FURTHER RESOLVED** that the Alaska State Legislature supports efforts by the
7 Alaska congressional delegation to require labeling of salmon food products as wild or farmed
8 and with the country of origin.

9 **COPIES** of this resolution shall be sent to the Honorable Don Evans, United States
10 Secretary of Commerce; the Honorable Ann Veneman, United States Secretary of
11 Agriculture; and to the Honorable Ted Stevens and the Honorable Lisa Murkowski, U.S.
12 Senators, and the Honorable Don Young, U.S. Representative, members of the Alaska
13 delegation in Congress.

AMENDMENT

TO: HJR 32

- 1 Page 2, line 5
- 2 Replace "place" with "country"
- 3 Page 2, line 8
- 4 Replace "place" with "country"

CHANGES FROM VERSION \D to \H

FISCAL NOTE

STATE OF ALASKA
2004 LEGISLATIVE SESSION

Fiscal Note Number: HJR032-EC-EH-01-28-04

Bill Version: HJR 32

() Publish Date: _____

Revision Date/Time (Note if correction): _____

Dept. Affected: Environmental Conservation

Title Labeling of salmon and salmon food products

RDU Environmental Health

Component Food Safety and Sanitation

Sponsor Rep Kerttula

Requester (H) Fisheries, Labor and Commerce

Component No. 2343

Expenditures/Revenues

(Thousands of Dollars)

Note: Amounts do not include inflation unless otherwise noted below.

OPERATING EXPENDITURES	FY 2005	FY 2006	FY 2007	FY 2008	FY 2009	FY 2010
Personal Services	0.0	0.0	0.0	0.0	0.0	0.0
Travel	0.0	0.0	0.0	0.0	0.0	0.0
Contractual	0.0	0.0	0.0	0.0	0.0	0.0
Supplies	0.0	0.0	0.0	0.0	0.0	0.0
Equipment	0.0	0.0	0.0	0.0	0.0	0.0
Land & Structures	0.0	0.0	0.0	0.0	0.0	0.0
Grants & Claims	0.0	0.0	0.0	0.0	0.0	0.0
Miscellaneous	0.0	0.0	0.0	0.0	0.0	0.0
TOTAL OPERATING	0.0	0.0	0.0	0.0	0.0	0.0

CAPITAL EXPENDITURES						
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CHANGE IN REVENUES ()	0.0	0.0	0.0	0.0	0.0	0.0
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FUND SOURCE

(Thousands of Dollars)

1002 Federal Receipts	0.0	0.0	0.0	0.0	0.0	0.0
1003 GF Match	0.0	0.0	0.0	0.0	0.0	0.0
1004 GF	0.0	0.0	0.0	0.0	0.0	0.0
1005 GF/Program Receipts	0.0	0.0	0.0	0.0	0.0	0.0
1037 GF/Mental Health	0.0	0.0	0.0	0.0	0.0	0.0
Other (Specify Type--Do not abbreviate)	0.0	0.0	0.0	0.0	0.0	0.0
TOTAL	0.0	0.0	0.0	0.0	0.0	0.0

Estimate of any current year (FY2004) cost: 0.0

Mark this box (X) if funding for this bill is included in the Governor's FY 2005 budget proposal: ☐

POSITIONS

Full-time	0	0	0	0	0	0
Part-time	0	0	0	0	0	0
Temporary	0	0	0	0	0	0

ANALYSIS: (Attach a separate page if necessary)

This bill will have no known fiscal impact upon the department.

Prepared by: Kristin Ryan, Director

Division: Environmental Health

Approved by: Kurt Fredriksson, Deputy Commissioner

Agency: Department of Environmental Conservation

Phone (907) 269-7644

Date/Time 1/28/04 4:22 PM

Date 1/28/2004



Representative Beth Kerttula

Alaska State Legislature, District 3

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Sponsor Statement

HJR 32

"Relating to the labeling of salmon and salmon food products"

As Alaskans, we know that wild salmon is superior to farmed salmon, both in taste and nutritional value. We also know that farmed salmon poses serious health risks because of the manner in which they are raised. But other Americans may not know this and it is difficult to tell whether the salmon you are buying in a grocery store is wild caught or farmed. House Joint Resolution 32 supports efforts to clearly label salmon as wild or farmed including a place of origin.

A new study has shown that farmed salmon, especially from Europe, contains consistently higher levels of organochlorine contaminants such as PCBs and dioxins. Some of these contaminants have been shown to increase the risk of cancer in human beings. It is important that the public be aware of the health risks associated with farmed salmon. This study, which has appeared in newspapers and on news shows across the country, has made many Americans aware of the problem. Clearly labeling salmon would provide them with the information they need to make healthy choices when buying salmon in the marketplace. Thank you for your consideration of HJR 32.

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28. Supported by NIH grants NS21328, AG13154, NS37167, and HL64017, as well as an Ellison Medical Foundation Senior Investigator Award awarded to D.C.W.

Supporting Online Material
www.sciencemag.org/cgi/content/full/303/5655/226/DC1
 Materials and Methods
 Figs. S1 and S2
 Table S1
 References

25 June 2003; accepted 18 November 2003

Global Assessment of Organic Contaminants in Farmed Salmon

Ronald A. Hites,^{1*} Jeffery A. Foran,² David O. Carpenter,³ M. Coreen Hamilton,⁴ Barbara A. Knuth,⁵ Steven J. Schwager⁶

The annual global production of farmed salmon has increased by a factor of 40 during the past two decades. Salmon from farms in northern Europe, North America, and Chile are now available widely year-round at relatively low prices. Salmon farms have been criticized for their ecological effects, but the potential human health risks of farmed salmon consumption have not been examined rigorously. Having analyzed over 2 metric tons of farmed and wild salmon from around the world for organochlorine contaminants, we show that concentrations of these contaminants are significantly higher in farmed salmon than in wild. European-raised salmon have significantly greater contaminant loads than those raised in North and South America, indicating the need for further investigation into the sources of contamination. Risk analysis indicates that consumption of farmed Atlantic salmon may pose health risks that detract from the beneficial effects of fish consumption.

Between 1987 and 1999, salmon consumption increased annually at a rate of 14% in the European Union and 23% in the United States (1). Currently, over half the salmon sold globally is farm-raised in Northern Europe, Chile, Canada, and the United States, and the annual global production of farmed salmon (predominantly Atlantic salmon, *Salmo salar*) has risen from ~24,000 to over 1 million metric tons during the past two decades (2). The health benefits of eating fish such as salmon have been well documented (3, 4). However, salmon are relatively fatty carnivorous fish that feed high in the food web, and as such, they bioaccumulate con-

taminants (5). The potential risks of eating contaminated farmed salmon have not been well evaluated. Three previous studies reporting contaminants in salmon are inconclusive because of their very small sample sizes and narrow geographic representation (6–8). As a result, the extent of this problem and the potential risks to human health remain unclear.

We measured organochlorine contaminants in approximately 700 farmed and wild salmon (totaling ~2 metric tons) collected from around the world. We do not report on other important contaminants, such as methylmercury, because our preliminary study (9) showed no significant difference in methylmercury levels between farmed and wild salmon. Using the data on organochlorine contaminants, we assessed the variation in contaminant loads between farmed and wild salmon and among geographic regions, and we calculated the human health risks of salmon consumption. Farmed Atlantic salmon from eight major producing regions in the Northern and Southern hemispheres were purchased from wholesalers that could obtain fish of the appropriate size within the sam-

pling period; in addition, farmed Atlantic salmon fillets were purchased at supermarkets in 16 large cities in North America and Europe. For comparison, samples of five wild species of Pacific salmon [chum (*Oncorhynchus keta*), coho (*O. kisutch*), chinook (*O. tshawytscha*), pink (*O. gorbuscha*), and sockeye (*O. nerka*)] were obtained from three different geographic regions. Wild Atlantic salmon were not studied because few are available commercially; nor did we analyze farmed Pacific salmon because they are not raised in any substantial amounts (2, 10).

A total of 594 individual whole salmon were purchased from wholesalers and filleted; an additional 144 fillets were purchased from retailers in Boston, Chicago, Denver, Edinburgh, Frankfurt, London, Los Angeles, New Orleans, New York, Oslo, Paris, San Francisco, Seattle, Toronto, Vancouver, and Washington, DC. Composites of fillets from whole salmon were made on the basis of the location where they were produced (farmed salmon) or purchased (wild salmon). Composites of fillets from retailers were made on the basis of the retail outlet where they were purchased. Each composite sample consisted of fillets from three salmon per location or three fillets per retail outlet, giving 246 measurable samples. All samples were homogenized and analyzed by gas chromatographic high-resolution mass spectrometry (11). Strict quality assurance and quality control procedures were followed (11). Thirteen samples of salmon feed were purchased from the European, North American, and South American outlets of the two major fish feed companies, which together have ~80% of the global market for fish feed (12), and were analyzed as above.

Contaminant concentrations in farmed and wild salmon were compared by analysis of variance. In comparing wild and farmed salmon, farmed salmon were considered as a single group. In addition, locations at which salmon were farmed were compared by analysis of variance with multiple comparisons of means to test for differences among locations in contaminant levels. In all analyses of vari-

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REPORTS

concentrations. Those purchased in New Orleans and Denver were the least contaminated of the store-bought samples. The concentrations of PCBs, dioxins, toxaphene, and dieldrin in salmon fillets purchased in cities in Europe were significantly higher than in those purchased in cities in North America [$F = 22.08, 31.46, 116.80$, and 36.50 , with $df = (1, 14)$; $P < 0.0001$ for all]. Most of the salmon sold in European stores comes from European farms, which produce the more contaminated salmon, whereas much of the salmon sold in U.S. stores comes from Chile and Canada (20, 21).

Some of the concentrations in the store-bought farmed samples were quite variable. For example, dieldrin concentrations in the three samples purchased in Washington, DC, were 4.63, 0.61, and 0.46 ng per gram of wet weight (ng/g wet weight). Based on information from

the retailer, the two Washington, DC, samples with the lowest concentrations came from farms in Chile, and the one with the highest concentration came from a farm in Iceland. This is further evidence that farmed salmon from the North Atlantic had higher contaminant concentrations than those from Chile.

The large differences between the farmed and wild salmon contaminant concentrations are most likely a function of their diet. Farmed salmon are fed a concentrated feed high in fish oils and fish meal, which is obtained primarily from small pelagic fishes (22). We analyzed 13 samples of commercial salmon feed (Fig. 3). Although the concentrations in these feed samples were quite variable, they were generally similar to or greater than those in the farmed salmon. The concentrations in feed purchased from Europe were significantly higher than those in feed purchased from North and South

America [$F = 7.05, 11.16, 31.35$, and 6.78 , with $df = (1, 11)$; $P = 0.022, 0.007, 0.001$, and 0.024 , respectively]. This may reflect higher contaminant concentrations in forage fish from the industrialized waters of Europe's North Atlantic as compared to forage fish from the waters off North and South America—the primary sources of fish harvested for fish meal and fish oil (23). Uptake of organic contaminants from water to fish is a minor accumulation pathway (24), so we did not analyze contaminants in water where farmed and wild salmon live.

The human health effects of exposure to PCBs, toxaphene, and dieldrin in salmon tissues are a function of contaminant toxicity, concentration in fish tissues, and fish consumption rates. We used the approach of the U.S. Environmental Protection Agency (EPA) (25) to assess the comparative health risks of consuming farmed and wild salmon. Individual contaminant concentrations in farmed and wild salmon do not exceed U.S. Food and Drug Administration (FDA) action or tolerance levels for PCBs and dieldrin (26). However, FDA action and tolerance levels are not strictly health-based, do not address the health risks of concurrent exposure to more than one contaminant, and do not provide guidance for acceptable levels of toxaphene and dioxins in fish tissue (27-29). The U.S. EPA approach (25) is designed to manage health risks by providing risk-based consumption advice regarding contaminated fish (for example, one should limit consumption of a particular species to a specified number of meals per month or week).

The combined concentrations of PCBs, toxaphene, and dieldrin trigger stringent consumption advice for farmed salmon purchased from wholesalers and for store-bought farmed fillets. This advice is much more restrictive than consumption advice triggered by contaminants in the tissues of wild salmon (Fig. 4, A and B). The most restrictive advice (less than one-half meal of salmon per month), which reflects the highest health risks, was generated for farmed salmon fillets purchased from stores in Frankfurt, Germany, and for farmed salmon from Scotland and the Faroe Islands. The concentrations of PCBs, toxaphene, and dieldrin trigger EPA consumption advice of no more than 1 meal per month for all samples of farmed salmon and for all but two samples of store-bought salmon, for which the advice is no more than 2 meals per month.

The methods used to develop this consumption advice for PCBs, toxaphene, and dieldrin are based on estimates of potential cancer risks and on an assumption of risk additivity (25). A variety of noncancer health effects have also been associated with exposure to PCBs (19), toxaphene (30), dieldrin (31), and other contaminants found in salmon. Some of these noncancer endpoints, such as adverse neurobehavioral and immune ef-

Fig. 3. Concentrations of (A) PCBs in ng/g wet weight, (B) dioxins (for detail, see Fig. 1) in pg of WHO-TEQ/g wet weight, (C) toxaphene in ng/g wet weight, and (D) dieldrin in ng/g wet weight in commercial fish feed purchased at facilities in various countries at various times of the year. Each bar represents the analysis of one sample of fish feed, and the country from which it was obtained is indicated. The concentrations are given as functions of the locations where the fish feed was purchased. Fish feed purchased in Europe is indicated by red, and fish feed purchased in North or South America is indicated by gray. The locations are sequenced by average contaminant rank.

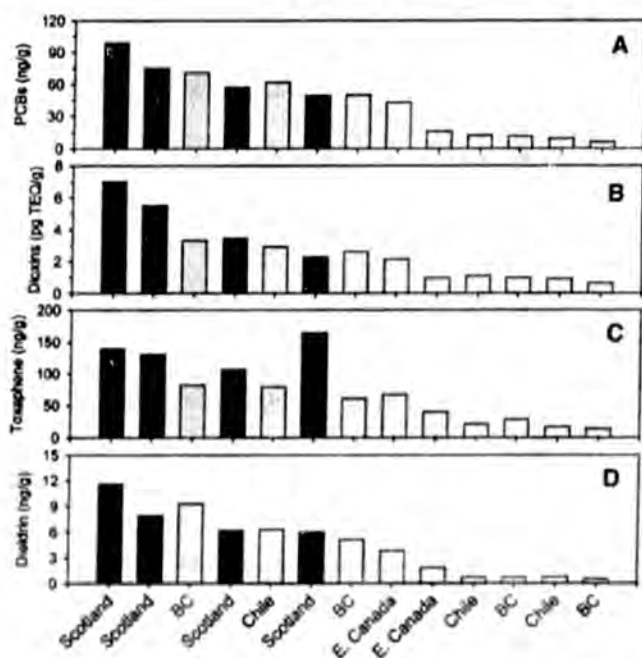
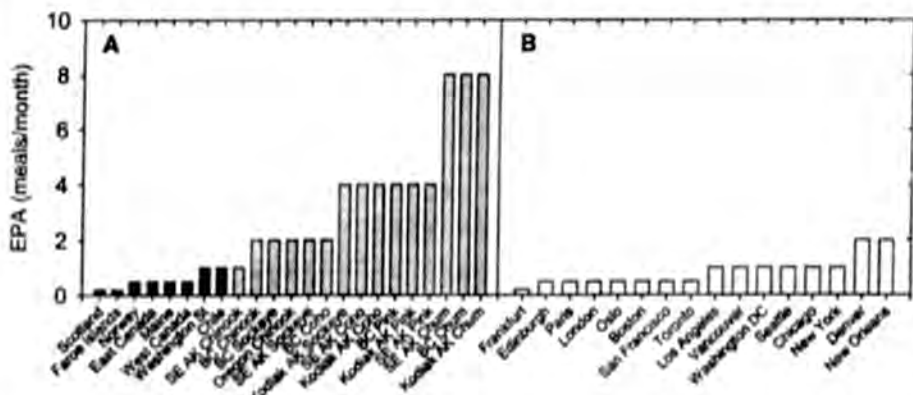


Figure 1 is a bar chart showing the EPA (meals/month) for 40 cities. The y-axis is labeled 'EPA (meals/month)' and ranges from 0 to 10. The chart is divided into two panels, A and B, by a vertical line. Panel A shows cities with EPA values less than 4, and Panel B shows cities with EPA values greater than 4. The cities are listed on the x-axis, with labels rotated 45 degrees for readability. The bars are black with white outlines.

City	EPA (meals/month)
Seattle	0.2
San Francisco	0.2
Los Angeles	0.2
Chicago	0.2
New York	0.2
San Jose	0.2
San Diego	0.2
San Antonio	0.2
San Marcos	0.2
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San Antonio	0.2



fects and endocrine disruption, occur at lower concentrations than those implicated in cancer (17). However, these hazards were not considered in the present analysis because quantitative risk or threshold levels are not available regarding these effects.

Our data indicate that farmed salmon have significantly higher contaminant burdens than wild salmon and that farmed salmon from Europe are significantly more contaminated than farmed salmon from South and North America. Fish that is not contaminated is a healthy food, high in nutrients, such as omega-3 polyunsaturated fatty acids, that are known to have a variety of beneficial human health effects (3, 4). However, this study suggests that consumption of farmed salmon may result in exposure to a variety of persistent bioaccumulative contaminants with the potential for an elevation in attendant health risks. Although the risk/benefit computation is complicated, consumption of farmed Atlantic salmon may pose risks that detract from the beneficial effects of fish consumption. This study also demonstrates the importance of labeling salmon as farmed and identifying the country of origin. Further studies of contaminant sources, particularly in feeds used for farmed carnivorous species such as salmon, are needed.

References and Notes

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Supporting Online Material

www.sciencemag.org/cgi/content/full/303/5655/226/DC1

Materials and Methods

Table S1

Reference

12 September 2003; accepted 21 November 2003

Regulation of Bone Mass in Mice by the Lipoygenase Gene *Alox15*

Robert F. Klein,^{1,4*} John Allard,⁵ Zafira Avnur,⁵
Tania Nikolcheva,⁵ David Rotstein,⁶ Amy S. Carlos,^{1,4}
Marie Shea,² Ruth V. Waters,⁵ John K. Belknap,^{3,4} Gary Peltz,⁵
Eric S. Orwoll^{1,4}

The development of osteoporosis involves the interaction of multiple environmental and genetic factors. Through combined genetic and genomic approaches, we identified the lipoygenase gene *Alox15* as a negative regulator of peak bone mineral density in mice. Crossbreeding experiments with *Alox15* knockout mice confirmed that 12/15-lipoygenase plays a role in skeletal development. Pharmacologic inhibitors of this enzyme improved bone density and strength in two rodent models of osteoporosis. These results suggest that drugs targeting the 12/15-lipoygenase pathway merit investigation as a therapy for osteoporosis.

Osteoporosis is one of the most common bone and mineral disorders in all aging communities. It is characterized by low bone mass (and thus, low bone strength), which results in fractures from relatively minor trauma. Although life-style and environmental factors play key roles in the development of osteoporosis, there is now clear evidence that genetic factors are also of great importance (1). Bone mineral density (BMD) achieved in

early adulthood (peak bone mass) is a major predictor of osteoporotic fracture risk. Genetic segregation analyses in inbred mouse strains (2) have identified linkage between peak BMD and several chromosomal regions (or quantitative trait loci, QTLs), but the identities of the underlying genes remain unknown. Recent studies suggest that regulatory variation is important in a variety of complex traits (3). Quantitative gene expression studies can identify genetic variation affecting transcription within genes contributing to differences in complex traits. This is particularly useful for analysis of traits for which a priori gene candidates do not exist.

To identify genes that might regulate BMD, we investigated a region on mouse chromosome 11 that strongly influences peak BMD (4). We generated a DGA/2 (D2) background congenic mouse with an 82-megabase (Mb) region of chromosome 11 replaced by the corresponding region of the C57BL/6 (B6) ge-

¹Bone and Mineral Research Unit, Department of Medicine, ²Department of Orthopaedics and Rehabilitation, and ³Department of Behavioral Neuroscience, School of Medicine, Oregon Health and Science University, 3181 Southwest Sam Jackson Park Road, Portland, OR 97239, USA. ⁴Veterans Affairs Medical Center, 3710 Southwest U.S. Veterans Hospital Road, Portland, OR 97207, USA. ⁵Department of Genetics and Genomics, and ⁶Department of Chemistry, Roche Palo Alto, 3431 Hillview Avenue, Palo Alto, CA 94303, USA.

*To whom correspondence should be addressed: e-mail: kleinro@ohsu.edu

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**United Southeast Alaska Gillnetters**

P.O. Box 23378, Ketchikan, AK 99901 Phone & Fax (907) 247-2471

Email: usag@gci.net

January 28, 2004

The Honorable Beth Kerttula
Alaska House of Representatives
State Capitol, Room 430
Juneau, AK 99801-1182

Send Via Fax To: 465-4748

Dear Representative Kerttula:

The United Southeast Alaska Gillnetters Association (USAG) represents about 150 small business owners who catch salmon by drift gillnetting in Southeast Alaska and market salmon throughout the United States. Many of our members participate in other fisheries such as crab, shrimp, longline, and dive fisheries.

USAG has consistently supported the federal Country of Origin Labeling legislation and we strongly support HJR 32 which asks for the implementation of this program. We believe the American consumer needs to know what they are being offered on the grocery store shelves and where it comes from. We also believe that when the consumer has this information, they will choose Alaska wild salmon as the highest quality product available instead of farmed salmon from other countries. This program is one of the best ways we can differentiate our Alaska wild salmon, and other home grown U.S. products in general, in our domestic market place as well as helping to protect our export markets. We believe the requirement to accurately label salmon products is a vital step in helping to restore our wild salmon industry.

Representative Kerttula, USAG appreciates your development and introduction of this resolution and supports you and your co-sponsors efforts to assure accurate labeling for the American consumer.

Yours truly,

Kenneth Duckett
Executive Director

cc: Representative Seaton
Chair, House Fisheries Committee Fax 465-3472

LETTERS OF SUPPORT



175 SOUTH FRANKLIN STREET, SUITE 418 JUNEAU, ALASKA 99801 907.586.4050 WWW.OCEANA.ORG

January 30, 2004

The Honorable Beth Kerttula
Alaska State Legislature
State Capitol, Room 430
Juneau, AK 99801-1182

Dear Representative Kerttula:

Thank you for introducing House Joint Resolution 32 (HJR32), a resolution relating to the labeling of salmon and salmon food products. Oceana, a global non-profit organization dedicated to protecting and restoring the health of the world's oceans, strongly supports this resolution.

We believe that consumers have a right to know the source of the seafood they are considering purchasing. In particular, and in light of the recent article in *Science* showing that farmed salmon carry a heavier toxic burden than wild caught fish, and other recent findings on contaminants in fish, we strongly back the provisions of the resolution that support mandatory labeling of salmon food products as wild or farmed and with the place of origin.

Alaska's salmon fisheries are crucial to our economy and to a sustainable existence. Labeling wild Alaska salmon is a win-win situation all around. It is good for the health of American consumers in that it allows them to make informed choices about their seafood selections. It is good for Alaska and will help us maintain a strong market for the vibrant fisheries that are so important to our livelihoods and economy. Additionally, it is good for the environment. It is well documented that salmon farms are a source of pollution and allow for foreign invasive Atlantic salmon to escape into Pacific waters. There is no substitute for healthy wild Alaska salmon.

Oceana fully supports HJR 32. This resolution supports the long-term viability of our critically important salmon fisheries. Thank you for supporting Alaska's fishermen and environment.

Sincerely,

Jim Ayers
Director, Pacific Region



100% RECYCLED PAPER



Cordova District Fishermen United

P.O. Box 939

Cordova, Alaska 99574

(907) 424-3447 FAX (907) 424-3430

JANUARY 27, 2004,

REPRESENTATIVE BETH KERTTULA
STATE CAPITOL RM 430
JUNEAU, AK 99801-1182

RE: HJR 32

DEAR REPRESENTATIVE KERTTULA; CO-SPONSORS,

CORDOVA DISTRICT FISHERMEN UNITED (C.D. F. U.),
REPRESENTING THE FISHING FLEET OF AREA E, IS WRITING IN SUPPORT OF
HJR 32, ALSO KNOWN AS THE C.O.O.L. RESOLUTION.

THIS RESOLUTION WILL PROVIDE CONSUMERS WITH INFORMATION TO
MAKE INFORMED CHOICES WHEN BUYING SALMON OR PRODUCTS
CONTAINING SALMON. IT IS THE FISHING INDUSTRY'S BELIEF THAT, GIVEN A
CHOICE, CONSUMERS WILL CHOOSE NATURALLY HEALTHY WILD SALMON
OVER FARMED PRODUCT. THIS WILL BENEFIT NOT ONLY THE ALASKA
FISHERMEN BUT ALSO THE CONSUMER WHO CAN BE CONFIDENT THAT THEY
ARE FEEDING THEMSELVES AND THEIR FAMILIES THE BEST AVAILABLE
PROTEIN ON THE MARKET.

C.D.F.U. THANKS YOU FOR YOUR TIME AND ATTENTION ON HJR 32.

WITH REGARDS,



PAGE HERRING
EXECUTIVE DIRECTOR

CORDOVA DISTRICT FISHERMEN UNITED

CC:

DAHLSTROM, GUTTENBERG, LYNN, CISSNA, CHENAULT, SEATON, KAPSNER, KOTT, HEINZE,
MCGUIRE, MEYER, CROFT, GRUENBERG, KOOKESH



Southeast Alaska Conservation Council

SEACC 419 6th Street, Suite 200, Juneau, AK 99801
(907) 586-6942 phone • (907) 463-3312 fax
www.seacc.org • info@seacc.org

January 28, 2004

Representative Beth Kertula
State Capitol, Room 430
Juneau, AK 99801-1182

Sent by fax to: 907-465-4748

Re: House Joint Resolution No. 32, Relating to the labeling of salmon and salmon food products

Dear Representative Kertula:

The Southeast Alaska Conservation Council (SEACC) wholeheartedly backs House Joint Resolution 32 as introduced on January 20, 2004, which supports efforts to require labeling salmon as wild or farmed and identifying its country of origin.

Founded in 1970, SEACC is a grassroots coalition of 18 volunteer, non-profit conservation groups made up of local citizens in 14 Southeast Alaska communities that stretch from Ketchikan to Yakutat. SEACC's individual members include commercial fishermen, Alaskan Natives, small timber operators, hunters and guides, and Alaskans from all walks of life. SEACC is dedicated to preserving the integrity of Southeast Alaska's unsurpassed natural environment while providing for balanced, sustainable uses of our region's resources.

Wild Alaska salmon has long been key to the health and vitality of Alaska's economy and its residents. Ninety percent of the wild salmon caught in the United States is harvested in Alaskan waters. Alaska's salmon fishing industry does not include fish farms, but is composed entirely of fishermen, processors, and business owners who depend on wild-caught salmon. By purchasing wild salmon, consumers support small, locally-owned businesses over large fish farming operations, many of which are located in Europe and South America.

Alaska's wild salmon fishery is one of just six fisheries worldwide—and the only one in the United States—to be certified "sustainable" by the international Marine Stewardship Council. Thanks to responsible management programs and efforts to maintain healthy salmon spawning and rearing streams, Alaska is recognized around the world as the leader in sustaining vigorous runs of wild salmon. Alaska fishermen and their organizations have long been defenders of fish habitat and advocates for sound fishery

ALASKA SOCIETY OF AMERICAN FOREST DWELLERS, Port Baker • ALASKANS FOR JUNEAU • CHESHAM CONSERVATION COUNCIL, Tenakee
CUSTOMARY & TRADITIONAL GATHERING COUNCIL OF KAKE • FRIENDS OF BERNERS BAY, Juneau • FRIENDS OF GLACIER BAY, Gustavus • JUNEAU ALDUBON SOCIETY
JUNEAU GROUP SIERRA CLUB • LOWER CHATHAM CONSERVATION SOCIETY, Port Alexander • LYNN CANAL CONSERVATION, Haines • NARROWS CONSERVATION
COALITION, Petersburg • LISIANSKI INLET RESOURCE COUNCIL, Bellevue • PRINCE OF WALES CONSERVATION LEAGUE, Chalk • SITKA CONSERVATION SOCIETY
TONGASS CONSERVATION SOCIETY, Ketchikan • TAKU CONSERVATION SOCIETY, Juneau • WRANGELL RESOURCE COUNCIL • YAKUTAT RESOURCE CONSERVATION COUNCIL

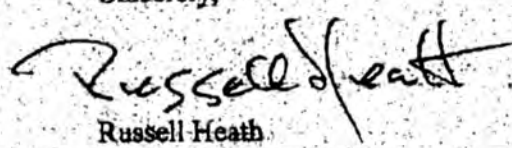
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management. Their commitment to protect the resource upon which they rely has helped to ensure magnificent landscape and wildlife values in the Tongass and Chugach National Forests. By contrast, fish farms abroad and in the Lower 48 have been associated with severe pollution and may put local fish populations at risk. By purchasing wild salmon, consumers join Alaskan fishermen in advocating for a healthy ecosystem.

Wild Alaska salmon has a variety of health benefits, whereas farmed fish food additives, the high levels of contaminants, including PCBs, found in farmed salmon, and the push for genetic modification cause concern for many who buy and eat seafood. By purchasing wild Alaska salmon, consumers make the healthy choice.

Consumers have the right to know what is in the salmon that they buy, where it comes from, and what economic, social, and environmental values it supports. Labeling salmon as wild or farmed and identifying its country of origin are necessary first steps in empowering Americans to make informed, healthy decisions about the seafood they eat.

Sincerely,



Russell Heath
Executive Director



Cordova District Fishermen United

P.O. Box 939
Cordova, Alaska 99574
(907) 424-3447 FAX (907) 424-3430

JANUARY 27, 2004.

REPRESENTATIVE BETH KERTTULA
STATE CAPITOL RM 430
JUNEAU, AK 99801-1182

RE: HJR 32

DEAR REPRESENTATIVE KERTTULA; CO-SPONSORS,

CORDOVA DISTRICT FISHERMEN UNITED (C.D. F. U.),
REPRESENTING THE FISHING FLEET OF AREA E, IS WRITING IN SUPPORT OF
HJR 32, ALSO KNOWN AS THE C.O.O.L. RESOLUTION.

THIS RESOLUTION WILL PROVIDE CONSUMERS WITH INFORMATION TO
MAKE INFORMED CHOICES WHEN BUYING SALMON OR PRODUCTS
CONTAINING SALMON. IT IS THE FISHING INDUSTRY'S BELIEF THAT, GIVEN A
CHOICE, CONSUMERS WILL CHOOSE NATURALLY HEALTHY WILD SALMON
OVER FARMED PRODUCT. THIS WILL BENEFIT NOT ONLY THE ALASKA
FISHERMEN BUT ALSO THE CONSUMER WHO CAN BE CONFIDENT THAT THEY
ARE FEEDING THEMSELVES AND THEIR FAMILIES THE BEST AVAILABLE
PROTEIN ON THE MARKET.

C.D.F.U. THANKS YOU FOR YOUR TIME AND ATTENTION ON HJR 32.

WITH REGARDS,


PAGE HERRING
EXECUTIVE DIRECTOR
CORDOVA DISTRICT FISHERMEN UNITED

CC:
DAHLSTROM, GUTTENBERG, LYNN, CISSNA, CHENAULT, SEATON, KAPSNER, KOTT, HEINZE,
MCGUIRE, MEYER, CROFT, GRUENBERG, KOOKESH

AMENDMENT

TO: HJR 32

- 1 Page 2, line 5
- 2 Replace "place" with "country"
- 3 Page 2, line 8
- 4 Replace "place" with "country"

CHANGES FROM VERSION \D to \H

FISCAL NOTE

STATE OF ALASKA
2004 LEGISLATIVE SESSION

Fiscal Note Number: HJR032-EC-EH-01-28-04
 Bill Version: HJR 32
 () Publish Date: _____

Revision Date/Time (Note if correction): _____

Dept. Affected: Environmental Conservation

Title Labeling of salmon and salmon food products

RDU Environmental Health

Component Food Safety and Sanitation

Sponsor Rep Kerttula

Requester (H) Fisheries, Labor and Commerce

Component No. 2343

Expenditures/Revenues

(Thousands of Dollars)

Note: Amounts do not include inflation unless otherwise noted below.

OPERATING EXPENDITURES	FY 2005	FY 2006	FY 2007	FY 2008	FY 2009	FY 2010
Personal Services	0.0	0.0	0.0	0.0	0.0	0.0
Travel	0.0	0.0	0.0	0.0	0.0	0.0
Contractual	0.0	0.0	0.0	0.0	0.0	0.0
Supplies	0.0	0.0	0.0	0.0	0.0	0.0
Equipment	0.0	0.0	0.0	0.0	0.0	0.0
Land & Structures	0.0	0.0	0.0	0.0	0.0	0.0
Grants & Claims	0.0	0.0	0.0	0.0	0.0	0.0
Miscellaneous	0.0	0.0	0.0	0.0	0.0	0.0
TOTAL OPERATING	0.0	0.0	0.0	0.0	0.0	0.0

CAPITAL EXPENDITURES						
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CHANGE IN REVENUES ()	0.0	0.0	0.0	0.0	0.0	0.0
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FUND SOURCE

(Thousands of Dollars)

1002 Federal Receipts	0.0	0.0	0.0	0.0	0.0	0.0
1003 GF Match	0.0	0.0	0.0	0.0	0.0	0.0
1004 GF	0.0	0.0	0.0	0.0	0.0	0.0
1005 GF/Program Receipts	0.0	0.0	0.0	0.0	0.0	0.0
1037 GF/Mental Health	0.0	0.0	0.0	0.0	0.0	0.0
Other (Specify Type—Do not abbreviate)	0.0	0.0	0.0	0.0	0.0	0.0
TOTAL	0.0	0.0	0.0	0.0	0.0	0.0

Estimate of any current year (FY2004) cost: 0.0

Mark this box (X) if funding for this bill is included in the Governor's FY 2005 budget proposal: ☐

POSITIONS

Full-time	0	0	0	0	0	0
Part-time	0	0	0	0	0	0
Temporary	0	0	0	0	0	0

ANALYSIS: (Attach a separate page if necessary)

This bill will have no known fiscal impact upon the department.

Prepared by: Kristin Ryan, Director

Division Environmental Health

Approved by: Kurt Fredriksson, Deputy Commissioner

Agency Department of Environmental Conservation

Phone (907) 269-7644

Date/Time 1/28/04 4:22 PM

Date 1/28/2004



Representative Beth Kerttula

Alaska State Legislature, District 3

State Capitol • Juneau, Alaska 99801-1182 • (907) 465-4766 • Fax (907) 465-4748

E-mail: Representative_Beth_Kerttula@legis.state.ak.us • <http://www.kerttula.net>

Date: January 20, 2004

To: Representative Paul Seaton
House Fisheries Special Committee

From: Representative Beth Kerttula 

Re: House Joint Resolution 32, Labeling of Salmon Food Products

I respectfully request that House Joint Resolution 32 be scheduled for a hearing in the House Fisheries Special Committee.

Attached you will find:

- Most recent version of House Joint Resolution 32
- Sponsor statement
- Copy of the study entitled Global Assessment of Organic Contaminants in Farmed Salmon



Representative Beth Kerttula

Alaska State Legislature, District 3

State Capitol • Juneau, Alaska 99801-1182 • (907) 465-4766 • Fax (907) 465-4748

E-mail: Representative_Beth_Kerttula@legis.state.ak.us • <http://www.kerttula.net>

Sponsor Statement

HJR 32

"Relating to the labeling of salmon and salmon food products"

As Alaskans, we know that wild salmon is superior to farmed salmon, both in taste and nutritional value. We also know that farmed salmon poses serious health risks because of the manner in which they are raised. But other Americans may not know this and it is difficult to tell whether the salmon you are buying in a grocery store is wild caught or farmed. House Joint Resolution 32 supports efforts to clearly label salmon as wild or farmed including a place of origin.

A new study has shown that farmed salmon, especially from Europe, contains consistently higher levels of organochlorine contaminants such as PCBs and dioxins. Some of these contaminants have been shown to increase the risk of cancer in human beings. It is important that the public be aware of the health risks associated with farmed salmon. This study, which has appeared in newspapers and on news shows across the country, has made many Americans aware of the problem. Clearly labeling salmon would provide them with the information they need to make healthy choices when buying salmon in the marketplace. Thank you for your consideration of HJR 32.



Alaska Trollers Association

130 Seward St., No. 211
Juneau, Alaska 99801
(907) 586-9400
(907) 586-4473 Fax

February 2, 2004

Representative Paul Seaton, Chair
House Special Committee on Fisheries
Alaska State Legislature
Juneau, AK 99801

RE: HJR 32

Dear Representative Seaton and Committee Members:

The Alaska Trollers Association supports the labeling of seafood products to distinguish between wild and farmed fish, to identify the country of origin, to inform consumers that chemical additives have been used, or the product has been genetically modified (GM) and/or GM products have been used in its production.

Over the last few years many issues have come to light resulting in questions for consumers regarding wholesomeness and the environmental and social consequences of farmed fish production. Many folks are beginning to make the distinction between farmed and wild.

We believe consumers deserve information about where their food comes from and how it's produced. Labeling laws are being developed around the country and here in Alaska to serve this purpose. From there it is the buyers choice what to purchase, we just believe they deserve that choice.

While ATA supports labeling, it has not yet taken a position on this particular resolution. I suggest some edits be made to the existing bill, placing more of the focus on the labeling aspects than any specific study or issue relating to farmed fish production. I am happy to assist the committee with language if called upon to do so.

Thanks so much for your ongoing support of the seafood industry. Please let me know if I can assist the committee in any way.

Best Regards,

Dale Kelley
Executive Director



UNITED FISHERMEN OF ALASKA

January 30, 2004

211 Fourth Street, Suite 110
Juneau, Alaska 99801-1172
(907) 586-2820
(907) 463-2545 Fax
E-Mail: ufa@ufa-fish.org
www.ufa-fish.org

Representative Beth Kerttula
Alaska State Legislature
State Capitol (Mail stop 3100)
Juneau, AK 99801-1182

Dear Representative Kerttula,

United Fishermen of Alaska supports HJR 32 regarding the labeling of salmon as wild and farmed, and as to country of origin. UFA has long supported the country of origin labeling of seafood in all product forms, and we also recognize the importance of differentiating Alaska's salmon as "wild" in consideration of the recent study referred to in HJR 32. In illustration I offer my experience:

This summer (2003) I noticed that the Juneau Fred Meyer supermarket had intermixed cans of Bumble Bee from Alaska with very similar cans labeled "Product of Thailand" in fine print (1/16th inch tall). The label said "FOR INQUIRIES CONCERNING PRODUCT INCLUDE NUMBER SHOWN ON CAN END / VISIT US AT www.bumblebee.com" (see attached label photocopies). In response to my inquiry I found that this second can was Russian salmon, canned in Mexico. I have no idea how Thailand is involved and suspect in this regard it is mislabeled. As a consumer I have a high opinion of Alaska salmon based on our environmental and quality standards and management for sustainable fisheries. I have far less confidence in the related standards in today's Russia.

I am sorry to report that this supermarket now only has the "Product of Thailand" Bumble Bee 6 oz. cans on their shelf. As a consumer I need to clearly know where my salmon comes from, and whether it is of farmed or wild origin. In light of the recent study and current economic hardship facing Alaska's salmon fishermen, it is essential that consumers nationwide be made aware of the product they are buying through adequate labeling.

United Fishermen of Alaska represents 33 Alaska Commercial fishing organizations and hundreds of individual fishermen and fishing related businesses, altogether representing over 10,000 Alaska fishermen. We support HJR 32 and thank you for your attention to this matter.

Sincerely,

Mark D. Vinsel
Executive Director

MEMBER ORGANIZATIONS

Alaska Crab Coalition • Alaska Druggers Association • Alaska Longline Fishermen's Association • Alaska Trollers Association • Armstrong Keta • At-sea Processors Association
Bristol Bay Reserve • Chignik Regional Aquaculture Association • Chignik Seiners Association • Concerned Area "M" Fishermen • Cordova District Fishermen • United
Crab Rationalization and Buyback Group • Douglas Island Pink and Chum • Groundfish Forum • Kenai Peninsula Fishermen's Association • Kodiak Regional Aquaculture Association
Kodiak Seiners Association • North Pacific Fisheries Association • Northern Pacific Scallop Cooperative • Northern Southeast Regional Aquaculture Association
Old Harbor Fishermen's Association • Petersburg Vessel Owners Association • Prince William Sound Aquaculture Corporation • Purse Seine Vessel Owners Association
Seafood Producers Cooperative • Southeast Alaska Regional Dive Fisheries Association • Southeast Alaska Seiners Association • Southern Southeast Regional Aquaculture Association
United Catcher Boats • United Salmon Association • United Southeast Alaska Gillnetters • Valdez Fisheries Development Association • Western Gulf of Alaska Fishermen



Premium
Quality

BUMBLE BEE
SKINLESS & BONELESS
PINK SALMON
CHUNK STYLE • IN WATER



U

INGREDIENTS: PINK SALMON, WATER,
SALT, SODIUM TRIPOLYPHOSPHATE.
Write for free recipes or visit us at
www.bumblebee.com
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BUMBLE BEE SEAFOODS
SAN DIEGO, CA 92186
AN INTERNATIONAL HOME FOODS
COMPANY
PRODUCT OF ALASKA, U.S.A.

Nutrition Facts

Serving Size 2 oz. drained
(56g/about 1/4 cup)
Servings about 2.5

Calories 70
Fat Cal. 20

* Percent Daily Values (DV) are
based on a 2,000 calorie diet.

Amount/Serving	%DV*	Amount/Serving	%DV*
Total Fat 2g	3%	Total Carb. 0g	0%
Sat. Fat 0g	0%	Dietary Fiber 0g	0%
Cholest. 40mg	13%	Sugar 0g	0%
Sodium 220mg	9%	Protein 14g	25%

Vitamin A 0% • Vitamin C 0% • Calcium 0% • Iron 2%

NET WT 6 OZ (170g)

Alaska

Salmon, showed shelf
space, then later
displaced (summer 2003 -
present) by

Russian, canned in Mexico



Premium Quality

BUMBLE BEE
SKINLESS & BONELESS
PINK SALMON
CHUNK STYLE IN WATER



NET WT
6 OZ (170g)

Premium Quality

BUMBLE BEE
SKINLESS & BONELESS
PINK SALMON
CHUNK STYLE IN WATER

Nutrition Facts

Serv. Size 2oz drained
(56g - about 1/4 cup)

Servings about 2.5

Calories 50
Fat Cal. 10

*Percent Daily Values (DV) are
based on a 2,000 calorie diet.

Amount/Serving	%DV*	Amount/Serving	%DV*
Total Fat 1.0g	2%	Total Carb. 0g	0%
Sat Fat 0g	0%	Fiber 0g	0%
Cholest. 20mg	7%	Sugars 0g	0%
Sodium 150mg	6%	Protein 11g	22%

Vitamin A 0% • Vitamin C 0% • Calcium 0% • Iron 0%

INGREDIENTS: PINK SALMON,
WATER, SALT
CONTAINS: PINK
DISTRIBUTED BY:
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