

HB

100

<TARGET><BILL>HB 100</BILL><SUBJECT>HB
100</SUBJECT><COMM>HFSH27</COMM></TARGET>

CS FOR HOUSE BILL NO. 100(FSH)

IN THE LEGISLATURE OF THE STATE OF ALASKA
TWENTY-SEVENTH LEGISLATURE - SECOND SESSION

BY THE HOUSE SPECIAL COMMITTEE ON FISHERIES

**Offered:
Referred:**

Sponsor(s): REPRESENTATIVES KAWASAKI, Miller, Kerttula

A BILL

FOR AN ACT ENTITLED

1 **"An Act prohibiting growing or cultivating genetically modified fish in the state."**

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

3 *** Section 1.** AS 16.40.210(b) is amended to read:

4 (b) **Subsection (a) of this** [THIS] section does not restrict

5 (1) the fishery rehabilitation, enhancement, or development activities
6 of the department;

7 (2) the ability of a nonprofit corporation that holds a salmon hatchery
8 permit under AS 16.10.400 to sell salmon returning from the natural water of the state,
9 as authorized under AS 16.10.450, or surplus salmon eggs, as authorized under
10 AS 16.10.420 and 16.10.450;

11 (3) rearing and sale of ornamental finfish for aquariums or ornamental
12 ponds **if** [PROVIDED THAT] the fish are not reared in or released into water of the
13 state.

14 *** Sec. 2.** AS 16.40.210 is amended by adding a new subsection to read:

15 (d) A person may not grow or cultivate genetically modified fish in the state.

1 This subsection does not restrict rearing and sale of ornamental finfish for aquariums
2 or ornamental ponds if the fish are not reared in or released into water of the state. In
3 this subsection, "genetically modified fish" has the meaning given in
4 AS 17.20.040(b)(2).

ALASKA STATE LEGISLATURE

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REPRESENTATIVE STEVE THOMPSON DISTRICT 10

FAX COVERSHEET

To: Leg. Legal

Fax Number: (907) 465-2029

From: Jane Pierson

Date: 2/24/12 Number of pages including cover: 1

Re: CS for HB100 version 27-LS0233\M

Last night the House Special Committee on Fisheries passed out HB100 with one-conceptual amendment as follows:

Page 2, line 3 after "17.20.040" insert "(b)(2)(A)&(B)"

Please go final.



Representative Scott Jiu Wo Kawasaki

Alaska State Legislature

District 9 Fairbanks

Sponsor Statement for HB 100

"An Act prohibiting growing or cultivating genetically modified fish in the state."

House Bill 100 (HB100) "An Act Prohibiting Growing or Cultivating Genetically Modified Fish in the State" has been introduced to extend the current prohibition of farming fish to include genetically modified salmon.

In 2010 the FDA began to hear testimony to approve a hybrid Atlantic salmon as the first genetically engineered animal for human consumption. The hybrid Atlantic salmon has been engineered by crossing Chinook salmon growth genes and an antifreeze gene from an eel, the ocean pout. The genes allow the new creation dubbed the AquAdvantage salmon to grow about twice as fast as its natural counterpart. The FDA's consideration for approval of this "frankenfish" is a risky precedent and a threat to Alaska's wild salmon.

Salmon farms in Canada, Europe and South America have been criticized for crowded conditions, fecal contamination, use of chemicals, proliferation of disease and escapees. Atlantic salmon have been caught in Alaska's waters, escaping from neighboring fish farms in British Columbia - many infested with sea lice. They are considered an invasive species by the Alaska Department of Fish and Game. As Alaskans we must do everything to keep these foreign invaders out of Alaskan waters.

Alaska's fishing industry is valued at 1.5 billion annually, and \$3.6 billion wholesale, according to Alaska Department of Fish and Game. Some studies have shown that AquAdvantage fish could eliminate wild populations within 30 years and poses real environmental risks to the sustainability of the fish, and the pocketbooks of Alaskans. HB 100 will prohibit the growth, sale or release of genetically engineered fish in Alaska, keeping Alaska's salmon safe.

This legislation does not restrict Alaska Department of Fish and Game activities including fishery rehabilitation, enhancement, and development. HB 100 also allows the rearing and sale of ornamental finfish for aquariums or ponds as long as the fish are not released in Alaskan waters.

###

FISCAL NOTE

STATE OF ALASKA cost # codes
 2012 LEGISLATIVE SESSION

Bill Version HB 100 IM
 Fiscal Note Number _____
 Publish Date _____

Identifier (file name) HB 100-DFG-CO-02-17-12 Dept. Affected ADF&G
 Title BAN CULTIVATION OF GENETICALLY MOD. FISH Appropriation Administration and Support
 Allocation Commissioner's Office
 Sponsor REPRESENTATIVE KAWASAKI, Miller, Kerttula
 Requester House Special Committee on Fisheries OMB Component Number 2175

Expenditures/Revenues (Thousands of Dollars)

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

	FY13 Appropriation Requested	Included in Governor's FY13 Request	Out-Year Cost Estimates					
			FY13	FY14	FY15	FY16	FY17	FY18
OPERATING EXPENDITURES								
Personal Services								
Travel								
Services								
Commodities								
Capital Outlay								
Grants, Benefits								
Miscellaneous								
TOTAL OPERATING	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0

FUND SOURCE		(Thousands of Dollars)						
1002	Federal Receipts							
1003	GF Match							
1004	GF							
1005	GF/Prgm (DGF)							
1037	GF/MH (UGF)							
1178	temp code (UGF)							
TOTAL		0.0	0.0	0.0	0.0	0.0	0.0	0.0

POSITIONS								
Full-time								
Part-time								
Temporary								

CHANGE IN REVENUES								

Estimated SUPPLEMENTAL (FY12) operating costs _____ (separate supplemental appropriation required)
 (discuss reasons and fund source(s) in analysis section)

Estimated CAPITAL (FY13) costs _____ (separate capital appropriation required)
 (discuss reasons and fund source(s) in analysis section)

Why this fiscal note differs from previous version (if initial version, please note as such)

This is the initial fiscal note for House Bill 100.

Prepared by Ben Mulligan, Legislative Liaison
 Division Commissioner's Office
 Approved by Kevin Brooks, Administrative Services Director
Department of Fish and Game

Phone 907-465-6137
 Date/Time 2/17/2012 8:54PM
 Date 2/17/2012

FISCAL NOTE

STATE OF ALASKA
2012 LEGISLATIVE SESSION

BILL NO. HB 100 MM

Analysis

House Bill 100 prohibits the growing or cultivating of genetically modified fish in the state. After consultation with the Division of Commercial Fisheries and Sport Fish Division it was determined that the passage of this bill would not have a fiscal impact upon any of their programs and/or operations.

A higher standard for GMOs

By Randall Mayes 6:36 PM 12/09/2011

The Food and Drug Administration has reportedly finished its evaluation of the environmental and health impacts for the first genetically modified animal food source proposed for sale in the U.S. market. ADVERTISEMENT

Massachusetts-based AquaBounty Technologies has spent over \$60 million and almost 20 years developing the AquAdvantage Salmon. Scientists transplanted DNA from two other fish species that will enable the salmon to reach maturity in 18 months rather than the usual 36 months. The FDA has found no major issues with the genetically modified salmon. However, the report is not yet public. The findings are now under review by the White House's Office of Management and Budget.

In 2010, the FDA issued a preliminary finding that declared the bioengineered salmon to be safe to humans and the environment. In response, Congressmen Dennis Kucinich (D-OH), Peter DeFazio (D-OR) and Mike Thompson (D-CA) led other members of Congress in halting its approval based on, in their opinion, a flawed approval process. A congressional letter recommended that the FDA perform a more thorough review regarding the salmon's possible effects on the environment and human health.

On behalf of a coalition of over 50 organizations consisting of consumer and environmental groups, the Center for Food Safety is opposing final FDA approval and has led a campaign to stop the fish from entering U.S. markets.

It's not genetic engineering, a process of recombining DNA from two different species, that concerns the activists. Currently, over 80 percent of corn and 90 percent of soybeans in the U.S. are genetically modified. Genetic engineering has also led to many life-saving drugs and is extremely important in medical research, especially for combating deadly influenza viruses. Rather, consumer activists are concerned that the bioengineered salmon could have novel expressed proteins that are allergenic to humans.

Environmental groups are concerned that the genetically engineered salmon might escape and breed with wild populations, leading to the native populations' extinction.

To address the mixing issue, AquaBounty has created females with three sets of chromosomes, making them sterile. Also, the company plans to raise the fish in isolated tanks that are double-barricaded, to minimize the chance that some of the genetically modified salmon will escape into the wild.

James Greenwood, the president of the Biotechnology Industry Organization, would like to see an equal emphasis on risks and benefits of GMOs in the approval process. Besides providing a boost to the biotechnology industry and reducing its carbon footprint, GMOs provide a solution to the over-fishing that inevitably arises from a burgeoning population.

Over the years, genetically modified plants have eased food shortages, addressed nutritional deficiencies and generally helped mankind. Yet, because of irrational public opposition to GMOs, the European Union banned imports of all genetically modified foods and feed products between June 1998 and August 2003. This ban

cost American farmers roughly \$300,000,000 a year.

Society is willing to tolerate some technologies despite the dangers they pose. For instance, each year 40,000 people die in automobile accidents and 106,000 people die as the result of side effects from medications. But biotechnology has never killed anyone. Clearly, political activists are holding biotechnology to a higher standard.

*Randall Mayes is a senior fellow with STATS at George Mason University. He covers science as it relates to business, politics, and culture and is a technology policy analyst specializing in issues related to genomics, nanotechnology, and synthetic biology. His new book *Revolutions: Paving the Way for the Bioeconomy* is scheduled for release with Logos Press in 2012.*

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URL to article: <http://dailycaller.com/2011/12/09/a-higher-standard-for-gmos/>

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Alaska Department of Fish and Game

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Commercial Fisheries

Information by Fishery

Fishery Overview



Salmon



Groundfish



Shellfish



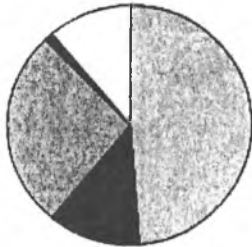
Herring



Dive Fisheries

Alaska supports one of the most productive commercial fishing economies in the world. Fishermen typically receive well over \$1 billion for their catch; while the value of Alaskan seafood sold at first wholesale easily tops \$3 billion. The total economic impact of the seafood industry (direct, indirect, and induced efforts) in Alaska was estimated at 4.6 billion in 2009. Subsistence and personal use fisheries managed by the Division of Commercial Fisheries feed thousands of Alaskans.

Average Commercial Fishing Exvessel Values, by Fishery, 2006-2010



- Groundfish* = \$823 Million
- Shellfish = \$201 Million
- Dive = \$8 Million
- Salmon = \$448 Million
- Herring = \$19 Million
- Halibut = \$190 Million

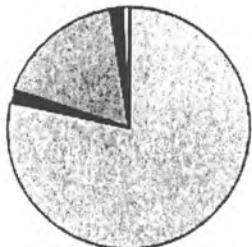
* includes federally managed groundfish

Commercially important species of seafood from Alaska include five species of salmon, five species of crab, walleye pollock, Pacific halibut, Pacific cod, sablefish, herring, four species of shrimp, several species of flatfish and rockfish, lingcod, geoducks, sea cucumbers, and sea urchins. Sixty-four aquatic farms also produce oysters, littleneck clams, and geoduck clams.

Salmon is the most valuable commercial fishery managed by the State of Alaska. Commercial fisheries for salmon extend from Ketchikan to Kotzebue, as well as deep into the interior of Alaska along the Yukon and Kuskokwim rivers. Salmon are harvested using a variety of fishing gear and more Alaskans are employed in harvesting and processing salmon than in any other commercial fishery.

Bristol Bay is the largest sockeye salmon fishery in the world and the most valuable single salmon fishery in Alaska. Pink salmon, the most numerous salmon species harvested in Alaska, often produce statewide harvests of over 100 million fish. Southeast Alaska, Prince William Sound, the Alaska Peninsula, and Kodiak are the major pink salmon producing areas.

Average Commercial Fishing Harvests, by Fishery, 2006-2010



- Groundfish* = 4.0 Billion lbs.
- Shellfish = 84.2 Million lbs.
- Dive = 2.9 Million lbs.
- Salmon = 879.8 Million lbs.

Shellfish is the second most valuable fishery managed by the state of Alaska, with the largest shellfish harvests occurring in the Bering Sea. These fisheries are managed by the Alaska Department of Fish and Game (ADF&G) on a seasonal basis using a total allowable catch. This ensures sustainable wild stocks and harvests under a fishery management plan adopted by the North Pacific Fisheries Management Council (Council) that delegates specific management authorities to the state. Smaller inshore fisheries for shellfish, managed exclusively by the state, also occur.

State-managed Groundfish and herring fisheries add to Alaska's seafood

■ Salmon = 67.0 Million lbs.

■ Herring = 86.8 Million lbs.

□ Halibut = 48.7 Million lbs.

† includes federally managed groundfish

economy. These fisheries are important because they diversify the products that Alaskan processors can market and lengthen the time fishermen and processing plants operate. The sablefish fishery in particular represents one of the highest valued finfish per pound in

southeast Alaska.

For some species, e.g. demersal shelf rockfish, the federal government and ADF&G share jurisdiction in management of fisheries outside state waters. The North Pacific Fisheries Management Council (NPFMC) approves fishery management plans for species listed under the federal management plan, but the ADF&G commissioner is a voting member of the NPFMC, and ADF&G Division of Commercial Fisheries staff attend the NPFMC Plan Team meetings. As a result, the State of Alaska actively contributes to the science and management discussions that influence federal fisheries policy.

Additional Publications

- [Commercial Fishing Seasons in Alaska](#)
[2-page letter-sized \(PDF 391 kB\)](#) | [2-page legal-sized \(PDF 350 kB\)](#)
- [Fishing Vessels in Alaska \(PDF 182 kB\)](#)
- [Sustaining Alaska's Fisheries: Fifty Years of Statehood](#)
- [2010 Alaska Average Price Per Pound - All Species \(PDF 761 kB\)](#)



Adobe Acrobat PDF files require a free viewer available directly from [Adobe](#).

SPECIES	AREA	PRICE/LB
HALIBUT		
halibut, Pacific	Alaska Peninsula	\$4.49
halibut, Pacific	Cook Inlet	\$5.17
halibut, Pacific	Dutch Harbor	\$4.55
halibut, Pacific	EEZ	\$4.88
halibut, Pacific	Juneau/Yakutat	\$4.96
halibut, Pacific	Ketchikan/Craig	\$4.95
halibut, Pacific	Kodiak	\$4.82
halibut, Pacific	Petersburg/Wrangell	\$5.00
halibut, Pacific	Prince William Sound	\$4.90
halibut, Pacific	Sitka/Pelican	\$4.81

SPECIES	AREA	PRICE/LB
HERRING		
herring, Pacific	Bristol Bay	\$0.07
herring, Pacific	Ketchikan/Craig	\$0.65
herring, Pacific	Kodiak	\$0.16
herring, Pacific	Sitka/Pelican	\$0.39

SPECIES	AREA	PRICE/LB
OTHER INVERTEBRATES		
clam, Pacific geoduck	Ketchikan/Craig	\$6.61
octopus, North Pacific	Kodiak	\$0.45
sea cucumber	Ketchikan/Craig	\$2.67
sea cucumber	Sitka/Pelican	\$2.64
squid, majestic	Dutch Harbor	\$0.05
squid, majestic	Kodiak	\$0.05



SPECIES	AREA	PRICE/LB
SALMON		
salmon, chinook	Alaska Peninsula	\$1.02
salmon, chinook	Bristol Bay	\$1.18
salmon, chinook	Cook Inlet	\$3.02
salmon, chinook	Juneau/Yakutat	\$4.66
salmon, chinook	Ketchikan/Craig	\$4.10
salmon, chinook	Kodiak	\$0.64
salmon, chinook	Petersburg/Wrangell	\$3.77
salmon, chinook	Prince William Sound	\$5.41
salmon, chinook	Sitka/Pelican	\$4.55
salmon, chum	Alaska Peninsula	\$0.41
salmon, chum	Bristol Bay	\$0.28
salmon, chum	Cook Inlet	\$0.65
salmon, chum	Juneau/Yakutat	\$0.73
salmon, chum	Ketchikan/Craig	\$0.73
salmon, chum	Kodiak	\$0.56
salmon, chum	Petersburg/Wrangell	\$0.75
salmon, chum	Prince William Sound	\$0.81
salmon, chum	Sitka/Pelican	\$0.86
salmon, coho	Alaska Peninsula	\$0.50
salmon, coho	Bristol Bay	\$0.66
salmon, coho	Cook Inlet	\$0.96
salmon, coho	Juneau/Yakutat	\$1.25
salmon, coho	Ketchikan/Craig	\$1.18
salmon, coho	Kodiak	\$0.80
salmon, coho	Petersburg/Wrangell	\$1.09
salmon, coho	Prince William Sound	\$1.28
salmon, coho	Sitka/Pelican	\$1.55
salmon, pink	Alaska Peninsula	\$0.38
salmon, pink	Bristol Bay	\$0.36
salmon, pink	Cook Inlet	\$0.30
salmon, pink	Juneau/Yakutat	\$0.36
salmon, pink	Ketchikan/Craig	\$0.39
salmon, pink	Kodiak	\$0.44
salmon, pink	Petersburg/Wrangell	\$0.44
salmon, pink	Prince William Sound	\$0.40
salmon, pink	Sitka/Pelican	\$0.41
salmon, sockeye	Alaska Peninsula	\$1.23
salmon, sockeye	Bristol Bay	\$1.07
salmon, sockeye	Cook Inlet	\$1.67
salmon, sockeye	Juneau/Yakutat	\$1.67
salmon, sockeye	Ketchikan/Craig	\$1.65
salmon, sockeye	Kodiak	\$1.42
salmon, sockeye	Petersburg/Wrangell	\$1.78
salmon, sockeye	Prince William Sound	\$2.02
salmon, sockeye	Sitka/Pelican	\$1.58
SHRIMP		
shrimp, spot	Juneau/Yakutat	\$7.81
shrimp, spot	Ketchikan/Craig	\$5.73
shrimp, spot	Prince William Sound	\$6.50



2010

ALASKA FISHERY

EXVESSEL PRICES

Division of Commercial Fisheries
 Jeff Regnart, Director
 1255 W. 8th Street • P. O. Box 115526 • Juneau, AK 99811-5526
 (907) 465-4210 • www.cf.adfg.state.ak.us



Prices from 2010 Commercial Operator's Annual Reports. ADF&G administers all programs and activities in compliance with state and federal civil rights and equal opportunity laws. Obtain the full ADF&G and Americans with Disabilities Act and Office of Equal Opportunity statement online at <http://www.adfg.state.ak.us/oeostate.php> or from the ADF&G Public Communications Section at 907-465-6166.

SPECIES	AREA	PRICE/LB
CRAB		
crab, blue king	Bering Sea	\$4.97
crab, blue king	Dutch Harbor	\$4.96
crab, Dungeness	Dutch Harbor	\$1.70
crab, Dungeness	Juneau/Yakutat	\$1.75
crab, Dungeness	Kodiak	\$1.90
crab, Dungeness	Petersburg/Wrangell	\$1.71
crab, golden (brown) king	Dutch Harbor	\$3.73
crab, golden (brown) king	Juneau/Yakutat	\$4.42
crab, golden (brown) king	Petersburg/Wrangell	\$4.87
crab, red king	Dutch Harbor	\$7.42
crab, red king	Kodiak	\$7.35
crab, Tanner, bairdi	Dutch Harbor	\$2.10
crab, Tanner, bairdi	Kodiak	\$1.58
crab, Tanner, bairdi	Sitka/Pelican	\$1.80
crab, Tanner, snow (opilio)	Bering Sea	\$1.25
crab, Tanner, snow (opilio)	Dutch Harbor	\$1.34
GROUND FISH		
bocaccio	Ketchikan/Craig	\$0.12
cod, Pacific (gray)	Alaska Peninsula	\$0.25
cod, Pacific (gray)	Cook Inlet	\$0.31
cod, Pacific (gray)	Dutch Harbor	\$0.25
cod, Pacific (gray)	EEZ	\$0.27
cod, Pacific (gray)	Juneau/Yakutat	\$0.40
cod, Pacific (gray)	Ketchikan/Craig	\$0.31
cod, Pacific (gray)	Kodiak	\$0.26
cod, Pacific (gray)	Petersburg/Wrangell	\$0.13
cod, Pacific (gray)	Prince William Sound	\$0.29
cod, Pacific (gray)	Sitka/Pelican	\$0.49
flounder, arrowtooth	EEZ	\$0.02
flounder, arrowtooth	Kodiak	\$0.05
flounder, starry	Kodiak	\$0.07
lingcod	Cook Inlet	\$0.78
lingcod	Juneau/Yakutat	\$1.22
lingcod	Ketchikan/Craig	\$0.80
lingcod	Kodiak	\$0.46
lingcod	Petersburg/Wrangell	\$0.74
lingcod	Prince William Sound	\$0.96
lingcod	Sitka/Pelican	\$1.01
perch, Pacific ocean	Dutch Harbor	\$0.02
perch, Pacific ocean	EEZ	\$0.04
perch, Pacific ocean	Kodiak	\$0.12
pollock, walleye	Alaska Peninsula	\$0.16
pollock, walleye	Dutch Harbor	\$0.13
pollock, walleye	EEZ	\$0.19
pollock, walleye	Kodiak	\$0.18
prowfish	EEZ	\$0.04
rockfish, black	Cook Inlet	\$0.50
rockfish, black	Juneau/Yakutat	\$0.27
rockfish, black	Ketchikan/Craig	\$0.33

SPECIES	AREA	PRICE/LB
rockfish, black	Kodiak	\$0.39
rockfish, black	Prince William Sound	\$0.35
rockfish, black	Sitka/Pelican	\$0.34
rockfish, canary	Juneau/Yakutat	\$0.24
rockfish, canary	Ketchikan/Craig	\$0.27
rockfish, canary	Sitka/Pelican	\$0.33
rockfish, China	Cook Inlet	\$0.37
rockfish, dark	Cook Inlet	\$0.38
rockfish, dusky	Cook Inlet	\$0.29
rockfish, dusky	EEZ	\$0.04
rockfish, dusky	Juneau/Yakutat	\$0.18
rockfish, dusky	Kodiak	\$0.13
rockfish, dusky	Sitka/Pelican	\$0.34
rockfish, northern	EEZ	\$0.04
rockfish, northern	Kodiak	\$0.11
rockfish, northern	Cook Inlet	\$0.48
rockfish, northern	EEZ	\$0.39
rockfish, northern	Juneau/Yakutat	\$0.31
rockfish, northern	Ketchikan/Craig	\$0.89
rockfish, northern	Petersburg/Wrangell	\$0.30
rockfish, northern	Prince William Sound	\$0.50
rockfish, northern	Sitka/Pelican	\$0.75
rockfish, northern	Cook Inlet	\$0.31
rockfish, northern	Juneau/Yakutat	\$0.26
rockfish, northern	Ketchikan/Craig	\$0.30
rockfish, northern	Kodiak	\$0.10
rockfish, northern	Petersburg/Wrangell	\$0.27
rockfish, northern	Sitka/Pelican	\$0.34
rockfish, northern	Kodiak	\$0.11
rockfish, northern	Sitka/Pelican	\$0.30
rockfish, northern	Cook Inlet	\$0.30
rockfish, northern	EEZ	\$0.46
rockfish, northern	Juneau/Yakutat	\$0.26
rockfish, northern	Ketchikan/Craig	\$0.28
rockfish, northern	Kodiak	\$0.26
rockfish, northern	Petersburg/Wrangell	\$0.26
rockfish, northern	Prince William Sound	\$0.44
rockfish, northern	Sitka/Pelican	\$0.35
rockfish, northern	Cook Inlet	\$0.31
rockfish, northern	EEZ	\$0.29
rockfish, northern	Juneau/Yakutat	\$0.30
rockfish, northern	Ketchikan/Craig	\$0.29
rockfish, northern	Kodiak	\$0.23
rockfish, northern	Petersburg/Wrangell	\$0.26
rockfish, northern	Prince William Sound	\$0.36
rockfish, northern	Sitka/Pelican	\$0.33
rockfish, northern	Cook Inlet	\$0.45
rockfish, northern	Juneau/Yakutat	\$0.24
rockfish, northern	Ketchikan/Craig	\$0.30
rockfish, northern	Sitka/Pelican	\$0.33
rockfish, northern	Alaska Peninsula	\$1.17

SPECIES	AREA	PRICE/LB
rockfish, thornyhead (idiots)	Cook Inlet	\$1.13
rockfish, thornyhead (idiots)	Dutch Harbor	\$1.42
rockfish, thornyhead (idiots)	EEZ	\$0.85
rockfish, thornyhead (idiots)	Juneau/Yakutat	\$0.97
rockfish, thornyhead (idiots)	Ketchikan/Craig	\$1.04
rockfish, thornyhead (idiots)	Kodiak	\$0.59
rockfish, thornyhead (idiots)	Petersburg/Wrangell	\$1.02
rockfish, thornyhead (idiots)	Prince William Sound	\$0.83
rockfish, thornyhead (idiots)	Sitka/Pelican	\$1.24
rockfish, thornyhead (idiots)	Juneau/Yakutat	\$0.21
rockfish, thornyhead (idiots)	Cook Inlet	\$0.73
rockfish, thornyhead (idiots)	EEZ	\$0.73
rockfish, thornyhead (idiots)	Juneau/Yakutat	\$0.93
rockfish, thornyhead (idiots)	Ketchikan/Craig	\$1.17
rockfish, thornyhead (idiots)	Kodiak	\$0.38
rockfish, thornyhead (idiots)	Petersburg/Wrangell	\$1.05
rockfish, thornyhead (idiots)	Prince William Sound	\$0.63
rockfish, thornyhead (idiots)	Sitka/Pelican	\$1.11
rockfish, thornyhead (idiots)	Alaska Peninsula	\$5.89
rockfish, thornyhead (idiots)	Cook Inlet	\$5.82
rockfish, thornyhead (idiots)	Dutch Harbor	\$5.63
rockfish, thornyhead (idiots)	EEZ	\$5.83
rockfish, thornyhead (idiots)	Juneau/Yakutat	\$5.97
rockfish, thornyhead (idiots)	Ketchikan/Craig	\$5.46
rockfish, thornyhead (idiots)	Kodiak	\$5.56
rockfish, thornyhead (idiots)	Petersburg/Wrangell	\$5.91
rockfish, thornyhead (idiots)	Prince William Sound	\$5.61
rockfish, thornyhead (idiots)	Sitka/Pelican	\$5.87
rockfish, thornyhead (idiots)	Kodiak	\$0.29
rockfish, thornyhead (idiots)	EEZ	\$0.33
rockfish, thornyhead (idiots)	Kodiak	\$0.28
rockfish, thornyhead (idiots)	Kodiak	\$0.14
rockfish, thornyhead (idiots)	Kodiak	\$0.11
rockfish, thornyhead (idiots)	Kodiak	\$0.14
rockfish, thornyhead (idiots)	EEZ	\$0.02
rockfish, thornyhead (idiots)	Kodiak	\$0.12
rockfish, thornyhead (idiots)	Dutch Harbor	\$0.03
rockfish, thornyhead (idiots)	EEZ	\$0.02
rockfish, thornyhead (idiots)	Kodiak	\$0.29
rockfish, thornyhead (idiots)	EEZ	\$0.02
rockfish, thornyhead (idiots)	Kodiak	\$0.18
rockfish, thornyhead (idiots)	Cook Inlet	\$0.78
rockfish, thornyhead (idiots)	EEZ	\$0.72
rockfish, thornyhead (idiots)	Sitka/Pelican	\$1.02



Alaska Department of Fish and Game

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Information by Fishery

Commercial Salmon Fisheries

[Overview](#) [Forecast](#) [Harvest](#) [Salmon Maps](#) [Salmon Areas](#)

Overview



The salmon returning to Alaskan stream and rearing in Alaskan waters are the basis for one of Alaska's most important industries and underpin a traditional subsistence lifestyle in rural portions of the State. From

2000 – 2004, the average harvest of salmon sold by commercial fishermen in Alaska was almost 157 million fish (about 742 million pounds). The value of the commercial harvest varies both with the size of the runs and with foreign currency exchange rates. Average annual value of the 2000 –2004 harvest was in excess of \$230 million (Recent 5-year average harvests, value, and permits fished). Because of the magnitude of commercial fisheries for salmon, state biologists collect extensive information and statistics for management decisions. Alaska also has very important sport and subsistence fisheries for salmon. Many Alaskans depend heavily on subsistence-caught salmon for food and cultural purposes. Fishery management plans give top priority to the subsistence use of fish resources.

Navigate to area pages

- [Southeast Region](#)
- [Central Region](#)
- [Arctic-Yukon-Kuskokwim](#)
- [Westward Region](#)

Salmon Species

[All Species](#) | [Chinook](#) | [Chum](#) | [Coho](#) | [Pink](#) | [Sockeye](#)

Salmon General Information

Five Pacific salmon species spawn and have directed fisheries in Alaska: *Oncorhynchus nerka* commonly known as sockeye or red salmon; *O. gorbuscha* commonly known as pink salmon; *O. keta* known as chum or dog salmon; *O. tshawytscha* commonly called king or Chinook salmon; and *O. kisutch* commonly known as coho or silver salmon. Two other Pacific salmon species spawn exclusively in Asian systems and are not caught in Alaskan waters.

Commercial Salmon Boat Types

[Commercial Fishing Boats](#) | [Purse Seiner](#) | [Gillnetter](#) | [Troller](#)

Commercial Fishing Boats

There are three types of commercial salmon boats. Purse Seiners, Gillnetters, and Trollers.



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Anchorage Daily News

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Frankenfish a disaster for Alaska salmon

COMPASS: Other points of view

By DAVE KUBIAK

(02/07/11 19:48:12)



Alaska Sens. Mark Begich and Lisa Murkowski are on the right track opposing the approval of transgenic salmon, or "Frankenfish," on at least two levels: economic and biological.

On the economic level, the approval of Frankenfish will have huge potential impacts on Alaska's wild salmon markets, which are at this point still recovering their profitability from the setbacks of the Exxon Valdez spill, which caused a huge loss of market share to farmed salmon. Yes, it takes that long to recover your market after having it torpedoed by an oil spill or by the confusion over the safety of a product. Confusion over safety and the inconsistent labeling of fish as to origin, species, or provenance leads consumers to buy something else, like chicken.

Alaska's salmon is a huge part of our state's economy, with hundreds of millions of dollars invested in boats, gear, processing plants, and other infrastructure. Guarding against Frankenfish is important to Alaska.

On the biological level, Frankenfish, if approved as the first transgenic agricultural product, will have far-reaching and unknown consequences for nature and for consumers. Mixing the genes of Atlantic salmon with that of an eelpout to promote accelerated growth (10 times faster than normal) is an "Island of Dr. Moreau" experiment that deserves much more scrutiny for the health of our environment and for the well being of consumers.

We have heard of the various doctored chemicals imported in foods and medicines, of the dangers of plasticizers in our bottles and food containers; what we do not need now are unknown and unproven biologicals in our food supply. Approval of Frankenfish will take us into the world of experimentation on new and recombined growth enzymes and genes; we need assurance that these biological compounds will not lead to effects on human health.

We are assured by the developer that these fish, so engineered, are such freaks of nature that they cannot survive in the wild, and yet we are supposed to accept them as wholesome food.

Support Sens. Begich and Murkowski in blocking approval of transgenic Frankenfish for Alaska's economic and public health.

Dave Kubiak is a former Kodiak salmon fisherman and current chairman of the Alaska Marine Conservation Council.

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JANUARY 28, 2011

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Alaska Beat

FDA ignored FWS and NOAA biological opinions on GMO salmon?



Print

Alaska Dispatch

Documents released in October indicate the The U.S. Fish and Wildlife Service and NOAA's National Marine Fisheries Service issued biological opinions that growing genetically modified salmon in marine net pens would pose a threat to wild Atlantic salmon protected under the Endangered Species Act and should be prohibited. A FOIA request by the Center for Food Safety, a non-profit group which says its mission is "to protect human health and the environment by curbing the use of harmful food production technologies and by promoting organic and other forms of sustainable agriculture," resulted in the release of biological opinions issued by the agencies in 2003 and 2001, as well supplemental documents. The documents indicate that the FDA was aware of the opinions as it conducted recent hearings over AquaBounty's genetically modified AquaAdvantage salmon. Read more of the non-profit's statement concerning the documents, and find links to the documents themselves, [here](#).

Read more of the Dispatch

- *Alaska salmon bake, a Utah tradition for 56 years*
- *Pamell speaks in rural Alaska*
- *Alaska Democratic Party headquarters vandalized*
- *Muse at the Anchorage Museum*
- *Bear outside tent thought to be culprit*

United States Senate

WASHINGTON, DC 20510

November 17, 2010

The Editor
Time
Time & Life Building, Rockefeller Center
New York, NY 10020-1393

Via email to: letters@time.com

To the Editor:

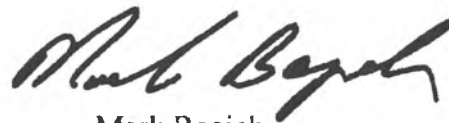
Time's editors must have been watching too many mad scientist movies if they consider genetically-engineered salmon among the 50 best inventions of the year (Nov. 22, page 73).

Despite the supposed advantage of growing twice as fast as wild salmon, serious concerns remain about the environmental and human health impacts of these gene-spliced fish. There are glaring deficiencies in the Food and Drug Administration's closed-door review process and public opposition to eating these creatures is so strong proponents are fearful of labeling their product what it is: genetically-engineered.

Want more salmon? Here's a better idea: protect its natural habitat, maintain water quality and manage wild stocks for sustainability. That's what Alaska has done for over 50 years and now returns of wild salmon are at historically high levels. And wild salmon taste a lot better than anything you'll ever cook up in a laboratory.

Let's leave "Frankenfish" on the operating table and not the dinner table.

Sincerely,



Mark Begich
United States Senator

Canadian 'Frankenfish' Named One of 2010 Top Inventions

FDA could soon approve genetically modified salmon, lawsuit threatened

By Joan Delaney
Epoch Times Staff

Last Updated: Dec 30, 2010

Created: Dec 30, 2010



Salmon wait to be processed at a fish factory in Chile. A controversial fast-growing genetically engineered salmon developed in Canada could soon be approved for sale in the U.S. (Francisco Negróni/AFP/Getty Images)

Administration (FDA) to sell the salmon in the U.S. If it gets the green light, the salmon, called AquAdvantage, will be the first GE animal ever approved for human consumption.

AquaBounty engineered Atlantic salmon to grow faster by inserting a growth hormone from Chinook salmon and genetic material from the eel-like ocean pout, which can survive in extremely cold waters. The technology was developed by scientists at Newfoundland's Memorial University.

"The problem is that salmon make bad farm animals: it takes 3 lb. (1.36 kilos) of feed to grow 1

A controversial fast-growing genetically engineered salmon developed in Canada has been named one of the 50 best inventions of 2010 in the online version of Time Magazine.

U.S. biotech company AquaBounty Technologies Inc.'s GE salmon—dubbed "Frankenfish" by environmentalists—could soon be approved for sale in the U.S.

AquaBounty plans to produce the GE salmon eggs at its facility on Prince Edward Island, then ship them to Panama to be grown and processed in controlled facilities.

The company is currently seeking approval from the Food and Drug

lb. (.45 kilo) of salmon," Time said. "AquaAdvantage Atlantic salmon can grow twice as fast, making them easier to farm."

But opposition to the transgenic salmon—from environmental and consumer groups, food safety advocates, and commercial and recreational fisheries associations, among others—has been growing on both sides of the border.

Just last week, the U.S. chapter of Trout Unlimited said it is prepared to take legal action if the FDA approves AquaAdvantage for sale.

Trout Unlimited

CEO

Chris

Wood

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says the FDA is not equipped to estimate the environmental risk posed by GE animals and doesn't have any fisheries scientists—"and that's who we need looking at this now."

"We are not a litigious organization, but we are just so profoundly concerned that while the FDA may have done a great job in terms of looking at the potential impacts on human health of genetically modified salmon, the FDA is patently unqualified to be able to look at the potential environmental effects of allowing these fish to be brought to market."

'Enviropig' Next?

The FDA declared in September that the genetically altered salmon are safe to eat and "are not expected to have a significant impact" on the environment.

AquaBounty has said there will be tight regulations around marketing the salmon. But that's not enough, says Wood.

"Once these get on the market and other countries get a hold of them and other companies get a hold of them, there's no guarantees and there's no assurances or safeguards that they won't be released into the environment, either inadvertently or intentionally.

"We want to see the affects of that almost inevitability very carefully studied and researched before the government makes a decision."

Biotech opponents in Canada fear that if AquaBounty's salmon is approved for the U.S. market, Canadians will be the next to find unlabelled GE salmon on their store shelves—followed by the GE "Enviropig" engineered by scientists at the University of Guelph. The university has asked Health Canada to approve Enviropig for human consumption.

A coalition representing fisheries and oceans conservation, environmental, and social justice groups—60 organizations in all—is working to block the GE salmon completely in Canada.

The coalition has released a statement of

*The consequences of
an accident are serious
that the government*

"categorical objection" to the raising of GE fish and fish eggs and has called on Environment Minister John Baird to take action to prevent the eggs from being produced in Canada.

too big to consider releasing this GE salmon." Lucy Sharratt

Lucy Sharratt of the Canadian Biotechnology Action Network calls the technology dangerous and says the GE salmon pose a "profound threat" to wild fish if they escape.

"There's always going to be a risk, and the consequences of an accident are so huge that the risks are just too big to consider releasing this GE salmon. Consumers don't want it. Even the aquaculture industry doesn't want it. So it's not wanted and yet it represents a huge risk to an endangered wild fish population."

Minimal Risk of Escape

AquaBounty, which does not yet have permission from Environment Canada to commercially produce its salmon eggs in P.E.I., says the likelihood of escape is minimal due to stringent containment measures at its land-based facilities in both P.E.I. and Panama.

If an accidental escape did occur, "environmental conditions at the facilities are such that survival of the organisms would be highly unlikely," the company said in its Environmental Risk Assessment.

"We believe the economic and environmental benefits of our salmon will very effectively help to meet the demand for food from the growing world population," said Ronald Stotish, president and CEO of AquaBounty, in an August press release.

Ruth Salmon, spokeswoman for the Canadian Aquaculture Industry Alliance, says the aquaculture industry doesn't support producing genetically engineered salmon for human consumption.

"We have done quite a bit of research and the market doesn't want [GE salmon], our customers don't want it," Salmon told the Vancouver Sun.

"The aquaculture industry knows that if genetically engineered salmon are approved, consumers will start rejecting farmed salmon as a means of avoiding genetically engineered salmon," says Sharratt.

"There's **Related Articles**

going to be a huge consumer backlash

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and it's the aquaculture industry that's going to feel that when consumers stop buying farmed salmon."

A U.S. survey conducted in September found that, overall, 78 percent of adults believe the FDA

should not approve GE salmon for human consumption, compared to 16 percent who want to see it approved.

A group of 12 U.S. organizations, including the Union of Concerned Scientists, Greenpeace, and the Ocean Conservancy, has sent a letter to President Barack Obama and the FDA demanding that the agency conduct a rigorous environmental impact study before deciding whether to approve the GE salmon.

FDA Hears Arguments on 'Frankenfish'

Sep 20, 2010 – 2:20 PM

Mary Clare Jalonick

WASHINGTON (Sept. 20) -- Genetically engineered salmon that grows twice as fast as the conventional fish appears to be safe, an advisory committee told the Food and Drug Administration Monday. But they argued that more testing may be needed before it is served on the nation's dinner tables.

If the FDA approves the sale of the salmon, it will be the first time the government allows such modified animals to be marketed for human consumption. The panel was convened by the agency to look at the science of the fish and make recommendations on its safety and environmental impact.

Ron Stotish, chief executive of the Massachusetts company that created the salmon, AquaBounty, said at Monday's hearing that his company's fish product is safe and environmentally sustainable.

FDA officials have largely agreed with him, saying that the salmon, which grows twice as fast as its conventional "sisters," is as safe to eat as the traditional variety. But they have not yet decided whether to approve the request.

Critics call the modified salmon a "frankenfish" that could cause allergies in humans and the eventual decimation of the wild salmon population. Representatives from consumer, environmental and food safety groups asked the agency to decline the company's application to market the fish, saying it is untested.

The advisory committee agreed with the FDA that the company has presented compelling evidence that the fish is safe. But members raised several concerns about the data, saying many of the sample sizes were too small and how healthy the fish will be after many years of breeding.

It is still unclear whether the public will have an appetite for the fish if it is approved. Genetic engineering is already widely used for crops, but the government until now has not considered allowing the consumption of modified animals. Although the potential benefits - and profits - are huge, many people have qualms about manipulating the genetic code of other living creatures.

Part of the hearing focuses on labeling of the fish. It is possible that if the modified salmon is approved, consumers would not even know they were eating it. Current FDA regulations require modified foods to be labeled as such only if the food is substantially different from the conventional version, and the agency has said that the modified salmon is essentially the same as the Atlantic salmon.

If approved, the fish could be in grocery stores in two years, the company estimates.

Approval would open the door for a variety of other genetically engineered animals, including a pig that is being developed in Canada or cattle that are resistant to mad cow disease. Each would have to be individually approved by the FDA.

"For future applications out there the sky's the limit," said David Edwards of the Biotechnology Industry Association. "If you can imagine it, scientists can try to do it."

AquaBounty says it would be the first in the world to market genetically engineered fish. The company submitted its first application for FDA approval in 1995, but the agency did not decide until two years ago to consider applications for genetically engineered animals - a move seen as a breakthrough by the biotechnology industry.

Genetically engineered - or GE - animals are not clones, which the FDA has already said are safe to eat. Clones are copies of an animal. In GE animals, the DNA has been altered to produce a desirable characteristic.

In the case of the salmon, AquaBounty has added a growth hormone from a Chinook salmon that allows the fish to produce growth hormone all year long. The engineers were able to keep the hormone active by using another gene from an eel-like fish called an ocean pout that acts like an on switch for the hormone, according to the company. Conventional salmon produce the growth hormone only some of the time.

In documents released ahead of the hearing, the FDA said there were no biologically relevant differences between the engineered salmon and conventional salmon, and there is a reasonable certainty of no harm from its consumption. FDA scientists said Monday there are very few differences between the modified and conventional fish.

Critics have two main concerns: The safety of the food to humans and the salmon's effect on the environment.

Because the altered fish has never been eaten before, they say, it could include dangerous allergens, especially because seafood is highly allergenic. They also worry that the fish will escape and intermingle with the wild salmon population, which is already endangered. They would grow fast and consume more food to the detriment of the conventional wild salmon, the critics fear.

The FDA tried to allay both of those concerns Monday, saying the fish shouldn't cause any allergies not already found in conventional salmon and that there is little chance they could escape.

Critics speaking at the meeting said they were concerned about the unintended consequences of approval, arguing the FDA is relying on too little data.

Wenonah Hauter, director of the advocacy group Food & Water Watch, said the FDA process is inadequate because it allows the company to keep some proprietary information private.

Modified foods are regulated under the same process used for animal drugs.

"With all due respect, we don't believe a veterinary advisory committee is the appropriate place to discuss these food safety issues," Hauter told the panel.

European nations have been much more cautious in embracing engineered foods. Ruediger Rosenthal, a spokesman for Bund-Friends of the Earth Germany, said it is unlikely the modified fish would make it across the Atlantic for sale as many Europeans are very skeptical of genetically modified foods.

AquaBounty CEO Stotish countered his product has come under more scrutiny than most food.

"This is perhaps the most studied fish in history," he said. "Environmentally this is a very sustainable technology."

The company has several safeguards in place to quell concerns. The fish would be bred female and sterile, though a small percentage might be able to breed. They would be bred in confined pools where the potential for escape would be low.

In its environmental analysis of the fish released earlier this month, the FDA agreed with the company that there are enough safeguards in place.

Stotish says the fish would be bred in better conditions than many of the world's farmed salmon and could be located closer to towns and cities to help feed more people. The company has also said the increase in engineered salmon production could help relieve endangered wild salmon populations.

The company is also arguing that the fish do not need to be labeled as genetically engineered. Stotish said, "The label could even be misleading because it implies a difference that doesn't exist."

Associated Press writer David Rising in Berlin contributed to this report.

Labeling Genetically Engineered Food: The Consumer's Right to Know?

Carolyn Raab and Deana Grobe

Oregon State University

A statewide survey assessed Oregon voters' reasons for supporting or opposing a November 2002 ballot measure requiring labeling of genetically engineered (GE) foods. Of the 499 who voted on the measure, 34% supported labeling and 55% opposed it. Women, urban dwellers, and households with environmental organization membership tended to favor labeling. Reasons behind voting decisions varied widely. Consumers' right to know was a major reason for support. Cost was a major concern of the opposition. A higher percentage of those who favored labeling was "not at all likely" or "not too likely" to purchase GE-labeled food.

Key words: consumer attitudes, food, genetically engineered, genetically modified, labeling, likelihood to buy, Oregon ballot measure, organic.

Do consumers have the right to know whether the food they are buying has been genetically modified? Traditional crossbreeding has created genetically modified crops for many years. Genetic engineering now makes it possible to modify individual genes more precisely in order to grow crops with desired characteristics (Institute of Food Technologists, 2000). These genetically engineered (GE) foods began to appear in the marketplace in the mid-1990s—unbeknownst to most consumers.

Proponents of genetic modification in agriculture claim that it is a safe, valuable tool for efficiently producing more food (Jaeger, 2002). Critics claim that the safety of genetically modified foods for human health and the environment is unproven. These issues have led to questions about consumers' right to know what is in their food and how best to make this information available to them.

Labeling of biotech foods in the United States has been controversial (Korwek, 2000). Such labeling is required in the European Union and several other countries (Carter & Gruère, 2003; Jaeger, 2002; McCullum, 2000). The US Food and Drug Administration (FDA) does not require such labeling unless genetically modified products differ significantly from their traditional counterparts. Proposed FDA guidelines for voluntary labeling have not yet been finalized (Tegene, Huffman, Rousu, & Shogren, 2003). Some have suggested that voluntary labeling could increase industry credibility and consumer acceptance (Brown & Ping, 2003).

GE Labeling Issues in Oregon

Surveys have shown that consumers want genetically engineered food to be labeled (Brown & Ping, 2003;

Hoban & Kendall, 1993; Nestle, 1998). Consumers' desires to make informed decisions about food purchases have made the biotechnology food labeling issue an important public policy concern. Labeling genetically modified food presents major challenges for policymakers, however (Carter & Gruère, 2003). The state of Oregon has been in the forefront of this debate.

In November 2002, Oregonians voted on a ballot measure that would have required labeling of genetically engineered foods sold or distributed in or from Oregon (State of Oregon, 2002). Ballot Measure 27 required labels on all foods containing at least 0.1% of genetically modified ingredients. Any foods grown or distributed in Oregon for human or animal consumption were affected. The measure defined *genetically engineered* as "grown, manufactured, processed or otherwise produced or altered with techniques that change the molecular or cell biology of an organism by means or in a manner not possible under natural conditions or processes, including but not limited to recombinant DNA techniques, cell fusion, micro-and macro-encapsulation, gene deletion and doubling, introducing a foreign gene, and changing the positions of genes." Furthermore, the measure's definition of genetic engineering excluded "breeding, conjugation, fermentation, hybridization, in-vitro fertilization and tissue culture processes" (State of Oregon, 2002).

Proponents of the ballot measure (Citizens for Safe Food) argued for the consumers' right to know. They questioned whether safety to human health and the environment had been proven. Opponents (Coalition against Costly Labeling Law) raised concerns about potential costs (including the impact on farmers), as reflected in the media campaign.

From: Kristine Niles [kRNiles@alaska.edu]
Sent: Wednesday, February 09, 2011 4:08 PM
Subject: Rep. Scott Kawasaki
thank you for taking on the farmed salmon propositions

Follow Up Flag: Follow up
Flag Status: Flagged

Categories: GM Fish Bill

Scott,
I thank you for introducing bills that will protect our wild salmon from the potential ravages of farming and hybridizing salmon. It has happened time and again that by farming salmon- inevitably some escape and decimate the local populations of salmon because they are usually much more aggressive hybrid salmon species or they introduce pathogens that in turn decimate the local salmon populations through infection, and yet companies continue to farm salmon.

Dipnetting at Chitna is my family's main source of meat throughout the year. It is a healthy source of omega-3's and they have such low mercury levels that I can eat them throughout my pregnancy. It is vital to my family that the salmon remain strong and healthy!

I also support your efforts to ensure that all genetically modified salmon along with farmed salmon are required to be labeled as such. I, for one, will always purchase wild salmon over farmed or genetically modified.

Thank you for fighting to maintain our wild Alaskan salmon populations,
Kristine Niles

--
Kristine Niles, B.S.
Nutrition Research Technician
Center for Alaska Native Health Research
University of Alaska Fairbanks
(907)474-5486

Dist 8
GOLDSTREAM
#2

From: sitack63@hotmail.com
Sent: Thursday, January 13, 2011 2:49 PM
To: Rep. Scott Kawasaki
Subject: Please Introduce Bill to Label GMO Foods

Categories: GM Fish Bill

Stephen Tack
304 Noyes St.
Fairbanks, AK 99701-3045

HD - 9

January 13, 2011

The Honorable Scott Kawasaki
Alaska House of Representatives
State Capitol
Juneau, AK 99801-1182

Present #1

Dear Representative Kawasaki:

Like most consumers, I want to avoid foods that contain genetically modified organisms, but they are not labeled.

Fact, the federal government does nothing to regulate, or guarantee the safety of, agricultural crops -- and now food animals -- that have been altered with foreign genes. There has never been a longitudinal scientifically rigorous health study on the impacts of eating genetically altered foods.

The little science there is shows that GMOs are more likely to trigger novel allergies, are less nutritious, sprayed with more herbicides, and contain elevated levels of hormones that correlate with common cancers.

And, there's no doubt that the most common GMO foods are linked to epidemic levels of obesity and diet-related diseases. These include artery-clogging meat and milk products from animals fed GMO grains, trans fats from GMO vegetable oils, and high fructose (GMO) corn syrup.

Public health depends on labeling GMO foods so consumers can avoid them. Mandatory GMO labels are popular with consumers, consistently earning polling numbers politicians dream of.

I am hoping that you and your colleagues in the state legislature can help. Please stand up for consumers' right to know and truth in labeling by introducing a bill to label GMO foods this year.

I look forward to hearing from you on this important topic.

Sincerely,

Stephen Tack

From: nis@mosquionet.com
Sent: Wednesday, February 09, 2011 7:42 PM
To: Rep. Scott Kawasaki
Subject: GE Salmon

Categories: GM Fish Bill

Scott, Sen Begich has introduced S 230 to ban genetically engineered salmon so if this becomes federal law it should solve the problem. But i agree that any genetically engineered food if approved, should be conspicuously labeled as such so the public can make the decision to buy or not to buy the product. If the feds won't establish this requirement, the state should for sale of such products in AK.

Thanks for your service.

Herbert R.Melchior
nis@mosquionet.com

Dest 0

Goosman #2

From: bobsal@gci.net
Sent: Wednesday, February 02, 2011 12:45 PM
Subject: Rep. Scott Kawasaki
GMOs and Frankenfish

Categories: GM Fish Bill

Dear Mr. Kawasaki,

This is in response to your note to me about my letter to the editor on GMOs.

Here are two great sites regarding GMOs, both involving Jeffrey Smith, an expert on the subject.

The discussion mainly revolves around the big chemical companies and seed involvement.

The results from seed modification is disastrous and there is no reason to believe messing around with the genetics of fish will have a different outcome.

The greed by both the chemical companies and our federal involvement has the potential for great harm to the world's people, not just American's.

On a different note from GMOs is the USDA Food Guidelines for the American Diet. Government involvement thirty to fifty years ago has lead to the increased health problems of cancer, diabetes, obesity and mental health problems. They still cannot see the forest for the trees, as to the problem, blaming the people, instead of the high carbohydrate and low-fat recommendations. This problem should be investigated by legislators as it would go a long way to solving the high expense of healthcare.

I am thankful for the interest by a legislator. Sincerely, Sally Stuart

<http://www.responsibletechnology.org>

The Institute for Responsible Technology (IRT)

The Institute for Responsible Technology is a world leader in educating policy makers and the public about genetically modified (GM) foods and crops. We investigate and report their risks and impact on health, environment, the economy, and agriculture, as well as the problems associated with current research, regulation, corporate practices, and reporting.

<http://www.seedsofdeception.com/Public/Home/index.cfm>

International bestselling author Jeffrey M. Smith is the leading spok Genetically Modified Organisms (GMOs). He documents how the w bluff and mislead critics, and put the health of society at risk. At thi watch.

There are a myriad links to good sites regarding how wrong the USI get your interest.

<http://www.hulu.com/watch/196879/fat-head> this movie explain vrong the current recommendations are by the USDA.

Many bloggers have a scientific background and are up to date on t seem to be indoctrinated in the low carb theory from medical scho

<http://www.fathead-movie.com/index.php/2011/02/01/fat-kids-ar>

ghton

<http://www.westonaprice.org/>

Sally Fallon

Dist.
11
North Pole

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Banning GMOs

by Sally Stuart, North Pole

01.11.11 - 12:13 am

Letter to the Editor

*How For
Food*

Jan. 7, 2011

To the editor:

How do we stop the genetic engineering of our food supply? First, the public has to be made aware of the dangers of genetically modified organisms.

The FDA has left it up to Monsanto to do its own safety testing and accepts the results. The vast majority of Americans would not buy GMOs if they were labeled as such. Economics would eliminate the problem. Who knows what the future holds for people eating GMOs?

Evidence is strong that GMOs for animals are catastrophic.

The seeds involved are soybeans, corn, canola, cottonseed and sugar beets. These foods are in everything, especially processed foods. Our dairy, poultry and meat animals are affected, as they are fed these grains.

Monsanto, Syngenta, Bayer, Dow and DuPont have bought more than 200 other seed companies, allowing them to dominate access to seeds.

Monsanto's motto is "No Food Shall Be Grown That We Don't Own."

The takeover has made it difficult for farmers to find natural seeds. In 1999, with the help of Arthur Anderson (Enron fame), Monsanto designed a plan to have the world use 100 percent of all commercial seeds genetically modified and patented by them in 15-20 years.

They developed strategies and tactics to achieve this aim. They want dominance in a world in which natural seeds would become extinct.

Monsanto has been ruthless. Following are two sites to follow up on and learn about this subject: www.seedsofdeception.com and www.responsibletechnology.org.

Scientists have been threatened, blackballed and fired. Government agencies have been infiltrated, and they have seized control. This has happened around the world.

However, the European Union, Australia and a few more countries have banned GMOs.

There are 65 health risks from GMOs. We need to insist the biochemistry industry take each of those risks and prove each is not harmful with independent

data.

Think over the last 20 years about changes happening to people in greater numbers: infertility, food allergies, autism, autoimmune diseases. Now "frankenfish" is in the news, another attempt to mess with our food.

People need to be informed of the truth about our food supply. The FDA has been grossly negligent.

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By Food and Water Watch

Posted on January 26, 2011, Printed on February 13, 2012

http://www.alternet.org/newsandviews/449939/obama%5C%27s_salmon_joke_gone_wrong%3A_fda_may_approve_genetically_engineered_frankenfish

By now, you've probably heard Obama's salmon joke. The one that induced laughter in an otherwise largely divided Congress during his State of the Union last night. Calling out the often complicated, bureaucratic nature of government regulation, Obama said: "The Interior Department is in charge of salmon while they're in fresh water, but the Commerce Department handles them when they're in saltwater. And I hear it gets even more complicated once they're smoked."

If it gets that complicated when they're smoked, how complicated is it when they're genetically engineered? As it turns out, it's pretty complicated and risky.

The FDA might approve genetically engineered (GE) salmon as the first GE animal for human consumption any day now. But what has this largely secretive approval process entailed? And why are over 90 percent of consumers saying they wouldn't eat GE meat, while government officials at agencies like the U.S. Fish & Wildlife Services warn of environmental disaster, stating "Maybe they [the FDA] should watch Jurassic Park"?

The FDA lacks an up-to-date method for assessing GE salmon's impact on consumer health. They've analyzed the fish as a "veterinary drug", not a food product. Three of the four studies the agency based its review on were non-peer-reviewed and conducted by AquaBounty, the very company that would benefit from producing the fish.

Furthermore, The FDA has failed to address critical issues surrounding the potential for escaped, genetically engineered salmon to impact wild salmon populations. The agency should conduct an environmental impact statement, required by law under the National Environmental Policy Act, for any regulatory action that could negatively affect the human environment. To make matters worse, the FDA, which has completed its faulty approval process, could decide tomorrow to put GE salmon on the market without even requiring labeling.

Over the last decade, the biotechnology industry has spent over half a billion pushing controversial products like GE food. Political Action Committee (PAC) contributions and lobbying expenditures by biotechnology interests more than doubled during this time. So President Obama, while your joke was admittedly funny, it's also all too true. Instead of making jokes, your administration needs to intervene before yet another convoluted "regulatory structure" is added to our already overburdened food system and these largely untested GE fish are unleashed on an unsuspecting public, paving the way for other poorly regulated GE animals (pigs and cows are already in the works).

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FOR IMMEDIATE RELEASE

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**Governor Urges Food and Drug Administration to Deny
Application to Market Genetically Engineered Salmon**

September 25, 2010, Anchorage, Alaska – Governor Sean Parnell expressed opposition to the approval of genetically engineered Atlantic salmon for human consumption. The governor said genetically engineered salmon pose significant potential threats to the environment, consumer health, and the wild seafood industry.

In a letter to the federal Food and Drug Administration (FDA) commissioner, the governor questioned whether the application has received sufficient scientific and public scrutiny, and said he was troubled by the lack of transparency in the review process.

"Like many, we are concerned genetically engineered salmon could jeopardize the health of wild salmon stocks if released into the wild," Governor Parnell said. "Genetically engineered salmon could spread disease, cross-breed with wild salmon, and out-compete them for food and mates."

The governor's letter reminded FDA that the U.S. Fish and Wildlife Service, National Oceanic and Atmospheric Administration, and the National Academy of Sciences have recognized these concerns and warned the FDA about the potential dangers associated with escaped genetically engineered fish.

The governor urged the FDA to comply with federal law requiring consultation with the National Marine Fisheries Service and production of a report on environmental risks and impacts on wild stocks and called for rigorous scientific research into the long-term effects of consuming genetically engineered seafood prior to approving such products for sale.

"Alaska's salmon industry is critically important to the state's economy, and a primary source of employment, revenue, and food for Alaskans," Governor Parnell said. "Putting a product like this on the shelf only serves to undermine our efforts to educate consumers about the health benefits of salmon consumption. At the very minimum, FDA must ensure genetically engineered salmon are labeled as such, giving consumers a choice."

A copy of Governor Parnell's letter to Commissioner Margaret Hamburg is available at:
http://gov.alaska.gov/parnell_media/documents/9232010_%20CommissionerHamburgSalmon.pdf

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Petition: Classify GE salmon as 'food additive'

Three consumer groups are petitioning the FDA to treat genetically engineered salmon as a food additive so it's evaluated with more rigor.

Food & Water Watch, Consumers Union and the Center for Food Safety on Tuesday submitted a petition asking the U.S. Food and Drug Administration (FDA) to classify and evaluate AquaBounty Technologies' genetically engineered (GE) salmon and as a food additive.

Currently, the FDA classifies AquaAdvantage Salmon as a new animal drug. The three consumer groups claim that the process used to create the GE salmon "substantially" alters its composition, including its nutrition value, so the fish should be treated as a food additive so it's evaluated with more rigor.

"FDA's choice to allow the first proposed transgenic animal for food to somehow only be review as a drug is contrary to law, science and common sense," said George Kimbrell, senior attorney for the Center for Food Safety. "Public health and transparency should be championed, not skirted, particularly when contemplating such an unprecedented approval."

"If FDA actually evaluated GE salmon as a food additive, including allergy-causing potential, they would not likely be able to approve it because of the health risks that have can already be seen in an incomplete set of data," added Dr. Michael Hansen, senior scientist with Consumers Union, the advocacy arm of Consumer Reports.

Food & Water Watch Executive Director Wenonah Hauter linked GE salmon to cancer. "GE salmon may contain increased levels of IGF-1, a hormone that helps accelerate the growth of the transgenic fish and is linked to breast, colon, prostate and lung cancer," she said.

In September 2010, FDA scientists preliminary determined that AquaAdvantage Salmon is safe for human consumption, but an FDA advisory committee subsequently determined that more research is needed. It's been about 16 years since AquaBounty submitted its first GE fish study to the FDA.

Last week, AquaBounty announced that it is restructuring to reduce its operating costs by approximately 30 percent and increase its cash flow, in light of the continuing uncertainty surrounding the timing of U.S. Food and Drug Administration approval.

And in December, Dr. Ronald Stotish, president and CEO of AquaBounty, defended AquaAdvantage Salmon — which allow Atlantic salmon to grow to market size of about 8 pounds in just 18 months, compared to the usual 36 months — during a congressional hearing addressing the environmental risks associated with GE fish. Several West Coast legislators, including U.S. Sen. Mark Begich of Alaska, are opposed GE salmon and have introduced legislation to block its approval.

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17.20.040

reading;

(A) the name and place of accurate statement of the total count; however, under certain exemptions for small quantities of fish or shellfish under authority of this section, the name may be placed with the conspicuous labeling or devices in the labeling by the ordinary individual consumer.

definition and standard of AS 17.20.010, unless (A) it bears the name of the food and the names of optional ingredients as required by regulation; a standard of quality has been established, unless its label indicates that it falls below that standard has been prescribed by regulation applicable standard of fill or net weight the regulations specify, a label shall be required, unless it bears labeling information, and (B) in case it is the name of each ingredient; and those sold as such, may be labeled by paragraph; however, to the extent that paragraph is impracticable, the labeling shall be established by paragraph (B) of this section do not require purchasers at retail at the time of purchase by other means in the labeling, unless its label bears information the properties the commissioner may require in order fully to comply with the requirements of this section, unless the labeling is inconsistent with the requirements of AS 17.20.048 or 17.20.049; a genetically modified fish product unless packaged in a package; or a fish or fish product if

- (b) In this section,
 - (1) "farmed halibut, salmon, or sablefish product" means a food product that contains halibut, salmon, or sablefish that is propagated, farmed, or cultivated in a facility that grows, farms, or cultivates finfish in captivity or under positive control but that is not a salmon hatchery that is owned by the state or that holds a salmon hatchery permit under AS 16.10.400; in this paragraph, "positive control" has the meaning given in AS 16.40.199;
 - (2) "genetically modified fish" means
 - (A) a finfish or shellfish whose genetic structure has been altered at the molecular level by means that are not possible under natural conditions or processes, including recombinant DNA and RNA techniques, cell fusion, gene deletion or doubling, introduction of exogenous genetic material, alteration of the position of a gene, or similar procedure;
 - (B) the progeny of a finfish or shellfish described in (A) of this paragraph;
 - (3) "genetically modified fish product" means a product prepared from a genetically modified fish. (§ 11 ch 129 SLA 1949; am § 1 ch 164 SLA 1990; am §§ 1, 2 ch 8 SLA 2002; am § 1 ch 146 SLA 2004; am § 1 ch 26 SLA 2005)

Effect of amendments. — The 2005 amendment, effective August 17, 2005, added paragraph (a)(14); and in subsection (b) added paragraphs (2) and (3) and the paragraph (1) designation and, in paragraph (1), substituted "this paragraph" for "this subsection."

Pre-emption of state food labeling legislation or regulation. 79 ALR Fed. 181.

Validity, under Commerce Clause (Article I, Section 8, Clause 3), of state statutes regulating labeling of food. 79 ALR Fed. 246.

Collateral references. — Validity and construction of regulations dealing with misrepresentation in the sale of kosher food. 52 ALR3d 959.

Sec. 17.20.044. Sale and labeling of frozen meat, fish, and poultry. (a) Meat, fish, or poultry that has been frozen may not be sold, represented, or advertised as a fresh food.

(b) Meat, fish, and poultry that has been frozen must be labeled as a frozen food in accordance with regulations adopted by the commissioner.

- (c) The commissioner shall adopt regulations that
 - (1) require frozen food labels for meat, fish, and poultry that has been frozen; and
 - (2) provide for the examination and inspection of meat, fish, and poultry to ascertain whether it has been frozen. (§ 11 ch 72 SLA 1998)

Sec. 17.20.045. Misbranding halibut. No person may label or offer for sale any food fish product designated as halibut, with or without additional descriptive words, unless the food fish product is *Hippoglossus* or *Hippoglossus Stenolepis*. A person who violates this section is guilty of misbranding food under provisions of this chapter. (§ 1 ch 59 SLA 1968)

Sec. 17.20.048. Labeling and advertisement of halibut, salmon, and sablefish products. (a) A person who sells halibut, salmon, or sablefish products at wholesale or retail in this state may label or advertise the product as being or containing a "wild" halibut, salmon, or sablefish product, an "antibiotic-free" halibut, salmon, or sablefish product, or a "hormone-free" halibut, salmon, or sablefish product, and may indicate that the product or the halibut, salmon, or sablefish in the product is free from added colors and additives, if the product or the halibut, salmon, or sablefish in the product

- (1) is harvested from a river or an ocean;
 - (2) has not been raised in captivity under control for its entire life; and
 - (3) is free from added colors and additives.
- (b) The labeling or advertising allowed for a halibut, salmon, or sablefish product by (a) of this section may appear on the principal display panel of a packaged product, may be

