PSPA Pacific Seafood Processors Association

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June 24, 2015

Politics

Bills seek to modify fishing-vessel safety law

Seattle Times by Hal Bernton – June 20, 2015 Congress is working on changes to a significant part of 2010 legislation that sought to improve the safety of new fishing vessels.

The provision was part of a major overhaul of the federal fishingindustry safety laws included in the 2010 Coast Guard Reauthorization Act. It gave nongovernmental organizations, known as class societies, a new role in developing standards and monitoring construction of new fishing vessels of more than 50 feet in size.

That provision has run into opposition from fishermen concerned about the costs and the regulatory burdens of involving these organizations in the construction of new fishing vessels. Both the Senate Coast Guard Reauthorization Act of 2015 introduced Friday and a bill that already has gained passage in the House would remove class societies from a direct oversight role in the construction of smaller fishing boats.

These societies — some structured as foundations and others as companies — have long been involved in developing standards for larger vessels, including some fish processors

They also conduct periodic inspections once these vessels are in operation, and this work helps insurers assess the safety of ships they are being asked to underwrite. Search Q

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December 7, 2017 Toast to the Coast, Anchorage, AK

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Safety advocates have hoped that small fishing boats, which suffer many of the industry casualties, could see death tolls reduced by being built to class standards.

"Classification is a well-known, internationally recognized system for dealing with safety issues on vessels," said Blaine Collins, vice president for government relations with DNV GL, a class society.

The Senate bill would require vessels of 50 to 190 feet to be built to standards equivalent to those developed by classification societies, but it would not require the involvement of a class society.

The House bill would exempt fishing vessels sized from 50 to 79 feet in length from being built to class, and instead would have the federal government set up an alternative-compliance program for new vessels of this size built after July 1, 2013.

DNV GL has been working since 2011 to develop new standards for smaller fishing boats, and Collins said the society has tried to address industry criticism of their rules as the provision took effect in 2013.

"We put an awful lot of work into this," Collins said. "We really do firmly believe that this is going to lead to a safer industry."

Raman Ahuja, a DNV GL representative in Seattle, said building to class could add from \$40,000 to \$50,000 to the cost of building a small fishing vessel. He said the industry has been slow to build small boats to class, with some fishermen constructing vessels from old keels to avoid coming under the new federal provision. http://www.seattletimes.com/seattle-news/puget-sound/fishingindustry-seeks-to-alter-costly-2010-vessel-safety-law/

International

Russia Plans to Double Fish Production in Crimea by Increasing Catches in Black and Azov Seas

SEAFOODNEWS.COM by Eugene Gerden – June 22, 2015 The Russian government plans to double the volume of fish and seafood production in Crimea during the next several years, according to an official spokesman of the Russian Ministry of Agriculture. January 12, 2018 Application Deadline for National Fisheries Institute: 2018 Future Leaders program

February 5-7, 2018, Sea Grant Pacific Fisheries Technologists Conference, Girdwood, Alaska

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This will take place as part of a federal program, that was recently approved by the government of Russia and the authorities of the Crimea.

The volume of investments in the new program is estimated at 2.9 billion rubles (US\$70 million), the majority of which will be provided from state sources.

The new program will call to significantly increase the volume of fish caught both in the Black Sea and the Azov Sea, where catches acutally declined in 2014 compared to previous years. In the case of Black Sea, in 2014 the volume of catch amounted to only 13,500 tonnes, down 63% compared to 2013.

At the same time the volume of catch in the Azov Sea last year was only 4,800 tonnes, down 5 percent from 2013.

Of the 26 fish species, which are produced on the Black and Azov seas only six currently have commercial value, among which are sprat, Black Sea anchovy, Azov anchovy, silverside and pigfish.

According to Mikhail Sheremet, Crimea's Deputy Prime Minister, part of the state's plans also include solving the problem of high fish prices in Crimea that have significantly increased since its annexation by Russia. At present fish prices in Crimea are by 2-3 times higher than those of meat.

One of the reasons of this is a significant increase of fish imports to Crimea, which currently accounts for more than 50% of the local market.

According to Andrei Dedyukhin, chairman of the State Committee for Fisheries of the Republic of Crimea, this year the volume of fish catch in Crimea should reach 30,000 tonnes, which is, however, significantly less the volume of local consumption, which is estimated at 60,000-70,000 tonnes.

The new program also involves massive renewal of local fishing fleet, the level of which deterioration is currently estimated at 80% through the building of new ships and trawlers.

As part of the state plans is also the increase of the volume of fish processing in Crimea. At present there are seven large fish processing enterprises in Crimea, which produced 9,700 tonnes

of products last year and, according to plans of the Russian government, the number of these enterprises should be significantly increased this year, along with the volumes of processing.

http://www.seafoodnews.com/Story/980194/Russia-Plans-to-Double-Fish-Production-in-Crimea-by-Increasing-Catches-in-Black-and-Azov-Seas

Labeling and Marketing

Bleak Outlook for Collapsed Sole Market

The Fish Site - June 24, 2015

US – The sole market is down to record low levels and long inventories, poor markets, and limited cash flow equate to looming troubles ahead for Chinese processing plants, reports Rob Reierson in the Tradex Foods 3-Minute Market Insight.



http://www.thefishsite.com/fishnews/25868/bleak-outlook-forcollapsed-sole-market/

Long John Silver's Running Fish and Fries Special for \$1.99 Featuring "Alaskan Whitefish"

SEAFOODNEWS.COM [SeafoodNews.com] – June 24, 2015 – LOUISVILLE, Ky., Long John Silver's is rolling out a one-piece Fish & Fries Combo for only \$1.99..

Long John Silver's says, "The deal is one of the most competitive offers of the season, and it's an unbeatable value for pure, wildcaught Alaskan whitefish that's hand dipped in the restaurant. The wild-caught whitefish served at Long John Silver's is sourced from a U.S. fishery that has been certified as sustainable by the Marine Stewardship Council since 2005 and certified as

responsibly managed under the Global Trust/ASMI FAO-based standards."

CEO James O'Reilly said, "Most of America doesn't know that Long John Silver's fish is wild-caught and sustainably sourced, so it's a meal our customers can feel better about enjoying. And at only \$1.99, we want to give customers more than they pay for."

No coupon is needed, and the offer ends July 26, 2015.

(Founded in 1969, Long John Silver's is based in Louisville, Kentucky, with more than 1,100 franchised restaurants located throughout the U.S. and Asia.) http://www.seafoodnews.com/Story/980329/Long-John-Silvers-Running-Fish-and-Fries-Special-for-1-point-99-Featuring-Alaskan-Whitefish

<u>FYI's</u>

Fisheries Economists Meet in Ketchikan

SitNews - June 22, 2015

(SitNews) Ketchikan, Alaska – Members of the North American Association of Fisheries Economists recently gathered in record high numbers for the 8th biennial conference in Ketchikan. The main conference theme was "Economic Sustainability, Fishing Communities, and Working Waterfronts".

http://www.sitnews.us/0615News/062215/062215_ fisheries.html

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