

ASQ Certified Auditors!



The American Society for Quality (ASQ) has been a leading authority on quality since 1946. It is a professional association that focuses on advancing learning, quality improvement, and knowledge exchange to improve business results. ASQ offers a formal certification program in a number of fields. While the certification is not a registration or governmental accreditation, it is peer recognition that the person certified has shown proficiency in and comprehension of a certain body of knowledge. Certification is given to those who have a specified level of education and/or experience, provide proof of professionalism, and pass a standardized examination in the certification area.

Surefish is proud to announce that it now has four ASQ certified auditors:

Lisa Goche – Certified HACCP Auditor
 Bart Cox – Certified Quality Auditor
 Allison Corcoran – Certified HACCP Auditor
 Mark Neely – Certified Quality Auditor

Our certified auditors are ready to help you with your auditing needs. Call us for more information.

Big Mistake Made by Mystery Shopper: Should Have Bought the Pumpkin Sword

On most Wednesdays I play golf at North Bellingham Golf Course in the men's league there. This is the best time of year for that because I can leave at 5 o'clock and still get in 18 holes by dark. Earlier this year I was having a caffeine craving and since it was hot that day, instead of coffee, I bought one of those energy drinks before the round. I felt so relaxed and focused after drinking it, I didn't even realize that I was shooting my best round of the year: back-to-back 39's for a six over 78! It was magical. Monster Energy drinks are my new secret weapon that help me to take my golfing buddy's money (Yes, that's you Jerry, you sandbagger!). Of course, I have to drink one before every round now.

So, I was on my way to golf again last Wednesday and I stopped by my favorite store for my new secret golfing weapon. I grabbed the energy drink and decided to take the long way back to the cashier so I could check out their seafood display for the billionth time. Same stuff as usual mostly: White shrimp labeled as Black Tigers, the shoe sized oysters, some really small looking King Crab legs for \$7.99 a pound (not a bad price). They had some Copper River Sockeyes for \$6.99 a pound. Just a couple weeks ago they were \$23.99 a pound!

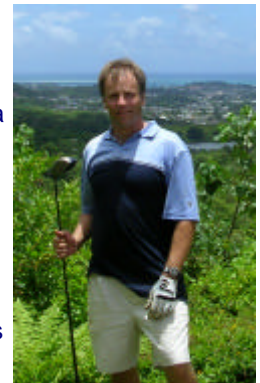
Then I saw a couple swordfish steaks on ice and they weren't the normal off-white or light tan color. They were orange. Swordfish with orange meat are called "Pumpkin Swords". I had first seen this a few years

back when I had to sort through about 500 individual swordfish fillets that were on FDA detention for fuel odors. We huffed fuel odors for three days in a cold, dark warehouse, but successfully sorted out about 90% of it as good. Two of the fillets, probably from the same fish were orange, about the color of a pale salmon.

I thought this was curious, so I posted a question about them on the UC Davis Listserve site. The replies I got were a bit varied but very interesting. It was

said that this occurs in only about 1 in 500 fish. Some respondents said these fish were sorted out as defects but another said that "those with the know, snatch up the orange ones first". Apparently these fish prefer a carotene rich diet of shrimp and krill, which turns their flesh orange. It was also said that the pumpkin swords were "more flavorful", "a bit sweeter", and "more moist and oily" than regular swordfish.

I made a big mistake that day at my favorite grocery store: I should have quizzed the sales clerk about the orange flesh, and worse, I should have bought those pumpkin sword steaks! Oh, and in case you are wondering, after I drank my new secret golf weapon, I shot 1 over my handicap and got fourth in league that day. I won \$17.50. Well, \$17.50 in pro-shop credit that is.



**Our Seattle lab offers Microbiological and Chemical testing.
 Contact us for more information at 206-284-1472 or
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The Sensitive Side of Sensory

- Lisa Esparza

Participating in a Sensory Workshop is mandatory for recognition and acceptance with the FDA and is an essential tool when offering services to clients. The Sensory Workshop generally covers three species per workshop. The species covered can range anywhere from Atlantic Salmon to canned Tuna and anything there in-between.

My personal experience with a Sensory Workshop that took place back in November left me with a learning experience quite unexpected. Let me preface the experience with an example of how these Sensory Workshops are conducted. They (the instructors) begin with a set of seemingly fresh, pleasant smelling samples of the species in question. Generally, the samples will be in a stage nowhere near decomposition which explains the seemingly fresh texture and pleasant odor. They then replace that set of samples with another set of samples that are less attractive in odor and texture giving one the idea that this set is in a stage much closer to decomposition than the first set of samples. They replace that set of samples with yet another set of samples even less attractive in odor and texture than the last set. Some of the samples in this set are most likely in or past the stage of decomposition.

I believe that it was somewhere during the second set and the last set of samples where I learned that my body was in the process of developing a sensitivity to the species at hand, Shrimp. I had never been allergic to anything in my life that I know of and here I was handling, smelling and tasting a species that I was fond of, ate on a regular basis and I was for the first time having an allergic reaction to. You can imagine my surprise, my entire head turned red; I had developed hives all over my face and the cornea's of my eyes swelled up in protective response to the danger my body had sensed; the decomposition of the shrimp.



Since the workshop, I am more careful in how I handle shrimp until it is fully cooked. I do continue to eat shrimp at home and do participate in conducting sensory on shrimp here in the lab for various clients but I am careful not to allow my skin to come into direct contact with it. I haven't had an outbreak since that particular workshop and I look forward to the next Sensory Workshop that I'm able to participate in. I am still awaiting the Sensory Workshop for Cheese.

U.S Anti-dumping Update

-Bart Cox

Tsunamis cause Review of duty for India and Thailand.

The U.S. International Trade Commission (USITC) has decided to examine whether changed conditions stemming from the December 2004 tsunami warrant lifting the anti-dumping tariffs on shrimp imports from India and Thailand.

In an April 25 news release, the USITC announced it voted 5-1 to initiate rare "changed circumstances" reviews of its January final affirmative injury determinations concerning Thailand and India. Those determinations led to the imposition of anti-dumping duties on shrimp imports from these two countries and Brazil, China, Ecuador and Vietnam.

When the determination was made in January the commission decided to collect information on the impact of the Indian Ocean tsunami on shrimp industries in the two countries affected by the cataclysm to see whether changed conditions would justify reopening the anti-

dumping cases on the two countries.

The USITC has now concluded that such reopening is warranted.

If, at the conclusion of its reviews, the commission determines that ending the anti-dumping duties would be likely to lead to continuation or recurrence of injury to domestic producers, those duties will remain in place, the release said. However, if the commission makes a negative determination, the duties will be rescinded.

BACKGROUND:

On January 6, 2005, the Commission determined that an industry in the United States was materially injured by imports of shrimp from Brazil, China, Ecuador, India, Thailand, and Vietnam that the U.S. Department of Commerce had determined were being sold in the United States at less than fair value.

"if the commission makes a negative determination, the duties will be rescinded"



Brussels Seafood Show 2005



Do you need your product inspected in Vietnam?

Our local office in Ho Chi Minh City can help. For details contact us at vietnam@surefish.com or bart@surefish.com