



Something Fishy

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TROPIC FISH
HAWAII LLC

Director of Business Development Appointed

Lorie Chang has been appointed the new Director of Business Development of Tropic Fish Hawaii, LLC, Hilo Fish Company, Inc. and Kona Fish Company, Inc. Her responsibilities will include the development of new programs, sales and customer accounts.



Lorie is a seasoned veteran of the food and beverage industry and has over 25 years of experience. This highly regarded individual is an industry leader and has an abundance of contacts and knowledge. The company is delighted to have her as part of the team as it moves forward to be innovative, provide quality products, consistent customer service and offer its product at affordable prices.

What's Running!

Now is the ideal time to purchase fresh Tombo (Albacore Tuna) and Aku (Skipjack Tuna). Fishing boats have been arriving to the fish auction with these freshly caught tuna. Please contact your sales representative to place an order.



Aku - Skipjack

Snow Crab Available!

Customers can now order frozen Snow Crab with an origin from Canada . Orders are being taken for 30 pound cases in which there are approximately 60 pieces of legs per cluster. Each piece is 8 ounces and up. The crab is a member of the spider crab family known as Chionoecetes Opilio. The generic name of Chionoecetes means "snow". Snow crabs can grow to about 2.5 kg (5 lbs.) and 60 cm (2 ft.) in length. It is also sometimes referred to as queen crab. They live in the colder waters of the northern Pacific and Atlantic Oceans. Alaska is not the market price setter for this crab whereby Eastern Atlantic Canada and Greenland are the primary producers. Please call TFH to place your order.



Status of Bottomfish Fishing Ban

The Western Pacific Regional Fishery Management Council (WesPac) met in Kailua-Kona in late July to discuss various issues and recommendations including the Main Hawaiian Islands (MHI) Bottomfish ban.

The seven bottomfish are Opakapaka, Onaga, Ehu, Kalekale, Gindai, Lehi and Hapuupu. The recommended total allowable catch (TAC) for the 2009-2010 season is 254,050 pounds. It is a slight increase from the 2008-2009 ban at 241,000 pounds. Although the ban applies to commercial fishery only, if it is reached prior to the end of August 31st, fishing for these seven species will be closed for all fishing sectors including commercial, recreational, subsistence, etc. The recommended TAC is determined by the council's Scientific and Statistical Committee.

**OUR
CORPORATE
COMPANIES**



Volume 1, Issue 3

CHEF HIROSHI FUKUI



Hiroshi Eurasion Tapas Slow Cooked Salmon with Roasted Garlic Green Oil & Lemon "Air"

Serves 4

4 Each Salmon Filets (2 oz. each)
½ Cup Roasted Garlic Green Oil
4 Tsp Lemon "Air" (see below)
1 Cup Vegetable Oil
¼ Cup Roasted Garlic
¾ Cup Spinach
¼ Cup Lemon Juice
¼ Cup Water
1/8 Tsp Lecithin Powder
Chives (finely chopped)
Salt & Pepper to taste

Roasted Garlic Green Oil~

Blanch spinach in boiling water for about thirty seconds then plunge into iced water, squeezing the water completely from leaves. In a blender, mix the vegetable oil, spinach and chopped roasted garlic. Puree until smooth. Season with salt and pepper to taste.

Lemon Air~

Mix lemon juice, water and lecithin then blend with a hand blender until foam forms on the top. Scoop off with spoon.

Salmon~

Place salmon on a baking sheet and cook in a 175-degree oven for about ten minutes or until cooked through. The fish should look opaque, but not white. Do not overcook. Remove from oven and sprinkle with salt. Place the salmon in the middle of the plate. Drizzle roasted garlic green oil around the salmon and top with lemon air and chives.

Informational Bite—HACCP

Hazardous Analysis and Critical Control Point

New Technology for Seafood Inspection

Tropic Fish Hawaii, LLC operates in full compliance with the United States FDA mandated HACCP Program illustrated in regulation 21 CFR Part 123. The seafood industry is very supportive of the Food and Drug Administration's (FDA) seafood inspection program based on the principles of the Hazard Analysis Critical Control Point (HACCP, pronounced "hass-ip") system. This new program was implemented December 18, 1997, making seafood the first food to use this innovative inspection program recommended by the prestigious National Academy of Sciences-on an industry-wide basis. The benefits of a HACCP inspection program are centered around its proactive approach to food safety. HACCP identifies potential hazards which could occur in the processing and handling of food and requires that measures be established to prevent such food safety hazards from occurring. Critical control points are established to closely monitor those aspects of the process which could result in a hazard should a breakdown in the system occur. When monitoring indicates a possible problem, corrective action must be taken. This approach contrasts with traditional inspection programs which typically look at products after they have gone through the processing stage.

Records must be kept by companies on their monitoring of the critical control points. These are reviewed on a regular basis by FDA inspectors to verify that proper controls are being maintained. These records give the inspectors a historical perspective on conditions at the facility. They can examine records going back to the most recent inspection compared to current procedures where inspectors can only verify what is going on at the time of the actual inspection.

- All of our imports are from facilities that have implemented and maintained the USFDA HACCP Guidelines into their daily processing procedures.
- We have our own Quality Control staff that travels to each facility to assure that our seafood is processed using USFDA Guidelines and that our brand name products are of the highest quality.

The seafood industry believes that the HACCP inspection system provides consumers with even safer and more wholesome products than ever before.

OUR SALES TEAM

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