

# Issues In Commodity Selection: Canned Salmon

Presented by  
**Nina P. Schlossman**  
Global Food & Nutrition Inc.

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# Alaska Canned Salmon

**Delivers Exceptional Nutritional Value**



**High in natural  
marine protein  
&  
Omega 3  
fatty acids**



# Alaska Canned Salmon Ideal for Food Aid

- **Nutrient-Dense:** High quality nutrition
- **Ready-to-Eat:** Requires no cooking or fuel
- **Hygienic:** Needs no potable water
- **Economical:** One can = 4-5 servings
- **Long shelf life:** Up to 6 years

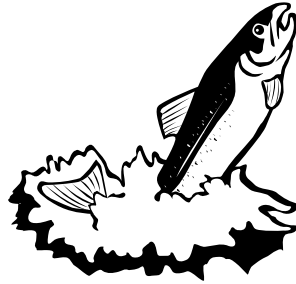


# Alaska Canned Salmon

- **High Quality:**
  - Canned Salmon is commercial grade
- **Wild Salmon:**
  - Canned Salmon is made from 100% wild Alaska Salmon
- **Sustainable Fisheries:**
  - Alaska Constitution mandates sustainable fishing practices



# Benefits of Alaska Canned Salmon in Food Aid Programs



- **Suitable for people of all ages**
  - Promotes health
- **Good for Therapeutic Needs**
  - Chronically ill
  - Undernourished
  - HIV/AIDS

# Canned Salmon Suitable for All Types of Food-Aid Projects



- Food for Education
- Disaster Relief
- Food-for-Work
- Maternal Child Health
- Nutrition & HIV
- OVCs

# Canned Salmon Is Available Through:



# Countries



- **Bolivia**
- **Cambodia**
- **Guatemala**
- **Guinea-Bissau**
- **Jamaica**
- **Laos**



# Types of Meals Made with Canned Salmon

- **Bolivia**
  - Salmon and rice salad with vegetables and onions
- **Jamaica**
  - Salmon with rice and peas
  - Salmon fritters with corn
- **Guinea Bissau**
  - Combined the salmon with rice, peanut butter, palm fruits, onions, pinto beans, etc...



# Things to Remember About Canned Salmon from Alaska

- ✓ Only solid marine protein in US Food Aid
- ✓ Used successfully in diverse
- ✓ Food Aid programs for over 4 years
- ✓ Healthy and nutritious
- ✓ Tasty, ready to eat
  - requires no potable water or cooking
  - Integrates in local cuisines
- ✓ 6 year shelf life



# The Alaska Canned Salmon Global Food Aid Program

Provides assistance at every step:

- ✓ **Proposal Development**
- ✓ **Commodity & Food Basket Analysis**
- ✓ **Staff Training**
- ✓ **Recipe Development**
- ✓ **Ongoing Technical Assistance**
- ✓ **Monitoring & Evaluation**



# **Alaska Canned Salmon Global Food Aid Program**

**Contact Information:**

**Bruce Schactler**

**Food Aid Director, Alaska**

**Tel: 907-738-6451**

**Nina Schlossman, PhD**

**Technical Assistance, Washington DC**

**Tel: 202-289-0624**



# Thank You

## Project Management:

Global Food & Nutrition Inc.

**1300 L Street NW, Suite 920**

**Washington, DC 20005**

**Tel: 202-289-0624**

**Fax: 202-289-0608**

**[salmon@globalfoodandnutrition.com](mailto:salmon@globalfoodandnutrition.com)**

**[www.alaska-benefishery.net](http://www.alaska-benefishery.net)**

