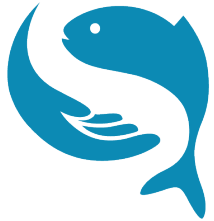




Update June 2026

Hannah Lindoff, Executive Director

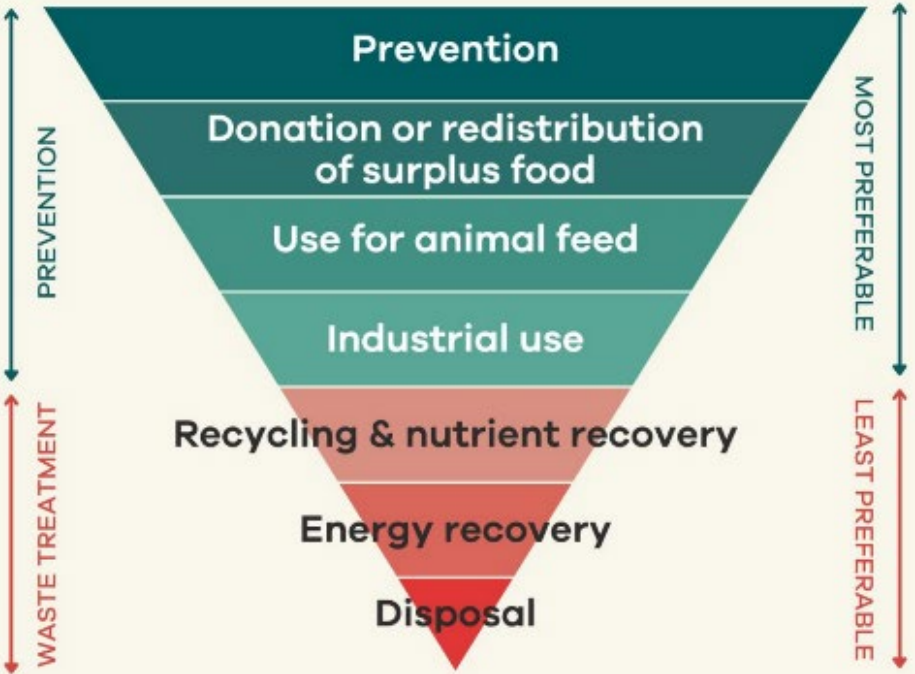




SEASHARE

What should we do with surplus food?

The food loss and waste hierarchy highlights ways to prevent and divert food waste.



Source: European Commission, 2024

PSC Donation Volumes (LBS.) from the BSAI and GOA

	2022	2023	2024	2025	TOTAL
Salmon H&G	292	6,050	0	0	6,342
Salmon steaked/filleted	179,681	150,051	104,790	150,021	584,543
Halibut H&G	11,828	7,826	9,883	300	29,837
Halibut steaked/filleted	3,643	900	1,143	15,231	20,917
Total Donations	195,444	164,827	115,816	165,552	641,639

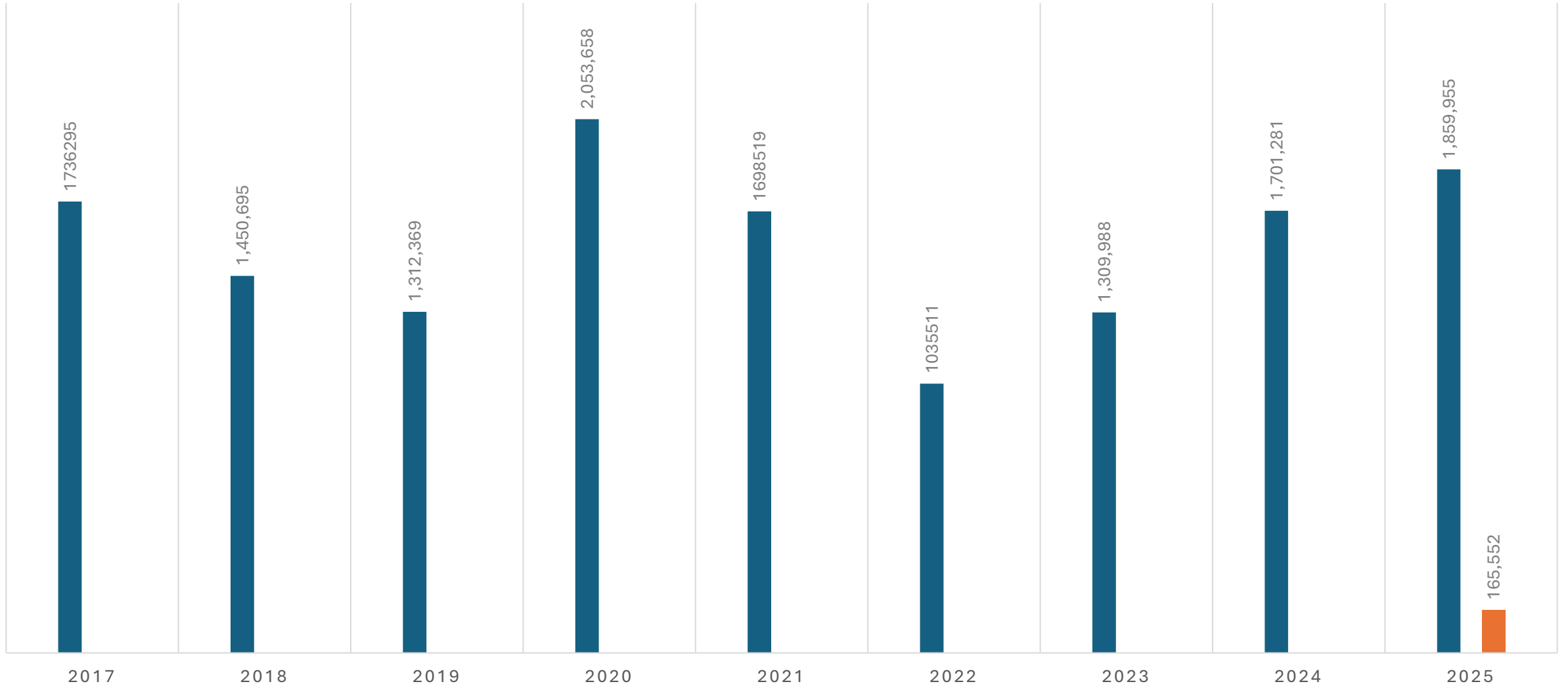
Since its inception the program has donated 27.7 million servings of seafood to those in need.

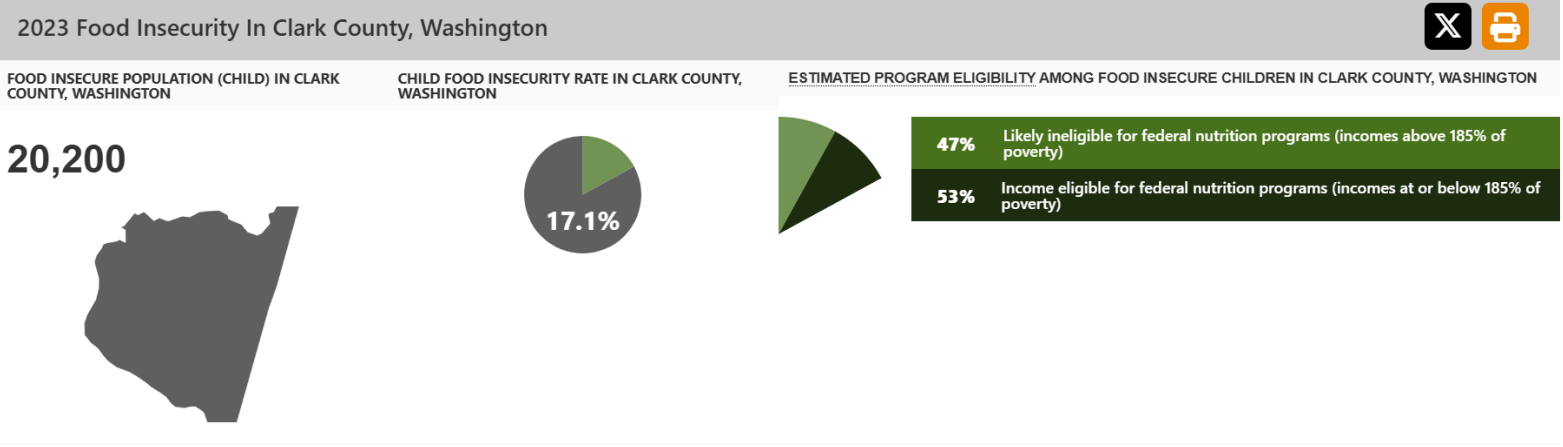
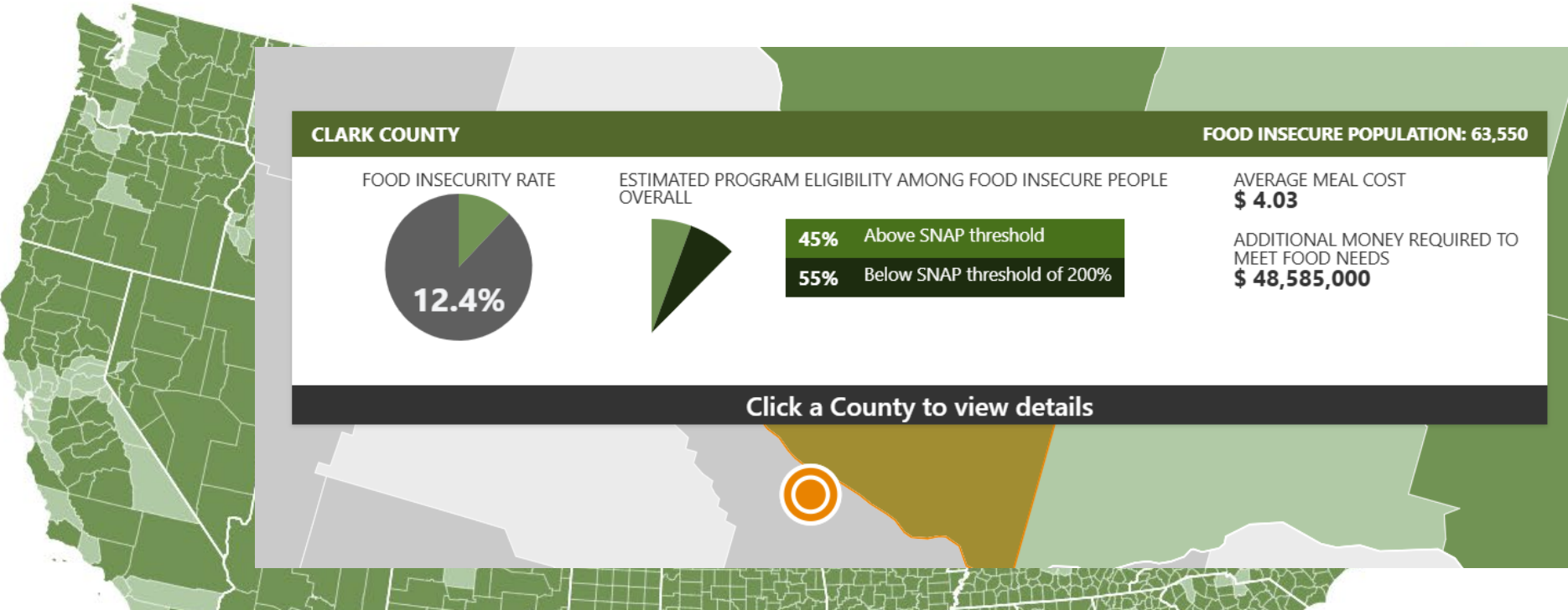


SEASHARE

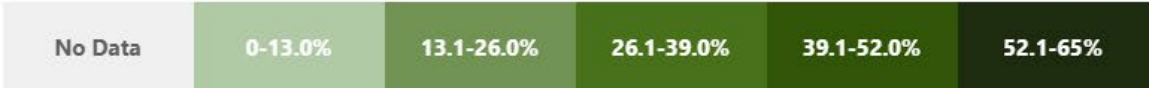
SEAFOOD DONATED (LBS)

■ All Donations ■ PSDP



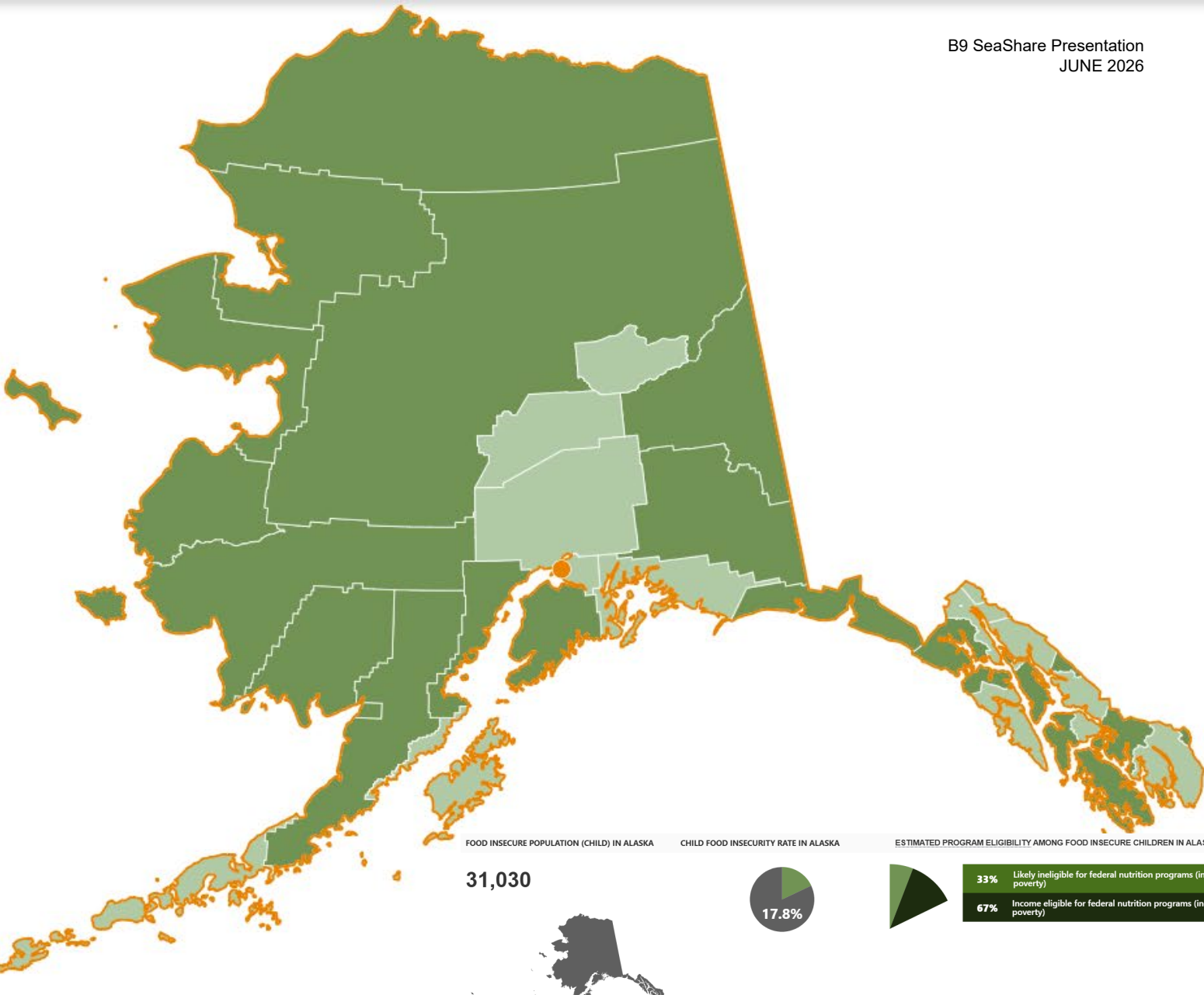


Food Insecurity Rates ⓘ



FOOD INSECURE POPULATION (SENIOR-60-PLUS) IN ALASKA

11,566



FOOD INSECURE POPULATION (CHILD) IN ALASKA

31,030

CHILD FOOD INSECURITY RATE IN ALASKA

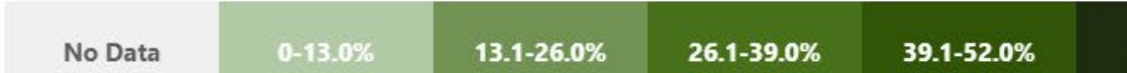


ESTIMATED PROGRAM ELIGIBILITY AMONG FOOD INSECURE CHILDREN IN ALASKA



33% Likely ineligible for federal nutrition programs (incomes above 185% of poverty)
67% Income eligible for federal nutrition programs (incomes at or below 185% poverty)

Food Insecurity Rates



Coming soon: INVASIVE SPECIES

Donation “Buckets”

PSDP



APA million meal

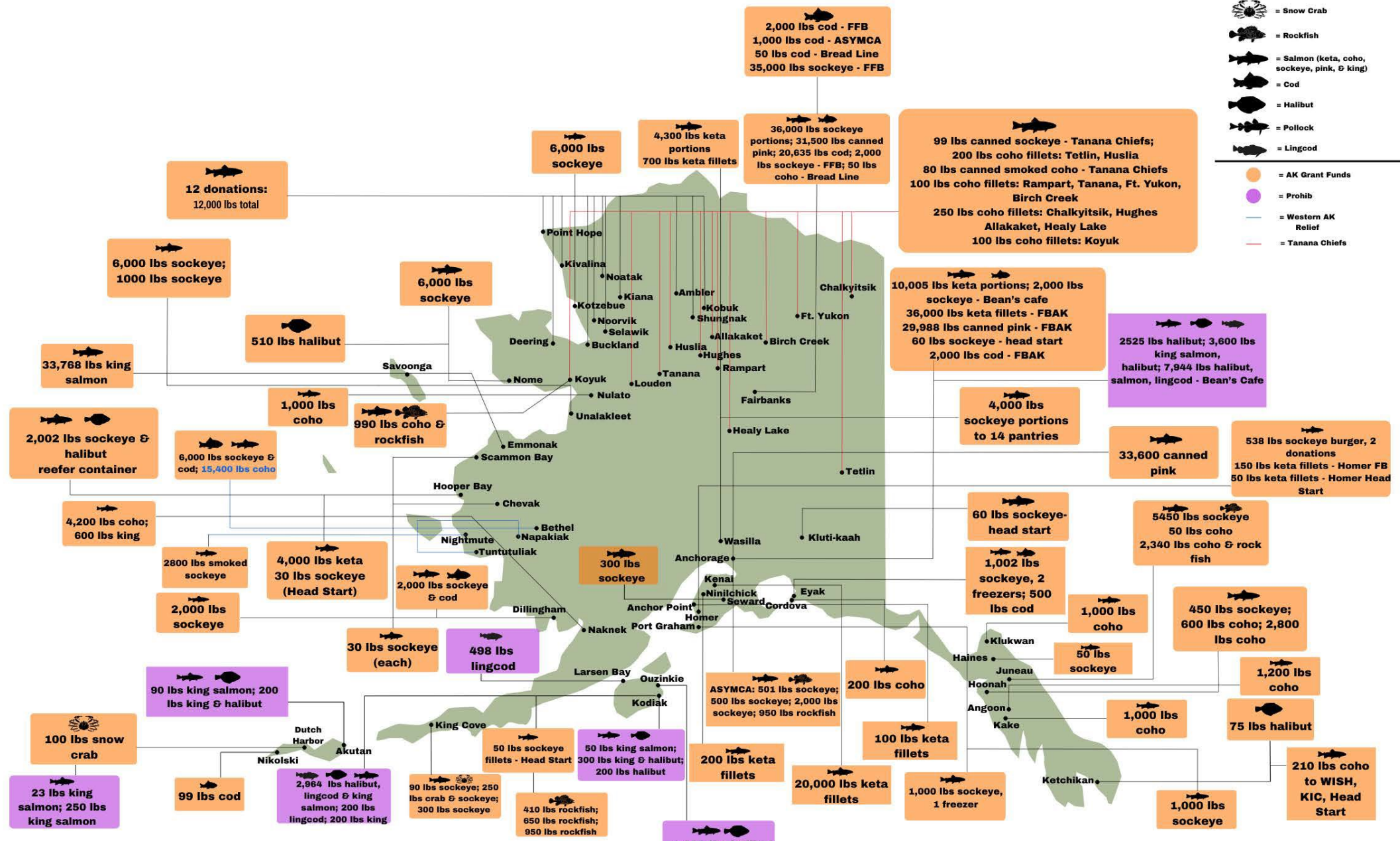
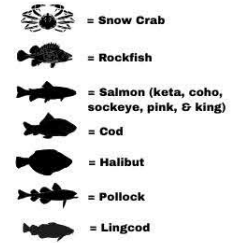


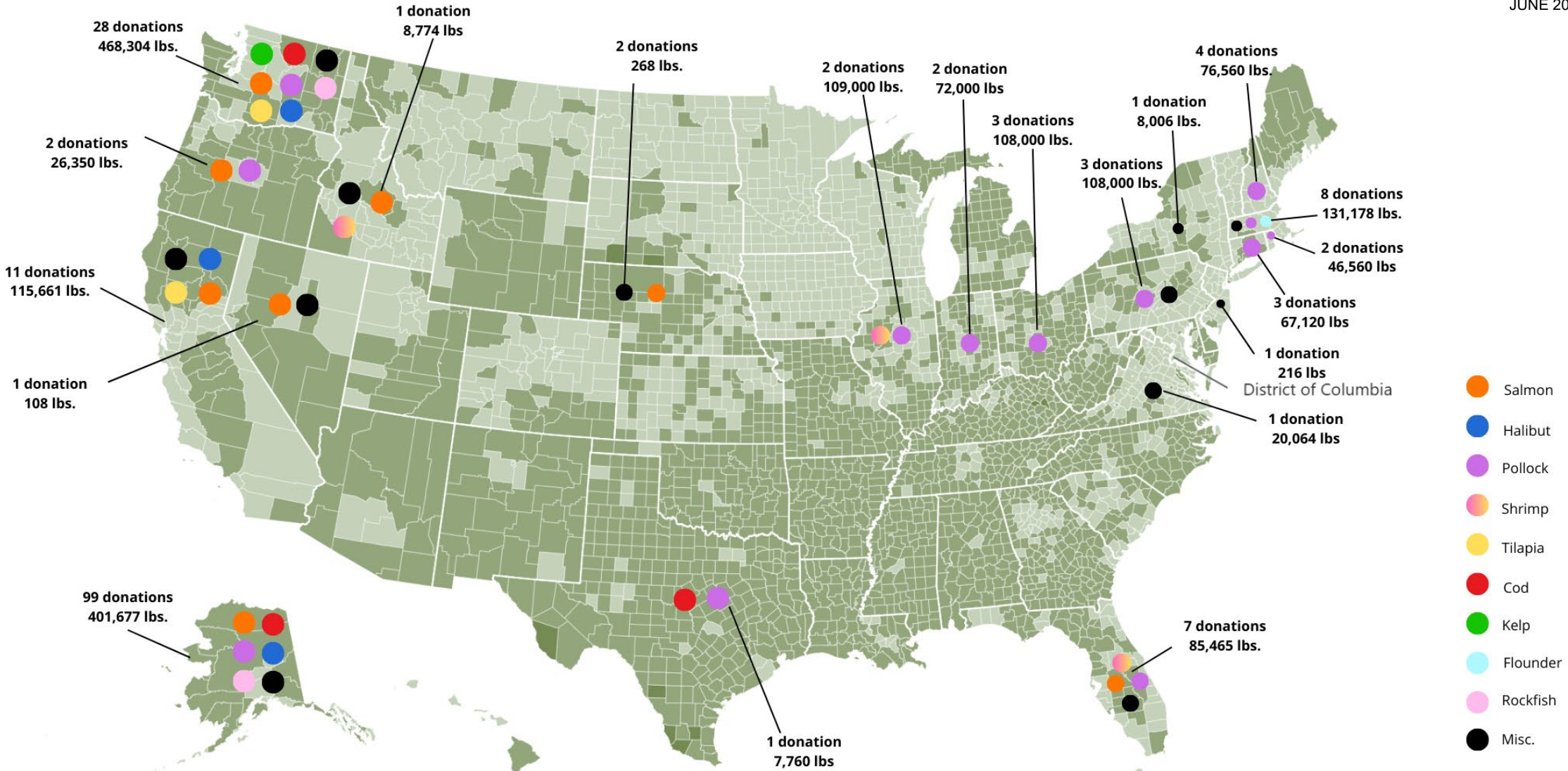
Other Donations



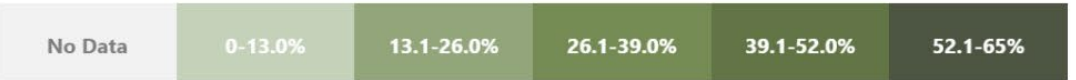
Grant funded purchases







Food Insecurity Rates ⓘ





ALASKA SEAFOOD AND VITAMIN D

Vitamin D deficiency is common in individuals with depression, anxiety, and other mental health disorders.

Low vitamin D levels also place individuals at risk for developing rickets, cardiovascular disease, osteoporosis, and cancer. Many people are unable to get enough vitamin D from the sun, meaning they need a dietary source.



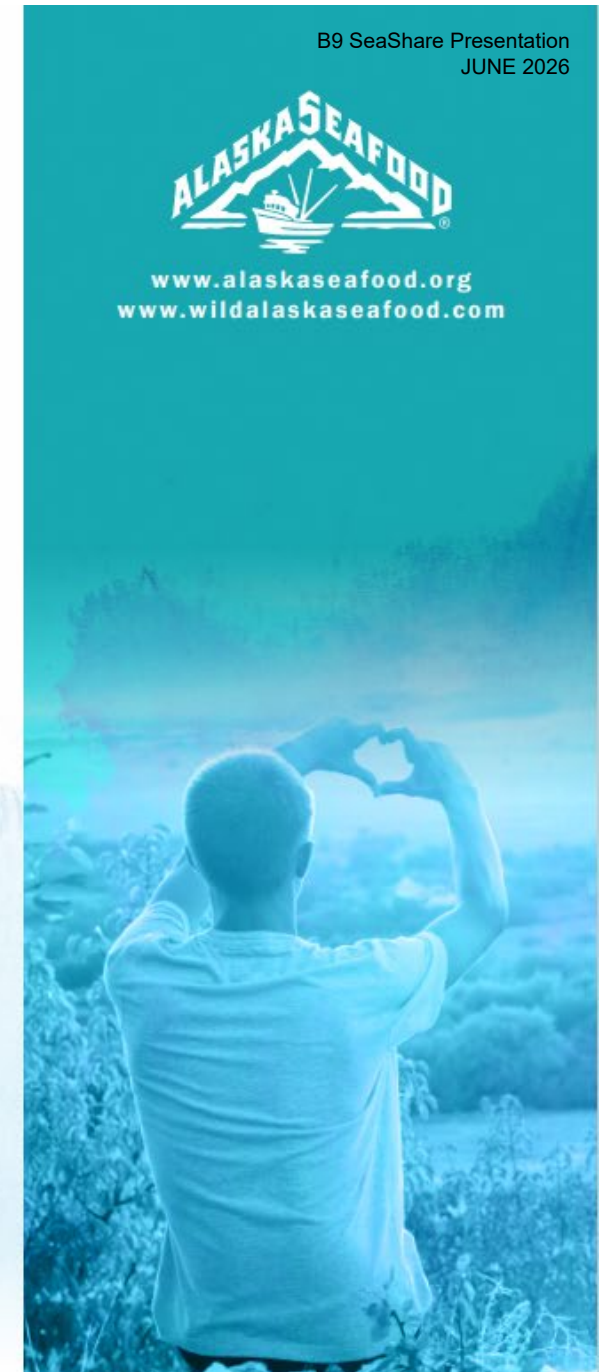
Wild Alaska Seafood

is an excellent source of vitamin D, with salmon, halibut, rockfish, and sole, all having high levels of this vital nutrient.

Find out more at www.alaskaseafood.org/health-nutrition
and try nutritious recipes at www.wildalaskaseafood.com



www.alaskaseafood.org
www.wildalaskaseafood.com





ALASKA SEAFOOD AND OMEGA-3'S

Wild Alaska seafood contains some of the highest levels of EPA and DHA on the planet.

One of the primary reasons Alaska seafood is so beneficial is the high levels of the omega-3 fatty acids EPA and DHA. Omega-3 fatty acids are high-quality fats that must come from food because our bodies produce only small quantities. These fatty acids have been tied to:

- Decreased rates of heart disease.
- Decreased rates of depression, anxiety, Alzheimer's disease, and cognitive decline.
- Brain and eye development in infants.

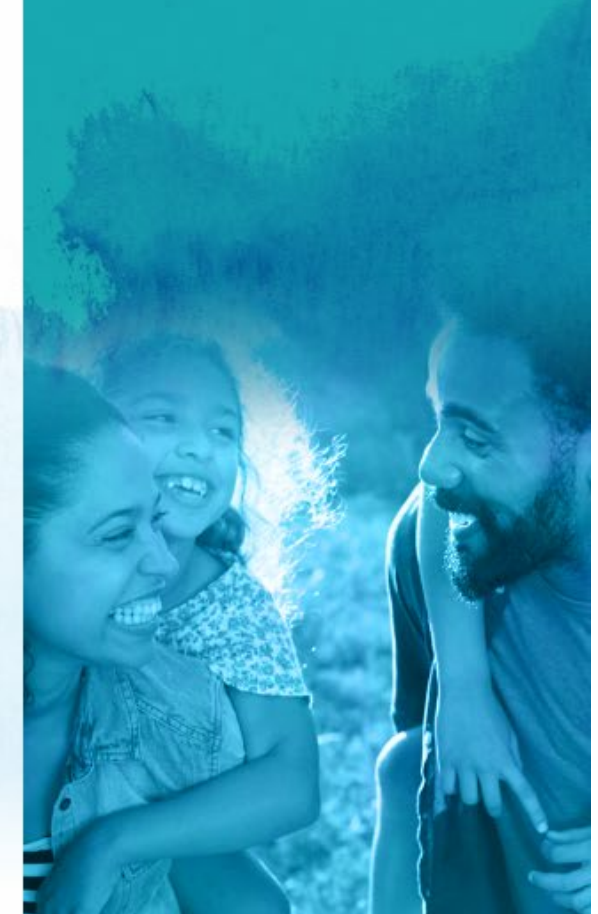


Dietary guidelines recommend consumption of 4-ounces of seafood, twice per week or 250 to 500 milligrams of EPA/DHA per day.

Find out more at www.alaskaseafood.org/health-nutrition
and try nutritious recipes at www.wildalaskaseafood.com



www.alaskaseafood.org
www.wildalaskaseafood.com



Challenges and Goals

- **Industry outreach and materials creation to increase participation in the donation program AND increase quality.**
- **Serve more Alaska communities. This goes hand in hand with quality increases: fish that is hand-filleted before freezing, therefore creating a once-frozen product, creates a more acceptable donation for Alaska communities.**
- **Distribute all halibut to Alaskan programs.**
- **Challenge: consistent quality**
- **Challenge: confusion surrounding rules**



THANK YOU!

