

PROGRAM-AT-A-GLANCE

DRAFT SCHEDULE – SUBJECT TO CHANGE

Sunday, April 15, 2018	Monday, April 16, 2018	Tuesday, April 17, 2018	Wednesday, April 18, 2018
	8:00am – 9:00am Continental Breakfast <i>In Exhibit Hall</i> Registration	8:00am – 9:00am Continental Breakfast <i>In Exhibit Hall</i>	
9:00am – 7:00pm Registration	9:00am–9:15am Welcome	9:00am – 10:30am ASTA Business Meeting <i>Members Only</i>	9:00am – 2:00pm Golf Tournament <i>Tiburón Black Course</i>
	9:15am – 10:15am Keynote: The Future of Food is Connected <i>J. Sigel</i>		
	10:15am – 11:00am <i>Extended Networking Time!</i> Break <i>In Exhibit Hall</i>	10:30am – 11:15am <i>Extended Networking Time!</i> Break <i>In Exhibit Hall</i>	
	11:00am – Noon Organic Fraud and Protecting Your Supply Chain <i>S. Forbes and T. Eck</i>	11:15am – Noon Crop Report Herbs, Seeds, and Spices <i>M. Bedhair</i>	
	Noon – 2:00pm Lunch on Own	Noon – 2:00pm Lunch on own	
1:00pm – 5:00pm Pre-Conference Workshop Economically Motivated Adulteration	2:00pm – 2:45pm Sustainability: a Long Term Investment in the Worldwide Supply of Spices <i>A. van Gulick and A. Morgan</i>	2:00pm – 4:00pm Crop Reports Chinese Garlic, Domestic Garlic and Onion <i>T. Lou and S. Sharma</i>	
	2:45pm – 3:30pm The Future of Spices in the Culinary World <i>L. Sercarz</i>	Red Pepper – Capsicums and Paprika <i>N. George and V. Sreekumar</i>	
	Associate Group Meeting Immediately Following	Black Pepper <i>N. Joseph Arakkal</i>	
6:00pm – 6:30pm 1st Timer’s Reception <i>Invitation Only</i>	6:00pm – 7:00pm Associate Group Reception <i>In Exhibit Hall</i>		
6:30pm – 8:00pm Welcome Reception <i>In Exhibit Hall</i>	7:00pm Dinner on Own	7:00pm – 10:00pm Havana Nights	



American Spice Trade Association
1101 17th Street NW, Suite 700
Washington, DC 20036

2018 ANNUAL MEETING AND EXHIBITS April 15–18, 2018

The Ritz-Carlton
Golf Resort
Naples, FL

GENERAL INFORMATION

ASTA heads back to Naples, Florida — the destination for golf and relaxation — in 2018. Enjoy the sunshine on Naples’ beautiful beaches, spend time on one of the dozens of area golf courses, and visit downtown for fine dining and shopping. Naples is located on the Gulf Coast of Florida, surrounded by wetlands including the Everglades National Park.

EDUCATION

The food industry has seen major changes in recent years and more are on the horizon. Our keynote speaker will look at the impact of technology and innovation on how people shop, cook and eat and what that means for the food industry. We'll also look at the problem of fraud in the organics industry and specific issues related to the spice industry as demand for organic spices grows. Other speakers will focus on sustainability, trends and of course, the crop reports. Please note the Program-at-a-Glance is a draft schedule and is subject to change. Check the ASTA website for the most current schedule.

PRE-CONFERENCE WORKSHOP – ECONOMICALLY MOTIVATED ADULTERATION

This year's workshop will take an in-depth look at the problem of economically motivated adulteration. Dr. John Spink, head of Michigan State University's Food Fraud Initiative will provide the keynote address, looking at the problem of fraud throughout the food supply chain. ASTA members will provide a look at some of the most problematic spices and then the focus will turn to prevention and detection.

SOCIAL EVENTS

All social events are open to registered attendees and guests. Children under 12 are not permitted at ASTA functions.

WELCOME RECEPTION

Join us as we kick off the meeting with the first networking event of the program! Enjoy drinks and light fare in ASTA's Exhibit Hall on Sunday, April 15 from 6:30pm to 8:00pm.

EXHIBITS

The ASTA Exhibit Hall is an opportunity for exhibitors and suppliers to present their products and services to key industry decision-makers. For more information about exhibiting, please visit www.astaspice.org.

MONDAY RECEPTION

ASTA's exhibitors will host a reception in the Exhibit Hall on Monday evening, April 16 from 6:00pm to 7:00pm before dinner on your own.

TUESDAY EVENING – HAVANA NIGHTS

Let the music take you away to Cuba as the warm breeze blows through the palm trees on the Grand Lawn. Join ASTA for an evening filled with Cuban cuisine and a retro Havana band. Be sure to stop by the rum station for special drinks to celebrate the influence of Florida's neighbor to the south.

ASTA MEETING APP

ASTA will debut a meeting app this year to replace the on-site program. Information on how to download the app will be sent to registered attendees 30 days in advance of the meeting to allow you to update your profile photo, connect with other attendees and have all meeting information on your smart-phone.

MEETING ATTIRE

Business casual attire is appropriate for all events except for Tuesday evening. Casual attire is suggested for Tuesday evening and a sweater or a wrap may be appropriate as this is an outdoor event.

WEATHER

The average temperature for Naples, FL in April ranges from the mid 80s (°F) during the day to the mid 60s during the evening.

GOLF TOURNAMENT INFORMATION

The golf tournament will be held at The Ritz-Carlton Golf Resort, Naples. Golfers will enjoy the Tiburón Black Course, designed by golf legend Greg Norman. Reflecting Norman's appreciation for the pristine natural settings and his passion for great golf, the picturesque course features stacked sod wall bunkers, coquina shell waste bunkers and no conventional rough. The \$310 fee includes green and cart fees, lunch and a beverage ticket.

HOTEL & LOCATION

The Ritz-Carlton Golf Resort, Naples is approximately 25 minutes from Fort Myers – Southwest Florida International Airport (RSW). Old Naples, restaurants, shopping and other local attractions are within 13 miles of the resort. The resort is located just three miles from private, white sand beaches along the Gulf of Mexico located at the neighboring Ritz-Carlton, Naples Beach Resort. Guests are encouraged to take advantage of complimentary shuttle service between the resorts to visit the beach and restaurants at the sister property.

RESERVATIONS

Reservations can be made by phone at 877-557-3092 or through the ASTA website at www.astaspice.org – click on hotel information. If you are making a reservation by phone, be sure to mention the ASTA 2018 Annual Meeting to receive the group rate. Upgraded room options are available, however, they can only be reserved by phone.

ASTA Room Rate: **\$309** single/double occupancy

HOTEL RESERVATION DEADLINE

Please make reservations by **Wednesday, March 7, 2018**. ASTA recommends you make your room reservations as early as possible to ensure rooms are available.

ACKNOWLEDGMENTS

ANNUAL MEETING PROGRAM COMMITTEE

Colin Keating (Chair), Wixon Inc.
Alfons van Gulick (Board Liaison), Nedspice Sourcing BV
Vinayak Narain (Board Liaison), Olam Spices and Vegetables Ingredients
Brent Brehmer, Hormel Foods Corporation
Karen DeFranchi, Olam Spices and Vegetable Ingredients
Toby Eck, High Quality Organics
Kevin Edwards, SGS North America
Lindsay Esquibel, Allegro Coffee Company
Jennifer Haberman, Sensient Natural Ingredients
Tyler Klain, Kalsec, Inc.
Christopher Pisano, Trilogy Essential Ingredients

REGISTRATION FORM

For your protection, ASTA does not accept credit card payments by mail. If paying by credit card, please go online to www.astaspice.org to use ASTA's secure online payment.

PLEASE PRINT CLEARLY

FULL NAME

PREFERRED NAME FOR BADGE

TITLE

COMPANY

ADDRESS

CITY

STATE

POSTAL CODE

COUNTRY

PHONE*

EMAIL

*Please include area or country and city codes

REGISTRATION INFORMATION

Is this your first ASTA Annual Meeting? ☐ YES ☐ NO

Everyone attending all or part of the Annual Meeting must register. Family members and guests active in the spice trade and all exhibitors must register at the annual meeting registration rate. Register by **Friday, March 30, 2018** to avoid a late registration fee.

	REGISTRATION (Received on/before March 30, 2018)	LATE REGISTRATION (Received after March 30, 2018)	
<input type="checkbox"/> MEMBER	\$765	\$915	\$
<input type="checkbox"/> NON-MEMBER	\$1,765	\$1,915	
All guests must be registered to attend any ASTA function			
SPOUSE/DEPENDANT 18 & OVER		x \$455 each	\$
NAME			
NAME			
CHILDREN (AGES 12-17)		x \$110 each	\$
*Children under 12 are not permitted at ASTA functions			
1. NAME		AGE	
2. NAME		AGE	
3. NAME		AGE	
GOLF (PLEASE LIST PLAYERS)		x \$310 each	\$
1. NAME		HANDICAP	
2. NAME		HANDICAP	
3. NAME		HANDICAP	
WORKSHOP REGISTRATION (MEMBER/NON-MEMBER)		\$145	\$
TOTAL DUE			\$

SPECIAL NEEDS: It is important to ASTA that you enjoy this event. If you have any special needs or dietary requirements, please let us know so that we can do our best to accommodate you.

☐ HANDICAP ☐ KOSHER ☐ GLUTEN FREE ☐ VEGETARIAN ☐ LACTOSE INTOLERANT

OTHER, PLEASE SPECIFY:



2018 ANNUAL MEETING & EXHIBITS

APRIL 15–18 | THE RITZ-CARLTON GOLF RESORT, NAPLES, FLORIDA

ONLINE REGISTRATION DEADLINE: FRIDAY, APRIL 6, 2018

After this date registration will be available in Naples on Sunday, April 15, 2018 from 9:00am to 7:00pm, and Monday, April 16, 2018 from 8:00am to 9:00am. **All payments with registration must be received by Friday April 6, 2018.**

To avoid a late registration fee, your payment must be received by **March 30, 2018**.

FOR CHECK PAYMENT:

Please make check payable to **American Spice Trade Association**.

MAIL TO:

American Spice Trade Association
1101 17th Street, NW Suite 700
Washington, DC 20036 USA

REGISTRATION:

Spouse registration is intended for family members who are not employed by the company or active in the business. Family members or guests active in the spice trade must submit the full member or non-member registration fee.

PLEASE NOTE:

Conference bags for LATE registrants are based on availability and are not guaranteed.

CANCELLATIONS:

All refund/cancellation requests must be received in writing. Cancellations received on or before Friday, March 16, will receive a full refund less \$35 processing fee. Cancellations received after Friday, March 16 through Friday, April 6 will receive a 50% refund less \$45 processing fee. Cancellations received after Friday, April 6 will not be issued a refund. All refunds will be processed after May 1.

REGISTRATION QUESTIONS:

Phone: (202) 331-2460
Email: info@astaspice.org
Website: www.astaspice.org