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Dr. Li Maria Ma Institute for Biosecurity and Microbial Forensics Department of Entomology and Plant Pathology 127 NRC Oklahoma State University

Dear Dr. Ma:

Stillwater, OK 74078

Thanks for letting us know about your proposal "Control of Mycotoxin in Spices and Herbs by Atmospheric Cold Plasma" for submission to the USDA's Specialty Crop Block Grant Program (SCBG) at the Oklahoma Department of Agriculture, Food & Forestry (ODAFF).

American Spice Trade Association (ASTA) was founded in 1907 and represents the interests of approximately 200 members including companies that grow, dehydrate, and process spices. ASTA's members include U.S. based agents, brokers and importers, and companies based outside of the U.S. that grow spices and ship them to the U.S. and other companies associated with the U.S. spice industry. ASTA members manufacture and market the majority of spices sold in the U.S. for industrial, food service and consumer use. The highest priority of ASTA and our members is ensuring the supply of pure, safe spice to American consumers.

It is one of ASTA's goals to facilitate food safety through research. Mycotoxins are an important food safety concern and ASTA is interested in more research being conducted on this issue. In particular, we are interested in learning more about the emerging cold plasma technology as a potential method to control mycotoxins in spices and herbs. We really appreciate you and your colleagues' efforts in taking the steps to make exploring technology and practical tools that could be used in the near future by spices and herbs producers and distributors.

Warm regards,

Laura Shumow Executive Director

American Spice Trade Association