



**American Spice Trade Association
2011 Annual Meeting & Exhibits
Scottsdale, Arizona**



ASTA Business Meeting

Incoming President's Report

Donna Tainter

Tone Brothers Inc.,

Div. of ACH Food Companies, Inc.



The 2011 Spice Industry Climate



Food Safety
Food Safety
Food Safety



CLEAN, SAFE

SPICES

Guidance from the American Spice Trade Association



Clean, Safe Spices

Guidance from the
American Spice Trade Association



Food Safety Modernization Act

- Obama signs into law on January 4, 2011
- Many changes in the food industry which will affect Domestic and International members
 - New responsibilities for food companies
 - New controls over imported foods
 - New and enhanced FDA enforcement powers
 - New fees on food companies and importers

Key Provisions

Tiered Implementation

- Effective Immediately
 - Mandatory Recall Authority, Imported Food Notifications, Inspections of Facilities
- Effective 18 months
 - HACCP, Product Tracing Systems, Administrative Detention, Import Certificate, Inspection of Company records
- Effective 2 years
 - Foreign Supplier Verification Plan, Laboratory & Third Party Auditor Accreditation



Strategic Objectives

- Influence Legislation and Regulation
- Quality Through Education
- Food Safety

ASTA Is and Will Continue to:

Be responsive to Industry Issues

Continue to forge a relationship FDA

Keep Spice Safety a priority

More to come in 2011.....





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Thank You!

- To Members for their support and involvement
- To the Staff for their dedication and professionalism

