



American Spice Trade Association

# ASTA 2012 /13

- Roger Clarke
- ASTA president

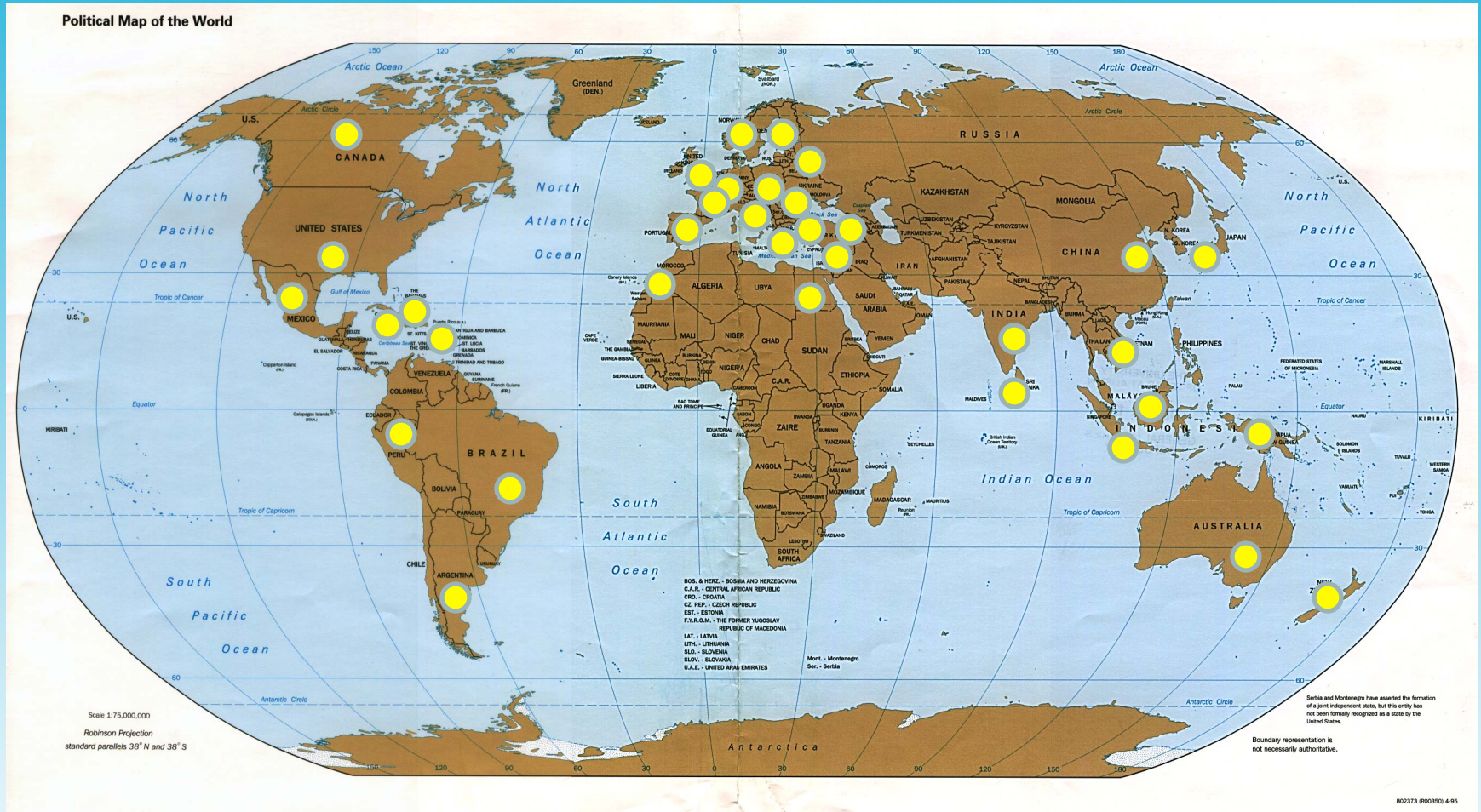
# ASTA Membership

- 136 active member companies
- 47 associate member companies
- Convention attendance
- 2005 – total 164 participants
  - 123 active members, 41 associate
- 2012 – total 267 participants
  - 191 active members
  - 43 associate members
  - 33 non members

# ASTA Membership

- 2013 CONVENTION
  - 285 TOTAL ATTENDEES
    - 212 ACTIVE MEMBERS
    - 42 ASSOCIATE MEMBERS
    - 31 NON MEMBERS
  - We ask all member to continue spreading the word on the benefits of being an ASTA member, it not only strengthens our association but it also demonstrates that we can have a beneficial effect on the whole of the supply chain

# Membership Location



37 countries

# ASTA 2012/2013

- Management transition
- FSMA
- New items
  - Codex Code of Hygienic Practices for Spices
  - Codex Commodity Committee on Spices
  - WHO / FAO risk assessment
  - Authorities attention to spices

# Why the interest in spices

- It is clear that at present, in light of FSMA, the US authorities have a renewed interest on all imported foods coming into the USA.
- Spices and in particular pepper have been associated with food poisoning outbreaks in the US.
- New communication systems and advanced technology has allowed this link.
- The RFR has given a perception on spices



# Pepper Imports (update )

(OASIS DATA)

## 2002 – 2006 ( 36 p.a. )

- 182 detentions
- 131 whole, 42 ground, 9 crushed

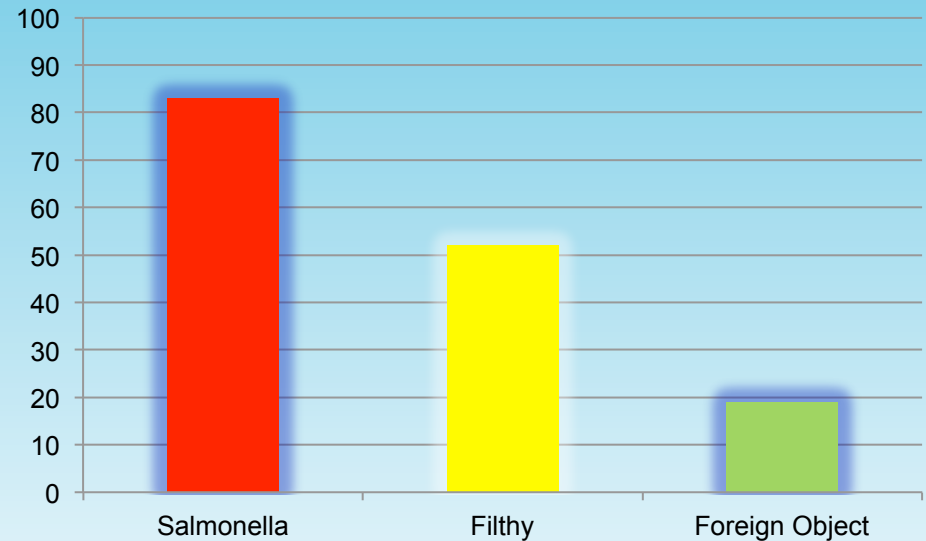
## 2007 – 20010 ( 42 p.a. )

- 168 detentions
- 86 whole, 61 ground, 21 crushed

## 2011 – 2012 ( 51 p. a. )

- 102 detentions
- 44 whole, 40 ground, 9 crushed

2011 /12 imports  
Defect percentage



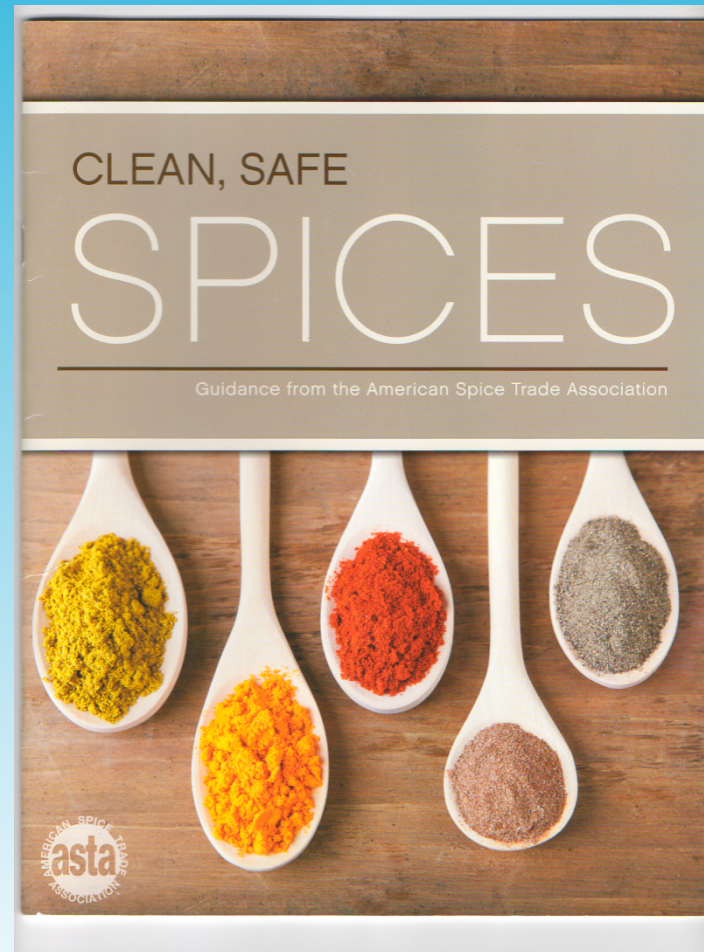
# Influence Legislation and Regulations

- ETO study for Environmental Protection Agency
- Engage Centers for Disease Control (CDC)
- Noxious Weed Seeds
- Pesticide Project



# ASTA Initiatives

- ASTA has since 1970 had a Spice Cleanliness booklet and in the next revision of the Clean Safe Spices book key elements from the old guide will be incorporated.
- To date over 940 copies of the Clean Safe Spices book have been downloaded by almost 60 countries worldwide
- Please continue to promote this document.



# ASTA Education

- **Environmental monitoring workshops**
  - Baltimore in May 2012
  - Orange County in April 2013
- **Webinars**
  - Preventative controls – Feb 2013 – 60+ Attendees
  - Record keeping – May 2013 – sign up now
- **Regulatory Workshop 2013**
  - October 16<sup>th</sup> in Washington – GR Committee developing
  - Foreign Supplier Verification Program, to be key topic **if** FDA has released rule.

# ASTA Education

- **Recognition**
- As part of our education program, ASTA representatives where involved in the following
  - International Association of Food Protection
  - International Pepper Community
  - Agritrade convention – Guatemala
  - Canadian Spice Association
  - European Spice Association
  - The Joint Institute for Food Safety and Applied Nutrition

# International Organisation of Spice Trade Associations

IOSTA

## Good Agricultural Practices Guide

Version 2 awaits  
formal approval and  
will be on the ASTA  
website in July.

Version 1 in  
Spanish,  
Vietnamese and  
French is also on  
the website



# International Co-operation

- Codex
  - Code for hygienic practices
  - Currently under revision ASTA has been involved in the updating of this guide, which is being led by the US authorities
  - Commodity Committee on Spices



# International Co-operation

- International Pepper Community
  - For several years ASTA has been looking to develop a spice specific guide to Good Manufacturing Practice
  - The unique nature of our industry requires guidance so that all supply chain partners have common standards to address critical food safety and quality parameters.
  - ASTA is working with the IPC and we plan to have a first draft ready for distribution to the ASTA technical committee for review.



# Strategic Planning

- January 2013 – Scottsdale, Arizona
  - Many thanks to all board members that gave up 3 days of their time
  - Thanks to Cheryl Deem, John Hallagan and our facilitator Bob Harris for making the day so productive.
  - It helped up reassure ourselves we are going in the right direction, even though some minor changes need to be emphasized.
  - Gaspare will cover this in more detail



# A personal thanks

- To all those members that allowed me to visit their facilities in the last year.
- To those members and companies that supported my personal ambitions for the charity project we are running in Kenya

