

ANNUAL REPORT

2023 – 2024





MISSION

The expert voice of the U.S. spice industry in the global market.

VISION

Ensure the supply of pure, safe spice, and shape public policy to advance the global industry.

GOALS

ADVOCACY: Representing U.S. industry interests & fostering regulatory compliance.

FOOD SAFETY: Proactively enabling food safety through research, education & collaboration.

COLLABORATION: Fostering an engaged and informed membership.





GOVERNANCE

PRESIDENT’S LETTER

Dear ASTA Members,

It has been an exciting and productive year in the spice trade.

I am pleased to report that despite significant increases in the investment in ASTA’s advocacy and member resources over the past year, the association’s finances remain strong, largely due to the increase in member dues and successful execution of ASTA’s signature events. Although ASTA will invest about

half a million dollars in advocacy this fiscal year, we expect to end the year with about \$1.6M in reserves, representing more than nine months of operating expenses. These healthy reserves safeguard the association’s future and provide a source of funds in the event of an unforeseen crisis.

The last year has brought a variety of reputational and policy challenges for our trade – from the role of adulterated cinnamon in contaminated apple products that sickened hundreds of children – to the proposed phase-out of ethylene oxide by U.S. state and federal governments – and several other targeted attacks on the safety and integrity of spices (e.g., SEWAGE Garlic Imports Tariff Act, poppy seed legislation, etc.).

ASTA has risen to each of these challenges to defend the U.S. industry, protect the trade’s reputation, and promote a more favorable operating environment. Our efforts have been successful at overturning and ameliorating a number of state initiatives, including defeating Maryland’s proposed ban of ethylene oxide, mitigating California Proposition 65 risk, and continuing to pursue achievable lead limits for spices in New York. Meanwhile, ASTA continues to be a strong voice with the federal government, as well as media outlets, on these critical issues.

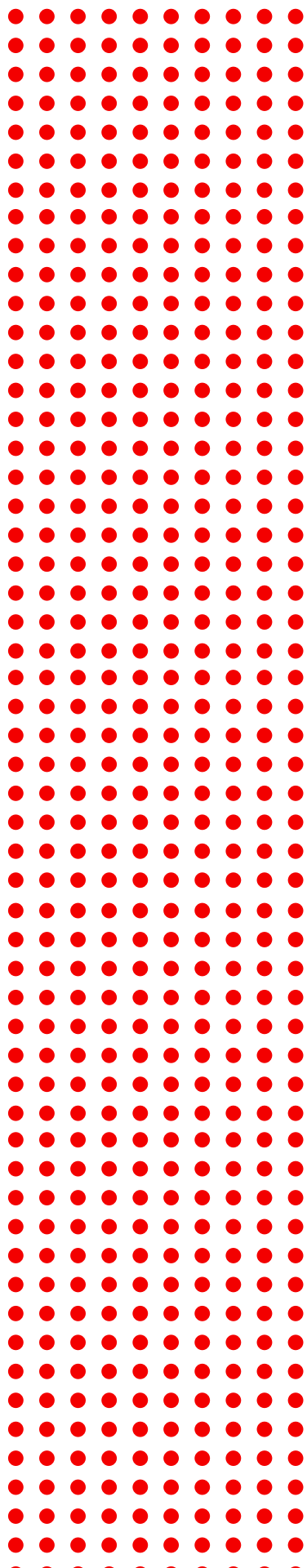
In an effort to enhance member value, the Board made several decisions to improve access to ASTA’s many member resources, including making all recorded and future live ASTA webinars available at no cost to

members. Additionally, an extensive project is underway to improve the ASTA website to make resources easier to find and access for members, and the new site is expected to launch in the summer. In the meantime, the Crop Report Task Force is piloting a couple of new initiatives intended to improve professionalism and information exchange at the Crop Report presentations, including new partnerships and collaborations. Above all, ASTA has also continued to provide best-in-class education, executing one of the best-attended Annual Meetings in recent history in San Diego and putting on an outstanding Regulatory Workshop.

We have also taken a number of important steps to advance the U.S. spice industry’s journey on sustainability and further the partnership we entered into with the Sustainable Spice Initiative in 2022. ASTA formed a new Sustainability Committee that is working to develop education, including launching a multi-part Sustainability 101 webinar series in early 2024. We have also reinvigorated our partnerships with our global spice association counterparts after a several-year hiatus from in-person international events due to the pandemic, providing presentations at the European Spice Association, World Spice Congress, International Spice Association, International Pepper Conference, and Vietnam Pepper Outlook events this year.

Finally, I have been blown away by the incredible showing of volunteers in ASTA’s many committees and task forces over the last year. As our issues proliferate, so does the need for involvement from ASTA members to lead the response to a diverse array of trade challenges. Thank you to each and every one of you who has contributed to ASTA and our industry’s success over the last year.

Best Regards,
Suvan Sharma
ASTA President



2023–2024 BOARD OF DIRECTORS



President
Suvan Sharma
Jain Farm Fresh



Vice President/Secretary
Peter Sayia
A.A. Sayia & Co., Inc.



Treasurer
Kerri Goad-Berrios
Kalustyan Corporation



Immediate Past President
Pontus Mattsson*
Silva International



Bob Cloney
Elite Spice



Nikhil Joseph
Nedspice



Carol Kitchen*
B&G Foods, Inc.



Brijesh Krishnaswamy
olam food ingredients
(ofi)



Lynda Lathrop*
Griffith Foods



John Minardi
Accurate Ingredients



Donald Pratt
McCormick & Company,
Inc.



Manoj Ruparelia
Mincing Spice



Associate Group Director
Sebnem Karasu
Karasu Consulting



Ex Officio
Laura Shumow
ASTA

* Please join us in acknowledging these outgoing Directors for their dedication and leadership on the ASTA Board of Directors over the past several years. Their contributions to advancing ASTA's strategic goals during their tenure have immensely benefited the association and are greatly appreciated.

NOMINATING COMMITTEE REPORT

2024-2025 SLATE

The 2024 Nominating Committee is pleased to present the following slate of nominees for the Board of Directors and Arbitration Board for approval by the membership at the 2024 Business Meeting on April 17th at 4 pm during the ASTA Annual Meeting & Exhibits, to be held at the Loews Ventana Canyon Resort in Tucson, Arizona.

ASTA BOARD OF DIRECTORS

(To serve one year)

- Bob Cloney, Elite Spice
- Kerri Goad-Berrios, Kalustyan Corporation
- Dan Hemming, Sensient Natural Ingredients
- Jill Hoffman, B&G Foods, Inc.
- Nikhil Joseph, Nedspice
- Brijesh Krishnaswamy, olam food ingredients (ofi)
- John Minardi, Accurate Ingredients
- Lisa Patel, Kalsec, Inc.
- Donald Pratt, McCormick & Company, Inc.
- Manoj Ruparelia, Mincing Spice
- Peter Sayia, A.A. Sayia & Co., Inc.
- Suvan Sharma, Jain Farm Fresh
- **Associate Group Director (Serving the second year of a two-year term)**
Sebnem Karasu, Karasu Consulting
- **Ex Officio**
Laura Shumow, ASTA

ASTA ARBITRATION BOARD

- **Arbitration Chair (Serving a two-year term)**
Tom Overby, Nedspice
- **Arbitration Board Members (Serving a two-year term)**
Gina Riekhof, Riega Foods, LLC
Peter Sayia, A.A. Sayia & Co., Inc.
- **Alternates (Serving a one-year term)**
Neil Dickens, McCormick Global Ingredients Limited
Zev Golombeck, Schiff Foods
Greg Hanks, Advanced Spice & Trading
Greg Lighfoot, Kalustyan Corporation

**The Nominating Committee Report is
Respectfully Submitted by:**

Pontus Mattsson, Silva International (Chair)
Troy Dryden, Chesapeake Spice Co.
Matt Meilander, B&G Foods, Inc.
Tim Sonntag, Wixon
Chris Stevenson, McCormick & Company

EVENTS & EDUCATION



2023 ANNUAL MEETING & EXHIBITS

ASTA convened industry professionals at the Hilton Bayfront San Diego for the 2023 Annual Meeting & Exhibits for updates on hot topics in the spice trade and bountiful networking opportunities. The Annual Meeting & Exhibits provided an outstanding education and connection point, covering a range of issues like supply chain disruption, food safety culture, seasonal crop analyses, and a keynote from Jack Bobo on the future of agriculture. Chief economist Anirban Basu was a crowd favorite and will be back again as a keynote for the 2024 Annual Meeting. The meeting also offered many fun opportunities, from speed networking to a beach clean up, to form new business connections.

The **State of Science on Traditional and Emerging Food Safety Treatment Methods Symposium** provided a comprehensive review of the latest science and commercial considerations regarding U.S. regulatory developments on validation requirements and restrictions on ethylene oxide.

KEY STATS:

- 444 attendees representing 72 companies
- 34 sponsors, totaling \$135,550
- 21 exhibitors, totaling \$30,505
- Total net revenue of \$235,078
- 26 speakers and panelists

“Highly informative sessions and engaging speakers.”

“Well attended. Many of our suppliers were present, and we had opportunities to strengthen our relationships with them further.”

4.2 ★★★★★

Average attendee rating





**"No wasted time ...
always an activity and
opportunities to network."**



**"Great booths, always
someone there to connect
with."**

CROP REPORTS

ASTA continues offering virtual and in-person [crop reports](#) throughout the year covering a wide range of spice commodities and maintains an active [archive](#) of historical reports. Throughout the past year, the ASTA Crop Report Task Force has worked to improve the quality of the reports by expanding the programming to include expert panels.

SUMMER



In May, crop reports held in-person at the 2023 Annual Meeting & Exhibits covered black pepper, turmeric, ginger, cumin, coriander, chilis, cassia, nutmeg, mace, garlic, and onion

FALL



In September, virtual crop reports addressed chilis, paprika, coriander, mustard, poppy, sesame, allspice, cinnamon, cloves, and black pepper

WINTER



In February, virtual crop reports included updates on ginger, turmeric, chilis, and cumin, as well as a panel discussion on geopolitical/supply challenges

SPRING



In April, in-person crop reports at the ASTA Annual Meeting will feature a new collaborative report on black pepper, an ISC red pepper video, and panels on other spices

"I find these reports to be very worthwhile as they provide information to let me know how other markets are doing in comparison to ours. The geopolitical supply chain discussion was a great supplement."



Average attendee rating

2023 REGULATORY WORKSHOP

ASTA's Regulatory Workshop was held in person in Washington, DC, with many also joining virtually. Back again at Hogan Lovells' convenient and comfortable offices for the second year, this high-quality, action-packed event included essential updates on the most pressing regulatory challenges facing the U.S. spice industry from state and federal officials and leading technical experts. New this year, the event incorporated interactive breakout sessions, case studies, and small group discussions to facilitate further connection and learning. After an information-packed first day, attendees enjoyed the DC skyline at a relaxing rooftop reception, while the final evening featured a delicious tapas dinner and more networking.

ASTA's program covered a wide range of topics, from proposed EtO regulations, key microbial treatment method issues, the future of chemical contamination regulations, heavy metal mitigation strategies, Prop 65, import inspections, and promoting spices as a part of federal nutrition policy, with special keynotes from Frank Yiannas of Smarter FY Solutions, and New York State Senator Jessica Ramos.

KEY STATS:

- 134 attendees from 75 companies (84 in-person and 50 virtual)
- 28 speakers from FDA, USDA, EPA, NY, and CA state governments and retired U.S. federal government officials, academics, and industry experts
- Total net revenue of \$28,647
- Nine sponsors totaling \$19,000

"Best workshop yet! Covered a lot of ground for the industry."

4.5 ★ ★ ★ ★ ★

Average attendee rating



Thank you to our exclusive reception sponsor Kalustyan Corporation.





"Great content. Nice to have a virtual option."



"I enjoyed this workshop being more interactive; the breaks and interactions helped to break up the content and allowed for better absorption."



VOLUNTEERISM & RECOGNITION

COMMITTEE AND TASK FORCE LEADERSHIP

ANNUAL MEETING PROGRAM



Brad Gampper, Chair

CROP REPORT



Peter Shah, Chair

MEMBERSHIP OUTREACH



Rich Hamerschlag, Chair

ORGANIC



John Minardi, Co-Chair

ORGANIC



Walid El Singaby, Co-Chair

SCIENCE & REGULATORY



Ramesh Manoharan, Chair

ANALYTICAL METHODS



Leonard Fong, Chair

HEAVY METALS



Brent Cross, Chair

DOCUMENT REVIEW



Erik Knedgen, Chair

ETHYLENE OXIDE



David Howe, Chair

MICROBIOLOGY



Doug Marshall, Chair

SCHOLARSHIP



David Lessans, Chair

SUSTAINABILITY



Tamas Sarkadi, Chair

SPICE INTEGRITY



Errol Karakash, Chair

SUPPLY CHAIN DISRUPTION



Peter Shah, Chair

AWARDS & SCHOLARSHIPS

MARTY MITCHELL OUTSTANDING SERVICE AWARD

ASTA created the Marty Mitchell Outstanding Service Award in 2022 in remembrance of a longstanding ASTA volunteer who demonstrated an exceptional commitment to volunteerism. ASTA's Executive Committee selects a recipient each year who has demonstrated outstanding service and contributed to the success of the association throughout their career.

SUSAN L. ABBOTT MEMORIAL SCHOLARSHIP

Susan L. Abbott served as president of ASTA from 1998 to 2000. To commemorate Susan's life and work, ASTA and Roy Langhans, her husband, created a [scholarship](#) in her memory. Applications are anonymously reviewed by the ASTA Scholarship Committee to select deserving students. Donations from member companies power the scholarship program and give ASTA the opportunity to award multiple scholarships each year. In 2023, scholarship recipient awards were increased from \$1,000 to \$3,000 to help cover the rising costs of education. The following students were awarded with scholarships:

- An Hua, daughter of Thuyhuong Hua with Wixon
- Aliana Lazcano, daughter of Ruben Lazcano with Penzeys Spices
- Reagan Russell, daughter of Jill Russell with ofi
- Daniel Vlassov, son of Irina Vlassov with Griffith Foods



2023 Service Award Recipient: Tim Sonntag, Wixon

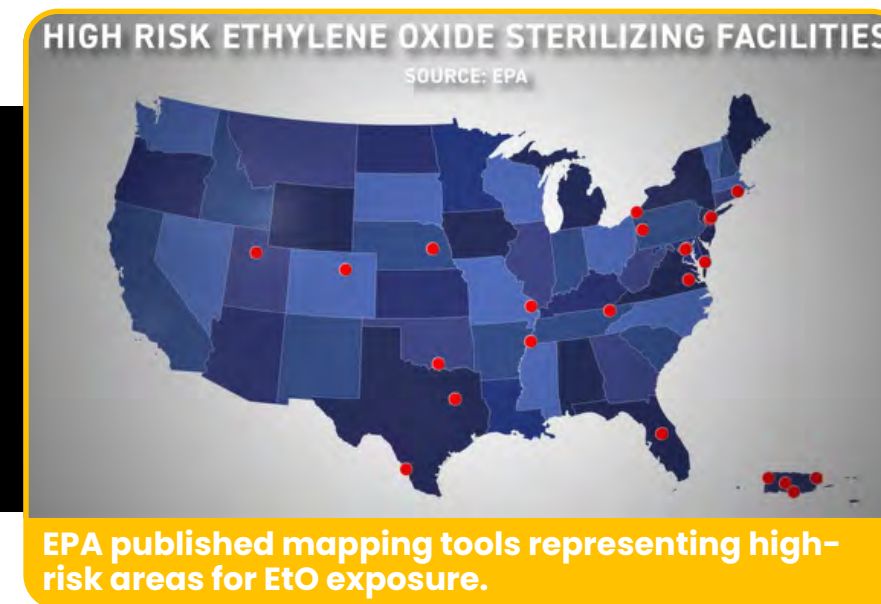
ADVOCACY



ADVOCATING FOR TREATMENT METHODS

ADVOCATING FOR ETHYLENE OXIDE ON THE FEDERAL FRONT

In 2023, the U.S. federal government proposed new restrictions on the emissions and use of ethylene oxide (EtO). ASTA submitted [extensive comments](#) to the U.S. Environmental Protection Agency (EPA), advocating for the continued authorization of EtO on spices for which there are critical food safety needs. Subsequently, ASTA met with the agency to stress the importance of EtO for microbial safety and the need to maintain import tolerances for EtO even if certain domestic uses were phased out. In a follow-up [letter to EPA](#), ASTA stressed the lack of sufficient EtO alternatives and indicated that a transition timeline of at least seven to ten years would be needed to replace the treatment method without unintended consequences.



REQUESTED EXPANDED AUTHORITY FOR PROPYLENE OXIDE

In light of pending state and federal developments that aim to restrict future use of EtO, ASTA submitted a [petition](#) to EPA calling for the agency to expand the regulations around the use of propylene oxide (PPO) on spices. While PPO has been used for many years on spices, it is currently authorized for use only on spices within EPA’s Crop Group 19. The petition requests EPA expand authorization to cover key commodities excluded from Crop Group 19, such as capsicums, ginger, and turmeric, on the basis of existing data. EPA acknowledged ASTA’s proposal and signaled an agreement, but achieving authorization will be a years-long process.

COMBATTING STATE RESTRICTIONS



Maryland

In response to legislation introduced in 2023 to ban EtO in the state, ASTA hired a lobbyist and led a coalition, which successfully defeated the proposal.

California Proposition 65

ASTA [advocated against](#) the proposed lowering of the safe harbor level for EtO, effectively persuading California to propose a higher level to be applied for food uses and mitigating litigation risk for spices.



SUPPORTING SAFE & ACHIEVABLE HEAVY METALS LIMITS

COORDINATING RESPONSE TO CINNAMON APPLESAUCE OUTBREAK

In late 2023, an outbreak of lead poisoning in young children was linked to cinnamon apple products produced with contaminated cinnamon in Ecuador. ASTA assisted FDA's investigation by coordinating with the spice industry and providing information about responsible cinnamon sourcing practices. Additionally, ASTA led the industry media engagement regarding the role of cinnamon in the recall, providing statements and interviews to assure consumers that the egregious foreign production practice demonstrated in this case does not reflect risks in the U.S. cinnamon supply.



ASTA emphasized the industry's commitment to safe spice in *The Washington Post's* coverage on the cinnamon applesauce investigation.



ASTA staff and members met with New York lawmakers in Albany to advocate for state legislation.

NEW YORK STATE STANDARDS

For the past several years, ASTA has advocated against the implementation of unachievable proposed heavy metal limits for spices in New York. To date, ASTA has successfully delayed the implementation of the limits (set initially to go into effect Jan 2023). In 2023, ASTA worked with members in both houses of the state legislature to introduce a bill to align New York's heavy metal limits with the achievable levels established by the European Union. ASTA is actively advocating for the passage of this legislation.



FOSTERING HARMONIZATION OF GLOBAL MAXIMUM LEVELS FOR LEAD

The Codex Committee on Contaminants in Foods continues to discuss establishing maximum levels for lead in spices. ASTA's Heavy Metal Task Force is actively engaging in this process, reviewing draft proposals and providing comments to encourage alignment between Codex and other established global regulations.

PREVENTING LEAD CONTAMINATION IN SPICES

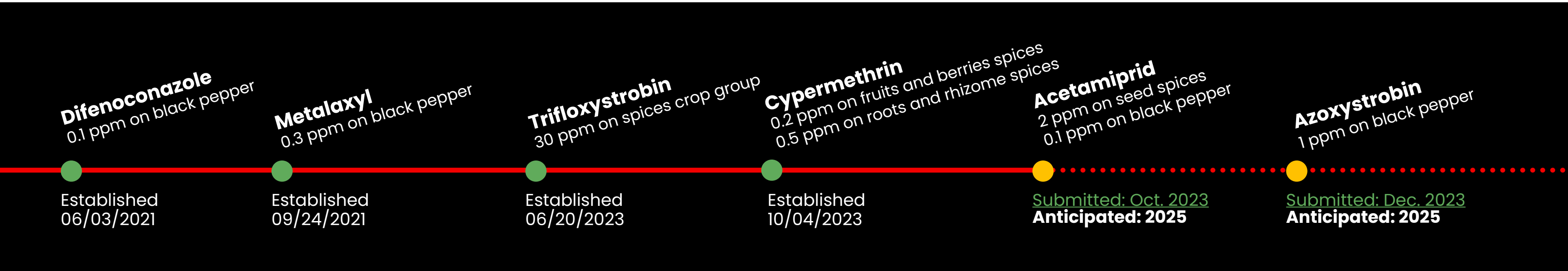
ASTA is working on several initiatives to understand the drivers of heavy metal contamination in spices and prevent risks of elevated lead adulteration at origin. Combatting economically motivated adulteration of spices from entering the U.S. spice market has been a longstanding ASTA goal. This year, ASTA continued to provide education and collaborate with governmental entities and NGOs such as Pure Earth on mitigating the use of lead-based colorants in spices. Additionally, ASTA partnered with academic institutions and NGOs to study the uptake of trace heavy metals from the soil while spices and herbs are grown.



EXPANDING GLOBAL PESTICIDE MRL HARMONIZATION

Over the past five years, ASTA has progressively worked to expand the number of U.S. pesticide tolerances for spices to foster regulatory compliance and facilitate trade. In 2023, ASTA submitted two petitions to EPA, with several draft petitions in the works.

In the meantime, some petitions submitted in previous years have been published, including a new tolerance for cypermethrin for fruits/berries, spices, and roots/rhizomes and a tolerance for trifloxystrobin for black pepper requested by ASTA. Additional petitions are underway through the collaboration of ASTA member companies and partner organizations, with two pending publications in 2025.



PROMOTING THE ROLE OF SPICES IN A HEALTHY DIET

The recent focus on enhanced nutrition policy by the Biden-Harris Administration presents new and significant opportunities for ASTA to promote the health benefits of spices and herbs. In 2023, ASTA highlighted spices' vital role in promoting dietary patterns in oral [comments](#) to the Dietary Guidelines Advisory Committee. ASTA also [commented](#) on USDA's proposed changes to federal child nutrition programs, emphasizing the importance of spices and herbs in reducing the intake of added sugars, saturated fat, and sodium.



ASTA's Executive Director presented on the "World of Spices" to the McCormick Science Institute's Scientific Advisory Council in May 2023.



COALITIONS & GLOBAL PARTNERSHIPS

COALITIONS

One of ASTA’s strategic goals is collaborating with other organizations with the same issue-oriented objectives. Being a member of several industry coalitions gives ASTA a stronger voice and profile in the public policy arena.



KEY PARTNERSHIPS



Hygienic by Design

New this year, ASTA has entered an affiliate member partnership with 3-A SSI to advance food safety goals through collaboration on hygienic equipment design. Affiliate Members have a unique opportunity to lead the development of specialized education and training programs to meet the needs of their members and benefit from full access to 3-A SSI Knowledge.



Sustainable Spice Initiative

In 2023, ASTA advanced the [partnership](#) with the Sustainable Spice Initiative (SSI) through the launch of the ASTA Sustainability Committee and the development of joint education on what sustainability means to the spice industry. ASTA and SSI launched a [webinar series](#) in February 2024, which will continue throughout the year and offers free education on defining sustainability for ASTA members.



GLOBAL PARTNERSHIPS

Throughout the last year, ASTA ramped up participation in global spice conferences after a several-year hiatus from in-person events during the pandemic. ASTA leadership provided key updates on U.S. regulatory and policy developments and ASTA advocacy at the following conferences:

European Spice Association (ESA) General Assembly
May 31-June 2 | Windsor, United Kingdom
ASTA President Update

Cinnamon Festival Workshop
August 25 | Lao Cai, Vietnam
Virtual Participation – Video Presentation

China Spice Conference
September 5-8 | Laoling City, China
Virtual Participation – Video Presentation

World Spice Congress
September 15-17 | Navi Mumbai, India
U.S. Regulatory and Policy Update

Brazilian Spices Workshop
October 2 | Brasilia, Brazil
Virtual Participation – Video Presentation

International Pepper Community
November 6-9 | Kuching, Sarawak, Malaysia
U.S. Regulatory and Trade Update

International Spice Conference
March 3-6 | Delhi, India
U.S. Regulatory and Technical Update

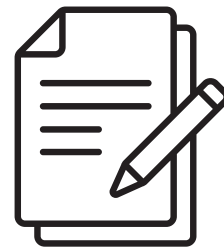
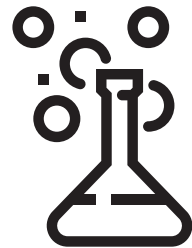
Vietnam International Pepper and Spice Outlook
March 8-10 | Hanoi, Vietnam
U.S. Regulatory and Policy Update



NEWS & RESOURCES

ASTA continues to publish high-quality resources to help educate members on technical topics, facilitate regulatory compliance, and promote awareness of enforcement trends. This year, ASTA:

- Updated the “[Guide for Hazard Analysis and Risk-Based Preventive Controls for Spices & Seasonings](#)” to provide members with a tool to guide the development of hazard analysis and resulting risk-based controls consistent with regulations under FDA’s Food Safety Modernization Act (FSMA).
- Published a [white paper](#) on alternative and emerging microbial reduction technologies.
- Enhanced its annual [Check Sample Program](#) through partnership with a new provider, BIPEA.
- Created a [tracker](#) of regulatory actions and developments of interest to the spice industry.
- Compiled [FAQs](#) related to key provisions and requirements under the new Strengthening Organic Enforcement final rule and facilitated opportunities for the Organic Task Force to pose compliance questions directly to USDA’s Jenny Tucker and the Organic Trade Association.



Registration for all ASTA webinars will now be free for members, and ASTA’s extensive library of previous webinars is available for members at no cost on ASTA’s [website](#).



Stay up-to-date on the latest ASTA news and resources through our weekly [newsletter](#), **FYI ASTA!**



OPERATIONS

ARBITRATION PROGRAM MODERNIZATION

In 2023, the ASTA membership voted to modernize the ASTA Arbitration Program. Under the new program, arbitrators continue to be selected from a list maintained by the ASTA Arbitration Board, but the administration of arbitrations resulting from disputes between parties using ASTA contracts is conducted by the International Centre for Dispute Resolution (ICDR) of the American Arbitration Association (AAA).

The move to ICDR brings enhanced credibility and experience to ASTA's Arbitration Program, along with greater access and global reach, while preserving the essential value offered by providing arbitrators with expertise in the spice industry.

- **Arbitration Chair**

Kerri Goad-Berrios, Kalustyan Corporation

- **Arbitration Board Members**

Zev Golombeck, Schiff Foods

Nikhil Joseph, Nedspice

- **Alternates**

Neil Dickens, McCormick Global Ingredients Limited

Greg Hanks, Advanced Spice & Trading

Jonathan Raju, High Quality Organics

Gina Riekhof, Riega Foods, LLC



AMERICAN
ARBITRATION
ASSOCIATION

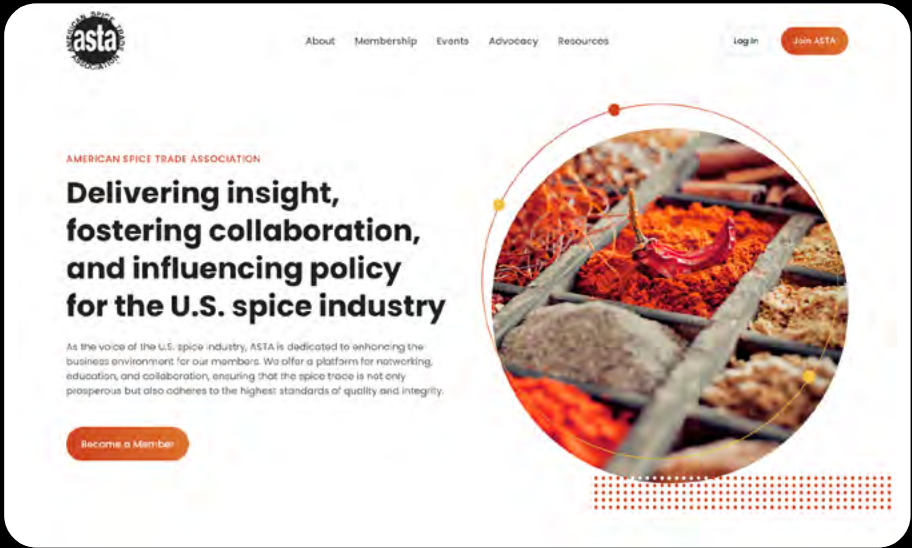
INTERNATIONAL CENTRE
FOR DISPUTE RESOLUTION

WEBSITE REFRESH

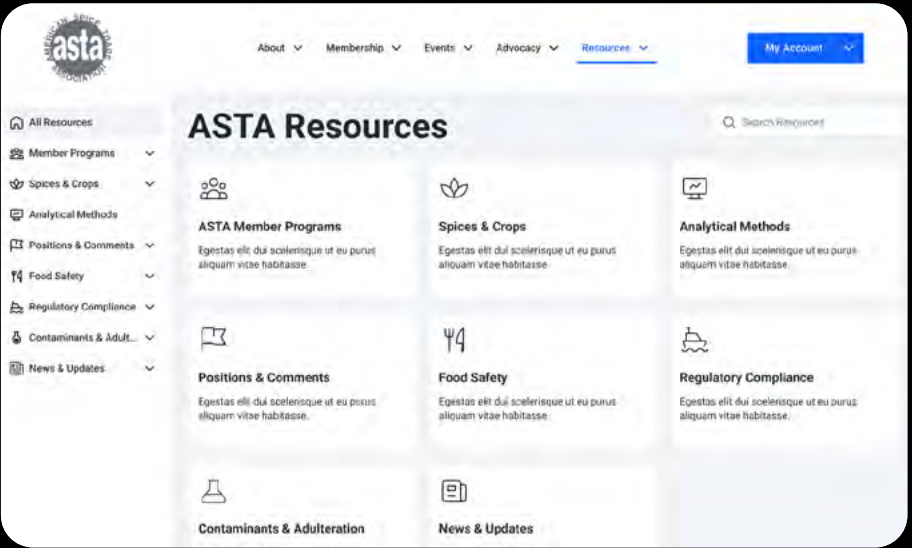
ASTA is excited to unveil a redesigned website this summer, marking a significant step forward in enhancing our digital presence for members and stakeholders. This will feature modern design elements and improved functionality, streamline access to vital resources and industry insights, offer an intuitive user experience for navigating our extensive program, event, and education offerings, and more. Beyond improved usability, the refresh underscores ASTA’s dedication to evolving our brand identity. This digital and branding milestone will showcase our organization’s values of excellence and progress, reinforcing our position as a leading authority in the global spice trade.

INTRODUCING ASTA’S COMPREHENSIVE RESOURCES LIBRARY

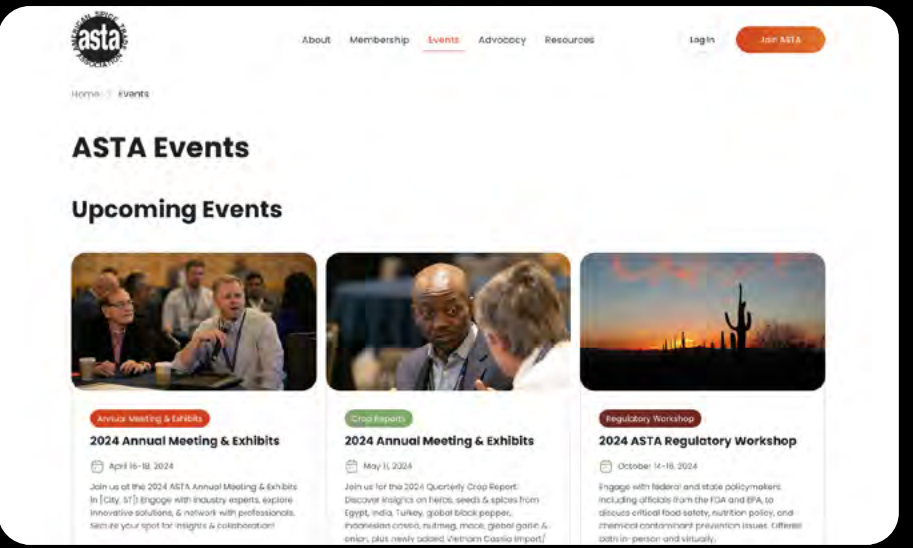
A signature part of ASTA’s redesigned website is the development of a brand-new inventory of resources tailored to enrich the membership experience. The **Member Resources Library** will be a central hub for accessing information and resources in one easily accessible platform. From program materials to Crop Reports, Analytical Methods documentation, ASTA positions and comments, food safety and regulatory compliance information, industry updates, and more, members can expect to find everything they need to stay informed and connected.



New homepage preview.



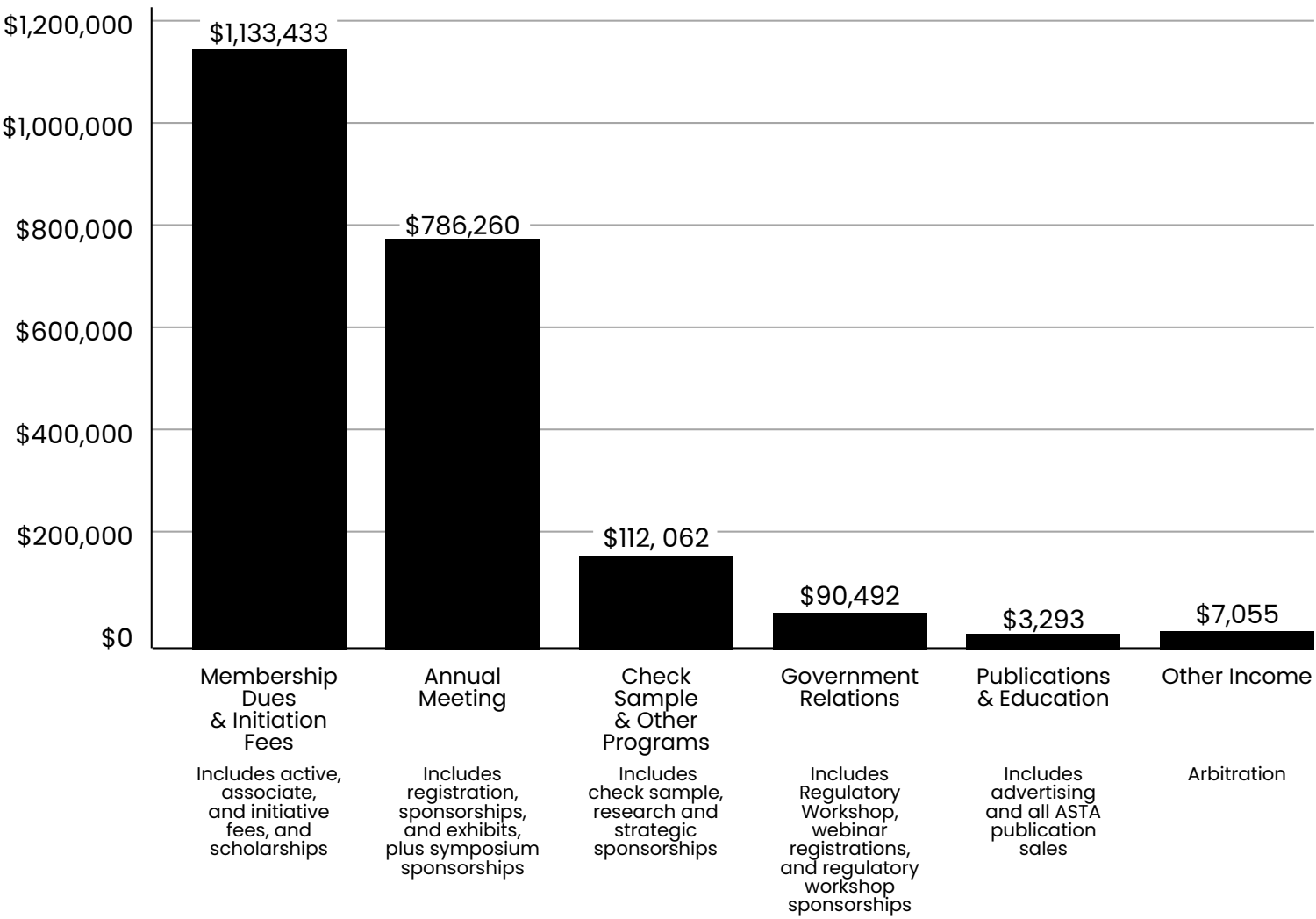
New member resources library preview.



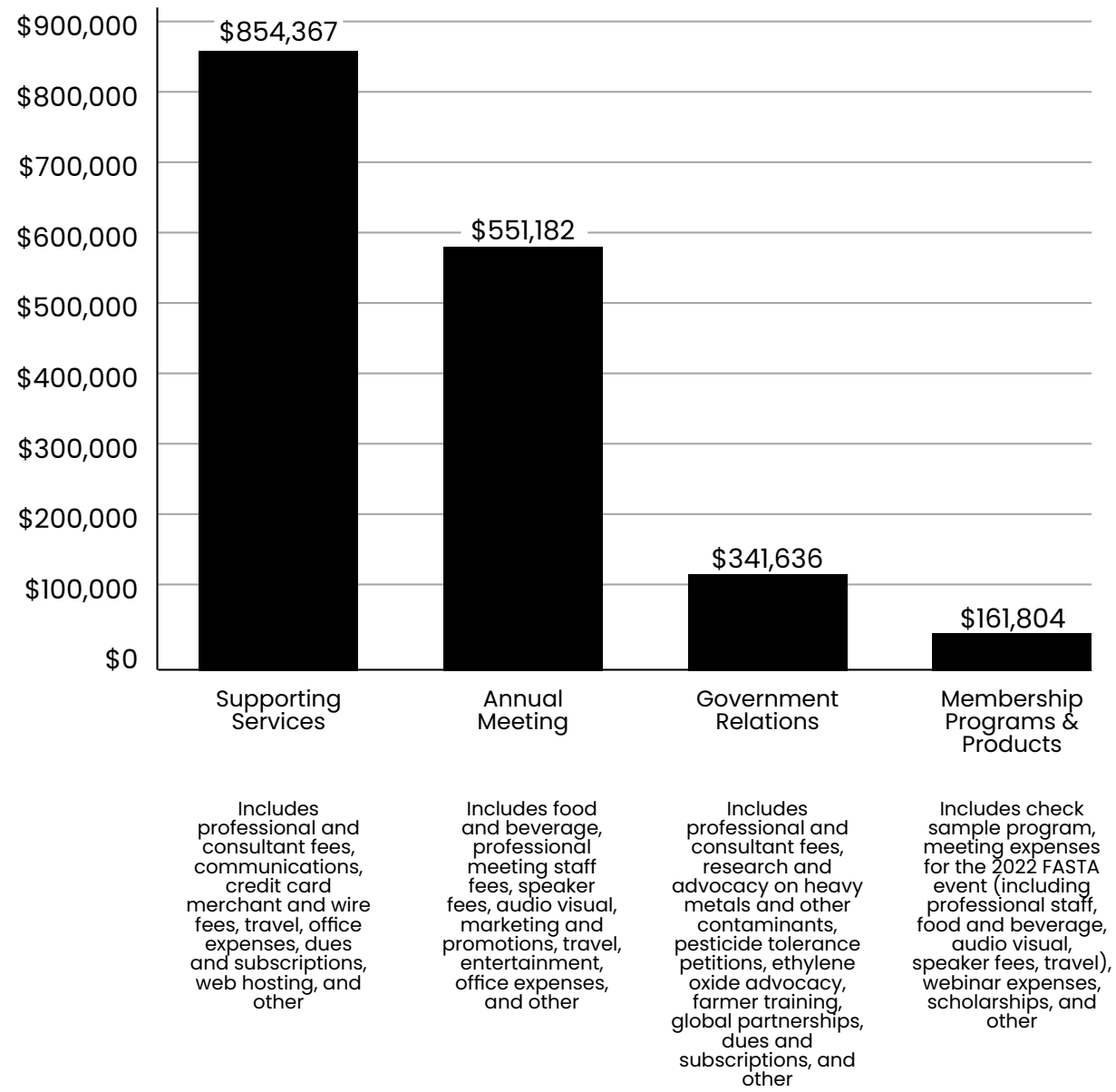
New events page preview.

FISCAL YEAR JULY 2022–JUNE 2023 FINANCIAL REPORT

INCOME



EXPENSES

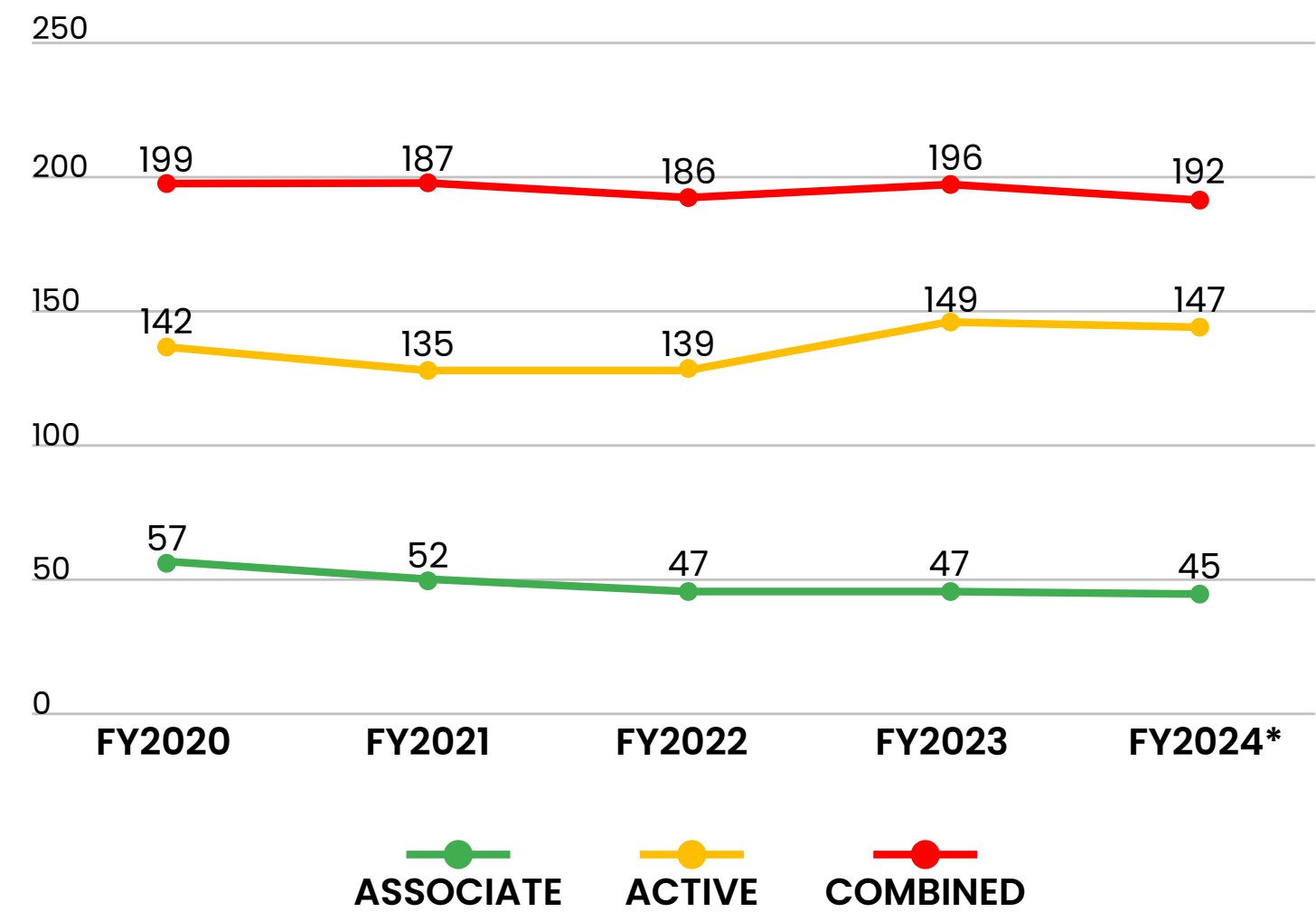


STATEMENTS OF ACTIVITIES FOR THE YEARS ENDED JUNE 30, 2023 AND 2022

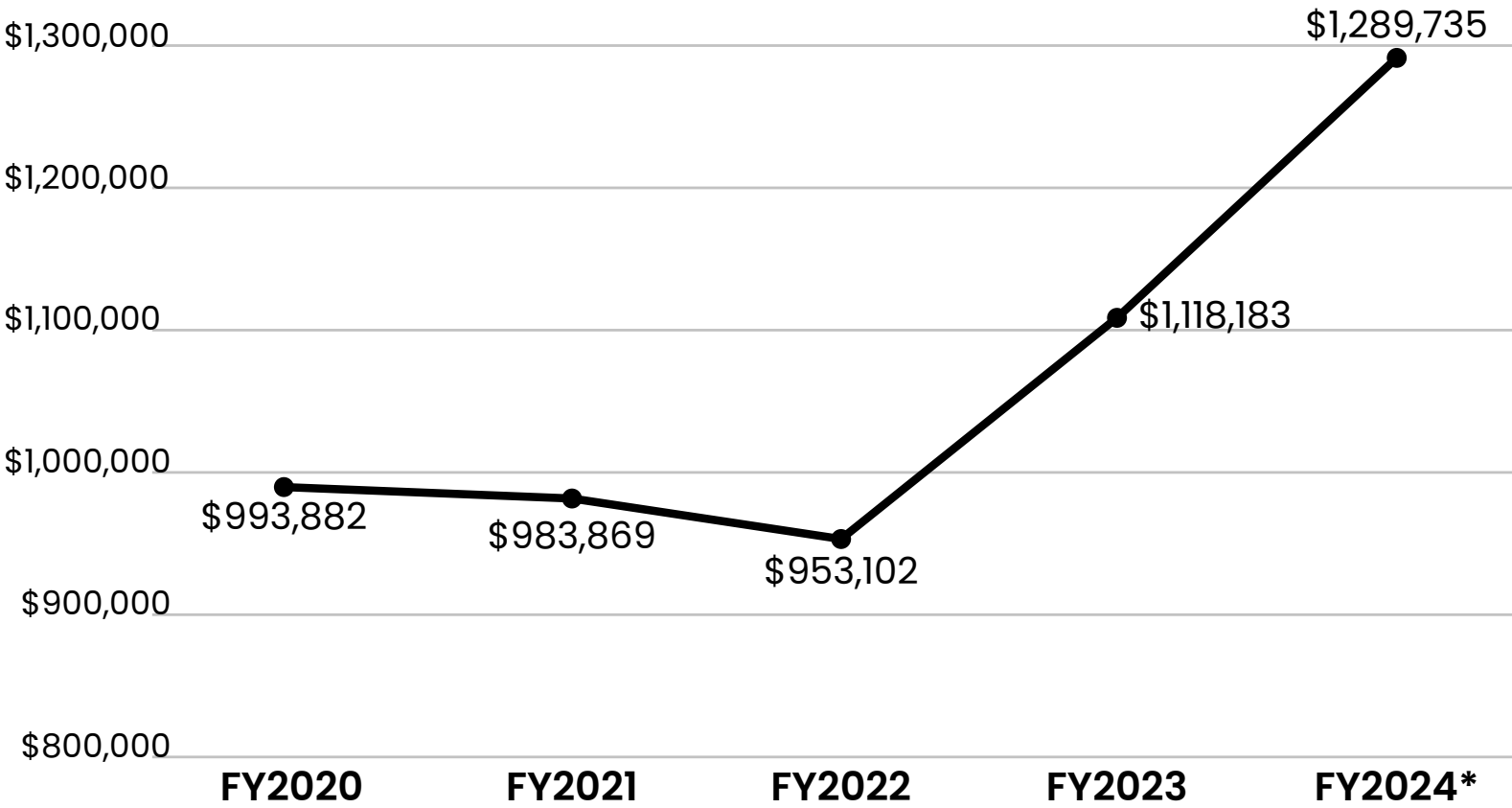
	2023	2022
Revenue		
Membership dues	1,133,433	953,102
Annual Meeting	786,260	468,770
Check Sample and other programs	112,062	76,382
Government Relations	90,492	207,350
Publications and education	3,293	8,772
Other income	7,055	2,500
Total Revenue	2,132,595	1,716,876
Expenses		
<i>Program Services</i>		
Annual Meeting	551,182	440,738
Government Relations	341,636	384,763
Membership	161,804	212,570
Total Program Services	1,054,622	1,038,071
<i>Supporting Services</i>		
Management and general	854,367	782,453
Total Expenses	1,908,989	1,820,524
Other income		
Investment Income (loss)	5,318	(98,303)
Change in net assets	228,924	(201,951)
Beginning net assets	1,348,734	1,550,685
Ending net assets	\$1,557,658	\$1,348,734

MEMBERSHIP UPDATE

MEMBERSHIP SIZE



MEMBERSHIP DUES REVENUE



*The projected totals reflected for FY2024 are as of December 31, 2023, total billed, and won't be final until the fiscal year closes on June 30, 2024.

MEMBER TESTIMONIALS

“ASTA continues to evolve and create further value for members, including last year’s addition of Crop Reports, as well as reporting on upcoming industry challenges and shaping regulations with government interactions.”
– Greg Sommerville
Vice President, Global Procurement at Frontier Co-op



“ASTA has consistently played a pivotal role in bridging the communication gap between our sector and governmental agencies as well as our overseas suppliers. This is a task that has become increasingly essential with each passing year. ASTA’s diligent orchestration of our Regulatory Workshops is fundamental to the endurance of our industry.”
– Errol Karakash
CEO, Kalustyan Corporation



“ASTA has invested considerable time and talent to listen to our members and offer easier ways to find the critical information you are looking for across the revamped newsletters & future website improvements. This will include having easier access to expert product & regulatory expertise. ASTA has also been implementing additional ways to help facilitate networking, which is an effective and important consideration for member companies.”
– Jill Russell
Vice President of Business Development, ofi (olam food ingredients)

2023-2024 MEMBER COMPANIES

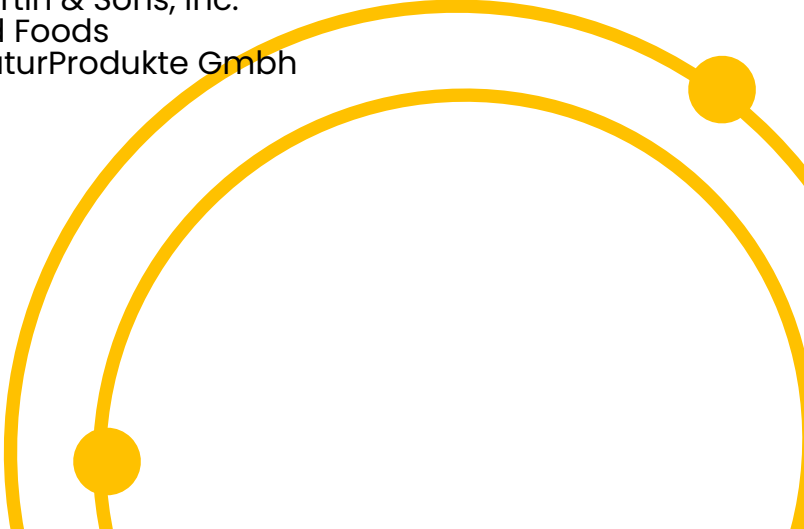
ACTIVE

A.A. Sayia & Co., Inc.
A.C. Legg Packing Company, Inc.
AB Mauri India Pvt. Ltd
Accurate Ingredients
Advanced Spice & Trading, Inc.
Agrin Maroc
Agronegocios La Grama SAC
Al Dahlia Company
All Seasonings Ingredients Inc.
Allegiant Spice LLC
Alternatif Tarim ve Orman Ur San Ve Tic Ltd.
ALTUNTAS BAHARAT SAN. VE TIC. A.S.
American Botanicals
Arancia
Asenzya, Inc.
AVT McCormick Ingredients, Pvt., Ltd
B&G Foods, Inc.
BCFoods
Belmar A.S.
Bolner's Fiesta Products, Inc.
Brooklyn Spice
BSA Inc.
Buchanan Global Ingredients
Butcher & Packer Supply Company
Cafes La Virginia S.A.
Cape Herb & Spice
Catz International B.V.
CBI
Cell Foods Inc.
Champon & Yung, Inc.
Chesapeake Spice Co. LLC
Cinnatopia
Circle U Foods, Inc.
CM Spice LLC
Coreimex Representacoes Ltda.
CV Kerinci Agro
Dandilee Spice Corp.
Dani Organics USA
Deep South Blenders, Inc.
Deli-Food Chili & Spice
Dion Herbs & Spices
Diversified Foods & Seasonings
Dorson Trading FZC

Elite Spice, Inc.
European Spice Services BV
Expo Misr Trade Co.
Fridal
Frontier Co-op
Fuchs North America
Givaudan Flavors Corp.
Giza Seeds & Herbs
Golden Hill Ingredients
Golden State Herbs
Griffith Foods
Harmoni International Spice Inc.
Harris Spice
Herbo Spice, S.L.
High Quality Organics, Inc.
IBI LLC.
Illes Seasonings & Flavors
International Flavors & Fragrances Inc.
ITC Limited - ABD - Ltd.
Jabs International Pvt. Ltd.
Jain Farm Fresh Foods, Inc.
Jayanti Herbs and Spices Inc.
John H. Elton, Inc.
Juan Jose Albarracin, S.A.
Juan Navarro Garcia
KA Agro
KA Group
Kalsec, Inc.
Kalustyan Corporation
Karya
KHL Flavors
Kerry
Kutas Group
Life Spice Ingredients
Linyi Deshengyuan Foodstuffs Co, Ltd.
MANE Inc.
Matahari Spice
Max Van Pels, Inc.
Malaysian Pepper Board
McClancy Foods & Flavors
McCormick & Company, Inc.
McCormick Global Ingredients Ltd
Meridian Trading Co.
Mincing Spice Company

MM International
Monto de Oro, S.A.
Morton & Bassett Spices
Mountain Rose Herbs
Mueggenburg USA
National Lecithin LLC
Naturnorm Botanicals Gida A.S.
Nedspice U.S., Inc.
Nueva Kerala S.A.
olam food ingredients (ofi)
Omega Spice
Oregon Spice Company
Organic Spices Inc.
Pacific Basin Partnership Inc.
Pacific Farms
Pacific Spice Company, Inc.
Paprimur, S.L.
Pax Spices and Labs
Penzeys Spices
Pimursa S.L.
Plantas Mexicanas De Exportacion GT, S.A. DE C.V.
Polytrade International, Inc.
PT East Indian Agency Products
PT. Gorom Kencana
PT Natraco
PT. Supra Surya Niaga
PT. TruSpices
Pure Ground Ingredients
Red Monkey Foods
Regal Foods Inc.
Retaj herbs
Riega Foods
Rio Valley Chili Inc.
RK IND Export Pro Ltd.
Rose Hill Foods
Royal Herbs
Saatvic Foods LLP
Sabater
Santa Fe Spices, Inc.
Santa Maura Spice & Garlic Co., Inc.
Santis S.A.R.L.
Saraspice Sdn. Bhd.
Saratoga Food Specialties

Sauer Brands
Savory Spice
Schiff Food Products
Sensient Natural Ingredients
SFG Foods, Inc.
Shandong Garlic Company
Shandong Manhing Spice Co., Ltd.
Shandong Taishan Lee Food Technologies Co., Ltd.
Silva International, Inc.
Spice House, LLC
Spice Kingdom
Spicenex Inc.
Spicewalla LLC
Starwest Botanicals, LLC
Synthite Industries Ltd.
Tampico Spice Company, Inc.
Tanbo Food Ingredients
The Whole Herb Company
Tinkerandbell Trading Corporation
TopChance Foods Inc.
Trilogy Flavors, Inc.
United Garlic Ingredients, Inc.
Uyar Tarim Urunleri Gida San Tic A.S.
Valgosa SL
Verger Naturals Pvt. Ltd.
Vicente Bravo S.L.
Vijayakrishna Spices Private Limited
Vox Trading Co., Ltd
Watkins Co.
Windson Organics
Wixon Inc.
Wm. E. Martin & Sons, Inc.
Woodland Foods
Worlee NaturProdukte Gmbh

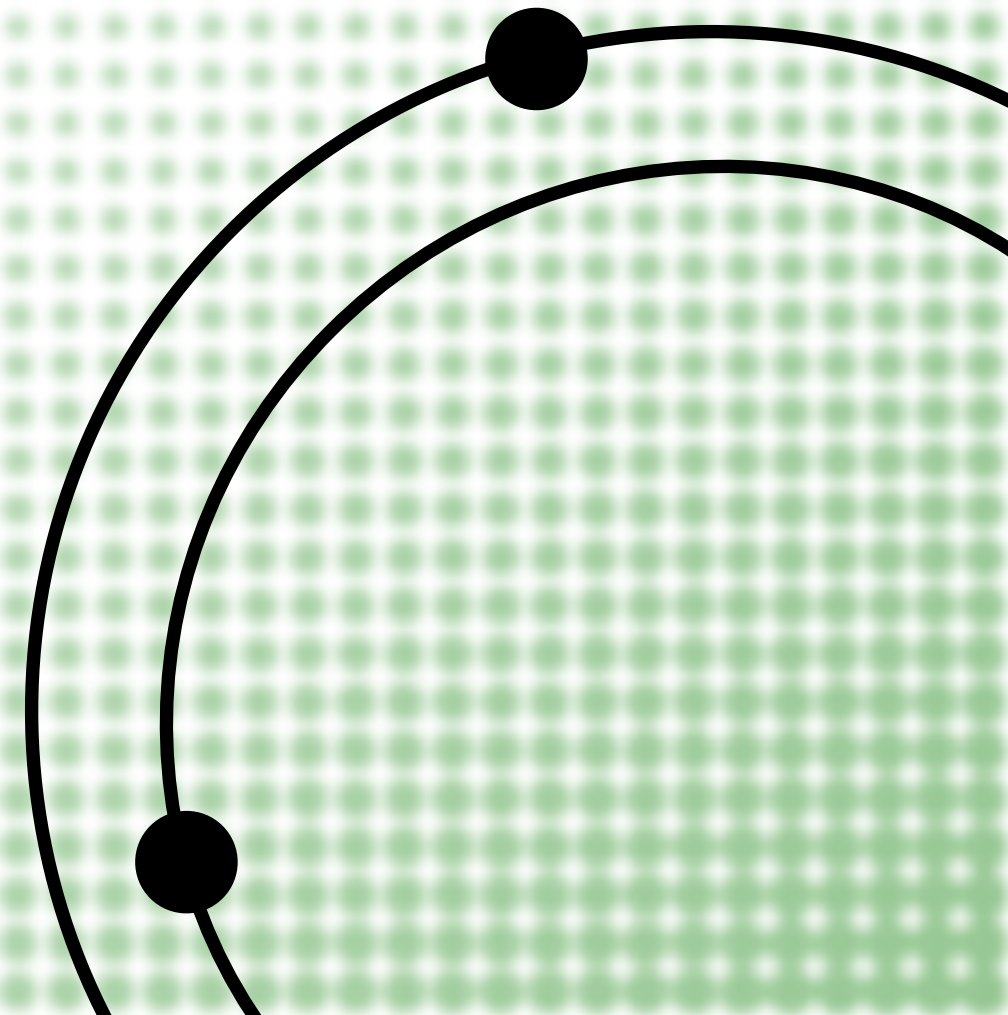


2023–2024 MEMBER COMPANIES

ASSOCIATE

Agri-Neo Inc.
Agusa Inc.
Anders Mattsson Agentur
Balchem
Buhler Group
C.A.P.S. Inc.
Cassia Cottage, Inc.
Certified Laboratories, Inc.
Cosmed Group
El Clarin Spices, S.L.
Eurofins
Freddy Hirsch Group
FTS Laboratories
Glendale Warehouse & Distribution Corp.
Heifer International
Henry P. Thomson, Inc.
Hormel Foods Corporation
IFC
Jetro/Restaurant Depot
Johanson Transportation
Joma Plastics Engineering
Karasu Consulting LLC
Kellanova
Ken Lehat & Associates, Inc.
KREYENBORG GmbH & Co. KG
Merieux NutriSciences
Microtrol Sterilisation Services Private Limited
MRP Solutions
Nador Inc.
Nando's
NAPASOL A.G.
P.K. Kinder Co. Inc.
PepsiCo.
Precision Concepts
Pretium Packaging
QIUB Packaging
Raphanel System SLU
RevTech
Safesteril/ETIA
Saputo Cheese USA Inc.
Shan Foods PVT Ltd.

Spiceommelier Consulting LLC
Sterigenics International, Inc.
TCI International Ltd.
Trece
United Safety Agents
US Pharmacopeia



UPCOMING EVENTS AND EDUCATION



2024 ANNUAL MEETING & EXHIBITS

Loews Ventana Canyon
Tucson, Arizona
April 16-18, 2024



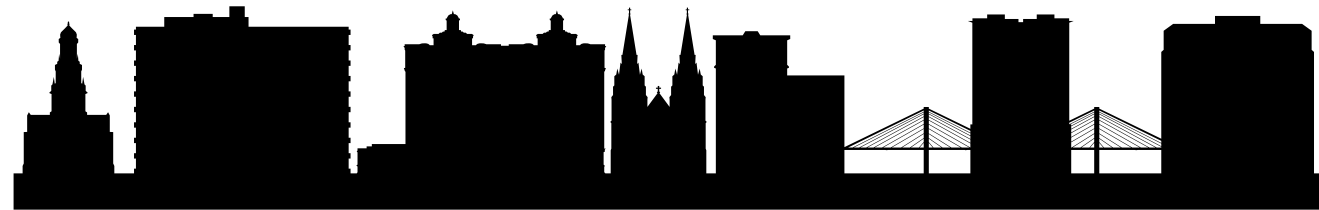
IFT NETWORKING LUNCH

Chicago, IL
July 16, 2024



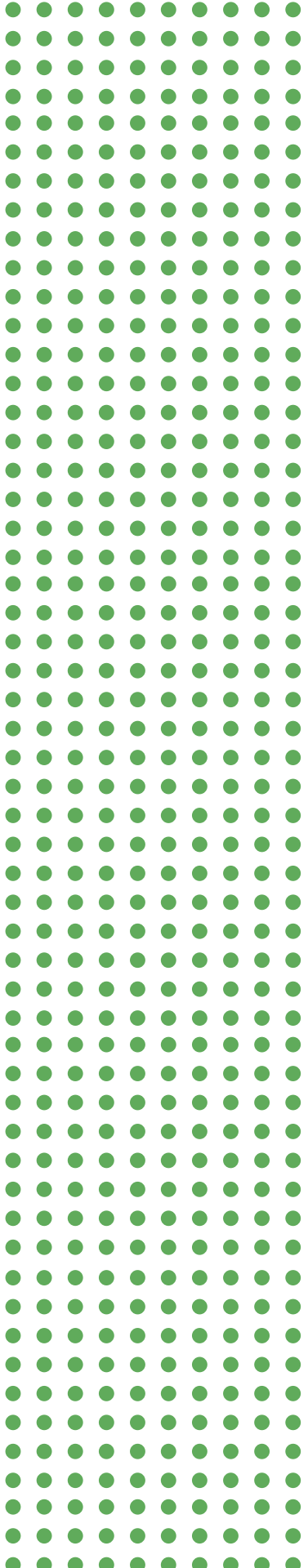
2024 REGULATORY WORKSHOP

Hogan Lovells
Washington, DC
September 23-25, 2024



2025 ANNUAL MEETING & EXHIBITS

Westin Savannah Harbor Golf Resort & Spa
Savannah, GA
April 8-10, 2025



ASTA STAFF & COUNSEL



Laura Shumow
Executive Director



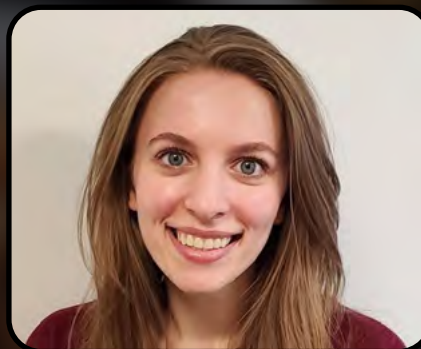
D. Margarita Passero
Director of Association
Services



Elle Brumley
Director of Meetings



Meredith Huddle
Director of
Communications



Shannen Kelly
Senior Manager of
Regulatory & Scientific
Affairs



Meegan Kavanaugh
Senior Association
Coordinator



Maile Gradison
Partner at Hogan Lovells
and General Counsel

