2014 ASTA Regulatory Workshop

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ASTA Update

Oraft Risk Profile: FDA Retail Study

Crop Protection Chemical Strategy

Surrogate Development Research



- DRP published October 2013
- Key findings:
 - 6.6% spices sampled contaminated with Salmonella
 - 12% exceeded allowable levels for filth
- ASTA position
 - Spices sampled at import are not representative of what consumers eat
 - Fill identified data gap: retail study



April 9, 2014 – recall whole black pepper

- April 9, 2014 recall basil
- April 23, 2014 recall annato

 All for Salmonella found during testing by FDA



- April 2014 ASTA Contacted FDA to learn details
- May 2014 FDA agreed to meeting with ASTA to provide preliminary results
 - 1100 samples complete
 - 0.5% positive
 - "pleasantly surprised" results were much lower than typically see in foods with prior Salmonella issues



FDA Plans

- 3,300 samples FY 2014 (Sept. 30)
- 3,300 samples FY 2015 (pending funding)
- Publish results in peer-reviewed scientific journals



- FY 14 complete FDA has received summary from contractor
- Agreed to review and will provide more information after they see all data
- Provided update yesterday



- Goal get a sense of what is available to consumers through broad range of suppliers
- Target 3,300 samples: 1,100 black pepper and 550 each red pepper, paprika, basil & oregano
- Ground, whole, flakes, etc.



Gathered 175 grams for each sample

 If multiple containers needed, all were from the same lot number to ensure single, unique traceable source

 No one brand had more than 100 samples



National assignment – 8 regional collection sites:
 419 CA 423 CO
 173 CT (area) 668 GA
 729 MD 311 MN
 362 TX 306 WA

557 on line purchases



Broad range retail venues

- Major chain supermarkets traditional and large ethnic markets eg. Giant, Trader Joe's H-Mart, Walmart
- Smaller ethnic/national food markets (independent or small chains – less than 10
- Small discount/variety (eg. CVS, Walgreens
- Internet suppliers



<u>Spice</u>	<u>#</u>	±	<u>APC</u>
Basil	500	1	1 million
Black Pepper	1300	4	20, 80, 600K,
			10 million
Oregano	700	1	1,000
Paprika	800	2	80K, 300K
Red Pepper	650	4 1.5 8	25, 75K, & 1.6 million



- FDA is most alarmed by high APC
- Did not expect positives with low APC
- Looking to industry to explain range of APC with positive (treated vs. untreated)
- FY 15 funding unclear not sure if second phase of study will be done



- Disappointing 0.5% positive for 1,100 was "pleasant surprise" and would be very good news if continued
- Final 0.3% is "still of concern"
- Believe that is assessment based on FDA representatives on the call
- Unknown if they will publish will likely add as appendix to final risk profile



• Next steps for ASTA include:

- Written response to FDA with scientific assessment from Dr. Jim Dickson on APC
- Review of raw data, if possible and further comment
- Continued emphasis of need for FDA to focus on RTE at border – alleviate sampling/testing delays of RAC
- Follow up with membership on results and emphasize need for validation/GMPs
 - (FDA views education as positive steps to address problem)



Surrogate Development Research

- Partnering with International Life
 Sciences Institute (ILSI) North America
- Virginia Tech, Texas A&M, Iowa State
- Completion October 2015
- Goals:
 - Identify surrogates for spice process validation for ETO, steam & irradiation
 - Provide procedures for in-plant validation and demonstrated log reduction



- EPA sets tolerances/FDA enforces
- FDA has indicated some flexibility in enforcement (orange juice/carbendazim)
- EPA strictly adheres to safety standard in Federal Food, Drug and Cosmetic Act: "a reasonable certainty of no harm from exposure to the pesticide residue."



- Import tolerances require less data to meet the safety standard:
 - Name and product chemistry
 - Amount, frequency & timing of application including copies of product labels (must be in use legally in source country)
 - Toxicology data
 - Residue chemistry data
 - Proposed tolerance based on maximum residues identified in field trials – some flexibility to use monitoring data



- ASTA recognizes importance of addressing:
 - FSMA
 - Customers
 - Consumers
- Challenge:
 - Data
 - Time
 - Money



- 2014: ASTA joins CropLife America
- Food and Beverage Committee works to address issue of lack of import tolerances
- F&B Comm develops pilot project to fine tune process for tolerance approval
- F&B Comm expertise can be leveraged
- EPA willing to support effort



- Develop list of chemicals
- F&B Comm and/or EPA review
 - Not permitted for use on food in US
 - Can't pursue because of risk cup problems
 - Potential candidate for pilot project
- Select chemical for pilot
- Work with F&B Comm on pilot submissions



- Solution of pilot will know:
 - What it takes to obtain import tolerance
 - Data
 - Cost
 - Time

 Prioritize needed tolerances and determine next steps: data, funding, etc.



- First step: list of chemicals
 - Product
 - Commodity(s) used on
 - Existing US tolerance (yes/no)
 - Priority (high/medium)
 - Country(s) of origin of commodity
 - Template in handouts available electronically
 - Submit to ASTA office or through legal counsel



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THANK YOU!



