2015 ASTA CHECK SAMPLE PROGRAM







The American Spice Trade Association (ASTA) invites you to register to participate in the 2015 ASTA Check Sample Program. We will once again feature a range of options and you are free to select those most relevant to the work done in your laboratory. Please note that a minimum of seven labs is needed for each sample to be run.

Participating labs can select from the following options:

Red Pepper Chemistry - HPLC Heat, ASTA Color, Water Activity
Black Pepper Chemistry - Volatile Oil, Moisture, Piperine, Water Activity
Oregano Chemistry - Total Ash, Acid Insoluble Ash, Moisture, Volatile Oil, Water Activity
Black Pepper - Total Coliform/E.coli
Black Pepper - Salmonella sp.
Oregano - Total Coliform/E.coli
Oregano - Salmonella sp.

Samples will be sent quarterly and we will continue to bill a flat rate for shipping for each lab selecting up to one full set of the offerings. Shipping for more than one set will be billed based on the number of sets selected.

Quality Control samples will once again be offered at the same rate as the chemistry samples if you wish to use them to confirm analyses on a regular basis, investigate problems, confirm analyst training and perform other quality assurance and quality control functions. Quality Control samples are samples from a previous study and come with a Certificate of Analysis.

This year we will also be offering additional samples for each study and the registration form has been updated with that availability.

The ASTA Food Safety Committee will be reviewing the program this year to ensure it is meeting the needs of participants and would welcome your feedback as decisions are made on the future of the program.

Sincerely,

Cheryl Deem

Executive Director

Program Overview

ASTA Check Program

The American Spice Trade Association will provide to its members and to other interested parties a cost effective means for the comparison and the evaluation of their capabilities with regard to both precision and accuracy. The program will maintain commitment to continuous evaluation of necessary and appropriate methods to meet the needs of its membership.

ASTA Program Description

The purpose of the ASTA Check Sample Program is to strengthen laboratory credibility and promote high levels of accuracy within and among laboratories using standard analytical test methods for spices and herbs. The methods, such as ASTA's Official Analytical Methods, provide a uniform way to measure results within and among laboratories.

The ASTA Check Sample Program is designed to evaluate spice laboratories for a common range of analyses and spices that are significant to the spice trade. The program allows individual laboratories to evaluate their performance and set goals for improvement and consistency in analyses.

ASTA check samples are prepared from materials donated by member companies. In order to ensure homogeneity of the samples, all samples are prepared from a single batch for each round of testing.

The ASTA program is administered on a quarterly basis with each laboratory receiving samples, instructions, and data reporting forms with each shipment. All of the studies are open for 30 days. Participants are encouraged to enter their data via a secure on-line data entry website. Online data entry is confirmed through automated emails or laboratories can print confirmations directly from the web site.

The ASTA Check Sample Program is open to both ASTA members and non-members worldwide. As an ASTA program, the usage of ASTA methods is required. Please refer to the ASTA Web site at www.astaspice.com.

Registration Form

Please return by December 31, 2014

Program Fee (4 shipments) (Pleas	se Check the samp	oles you wish to re	eceive)	
Red Pepper Chemistry	$\Box ASTA \; Member$	\$185	\square ASTA Non-Member	\$365
Black Pepper Chemistry	$\Box ASTA \; Member$	\$185	\square ASTA Non-Member	\$365
Oregano Chemistry	□ASTA Member	\$185	□ASTA Non-Member	\$365
Black Pepper Total Coliform/E.coli*	□ASTA Member	\$665	□ASTA Non-Member	\$1360
Black Pepper Salmonella sp.*	$\Box ASTA \; Member$	\$665	\square ASTA Non-Member	\$1360
Oregano Total Coliform/E.coli*	$\Box ASTA \; Member$	\$665	\square ASTA Non-Member	\$1360
Oregano Salmonella sp.*	□ASTA Member	\$665	□ASTA Non-Member	\$1360
Quality Control Chemistry Samples	□ASTA Member	\$185	□ASTA Non-Member	\$365
Additional Samples				
Red pepper chemistry	$\Box ASTA \; Member$	\$125	\square ASTA Non-Member	\$225
Black pepper chemistry	$\Box ASTA\ Member$	\$125	\square ASTA Non-Member	\$325
Oregano chemistry	$\square ASTA \; Member$	\$125	□ASTA Non-Member	\$325
Shipping Fee United State:Shipping Fee International				
	Pro	gram Fee \$	_	
	Shipping and Hand	dling Fees \$	_	
		Total \$		
Payment Terms				
Enclosed is my check (Payable	e in US dollars and	l drawn on a US b	ank)	
Charge my VISA, Master Care	d, or American Ex	press (Please cir	cle)	
CC#				
Expiration Date:				

Please complete next page

(Please Print - All Fields Required)

Name:	
Company:	
Address (No P.O. Box address)	
Country:	
Phone:	Fax:
E-mail:	

Please return this form with your payment to: American Spice Trade Association, 1101 17th Street NW, Suite 700, Washington DC 20036 Email: info@astaspice.org



^{*} A minimum of 7 participants are required for each of the programs