



American Spice Trade Association

Incoming President Report

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A Historical Time and Juncture in Food Safety for the Spice Industry

- Major changes in the regulatory environment and FDA activism resulting from:
 - Issues with imports.
 - Rash of domestic recalls
- Safety of the food supply hasn't changed - Ability of regulatory agencies to detect and connect events has changed.
- More to come with sweeping Food Safety Legislation in 2010.

Reportable Food Registry

- Effective September, 2009
- Purpose is to enable FDA to better identify, link and investigate food related public health incidents.
- Requires food processors and handlers to report any incidents of a food which has a reasonable probability of causing serious adverse health consequences
- Within 24 hours.
- It applies to both FP's and RM's even if they have not been used in production. This aspect has triggered heightened activity by FDA and resulted in additional withdrawals and recalls.



Pending Broad Food Safety Legislation

- Encompasses sweeping changes based on four principles:
 - It will be preventive,
 - Science and Risk-Based,
 - Comprehensive – covering farm to table,
 - Hold imports to the same standard as domestic food.
- Will include:
 - Require companies to have a FS Plan, including HACCP and preventive controls to eliminate, reduce, and prevent contamination to the extent possible.
 - Include a provision for oversight and monitoring of import suppliers.
 - Give FDA increased enforcement authority (inspection schedule, mandatory recall)
 - And provide for user fees.

The Year to Come

What does the coming year hold:

- Risk for the spice industry.

AND

- Opportunity for the spice industry.

ASTA Strategic Objectives

2009 -2012

- **Influence Legislation and Regulation:** Utilize coalition memberships when possible to maximize impact on legislation and regulations and respond independently to issues specific to the spice industry.
- **Quality through Education:** Ensure clean, safe spice throughout the supply chain by providing key audiences education or access to education.
- **Food Safety:** Provide resources to support industry efforts to insure food safety.



Legislative and Regulatory Engagement

- Industry has the institutional knowledge of the threats and risks that are present in the food supply.
- We must be a willing partner to collaborate with the regulatory authorities, so as to not leave the outcome of their regulations and guidelines up to fate.
- Regulatory authorities clearly want to do the right thing, but need the facts in order to apply science – based decision making to the regulatory process.
- ASTA will continue the current course with respect to regulatory activities. They are on target, effective and will serve us well in the present environment.
- ASTA will build on the collaboration established with FDA, to date, in development of a Spice Risk Profile.

Efforts to “Raise the Bar” for the Global Spice

- **Quality through Education / Food Safety** – Overarching programs and activities for the year:
 - Heightened engagement with IOSTA for outreach to make GAP’s and GMP’s available further upstream in the supply chain and back to the field.
 - Develop a white paper on traceability in source country back to the field and collaborate with IOSTA on driving improvements where possible.
 - Develop an ASTA message and education platform on the competitive advantage to source country farmers of providing quality products to their global customer base.
 - ASTA must revisit the programs and activities mapped out for the three year horizon to insure alignment of programs and priorities with the “new” environment.

A Final Word

- Thanks for your member support and involvement.
- Thank the Staff for dedicated and professional service on our behalf.
- Without these ASTA could not the credibility the organization has established.

END