

ASTA CHECK SAMPLE PROGRAM



www.astaspice.org



A Waters Company

October 2017

The American Spice Trade Association (ASTA) invites you to register to participate in the 2018 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.

ASTA and ERA are pleased to announce that the ASTA Check Sample Program will be moved to a new ERA data platform in 2018. This new platform will provide greater options for participants to review lab performance compared to other participants and to track performance over time. The exact timeframe for the changeover is still being determined and participants will be notified in advance. We hope to provide training materials to ensure a smooth transition.

The new platform will also allow ASTA to expand the program in the future and a task force from the Food Safety Committee is reviewing options for future enhancements, expected in 2019.

For 2018 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

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. Additional samples for each study may also be purchased if you wish to have additional people in your lab participate in the program. The upgraded platform will support data entry for additional analyst participation.

We look forward to you continued participation in this 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, 2017

Program Fee (4 shipments) (Please Check the samples you wish to receive)

Red Pepper Chemistry	<input type="checkbox"/> ASTA Member \$205	<input type="checkbox"/> ASTA Non-Member \$410
Black Pepper Chemistry	<input type="checkbox"/> ASTA Member \$205	<input type="checkbox"/> ASTA Non-Member \$410
Oregano Chemistry	<input type="checkbox"/> ASTA Member \$205	<input type="checkbox"/> ASTA Non-Member \$410

Quality Control Chemistry Samples	<input type="checkbox"/> ASTA Member \$205	<input type="checkbox"/> ASTA Non-Member \$410
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Additional Samples

Red pepper chemistry	<input type="checkbox"/> ASTA Member \$125	<input type="checkbox"/> ASTA Non-Member \$250
Black pepper chemistry	<input type="checkbox"/> ASTA Member \$125	<input type="checkbox"/> ASTA Non-Member \$250
Oregano chemistry	<input type="checkbox"/> ASTA Member \$125	<input type="checkbox"/> ASTA Non-Member \$250

Annual Shipping and Handling Fee (Please check one)

Note: shipping fees apply for ONE set of each. Each additional set requires a separate shipping fee.

____ Shipping Fee ---- United States \$135

____ Shipping Fee ---- International \$455

Program Fee \$ _____

Shipping and Handling Fees \$ _____

Total \$ _____

For your protection, ASTA will no longer accept credit card payments by mail. If paying by credit card, please go online to www.astaspice.org to use ASTA's secure online payment.

For check payment, please make check payable to **American Spice Trade Association** and mail your payment to:

American Spice Trade Association 1101 17th Street N.W., Ste. 700 Washington, DC 20036 USA

For questions, call (202) 331-2460 or email us at info@astaspice.org

Please complete next page

(Please Print – All Fields Required)

Name: _____

Company: _____

Address (No P.O. Box address) _____

Country: _____

Phone: _____ Fax: _____

E-mail: _____

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

