



American Spice Trade Association

ASTA 2012 /13

- Roger Clarke
- ASTA president

ASTA Membership

- 136 active member companies
- 47 associate member companies

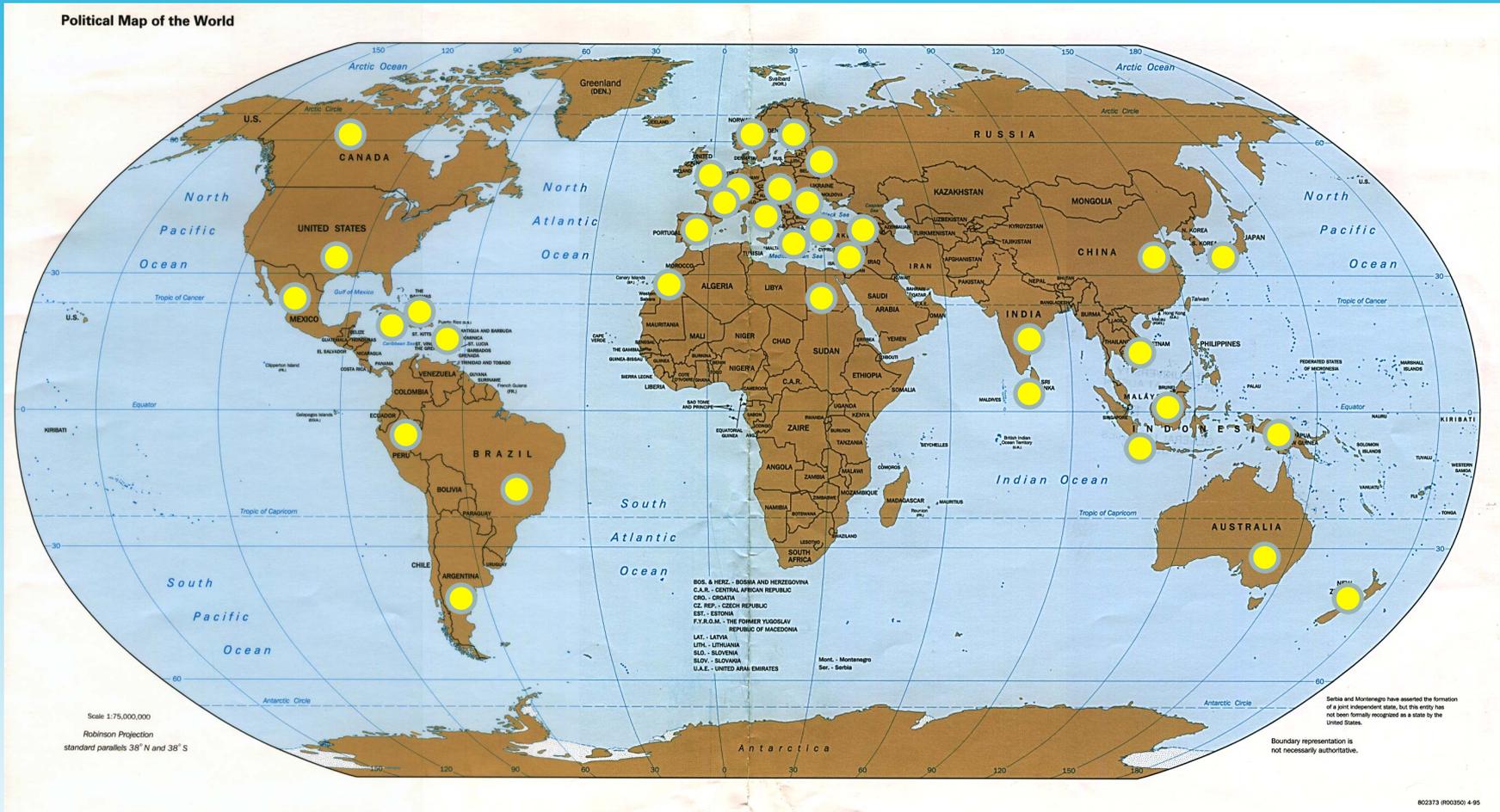
- Convention attendance
- 2005 – total 164 participants
 - 123 active members, 41 associate
- 2012 – total 267 participants
 - 191 active members
 - 43 associate members
 - 33 non members

ASTA Membership

- 2013 CONVENTION
 - 285 TOTAL ATTENDEES
 - 212 ACTIVE MEMBERS
 - 42 ASSOCIATE MEMBERS
 - 31 NON MEMBERS
 - We ask all member to continue spreading the word on the benefits of being an ASTA member, it not only strengthens our association but it also demonstrates that we can have a beneficial effect on the whole of the supply chain



Membership Location



37 countries



ASTA 2012/2013

- Management transition
- FSMA
- New items
 - Codex Code of Hygienic Practices for Spices
 - Codex Commodity Committee on Spices
 - WHO / FAO risk assessment
 - Authorities attention to spices

Why the interest in spices

- It is clear that at present, in light of FSMA, the US authorities have a renewed interest on all imported foods coming into the USA.
- Spices and in particular pepper have been associated with food poisoning outbreaks in the US.
- New communication systems and advanced technology has allowed this link.
- The RFR has given a perception on spices

Pepper Imports (update)

(OASIS DATA)

2002 – 2006 (36 p.a.)

- 182 detentions
- 131 whole, 42 ground, 9 crushed

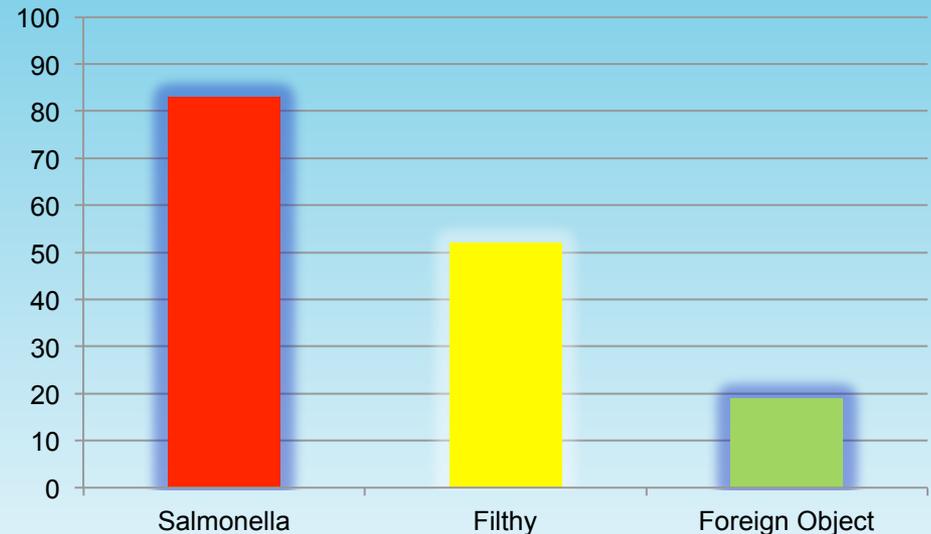
2007 – 2010 (42 p.a.)

- 168 detentions
- 86 whole, 61 ground, 21 crushed

2011 – 2012 (51 p. a.)

- 102 detentions
- 44 whole, 40 ground, 9 crushed

2011 /12 imports
Defect percentage

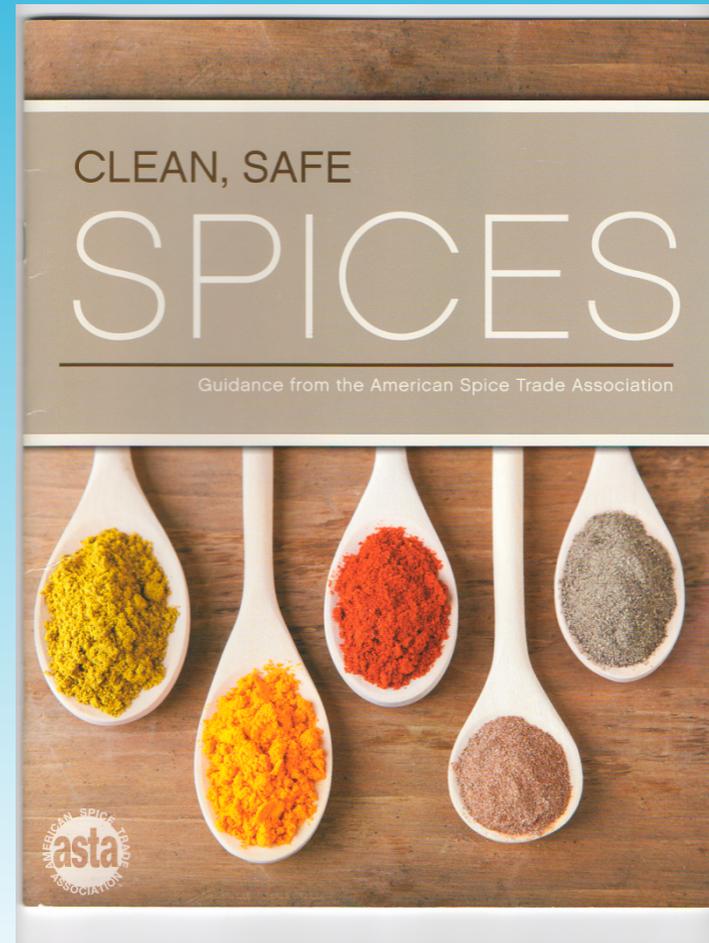


Influence Legislation and Regulations

- ETO study for Environmental Protection Agency
- Engage Centers for Disease Control (CDC)
- Noxious Weed Seeds
- Pesticide Project

ASTA Initiatives

- ASTA has since 1970 had a Spice Cleanliness booklet and in the next revision of the Clean Safe Spices book key elements from the old guide will be incorporated.
- To date over 940 copies of the Clean Safe Spices book have been downloaded by almost 60 countries worldwide
- Please continue to promote this document.



ASTA Education

- **Environmental monitoring workshops**
 - Baltimore in May 2012
 - Orange County in April 2013
- **Webinars**
 - Preventative controls – Feb 2013 – 60+ Attendees
 - Record keeping – May 2013 – sign up now
- **Regulatory Workshop 2013**
 - October 16th in Washington – GR Committee developing
 - Foreign Supplier Verification Program, to be key topic *if* FDA has released rule.

ASTA Education

- **Recognition**
- As part of our education program, ASTA representatives were involved in the following
 - International Association of Food Protection
 - International Pepper Community
 - Agritrade convention – Guatemala
 - Canadian Spice Association
 - European Spice Association
 - The Joint Institute for Food Safety and Applied Nutrition

International Organisation of Spice Trade Associations

IOSTA

Good Agricultural Practices Guide

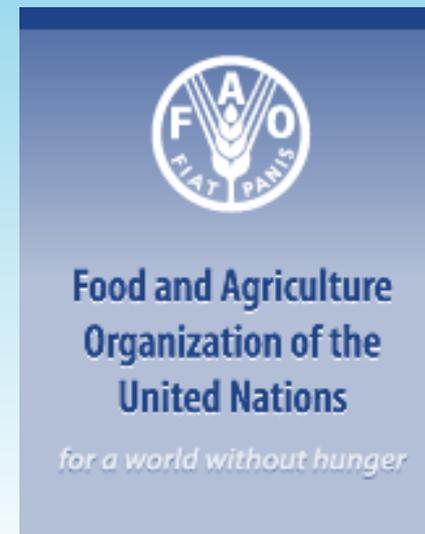
Version 2 awaits
formal approval and
will be on the ASTA
website in July.

Version 1 in
Spanish,
Vietnamese and
French is also on
the website



International Co-operation

- Codex
 - Code for hygienic practices
 - Currently under revision ASTA has been involved in the updating of this guide, which is being led by the US authorities
 - Commodity Committee on Spices



International Co-operation

- International Pepper Community
 - For several years ASTA has been looking to develop a spice specific guide to Good Manufacturing Practice
 - The unique nature of our industry requires guidance so that all supply chain partners have common standards to address critical food safety and quality parameters.
 - ASTA is working with the IPC and we plan to have a first draft ready for distribution to the ASTA technical committee for review.



Strategic Planning

- January 2013 – Scottsdale, Arizona
 - Many thanks to all board members that gave up 3 days of their time
 - Thanks to Cheryl Deem, John Hallagan and our facilitator Bob Harris for making the day so productive.
 - It helped up reassure ourselves we are going in the right direction, even though some minor changes need to be emphasized.
 - Gaspare will cover this in more detail

A personal thanks

- To all those members that allowed me to visit their facilities in the last year.
- To those members and companies that supported my personal ambitions for the charity project we are running in Kenya

