

# **ASTA LABORATORY PROFICIENCY TESTING PROGRAM**



[www.astaspice.org](http://www.astaspice.org)

# PROGRAM OVERVIEW

## THE 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 laboratory 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 the membership.



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

The 2026 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
- ♦ **\*NEW\*** Garlic/Onion—Total Ash, Acid Insoluble Ash, Color, Moisture, Water Activity, Hot Water Insoluble

ASTA 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 program is administered twice during the program year, with each laboratory receiving samples, instructions, and data reporting forms with each shipment. All of the studies are open for 30 days, during which time participants may enter their data via a secure online data entry website. Online data entry is confirmed through automated emails, or laboratories can print confirmations directly from the website.

The ASTA Laboratory Proficiency Testing 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 website at [www.astaspice.org](http://www.astaspice.org).

# REGISTER YOUR ORGANIZATION TODAY!

## Here's how you can benefit as a 2026 program participant:

- ♦ **NEW Schedule** ~ Spring (*March*) & Fall (*September*) ~
- ♦ **NEW Categories** ~ Garlic & Onion ~
- ♦ User-Friendly Online Platform (*for submitting laboratory test results*)
- ♦ Individualized Proficiency Testing Reports  
(*showing a general overview of your laboratory's proficiency*)
- ♦ ASTA Interlaboratory Comparison Report
- ♦ Certificate of Participation
- ♦ Webinar Featuring 2026 Program Results



## Please return by January 23, 2026

**Program Fee (2 shipments)** *(Please check the samples you wish to receive)*

**All prices include shipping cost except clearance of samples at customs**

Red Pepper Chemistry	<input type="checkbox"/> ASTA Member \$450	<input type="checkbox"/> ASTA Non-Member \$850
Black Pepper Chemistry	<input type="checkbox"/> ASTA Member \$450	<input type="checkbox"/> ASTA Non-Member \$850
Oregano Chemistry	<input type="checkbox"/> ASTA Member \$450	<input type="checkbox"/> ASTA Non-Member \$850
*Garlic/Onion Chemistry	<input type="checkbox"/> ASTA Member \$450	<input type="checkbox"/> ASTA Non-Member \$850

*\* Onion testing will be once in the spring, garlic testing will be performed in the fall.*

**Additional Samples: Sent at the same time as PT samples**

Red Pepper Chemistry	<input type="checkbox"/> ASTA Member \$250	<input type="checkbox"/> ASTA Non-Member \$450
Black Pepper Chemistry	<input type="checkbox"/> ASTA Member \$250	<input type="checkbox"/> ASTA Non-Member \$450
Oregano Chemistry	<input type="checkbox"/> ASTA Member \$250	<input type="checkbox"/> ASTA Non-Member \$450
Garlic Chemistry	<input type="checkbox"/> ASTA Member \$250	<input type="checkbox"/> ASTA Non-Member \$450
Onion Chemistry	<input type="checkbox"/> ASTA Member \$250	<input type="checkbox"/> ASTA Non-Member \$450

**Total Program Fee \$** \_\_\_\_\_

**(Please Print – All Fields Required)**

Name: \_\_\_\_\_ Company: \_\_\_\_\_

Address (No P.O. Box address) \_\_\_\_\_

\_\_\_\_\_

Country: \_\_\_\_\_ Phone: \_\_\_\_\_

Email Address: \_\_\_\_\_

**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](http://www.astaspice.org) to use ASTA's secure online payment. For check payment, please make 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 wire transfer details or questions, call (202) 331-2460 or email us at [info@astaspice.org](mailto:info@astaspice.org)**



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