ASTA CHECK SAMPLE PROGRAM





www.astaspice.org

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 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.





PROGRAM OVERVIEW

The ASTA Check Sample 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 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.

The 2025 participating labs can select from the following options: Red

- 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

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 every quarter, 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 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 website at www.astaspice.org.

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Please return by January 6, 2025

Program Fee (4 shipments) (*Please check the samples you wish to receive*) *All prices include shipping cost except clearance of samples at customs*

Red Pepper Chemistry	□ASTA Member \$450	□ASTA Non-Member	\$850
Black Pepper Chemistry	□ASTA Member \$450	□ASTA Non-Member	\$850
Oregano Chemistry	□ASTA Member \$450	□ASTA Non-Member	\$850
Additional Samples: Sent at the same time as PT samples			
Red pepper Chemistry	□ASTA Member \$250	□ASTA Non-Member	\$450
Black pepper Chemistry	a ⊟ASTA Member \$250	□ASTA Non-Member	\$450
Oregano Chemistry	□ASTA Member \$250	□ASTA Non-Member	\$450
Total Program Fee	\$		
(Please Print – All Fields Required)			
Name:	Company:		
Address (No P.O. Box address)			
Country:	Phone:		
E-mail:			

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

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BIPEA is a scientific and independent nonprofit organization providing **proficiency testing programs** and **external reference materials** for testing laboratories concerned by quality control and analytical accuracy. Present in more than 130 countries worldwide, the offered services cover different fields like **cereals** (*grain, milling, feed*), **agro industry** (*dairy food*, *beverages, contaminants*) **environment** (*feed waters, waste waters, soils, sludge, air*), **cosmetics** (*sunscreen, fragrances, flavorings*), **pharmaceutics** and **surface**. BIPEA offers more than 200 regular programs of **interlaboratory comparisons** covering a wide range of matrices and criteria in microbiology, physics, chemistry and sensory. **ISO 9001certified and ISO/IEC 17043 accredited** (scope 1 1495 available on www.cofrac.fr).

