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# **ASTA's Commitment to Food Safety**

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# Mission Statement

ASTA, the voice of the U.S. spice industry, works to ensure clean, safe spice and address public policy on behalf of the global spice industry.



# Three Pronged Approach

- Relationships with government
- Education for members and others in supply chain
- Key initiatives and resources to ensure appropriate tools are available



# Relationships with Government

- Key is two-way communication to allow ASTA to understand the intent of regulators and legislators and to provide them with information about the spice industry to incorporate real world experience
- How does ASTA accomplish this?
- Why is this important?



# Relationships with Government

- Submit formal comments
  - Food safety legislation
  - ETO, labeling issues
- Meetings on specific issues
  - EPA – ethylene oxide
  - FDA – risk profile on pathogens in spices



# Relationship with Government

- General meetings
  - FDA – Member visit following Legislative/Regulatory Workshop
  - Capitol Hill – Lobby days on food safety legislation
  - White House – food safety legislation review
  
- Agency Participation in Industry Programs
  - ASTA Legislative/Regulatory Workshop
  - ASTA Annual Meeting
  - World Spice Congress



# Why is this important?

- ASTA's role is to assess proposals and actively support initiatives we believe will improve safety
  - Preventive Control Plans (HACCP)
- We lobby against provisions we believe will have negative impact on industry AND have no impact on safety.
  - Country of Origin Labeling



# Education for Industry

- Education on regulations/legislation
  - Workshop: Reportable Food Registry
  - Web Seminar: 10 + 2 Rules
  - Publications: Information on changes related to ETO

Focus is ensuring industry understands regulations and how to comply





# Education for Industry

## 2010 Annual Meeting

- Sunday, April 25 Afternoon Workshop
  - Traceability
- Monday, April 26 - Focus on Food Safety
  - Product recall
  - Salmonella
  - Legal issues
  - Third party audits

Focus is to ensure safety of products  
and what to do in the event of a problem



# Education for Industry

- Reach out beyond ASTA through IOSTA
  - Good Agricultural Practices Guide
  - Good Manufacturing Practices Guide

Focus is ensuring everyone in the supply chain works together to achieve food safety



# Key Initiatives/Resources to Support Food Safety

- Efforts to maintain ETO use, information on other microbial reduction techniques
- Process Validation Program (ETO, Steam Irradiation)
- White Papers
  - Microbial Safety in Spices
  - Safety Guidelines for Spices Sold in the U.S.
  - Importing Spices from China and Other Countries
- Expansion of Check Sample Program



# ASTA and Food Safety

- Three pronged approach = three strategic objectives from ASTA Strategic Plan
- Primary focus of ASTA
- Lapses in food safety reflect on entire industry



# Food Safety

Success requires the commitment of  
everyone in the supply chain



Thank You

