

# International Organisation of Spice Trade Associations

## IOSTA Good Agricultural Practices Guide

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Document co-ordinator



# IOSTA

- The following IOSTA members contributed to this document
- Indian Spice Board
- All India Exporters Forum
- Spice Council of Sri Lanka
- International Pepper Community
- European Spice Association
- American Spice Trade Association
- International General Produce Association

# Other contributors

- International Trade Centre / UN
- European Herbal Infusion Association
- Several Spice exporting companies
  
- Consideration was also give to applicable Codex documents, not only GAP but also Code of Hygienic Practices.

# Scope

- One of the difficult aspects for Spice was getting and agreement on where to finish the scope of the Spices GAP
- Unlike many other crops in the case of spices primary processing, such as sun drying, is often carried out at the 'agricultural' level.
- In particular the co-ordination body felt that for mycotoxins the guide needed to move beyond simple agricultural practices.

# Attributes of the document

- Mycotoxins
- Heavy metals
- Pesticide Residues
- Allergens
- Environmental colours
- Processing aids
- Worker hygiene



# Mycotoxins

- Aflatoxin and Ochratoxin A
- Growing
- Harvesting
- Drying
- Processing
- Storage
- Transportation



# Heavy metals

- Natural sources
- Contamination sources



# Pesticide residues

- Integrated Pest Management
- Growing location
- Pest monitoring
- Physical controls
- Irrigation
- Chemical application





# Allergens

- Cross contamination
- Recycled packaging
- Other plant crops
- Selected spices
- Storage practices
- Processing e.g. sulphur



# Environmental colours

- Bag markings
- Recycled packaging
- Plant chemicals
- Fuel emissions



# Processing aids

- Bleaching
- Oil coating



# Guide availability

- Document is available free at the following website or directly from the IOSTA secretariat



American Spice Trade Association

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

# Update required

- There is now discussion in IOSTA to update the guide and to separate GMP issues from GAP issues.
- The debate will again be where to cut off between these two topics as they are often so closely linked.
- In addition we are looking to fill in the gaps in generic GMP guides with information that specifically helps the spice industry

# Challenges

- The guide will not provide interested parties with information on Pesticide Residue limits.
- At present there is no consolidate guide that can be used by farmers or exporters, as the legislation on Pesticide MRL's in each importing country is very different and has very different interpretations
- Some of our items are spices and some vegetables

# Challenges

- Application of the dehydration factor is still confusing for some markets
- Codex standards are not universally adopted
- The guide needs a better system of distribution to the user
- Consideration should be given to producing 'bite size' bulletins
- The guide is only available in English

# IOSTA GAP

- The supply chain for spices will become more difficult as time passes
- Now is the time to think about a better way of communicating critical food safety information throughout the supply chain.
- Thanks for listen – ideas are welcomed.