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# ASTA Update

- FDA Draft Risk Profile & Retail Study
- Food Safety Modernization Act (FSMA) and Impact on Suppliers
- Pesticide Residues



# Draft Risk Profile

- FDA announced plans to conduct following 2 outbreaks of foodborne illness in U.S. due to *Salmonella*
  - 2009 – black & white pepper on West Coast
  - 2010 – black pepper and red pepper – nationwide outbreak meat product coated with pepper

# Draft Risk Profile

- DRP published October 2013
- Key findings:
  - 6.6% spices sampled contaminated with *Salmonella*
  - 12% exceeded allowable levels for filth
- ASTA position
  - Spices sampled at import are not representative of what consumers eat
  - Fill identified data gap: retail study



# Draft Risk Profile – Retail Study

- Goal – get a sense of what is available to consumers through broad range of suppliers
- Target 3,300 samples: 1,100 black pepper and 550 each red pepper, paprika, basil & oregano
- Ground, whole, flakes, etc.

# Draft Risk Profile - Retail Study

- Gathered 175 grams for each sample
- If multiple containers needed, all were from the same lot number to ensure single, unique traceable source
- No one brand had more than 100 samples



# Draft Risk Profile – Retail Study

- Gathered nationwide
- Included internet sales
- Broad range of retail venues from large supermarkets to small markets, discount stores, internet



# Draft Risk Profile – Retail Study

<u>Spice</u>	<u>#</u>	<u>±</u>	<u>Prev.</u>
Basil	500	1	0.2%
Black Pepper	1300	4	0.31%
Oregano	700	1	0.14%
Paprika	800	2	0.25%
Red Pepper	650	4	0.62%
Total	3,950	12	0.3%





# Draft Risk Profile – Retail Study

- For positive *Salmonella* conducted aerobic plate count (APC)
- Ranged from 20 to 10 million
- Range believed to show some untreated (problem if being sold at retail)
- Low APC likely treated – process not validated or re-contaminated after treated
- False positives?

# Draft Risk Profile – Retail Study

- Unknown if they will publish in scientific journals – will likely add as appendix to final risk profile
- Likely to increase FDA interest in microbial reduction treatments (steam wash/ETO Lite)
- Process validation (FSMA requirement)

# Pesticide Residues

- ⦿ EPA sets tolerances/FDA enforces
- ⦿ FDA has indicated some flexibility in enforcement
- ⦿ EPA strictly adheres to safety standard in Federal Food, Drug and Cosmetic Act: “a reasonable certainty of no harm from exposure to the pesticide residue.”
- ⦿ Default tolerance such as EU not a legal option in U.S.

# Pesticide Residues

- ⦿ Import tolerances require less data to meet the safety standard (but still significant):
  - Name and product chemistry
  - Amount, frequency & timing of application including copies of product labels (must be in use legally in source country)
  - Toxicology data
  - Residue chemistry data
  - Proposed tolerance based on maximum residues identified in field trials – some flexibility to use monitoring data

# Pesticide Residues

- ⦿ Issue is of growing concern
  - FSMA
  - Customers
  - Consumers
- ⦿ Challenge
  - Data
  - Time
  - Money

# Pesticide Residues

- ◎ ASTA strategy to address need for additional tolerances:
  - Develop list of chemicals
  - Review for feasibility
    - Not permitted on food in US (carbendazim)
    - Other uses negate additional tolerance
    - Potential candidates for tolerance
  - Finalize scope
  - Select one pesticide for pilot project to secure import tolerance

# Pesticide Residues

- ◎ Following completion of pilot will know:
  - What it takes to obtain import tolerance
    - Data
    - Cost
    - Time
  - Prioritize needed tolerances and determine next steps: data, funding, etc.

# Pesticide Residues

- First step submit list of pesticides to ASTA office
  - Pesticide name
  - Commodity (pepper, anything else?)
  - Country(s) of origin of commodity
- Submit requests to ASTA office:  
[info@astaspice.org](mailto:info@astaspice.org)





# Food Safety Modernization Act

- Rules being finalized for implementation
- Information on ASTA Web site for companies to prepare
- **Facility re-registration – Dec. 31, 2014**  
**Deadline**
  - All U.S. and foreign facilities required to re-register every other year
  - On-line registration
  - Missed deadline will disrupt business



# American Spice Trade Association

