



SPICED SYMPOSIUM 1 – 2 June 2016  
in Berlin

**Challenges in the production of safe  
spices and herbs**

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**13 national Spice Associations from 12 EU Member States are full Member of ESA.**

**42 spice producers from 16 EU Member States are full member of ESA.**

**Approx. 350 spice companies in the EU are marketing spices. Most of them are member of a national spice association and hence indirect member of ESA.**

**Associations and companies from Non-EU countries (countries of origin) are associate members of ESA to embrace the supply chain assuring the transfer of knowledge about legislation, quality, hygiene into the origins.**



**The majority of spice companies has a turnover of < 50 Mio. €/a.**

**Some spice companies have a turnover of 50 – 100 Mio. €/a.**

**Only a few companies have a turnover of > 100 Mio. €/a.**

**Spice business is run by small and medium sized enterprises.**

**Only a few „global players“ are in the market.**



**ESA is networking globally with spice industry associations, e. g.:**

**ASTA = American Spice Trade Association**

**CSA = Canadian Spice Association**

**AISEF = All Indian Spice Exporters Forum**

**ISB = Indian Spice Board**

**IPC = International Pepper Community**

**VPA = Vietnam Pepper Association**

**Spice Council of Sri Lanka**

**WSO = World Spice Organisation**

**IOSTA = International Organisation of Spice Trade Organisations**

## **The spice industry produces**

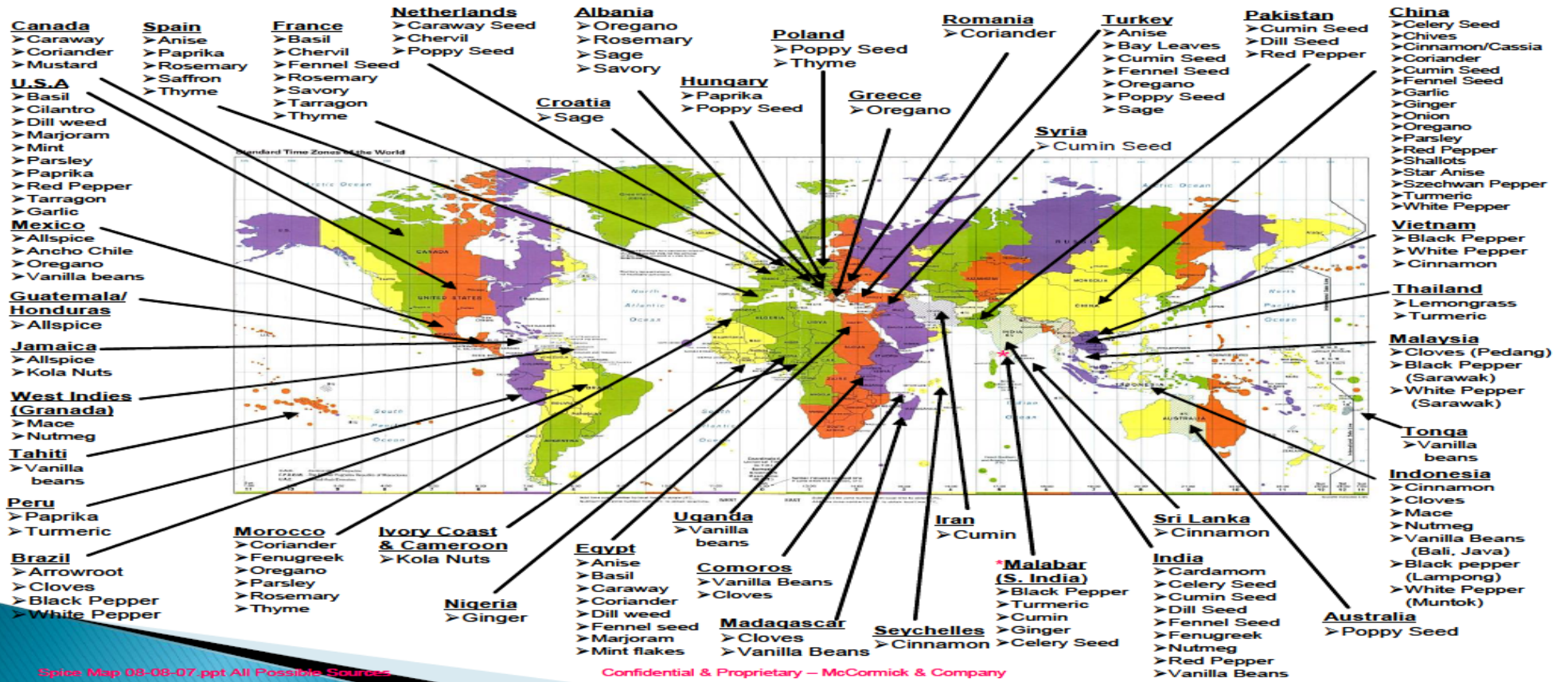
- **spices, herbs, blends thereof**
- **seasonings, condiments and**
- **technical blends**

**for artisanry (e. g. baker, butcher), industry, catering, private households.**

**Most of the spices do not grow in Europe, they have to be imported.**

**Many herbs have to be imported.**

# Spices: Global Supply complexity



## The spice industry

- identifies and selects suppliers
- buys raw material (e.g. dried herbs and spices)
- imports, tests
- cleans, standardises, packages and
- puts on the market

**spice products = producing**

**Spice products meeting the requirements of the customers will often be**

- **standardised, blended**
- **mixed with additives and other ingredients**
- **treated to reduce bacteria load / improve the hygienic status of the product**
- **packed into the requested packaging size – tailor made (e.g. 1 batch of tomato ketchup, 150 kg of meat product)**



## What is driving the quality requirements for spices in the European market?

**Consumers** demand high quality.

**Consumer organisations, NGO's, set own standards, e.g.**

- **only 50% of permitted pesticide MRLs should be detectable in a product;**
- **no “cocktails” of pesticide residues in products;**
- **sustainability in the supply chain should be demonstrated.**

**Retailers** anticipate consumer demands and

- **set high standards,**
- **control the quality of products,**
- **audit suppliers with consequences for the companies (spice industry).**



## **Retailers** require from spice industry:

- **HACCP concept in place**
- **Application of standards, e.g. BRC standard, IFS standard**
- **Traceability**
- **Sustainability**

**This collaboration serves offering high quality herbs and spices and meeting the needs of the consumers.**

**Customers (e.g. food industry, artisanry) demand standardised products of reliable quality from suppliers. Food industry controls the quality of food ingredients.**

**Food hygiene is important; Hygiene levels in food industry are high and require good hygienic status of spices.**

**Composite convenient products require tailor made spice/herb/additive solutions supplied by the spice industry.**



## Legislation

**Consumer protection is becoming more and more important.**

**Spices are no longer overlooked by legislation.**

**Even minor crops/low consumption are considered by legislators.**

## **Quality issues** of herbs and spices:

- **Pesticide residues**
- **Authenticity (e.g. food fraud) of raw material**
- **Purity (e.g. allergens) of raw material**
- **Nicotine in mushrooms (e.g. boletus), herbs and spices**
- **Biphenyl in herbs and spices, especially nutmeg and mace**
- **Dioxins in paprika powder, dried basil, marjoram**
- **Traces of DEET in some spices**

## **Recent issues** of herbs and spices:

- **Aflatoxins, ochratoxins,**
- **Chlorate, perchlorate,**
- **Anthraquinone, polycyclic aromatic hydrocarbons (PAH),**
- **Mercury,**
- **Pyrrolizidine alkaloids,**
- **Mineral oil compounds (MOSH/MOAH),**
- **Unintended presence of traces of allergens.**

**The spice industry has developed sophisticated systems to meet the requirements of food legislation, customer and consumer demands.**

**Which origin do we buy from, whom do we buy from?  
Are there known risks, alerts?**

**Tests of incoming material, separate storage;  
In house processing under control? Documentation!  
Allergen management system in place.**

**Packaging material in conformity with legislation;  
dry storage to guarantee best quality products.**



**Technical Commissions are established by the national associations (in the EU) to discuss current and emerging issues at national level.**

**National experts are working in the ESA Technical Commission (TC) dealing with current and emerging issues at EU level; working groups take care of specific issues and report to the TC.**

**Specific issues are treated in close cooperation with the appropriate partners, e.g. ASTA, VPA, ISB**

**With the support of experts ESA has established valuable documents for members supporting the production of safe, clean herbs and spices:**

- **European Spice Association Quality Minima Document (in English, Spanish, French, Hindi)**
- **General Guidelines for Good Agricultural Practices on Spices & Culinary Herbs, International Organisation of Spice Trade Associations (IOSTA),**
- **ESA Adulteration Awareness Document**
- **ESA List of Culinary Herbs and Spices**



- **ESA Definitions of Culinary Herbs and Spices (and seasonings)**
- **ESA Position Statement on Allergen Labelling**
- **ESA Product Information Standard**
- **Metallic and Magnetic Contaminations in Herbs and Spices – Risk Evaluation**



**In the spice sector problems can arise from pesticide application, drying processes, storage/transportation, climate/weather conditions, volcano activity, fire, political instability, .....**

**Networking and communication are key.**

**The spice business is global, so are the challenges, the cooperation and the spirit.**



**Thank you for your attention.**

**Questions?**