



ESA Adulteration Awareness Paper

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The European Spice Association (ESA) promotes the use of pure, safe and wholesome herbs and spices that are true to name and provide the quality and safety that is expected by the consumer. ESA members recognize the fact that products can be adulterated.

Adulteration

Adulteration is the commercially motivated deliberate and intentional inclusion in herbs and spices of constituents whose presence is not declared.

The blending together of different qualities of the same material in order to reduce the variation in the flavour profile is not considered adulteration. In addition naturally occurring contaminants such as heavy metals, mycotoxins, pathogens etc. are not considered adulterants.

The following are examples of commercially motivated adulteration:

Product contains

- ingredients, additives or constituents not approved for use in food
- ingredients, additives or constituents approved for use in food but not declared
- material that has had any valuable constituent omitted or removed

Prevention

The companies represented by ESA are well aware of the risk of adulteration and closely monitor the products they handle. This risk assessment uses tools such as:

- **Evaluation of the supply chain, e.g.**
 - History of supply
 - Supplier capability of meeting legal and other requirements
 - Adherence to GAP and GMP
 - Adherence to HACCP principles
 - Traceability
- **The nature of the raw material, e.g.**
 - Form (whole or ground)
 - Price
 - Species
- **Raw material control through appropriate product testing**

ESA is constantly working with agencies and suppliers around the world to strengthen the awareness of this issue and prevent and remove the practice of adulteration of herbs and spices.