

Industry Association

The National Seasoning Manufacturers Association is the trade association representing the blended seasoning industry. Founded in 1973, NSMA members manufacture more than 98% of the seasonings consumed in the United States. Membership is available to all companies actively engaged in seasoning manufacturing, and companies that support the industry with ingredients, packaging, and other services.

Mission

Anticipate, interpret and address the technical and regulatory needs of the seasoning industry. Advocate on behalf of the members to shape and guide regulatory action. Maintain singular focus on blended seasoning industry. Encourage the exchange of technical and regulatory expertise among industry peers. Promote safety, quality and wholesomeness of seasonings and their components.

NSMA Members

A.C. Legg, Inc.	Ingredients Corp. of America
ABCO Laboratories	Kalsec Inc.
Activ International	Kalustyan Corp.
Adams Extract & Spice	Macco Organiques, Inc.
Asenzya, Inc.	Magic Seasoning Blends LLC
B&M Inc.	McCarthy Spice and Blends
Badia Spices, Inc.	McClancy Seasoning Co.
BDS Natural Products	McCormick & Co, Inc.
CCC Brands	Newly Weds Foods, Inc.
Certified Laboratories, Inc.	Old World Spices & Seasonings
Chesapeake Spice Co.	Pacific Spice Co., Inc.
Con Yeager Spice Co.	R.L. Schreiber, Inc.
Dean Distributors Inc.	Reed Food Technology
Deep South Blenders	Saratoga Food Specialties
Elite Spice, Inc.	Sterigenics International, Inc.
First Spice Mixing Co., Inc.	Wixon, Inc.
Griffith Foods Inc.	World Flavors, Inc.
Hawkins	

National Seasoning Manufacturers Association, Inc.

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Regulatory Initiatives of NSMA

Member Benefits

- Join NSMA's collective voice to expand influence through unified industry responses to FDA & USDA Requests for Comment during their rule making process.
- Participate in face-to-face meetings with FDA & USDA to address the concerns of NSMA members and discuss regulatory matters.
- Learn about common issues facing the industry. Receive alerts with interpretations of regulatory actions. Hear opinions from guest experts and government regulators at annual meeting.
- Collaborate with other food industry trade groups such as Grocery Manufacturers Association (GMA), American Spice Trade Association (ASTA) and Association of Dressings and Sauces (ADS), to advance NSMA positions and influence policy making.
- Build personal relationships with industry colleagues during the NSMA annual meeting and committee meetings.
- Connect with colleagues through the members-only Technical Forum — an interactive tool to share expertise, and discuss current industry challenges.
- Receive the NSMA Regulatory Manual — a quick reference guide to policy documents and regulatory perspectives impacting the seasoning industry.

Current Projects

FSMA

Alerting members about regulatory impact of proposed and final rules. Providing position of NSMA membership to agencies.

Sodium Diacetate

Proposing increased usage rates in food products.

Amenability

Recommending increased ratios of meat and poultry derived ingredients in seasoning blends before requiring USDA inspection of the manufacturing facility.

Harmonization of Labeling

Promoting greater consistency between FDA and USDA labeling regulations.

Clean and Natural

Requesting that regulatory bodies clearly define the use of these terms.



Achievements

Nitrite

Advocated the use of a reducing agent to minimize the risk of carcinogenic nitrosamine formation. Maximized effective use of Sodium Nitrite in conjunction with the Meat Industry and USDA.

Meat Cures

Worked with USDA to develop industry SOP's using a separate cure packet to eliminate the risk of nitrosamine formation in seasonings.

Irradiation

Clarified FDA definitions and regulations regarding use of irradiation for seasonings and components.

Reaction Flavor Labeling

Equalized the declaration of non-meat protein percentages between reaction flavors and seasoning blends. Resulting regulation mandates the full disclosure of all ingredients in reaction flavors.

Natural Spice Labeling

USDA confirmed that spices can be declared as natural after microbial reduction processes have been applied.

Spent Paprika

Received rapid response from FDA in 2008 clarifying spent (defatted) paprika labeling requirements (in cooperation with ASTA).