

For additional information, call us at the number below, or visit us on the Web at:

www.spa-food.org



Setting the Standard in
Seafood Safety
for over 90 years!

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Who We Are

The Seafood Products Association (SPA) is an industry resource for technical and regulatory consultation. Formerly the Northwest Laboratory of the Grocery Manufacturers Association/Food Products Association (GMA/FPA), National Food Processors Association (NFPA), and the National Cannery Association (NCA), SPA has provided member services, primarily to the seafood industry, for over 90 years.

Our Mission

The Seafood Products Association (SPA) provides leadership and a positive cooperative environment for members, staff, regulators, and key government and customer contacts. The SPA functions in this environment to increase member efficiency by managing and resolving technical and regulatory issues related to food safety, food quality, and food defense.



Why You Should Be a Member

"I'm a food processor, why should I be a General member?"

- I occasionally need assistance with regulatory inspections
- I have labeling questions
- I have food safety questions
- I need a recognized process authority to develop and validate my processes
- I occasionally need a process authority to evaluate process deviations
- I would like assistance with developing and reviewing my HACCP Plan
- I'd like to test my product for nutritional, chemical, or microbiological characteristics
- I need to have a consumer complaint exhibit tested
- I would like to know the shelf life of my product
- I'd like to know what kind of packaging is practical and safe for my products
- I value advocacy for science-based interpretation of regulatory and audit requirements
- I would like access to training that enhances my company's knowledge base

"As an Associate providing packaging, ingredients, or services to the industry, how would membership be of value to me?"

- Associate Membership provides a forum for collaborative issue management related to domestic and international regulatory requirements
- I would benefit from the opportunity to network with my customers and industry colleagues at Association functions
- Having access to additional information resources would enhance my knowledge of technical issues and needs of my customers.
- I would benefit from access to publications, and training materials that are relevant to our business interests.

SPA Services

Food Safety

Process Authority

- Low-acid canned foods
- Pasteurized foods
- Smoked products
- Surimi seafood
- Salted and cured products
- Process development (heat penetration testing)
- Equipment validation (temperature distribution testing)
- Deviation analysis
- Regulatory interpretation and compliance assistance
- Facility survey review

HACCP

- Hazard analysis assistance
- Plan development and review
- Process validation

Processing and Packaging

- Metal cans
- Retort pouches
- Reduced oxygen packaging

Salmon Control Plan

A core activity at the SPA is administration of the Salmon Control Plan - a voluntary cooperative agreement between member salmon canners, the Food and Drug Administration and the SPA. The sensory team at the SPA examines representative samples of the commercial pack of canned salmon from Alaska and Washington, with over 5,000 examination reports issued annually. These reports provide assurance of quality and compliance, as well as support documentation for certification of canned salmon export shipments.

SPA Services (cont)

Analytical Services

Food Chemistry

- Fat
- Histamine
- Moisture
- pH
- Salt
- Sodium
- Water activity (A_w)
- Water phase salt
- Nitrite
- TBA

Food Microbiology

- Pathogen screening and general microbiology analysis
- Cause of spoilage
- Consultation and training for on-site analytical laboratory set up
- Foreign object (consumer complaint) analysis and resolution

Sensory Examination

- Spoilage examination
- Quality attributes
- Shelf life

Claims Assistance

Regulatory Consultation

FDA

- Low-acid canned food regulations
- HACCP regulations
- Labeling regulations

USDC/NOAA Seafood Inspection Program

State Regulation

- Food safety regulations
- Food code regulations

SPA Services (cont)

Regulatory Policy

The SPA will actively advocate for sound science-based public policy on issues that may impact our members. This will be accomplished by participating in the rulemaking process, and through collaborative efforts with other associations or organizations with similar policy objectives.

International Requirements

International regulation
Export certification requirements
Import requirements and services

Third-party Audit Requirements

Domestic and international audit consultation

Information Provider

Library for domestic and foreign legislation and regulation
Access to scientific and technical publications

Training and Education Provider

Analytical methods
Basic microbiology
Better Process Control School
HACCP
Sanitation/GMPs
Sensory examination
Thermal processing

How Much is Membership?

At the time of printing:

General Member annual dues are calculated in two parts:

20.9¢ per 48-Tall case of product covered by the Salmon Control Plan;

plus

0.0206% of Gross sales of Other Products.

Minimum General Membership annual dues \$2,500 (if calculated total is less).

Associate Member dues are billed at the flat rate of \$1,000.00 annually.

Where Do I Sign Up?

Please go to www.spa-food.org for all of the information and tools necessary to apply for membership. We value your membership, and are certain you will value our services.

