

GMA Technical Services

Ensuring the safety of our products—and maintaining the confidence of our consumers—is the single most important goal of the food industry. Product safety is the foundation of consumer trust, and our industry devotes enormous resources to making sure that products are safe.

GMA has long history of helping our members produce safe products through our ongoing commitment to scientific excellence. The GMA Science and Regulatory Affairs (SRA) department provides a valuable resource for members by offering technical expertise in areas that are relevant to the everyday work of GMA members.

Member Services:

The SRA department at GMA is a resource for members who need help with questions related to food safety, ingredient safety, FSMA implementation and product labeling.

Specifically, GMA staff offer assistance in toxicology, microbiology and process safety, FSMA, nutrition, labeling, and allergens. GMA staff also track and inform members of emerging regulatory issues. When needed we help members develop positions, media statements, fact sheets and white papers on these topics. GMA provides consultation on laboratory testing as part of our legal claims service and guides members to submit samples for analysis using third party laboratories.

FSMA Implementation

GMA is leading the charge to help GMA members ensure that they are able to implement FSMA using scientific, risk-based standards that take into account industry's existing food safety expertise and management systems. Services provided include:

- Food safety and food defense plan reviews
- Consultation and onsite reviews related to FSMA implementation and compliance
- Advise on trends associated with FSMA inspections and compliance challenges
- Data collection among GMA members on FSMA implementation challenges and inspectional issues

For more information, contact

technicalservices@gmaonline.org

Microbiology

GMA staff provide membership assistance on a variety of issues including:

- Microbiological consultation related to microbial pathogens, hazard analysis, testing programs, testing methods and microbiological criteria
- Basic and applied microbiological research, such as thermal death time studies, in collaboration with other laboratories
- Challenge study design and consultation on other experimental procedures.

For more information, contact

technicalservices@gmaonline.org

Ingredient Safety

GMA provides consultation on questions related to toxicology, molecular biology and food science:

- Product & ingredient safety consultations related to toxicology, allergenicity and safe use of ingredients
- Coordination of collaborative studies and ring tests related to food chemistry, including nutrients, contaminants, adulteration and authenticity
- Food additive and contaminants consultation for filing Food Additive Petitions and obtaining international approvals
- Advising members on US and global regulatory landscape and the impact of proposed changes

For more information, contact

productsafety@gmaonline.org

Thermal Processing

Understanding and defining the thermal processing of foods has been a core strength of GMA since its inception. Scientists at GMA continue the nearly 100 years of thermal processing research as well as more recent studies on non-thermal process methods.

- Process Authorities for FDA-regulated and USDA-regulated food products
- Regulatory liaisons related to process filing issues and non-thermal technology approvals
- Process recommendations for shelf-stable food products, refrigerated and/or frozen products
- Process deviation evaluation and incident investigations
- Processing equipment design and operation

For more information, contact

technicalservices@gmaonline.org

Product Labeling

Our team of experts has experience in nutrition science, dietetics and regulatory and labeling compliance. We offer consultative services to assist our member companies in navigating the regulatory environment related to food and beverage labeling. Consultations are offered in the following areas:

- Regulatory compliance research
- Nutrition Label Reform requirements
- Biotech labeling
- Nutrition, health and product quality claims
- Required label elements (e.g. product identity, ingredient declarations, allergen labeling, nutrition labeling)
- USDA FSIS label approval process
- Food Standards
- Facts-up-Front compliance

For more information, contact

labelingsupport@gmaonline.org

GMA Regulatory Compliance and Crisis Management Guidance

- Regulatory liaison for FDA and USDA inspection issues
- Regulatory policy and enforcement guidance
- Hazard evaluation and management for food safety issues
- GMP and HACCP policy issues, compliance, plan reviews and guidance
- Crisis management for special situations such as recalls, product withdrawals, intentional tampering or unintentional adulteration of products

For more information, contact

technicalservices@gmaonline.org

**For additional information,
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www.gmaonline.org/sef

GMA Education and Training Programs

GMA in collaborating with the GMA Science and Education Foundation provides a range of technical training programs that help build the technical capability of the members.

Our staff facilitate workshops and timely webinars to help manufacturers stay abreast of changing regulatory requirements and scientific advancements of relevance to in our industry. GMA partners with the GMA Science and Education Foundation (SEF) on delivery of our education and training programs. Visit www.gmaonline.org to review upcoming events in subjects such as:

- **Product Safety and Labeling**

- Food Safety Modernization Act (FSMA) Rules and Compliance & FSPCA Trainings
 - Basic or custom developed for your company
 - Food safety plan development
 - Food Defense plan development
 - Foreign Supplier Verification Program
 - Recordkeeping requirements
- Food Labeling

- **HACCP and Qualified Individual Training**

- Basic or custom developed for your company
 - HACCP Advanced Verification and Validation
 - HACCP Train the Trainer

- **Thermal Processing**

- Process Development
- Process Deviations
- Acidified Foods
- Better Process Control School (BPCS)
- Thermal Processing Professionals Training Program

For more information, contact Audrey Rubio at arubio@gmaonline.org or visit www.gmaonline.org/sef

GMA Research

In addition to supporting individual GMA member company needs, GMA also performs research studies that support and address industry-wide concerns, for example research related to *Salmonella* in low moisture foods, staphylococcal enterotoxin production in fish products, and effectiveness of purging to remove residual allergens in collaboration with other laboratories, organizations and universities. GMA also partners with the GMA Science and Education Foundation (SEF) on research studies.

For more information, contact technicalservices@gmaonline.org or visit www.gmaonline.org/sef

GMA

Technical Services and Scientific Consulting



The Association of Food, Beverage and Consumer Products Companies

GROCERY MANUFACTURERS ASSOCIATION

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