

INDIAN SPICE NEWS

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Inauguration of Entrepreneurship Development Training Centre at Spices Park, Guntur

Spices Board, Regional Office, Guntur, Andhra Pradesh started a new EDP training centre and organised a one-day entrepreneurship development training programme on spices export on 07 June 2023 at Spices Park, Edlapadu, Andhra Pradesh. A total of 51 participants which include spice farmers / FPOs / NGOs / entrepreneurs / CEOs etc., attended the training programme. Shri B. N. Jha, Director (Marketing), Spices Board; Shri Anan Debbarma, Deputy Director, Spices Board; Smt. Padmaja, Scientist-C, QEL, Spices Board, Guntur; Smt. Sujatha, Deputy Director, Horticulture, Guntur, Andhra Pradesh and Smt. Sowmya, Scientist-C, QEL, Spices Board, Guntur jointly commenced the functioning of the training centre and training programme by lighting the lamp.

The training programme started with the welcome address by Shri Anan Debbarma, Deputy Director, Spices Board, Guntur where he outlined the nature / importance of the training programme to the upcoming spice entrepreneurs of Andhra Pradesh/ Telangana. Shri B. N. Jha, Director (Marketing), Spices Board in his keynote address, gave an overview of production of chilli and other spices for export from Andhra Pradesh. He also mentioned the huge opportunity for spice entrepreneurs to export spices from Andhra Pradesh and all over India. Shri D. Sathiyam IFS, Secretary, Spices Board, attended the event virtually and in his inaugural address, he briefed about the infrastructure / facilities and units established at Spices Park, Edlapadu and other platforms and facilities available for new spice entrepreneurs for the export of spices. Shri Siva Sankar Lotheti IAS, District Collector, Palnadu district, Andhra Pradesh in his special address shared the importance of Spices Park in Andhra Pradesh and asked the participants to utilize the services offered.

After the inaugural session, the training programme started with a technical session by Smt. Sujatha, Deputy Director, Horticulture, Guntur on Spice Production Scenario & Schemes in Andhra Pradesh and schemes that are provided by Andhra Pradesh State Horticulture Department. After the completion of presentation, farmers/ FPOs/ NGOs/ entrepreneurs/CEOs clarified their doubts.

Shri Anan Debbarma, Deputy Director, Spices Board, Guntur delivered a session on spice exporters' registration procedure and documentation and schemes provided by the Board. After completion of presentation, farmers/ FPOs/ NGOs/ entrepreneurs/ CEOs clarified their doubts. Shri Anjinaiah Reddy J.C., Plant Quarantine Officer, Guntur delivered a session on Plant Quarantine Requirements and also spoke about the



Shri B. N. Jha, Director, Spices Board inaugurating the Entrepreneurship Development Training Centre by lighting the lamp

phytosanitary measures in spice industries. Shri Ramulu, Manager, ECGC, Guntur delivered a session on export related financial risk and insurance during pre-shipment and post-shipment of spices and the importance of insurance for the exporters.

The second session was handled by Shri K. Raju, Deputy Manager, V.S. Trans Lojistik LLP, Guntur on Customs Procedures and Requirements for Spices Export. He explained about the incorporation certificate, import export code, registration cum membership certificate from all the Boards, goods and service tax, MSME registration, trademark registration and pre-shipment and post-shipment.

Shri Sreenath T., Regional Head, ICICI Bank delivered a session on financial assistance and schemes provided by the bank for exporters. He explained about the pre-shipment and post-shipment bank loans and the documents required, interest rate, credit period, etc. Shri Chandhra Shekhar Gandla, Managing Director, Redgiant Impex, Hyderabad, Telangana explained the spice export from Andhra Pradesh, its challenges and opportunities and the importance of value addition in spice industry. Smt. S. Padmaja, Scientist-C, Spices Board, Guntur during her presentation explained the quality parameters required for spices export and she also explained the physical/chemical and biological factors affecting exports. The training concluded with the vote of thanks by Shri Maloth Guruprasad, Senior Agricultural Demonstrator, Spices Board, Regional Office, Guntur.



Director's Message

Complementing the Consumers with Safe Spices at par with Global Food Safety, Sustainability and Quality Standards

India is a unique destination since time immemorial and has been the land of tales of folklores and legends. Travelers have toured to our country in search of knowledge and spiritual meaning and many have travelled in search of something as precious as spices. The term 'Spices and condiments' applies to such natural plant or vegetable products or mixtures thereof, used in whole or ground form, mainly for imparting flavour, aroma and pungency to food. The International Organization for Standardization (ISO) defines spices and condiments as "Vegetable products or mixtures thereof free from extraneous matter, used for flavouring, seasoning and imparting aroma in foods". Though spices are a produce of agriculture, it is one of the most valuable products and have been treated as a prime product of commerce. Realizing the importance of spices, the Indian government established Spices Board, under the Ministry of Commerce and Industry which looks into end to end integration of the supply chain of the various spices from cultivation to export, thus placing a mechanism to ensure quality and scope for adaptability and adaptation to market needs at each level of the spice supply chain from cultivation, post-harvest processing, testing, packaging, transportation, and warehousing till exports.

The far-reaching impact of spices is evident from the fact that India exported 1,404,357 MT of spices in 2022-23 worth 3,952.60 million USD. Whereas in 2020, world spice production was 15.83 Mn MT from an acreage of about 7.21 Mn Ha across 123 countries. In the same context, it is more of a greater responsibility to take serious note of global trends in food safety, quality and sustainability.

India has been at the helm of international spice trade by being the largest producer, consumer and exporter of an array of spices. The variety and sheer quantity of spices produced from India owing to its diverse agro climatic zones and skilled manpower renders it with the ability to place itself as the dominant player in the sectorial supply chain of spices, as a source or the destination itself for many spices.

However, during the recent decade with the rise of the Millennials there has been signs of change in the conventional supply chain of spices as a commodity. As one understands, supply chain is broadly the flow of products and information between supply chain members/ organizations involving procurement of materials, transformation of materials into finished products and distribution of those produce and products to end customer. With the change in aspiration and outlook of the consumers, mostly in the way of living, intake of food and inclination towards aesthetic and health, the concern for food safety, sustainability and quality standards has rightly increased manifold and accordingly, various stringent mechanisms have been placed to address these concerns all over the world.

Spices Board, being the torch bearer for development, regulation and promotion of international trade in Indian



Dharmendra Das
Director (Dev) I/C
Spices Board

spices, has been proactive and has picked up on major concerns that affect the supply chain management and food security of spices. The Board has always been putting on impetuous on building sustainable competitive advantage of trade of Indian spices, through endeavors, exercises and undertakings that are based on food safety, quality and sustainability with stakeholders both at the domestic and international level.

Research suggests that conventional modes of solution to achieve food security is to improve the level of self-sufficiency, coordinating world food stocks and implementing stabilization policies for imports. However, India has always had a strong capacity to provide "Spices" throughout the global supply chain. This can be attributed to the efforts of the stakeholders in the Indian spice value chain with support of the government. Ambient conditions have been made possible, to ensure a comfortable level of food security through increased availability of spices for trade, by focusing on interventions through Spices Board and other establishments to extend the area under spice production with focused approach on factors like productivity, advanced post-harvest applications, sanitary handling, packaging and distribution. This has contributed to the Indian spice sector having a semblance of price stability in the long run, supported by remunerative price realization, with improved scale of income of farms at rural and urban areas and ultimately sustainable livelihood to small and marginal farmers in the country.

The global food industry and its supply chain members fall under the stringent food safety standards, regulations and expectations regarding contaminants of various nature and origin which are or presumed hazardous to human health. Each of the producing or consuming countries around the world has their own food regulatory framework with their own legislation in place for governing all aspects of food safety at critical points within the levels of spice supply chain. India is no exception rather it follows the Food Code (1963) with sole purpose of ensuring fair practices in food business, besides protecting the health of consumers and in doing so India honours important global developments and world order for food trade like the 1985 United Nation General Assembly guideline for consumer protection, the 1992 FAO/WHO recognition about access to nutritionally adequate and food safety as the right of every individual, 1995 recognition of International Standards including Codex Alimentarius agreement as reference point for facilitating International trade by the agreement on Sanitary and Phytosanitary (SPS) Measures and the Agreement on Technical Barriers to Trade

etc.

India in its efforts towards greater good of consumers at global and national front, has the Food Safety and Standards Act (FSSAI) 2006 in place, strengthened with implementations of Food Safety and Standards (Food Products Standards and Food Additives) regulation 2011, also prominent is the setting up of Codex Committee on Spices and Culinary Herbs (CCSCH) under Codex Alimentarius Commission, Rome, the international organization under FAO and WHO for developing international food standards, guidelines and codes of practices to protect the health of consumers and ensure fair practices in trade. India hosts and chairs this Codex Committee and Spices Board India serves as its secretariat.

The institutional mechanism of Spices Board heightened with expertise accumulated and lessons learned at both the global and domestic levels have resulted in application of focused interventions keeping into consideration the overview of Indian spice industry issues and strategy on food safety. The objectives of this endeavor are minimizing pesticide residue, sensitizing stakeholders on good farming practices and harvesting systems syndicate exercise on GAP (Good Agricultural Practices), undertake efforts towards Total Quality Management for Spices and capacitate stakeholders on Laboratory Control Procedures and Practices for Food Safety. It also aims to sensitize technical experts on cleaning and sanitization of processing and storage facilities and control on microbial contaminations, manage food processing, provide know-how on transportation and supply chain management in spices, strengthen understanding of global food safety risk and Draft Risk Management proposal of the USFDA and mitigation plan in spice processing,

adoption of Monitoring, Evaluation and Action Planning, etc.

The Board has not only created a conceptual understanding of the theoretical foundation of food safety, food quality and sustainability but has been implementing multifaceted activities like providing extension support through schemes at the farm gate level to farmers for cultivation, addressing issues at the field through implementation of Quality Gap Bridging; Quality Improvement Training Programmes, schemes on Sanitary and Phytosanitary (SPS) Measures, Good Agricultural Practices (GAP), Cluster familiarization of IndGAP certification, and implementation of pilot project "Strengthening spice value chain in India and improving market access through capacity building and innovative interventions" with the Standards and Trade Development Facility, Geneva; Food and Agriculture Organization-India and Spices Board as the local implementation agency in order to address SPS issues.

Constant support to the National Sustainability Spice Programme (NSSP), which is an international collaborative spice project implemented by the World Spice Organization with the collaborative partners viz., GIZ and IDH; organising training programmes on Good Manufacturing Practices and Preventive Controls by Spices Board, the US Food and Drug Administration (USFDA), and Joint Institute for Food Safety and Applied Nutrition (JIFSAN), support through Mobile Spice Clinic and Farmers' Training Programmes, etc., are another key projects taken up by the Board.

The amalgamation of all activities by various members of spice supply chain of the Indian spices sector is resulting in better results in complying with food safety, food quality and sustainability for the health and financial well-being of all stakeholders in the spices supply chain.



Awareness Programme on Food Safety in Spices Sector

In connection with World Food Safety Day, Spices Board, Regional Office, Jodhpur, Rajasthan organised an awareness programme at Spices Park, Jodhpur involving major stakeholders, plot holders, industrialists, workers, labourers, etc. Shri Rajnish Sharma, Food Safety Officer from Jodhpur, food technology expert Shri Ganesh Prajapati of M/s Prajapati Natural Products, plot food industry specialist Mr Jainarayan Sankla of M/s Jailaxmi Agrotech Industries, Mr Manish Manda, District Development Manager (DDM), NABARD, Shri M. Y. Honnur, Deputy Director, and Dr Shrishail K. Kulloli, Senior Field Officer, Regional Office, Spices Board, Jodhpur attended the programme. Cleaning and sanitizing, pest control measures in food industry, unidirectional food processing setup, food allergies, preventing cross-contamination, waste management, need to wear gloves, safe handling of food agri commodities at farm level, food industry employees'/workers' health, adulteration and mixing in spice sector, quality certification to food industry, etc., were the topics covered under discussion. In addition, Shri Manish Manda, DDM, NABARD also shed light on provisions available in agriculture infrastructure fund for setting up food industry in the Spices Park, especially to enrich the storage facility and increase the shelf-life by establishing cold storage, warehouses, upgrading the lab facilities on direct credit facility in designated food parks including Spices Parks and encourage the plot holders for setting up state-of-the-art quality food industry platforms for making Spices Park a model spice food park in the state as well as in India. Around 50 participants attended the training.



Dr Shrishail K. Kulloli, Senior Field Officer, Spices Board presenting the welcome address during the programme

World Environment Day Celebration

World Environment Day was celebrated at Spices Board offices across the nation. On this day, tree saplings were planted by the officials of each office to promote green earth.



Officials of Spices Board planting saplings as part of the World Environment Day 2023

Awareness Programme on Food Safety at Spices Park, Sivaganga

Spices Park, Sivaganga, Tamil Nadu organised a one-day awareness programme on food safety in spices. Shri Kanagadhileepan, Assistant Director, Spices Board in the inaugural session mentioned the importance and need for food safety. Dr Anand, Scientist, Quality Evaluation Laboratory, Spices Board, Tuticorin in the technical session explained the role of Spices Board in ensuring the quality of spices and the activities of the Quality Evaluation Laboratory. Shri Saravanakumar, Food Safety Officer spoke about the detection of adulteration in spices and measures to reduce it. Dr M. Balamurugan, Assistant Professor, Sethu Bhaskara College, Karaikudi delivered a lecture on safety measures in food and nutrients. 55 participants attended the programme.



Participants after the awareness programme

Food Safety Awareness Programme at Spices Park, Kota

A food safety awareness programme was organised by Spices Park, Kota, Rajasthan at Masala Park, Ramganjmandi, Kota, in which about 50 participants attended. Information on certification, food safety and labour hygiene was provided and various aspects regarding the importance of food safety were discussed. In the programme, Mr Rajesh Kumar Sinha, Quality Control and Food Safety Officer, M/s Eastern Condiment Private Limited provided information on cleanliness. Various aspects of food safety were discussed by Shri M. Saravanan, Plant Manager of M/s P .C. Kannan & Co. All the participants present in the programme took an oath to follow food safety and cleanliness.



Dignitary speaking at the food safety awareness programme



World Food Safety Celebration at Spices Park, Chhindwara

World Food Safety Day was celebrated at Spices Park, Chhindwara, Madhya Pradesh on 07 June 2023. Dr B. A. Gudade, Deputy Director, Spices Board, delivered the welcome address and gave a brief introduction to the programme. Dr Surendra Pannase, Head of ICAR-KVK, Chhindwara, and the Chief Guest of the programme delivered a talk on food safety standards and their applications. Later, Dr D. Shrivastava, Scientist, Food Processing and Nutrition, ICAR-KVK, gave a presentation on what food safety is and how to attain it. Shri B. A. Gudade, Scientist-C, covered a topic related to bacterial pathogens, viruses, food-borne illness, and spice quality management. Around 44 stakeholders including women participated in the programme.



Dr S. Pannase, Head, ICAR-KVK, Chhindwara during his lecture

Bank – Farmer Interface Meeting

Spices Board Field Office, Bodinayakanur, Tamil Nadu organised a Bank-Farmer Interface Meeting at Seminar Hall on 08 June 2023. Shri Binson Varghese, Chief Manager, Indian Bank and Rural Development officers Ms Poorva Agarwal and Shri Thirupathi briefed about the financial assistance and other support offered by the Bank. The scope of Pradhan Mantri Formalisation of Micro Food Processing Enterprises (PMFME) scheme, assistance for cold storage, land development, KCC loan etc., were explained to the farmers. Shri S. Senthilkumaran, Senior Field Officer and Shri K. Kanagadhileepan, Assistant Director, Spices Board, coordinated the event. About 20 farmers attended the programme.



Dignitary speaking at the Bank-Farmer Interface Meeting

Spices Board's Extension Activities

As part of the extension activities, Spices Board reached out to the interior locations of Western Ghats, Vellimalai at Srivilliputhur Megamalai Tiger Reserve (SMTR), Theni district of Tamil Nadu. Small Cardamom, clove and nutmeg are the predominantly grown spice crops here. Farmers and skilled labourers were urged to update their knowledge and skills on modern horticultural technologies for quality improvement and increased productivity.



A farmer near his nutmeg tree

Training on Import Safety

Under collaborative training with Spices Board, the officials from USFDA conducted a training on Import Safety to the exporters and Spices Board officials in hybrid mode at Kochi on 16 June 2023. Around 40 participants were physically present and around 120 participants joined online. Dr Aparna Tatavarthy from the Centre for Food Safety & Applied Nutrition, FDA and Ms Cindy Ford from the Office of Regulatory Affairs, FDA handled the sessions. Shri B. N. Jha, Director (Marketing) and Shri Dharmendra Das, Director (Development), Spices Board were also present during the programme.



Exporters and Spices Board officials attending the training programme



12th Meeting of the International Pepper Community on Research and Development

The 12th meeting of the International Pepper Community (IPC) on Research and Development was held on 19 June 2023 in hybrid mode in Jakarta, Indonesia. The member countries of IPC are India, Indonesia, Malaysia, Vietnam and Sri Lanka. Dr A. B. Rema Shree, Director (Research and Finance), Spices Board and Chairperson of the IPC; Dr K. Dhanapal (HOD Crop Protection, ICRI) and Dr K. A. Saju (Scientist C, ICRI), were nominated to attend the meeting

In the 12th meeting also, India was elected as the Chair for Research and Development. Dr K. Dhanapal presented the report on Research and Development in India. Delegates from member countries also presented the Research and Development report of their respective countries. Future prospects of pepper production, productivity and marketing were discussed in detail during the meeting. The 12th IPC meeting concluded with the vote of thanks of the Executive Director of IPC, Jakarta, Indonesia.



12th Meeting of the IPC on Research & Development

International Yoga Day Celebrated

Spices Board Celebrated 09th International Yoga Day on 21 June 2023 at Rithambhara Yoga International, Kaloor, Kochi by conducting an interactive yoga session for the staff working at Spices Board Head Office, Kochi. The yoga sessions were handled by Shri Vinesh Kammath, Co-founder of Rithambhara Yoga International. Dr A. B. Rema Shree, Director (Research and Finance), Shri Jijesh T. Das, Director (Administration), Shri B. N. Jha, Director (Marketing), Shri Dharmendra Das, Director (Development), Spices Board and other officials of the Board participated in the programme.



Dr A. B. Rema Shree, Director (Research and Finance) speaking at the International Yoga Day celebration



Officials of Spices Board during the yoga session

Training Programme on Hybridization Techniques

A training programme on “Hybridization in Small Cardamom” was conducted for teaching staff of Zonal Agricultural and Horticultural Research Station, University of Agricultural and Horticultural Sciences, Mudigere. Dr M. R. Sudharshan, Former Director, Spices Board, Dr S. Sreekrishna Bhat, Scientist-C (Rtd) and Dr K. N. Harsha, Scientist-C & in-charge were the resource persons.



A view of discussion during the training on hybridization techniques in cardamom



Stakeholders Meet

As part of the synergy and convergence programme, Spices Board Regional Office, Jodhpur, Rajasthan arranged a stakeholders meet on 19 June 2023 at Spices Park, Jodhpur by engaging all plot holders. The meeting started by welcoming the Chief Guest and participants by Shri M. Y. Honnur, Deputy Director, Spices Board, Jodhpur. An introductory note on the purpose of stakeholders meet was delivered by Dr Shrishail K. Kulloli, Senior Field Officer, Regional Office, Spices Board. Shri Manish Manda, District Development Manager (DDM), NABARD, Jodhpur briefed the meeting agenda.

Dr Rajiv Siwach, Chief General Manager (CGM), NABARD, Jaipur, Chief Guest of the programme made deliberations on food processing funds, its objective, scope of financing from the fund as stated above, extent of operation guidelines of FPF, eligibility criteria in Designated Food Parks, establishing new DFPs, modernization / additional infrastructure in existing DFPs, setting up new food processing units in any of the notified DFPs and modernization of existing food processing units already established in any of the DFPs.

Dr Rajiv Siwach also spoke about all modalities of FPF schemes and encouraged the stakeholders to avail the facility and flourish in the food industry and appealed to make the Spices Park, Jodhpur a model Spice Food Park in the state as well as in India. He also assured all support and guidance to plot holders and announced the next meeting with all lead banks in Spices Park for fast-track processing of credit-based loan facility. After the meeting, the CGM, NABARD made a visit to the common processing facility at Spices Park, Jodhpur.



Participants after the stakeholders meeting

Exposure Visit

Forty-eight students and two faculty members from the Institute of Agricultural Technology & Regional Agricultural Research Station, Pattambi, visited ICRI Myladumpara on 23 June 2023. Dr K. Pradeep Kumar, Dr M. A. Ansar Ali and Dr John Jo Varghese, Scientists, ICRI briefed the activities of ICRI. The team also visited ICRI farm and Shri R. Ramaraj, Extension Assistant, Spices Board explained about different varieties of cardamom and cultivation practices.



A view of participants and resource persons

Collaborative Training on Good Agricultural Practices & Good Manufacturing Practices and Preventive Control

Spices Board along with US Food and Drug Administration (USFDA) and Joint Institute for Food Safety and Applied Nutrition (JIFSAN), jointly organised a collaborative training programme on Good Agricultural Practices & Good Manufacturing Practices and Preventive Controls during 12 - 15 June 2023 at KADS – Spices Board Training Centre, Village Square, Thodupuzha, Idukki district, Kerala. The training partners were JIFSAN and USFDA representatives. The training was imparted to spice processors in Kerala in physical mode. The training mainly focused on Food Safety Hazards in Spices. During the programme, Shri Kishan K., Assistant Director (Development), Spices Board and Co-ordinator of the training programme extended welcome to the resource persons and participants. The programme was inaugurated by Shri Dharmendra Das, Director (Development), Spices Board by lighting the lamp. Ms Pankaja Panda, USFDA India representative delivered the introductory remarks and James W. Rushing, Dr Juvan Silva and Aparna Tatavarthy handled the technical session.

The inaugural ceremony of the training on “Good Manufacturing Practices and Preventive Controls” commenced with the lighting of lamp by Shri Basisth Narayan Jha, Director, Marketing, Spices Board; Ms Pankaja Panda, Food Safety Coordinator, USFDA India Office; Mr James W. Rushing, Director, International Food Safety Training Programmes; Mr Juan L. Silva, Joint Institute for Food Safety and Applied Nutrition (JIFSAN); Ms Aparna Tatavarthy & Ms Cynthia Ford from USFDA and Shri Mathew, Managing Director, KADS, Thodupuzha. The programme was followed by technical sessions by resource persons.

Thirty-three personnel from various spice processing units participated in the training held on 14 June 2023. More than eight officials and 11 Marketing Executives of the Board also participated in the training.

During the first session, Ms Aparna Tatavarthy, Microbiologist/ Consumer Safety Officer at FDA, Office of Food Safety, Centre for Food Safety & Applied Nutrition (CFSAN) delivered a speech on Spice safety – Preventive controls rule.

In the second session, Mr Juan L. Silva, Department of Food Science, Nutrition and Health Promotion, Mississippi State University representing JIFSAN took a class on Good Manufacturing Practices and Introduction to Food Safety and Preventive Control including supply chain programmes and focus on pest control.

As a part of the curriculum of this training, the participants made a field visit to the processing unit of M/s Akay Spices Pvt Ltd, Akanad, Ernakulam district on 15 June 2023 to understand the preventive control applied at each stage of processing. The training programme came to an end with the closing session and certificate distribution ceremony on 15 June 2023 at Akay Spices Pvt Ltd.



Participants of the training programme



US FDA Training Programme on GAP and GMP at Guwahati

A collaborative training programme on Good Agricultural Practices (GAP) for spice growers and Good Manufacturing Practices (GMP) for spice processors was conducted at the Horticultural Research Station, Assam Agricultural University, Kahikuchi, Guwahati, Assam. The programme was organised by Spices Board, Regional Office, Guwahati in collaboration with United States Food & Drug Administration (US FDA) and Joint Institute for Food Safety and Applied Nutrition (JIFSAN). The training was conducted during 06 – 07 June 2023 for spice growers and 08 – 09 June 2023 for spice processors.

The training session on GAP for spice growers started with a welcome speech by Dr Dwijendra Mohan Barman, Deputy Director, Spices Board, Regional Office, Guwahati followed by lighting the lamp. Dr A. B. Rema Shree, Director (Research and Finance), Spices Board attended the programme virtually and shared her insights on the importance of GAP for spices to boost the export of Indian spices. Officials from Government of Assam, Shri T. B. Borah, Director, Department of Horticulture and Dr Mrinal Saikia, Director (Research), Assam Agricultural University were also present on the dais and they shared the scope and importance of spices export from North-eastern states and significance of GAP and GMP for export of agricultural commodities. A special remark was given by Dr Sarah McMullen, India Office Country Director, FDA. Dr James Rushing, Lead Instructor, Joint Institute for Food Safety and Applied Nutrition (JIFSAN) shared his remarks on the subject matter of the training programme. The inaugural session came to an end by the vote of thanks from Dr Pankaja Panda, Senior Technical Adviser, US FDA.

The technical session was handled by Ms Cynthia Ford, Consumer Safety Officer, US-FDA, Dr James Rushing and Dr Juan Silva, Lead Instructor, International Food Safety Training Programmes, University of Maryland, JIFSAN. In the training programme, trainers mainly concentrated on personal hygiene and field sanitation of crop fields using chemicals and pesticides at low levels.

On the second day, a field visit to spice nursery at Horticultural Research Station, Assam Agricultural University, Kahikuchi, Guwahati was arranged. During the visit, the trainees were instructed on how to manage field related constraints in hygienic

and environment friendly ways. Certificates were distributed among the participants at the end of the day. A total of 42 progressive spice growers from N.E. states and West Bengal participated in the programme.

The training session on GMP for spice processors started with a welcome speech by Dr Dwijendra Mohan Barman, Deputy Director, Spices Board Regional Office, Guwahati. Shri B. N. Jha, Director (Marketing) Spices Board, Kochi, Kerala virtually attended the session and shared his remarks regarding the importance of GMP for increasing the export of spices to foreign countries. Ms Melinda Pavek, Consul General, US Embassy, Kolkata was present as Guest of Honour and delivered her remarks on US-India friendship. Dr Lakshmanan IAS, Secretary, Industries, Commerce & Public Enterprise Department shared his remarks as a special guest in the programme. A special remark was given by Dr Sarah McMullen, India Office Country Director, FDA. Dr James Rushing, Lead Instructor, Joint Institute for Food Safety and Applied Nutrition (JIFSAN) shared his remarks on the subject matter of the training programme.

The technical session was handled by Ms Cynthia Ford, Consumer Safety Officer, US-FDA and Dr James Rushing and Dr Juan Silva, Lead Instructor, International Food Safety Training Programmes, University of Maryland, JIFSAN. In the training programme, trainers mainly focussed on personal hygiene and maintenance of hygiene and sanitation during handling of spices while processing. Management of storage pests and diseases and use of healthy, clean and food grade packaging materials was also emphasized in the training programme.

On the final day, the participants along with officials from Spices Board, US-FDA, JIFSAN and US Embassy, Kolkata visited the spice processing unit of Sigma Spice Industries Pvt Ltd situated at Ratanpur, Chhaygaon. During the visit, the trainers have shown the importance of Good Manufacturing Practices. After the visit, Ms Melinda Pavek, Consul General, US Embassy, Kolkata and officials from Spices Board, Regional Office, Guwahati distributed the Certificate of Participation among the participants. A total of fifty spice processors from N.E. states and West Bengal participated in the programme.



Participants of the training programme



Participants during the field visit



Mobile Spice Clinic Programme

A mobile spice clinic programme was conducted for tribal farmers in Aranamala, Meppadi panchayath, Kalpetta, Wayanad district on 23 June 2023. The programme was coordinated by the Deputy Forest Range Officer, Kalpetta, Wayanad district. Dr P. Thiyagarajan (Scientist- C), ICRI, Myladumpara and Ms Neethu Parameswaran, Field Officer (i/c), Spices Board, Kalpetta attended the programme. Shri Siyad P. Hassan, Secretary, Van Dhan Vikas Kendra, Kalpetta welcomed the participants and Shri Sudheesh V. H., Secretary, Vana Samrakshana Samiti, Aranamala inaugurated the programme. Shri V. K. Jevaraj, Deputy Forest Range Officer, Mundakkai has given the presidential address and Shri K. K. Sundharan, Deputy Forest Range Officer and Divisional Coordinator, Kalpetta delivered the felicitation. The Field Officer, Spices Board briefed about the activities of Spices Board and schemes regarding Small Cardamom. The Scientist of ICRI explained nutrient management including soil testing, pest and disease management and importance, use and production of biocontrol agents for Small Cardamom followed by a demonstration for collection of soil samples for testing and diagnosis/ identification of insect pests and diseases in the field level. Around 35 tribal farmers including women farmers attended the programme.



Dignitary speaking at the spice clinic programme

Another mobile spice clinic programme was organised by Indian Cardamom Research Institute (ICRI), Myladumpara, Idukki in Rajakumari area on 01 June 2023. Dr M. A. Ansar Ali and Dr K. A. Saju, Scientists, ICRI participated as resource persons in the programme along with the Field Officer and Spice Research Trainees. Six cardamom plantations were visited to understand the problems in cultivation. Necessary recommendations for the betterment of production and disease and pest management were given.



Scientists examining disease and pest problems in the cardamom plantation

Status Report of Large Cardamom in Soreng District of Sikkim

Consequent to the visit and instructions issued by Shri Piyush Goyal, Honourable Union Minister of Commerce and Industry in February 2023, ICRI Regional Station, Gangtok, Sikkim undertook detailed studies on the status of Large Cardamom in Soreng district of Sikkim. A meeting to discuss the report was conducted at the District Administration Centre in Soreng district on 02 June 2023.

The meeting was attended by Shri Bhim Thatal, District Collector, Soreng accompanied by Shri Dhiraj Subedi, ADM Soreng; Shri Gaayas Pega, ADC (Dev) Soreng; Shri D.R. Bista, SDM HQ; Shri Ongdi Sherpa, BDO Chumbung; Dr Ajay D., Scientist and In-charge; Shri Phurba Lepcha, Deputy Director, Spices Board, Gangtok; Dr T. N. Deka, Scientist-C; Dr S.S. Bora, Scientist-C; Shri Biju S.S., Assistant Director, Spices Board; Shri Pranaya Gurung, Joint Director, Agriculture Department; Shri Subash Tamang, Deputy Director, Horticulture Department; officials from various line departments, President of FPOs, members from ATMA and farmers from Soreng district.

Dr Ajay D., ICRI presented a detailed report of the status of Large Cardamom in Soreng district, including information on the study area, observations made during field visits, plant health issues, irrigation methods, soil analysis, study inferences, Spices Board's activities, and policy interventions. Following the presentation, an open discussion took place between officials and farmers. Some farmers shared the challenges related to cardamom cultivation and sought solutions. The officials provided insights into irrigation, shade, mulching, phytosanitation, manuring, etc., emphasizing that cardamom is a shade-loving crop and partial shade is necessary for optimal crop production.

It was decided to establish two model plots of Large Cardamom in the district with the help of Horticulture Department and technical guidance from ICRI, Regional Station. Convergence of activities of all the line departments is planned to provide training and exposure visits to farmers, production of healthy planting materials, arrangement of irrigation facilities, supply of shade tree saplings and market linkage.



Officials and farmers attending the meeting



Food Safety Awareness Programme at Spices Park, Puttady

Spices Park, Puttady, Idukki, Kerala conducted an awareness programme on food safety in spice sector as part of World Food Safety Day on 07 July 2023. Ms Ann May Johnson, Food Safety Officer, Udumbanchola, delivered the lead talk.



Ms Ann May Johnson, Food Safety Officer, Udumbanchola speaking at the awareness programme on food safety

Awareness Programme on Food Safety Organised by Spices Park, Guna

Spices Park, Guna, Madhya Pradesh organised an awareness programme in connection with World Food Safety Day. The programme featured esteemed guests including the District Food Safety Officer, the Food Supply Officer, and the Deputy General Manager of the District Industries Centre (DIC) in Guna. The purpose of the programme was to raise awareness about the importance of food safety in spices. A total of 54 individuals actively participated in the programme, gaining valuable insights and knowledge about ensuring food safety.



Dignitary speaking at the awareness programme on food safety



Awareness Programme on Food Safety in Spice Sector

On the 5th World Food Safety Day, Spices Park, Raebareli, Uttar Pradesh organised an Awareness Programme on Food Safety in Spice Sector on 07 June 2023. A total of 24 participants participated in the awareness programme.



Participants attending the awareness programme on food safety in spice sector

Spice Clinic Programme

A spice clinic programme was conducted in Pabong area of Kalimpong district, West Bengal on 23 June 2023. Dr S. S. Bora, Scientist-C, ICRI served as resource person along with Ms Normit Lepcha, Spice Research Trainee. Shri J. Das, Assistant Director and Shri N. Ghatani, Farm Manager, Spices Board, Kalimpong also attended the programme. As Pabong is a drought prone area, Dr S.S. Bora described the ways to protect the crop from drought. He also made the farmers aware of the importance of mulching for water and soil conservation and distributed leaflets on mulching practices. He also described the significance of phytosanitation and usage of bio-agents for developing healthy Large Cardamom plants. Shri J. Das, Assistant Director, Divisional Office, Kalimpong described the various schemes of Spices Board for the benefit of Large Cardamom growers. Farmers requested to supply bio-agents free of cost as locally it is not available. The programme came to an end with the vote of thanks by Shri N. Ghatani, Farm Manager, Spices Board, Kalimpong.



A view of participants





Know Your GI Spice

Malabar Pepper

Black Pepper (*Piper nigrum*) is a flowering vine in the family Piperaceae, cultivated for its fruit, which is usually dried and used as a spice and seasoning. The fruit, known as peppercorn when dried, is a small drupe, five millimetres in diameter, dark red when fully mature, containing a single seed. Malabar Pepper is highly aromatic, with a distinctive, fruity bouquet. It has got a sharp, hot and biting taste. It is a warming spice with the perfect combination of flavour and aroma. It is produced in all the composite states comprised in the Malabar region of the erstwhile Madras Presidency, which in the present period covers the entire South India. Malabar Pepper is classified under two grades - garbled and ungarbled.



CIRCULARS AND NOTIFICATIONS

Circular No:08/2023-24- Information on Registration Regulations prescribed by People's Republic of China

http://www.indianspices.com/indianspices/sites/default/files/Circular%20-%208_11zon.pdf

Circular No.Mkt-auc/schedule/01/2018 - Schedule for conducting e-auctions at e-auction centre at Puttady & Bodinayakanur from 15.07.2023 to 12.08.2023.

[http://www.indianspices.com/indianspices/sites/default/files/Schedule%20for%20conductinge-auctions%20at%20E-auction%20Centre%20at%20Puttady%20&%20Bodinayakanur%20from%2015.07.2023%20to%2012.08.2023%20\(1\).pdf](http://www.indianspices.com/indianspices/sites/default/files/Schedule%20for%20conductinge-auctions%20at%20E-auction%20Centre%20at%20Puttady%20&%20Bodinayakanur%20from%2015.07.2023%20to%2012.08.2023%20(1).pdf)

Circular No.MKT-AUC/SCHEDULE/01/2018 - Schedule for conducting Special e-auction for Cardamom (Small)

[http://www.indianspices.com/indianspices/sites/default/files/Schedule%20for%20conducting%20special%20e-auction%20for%20Cardamom%20\(Small\)_11_07_2023_compressed%20\(1\).pdf](http://www.indianspices.com/indianspices/sites/default/files/Schedule%20for%20conducting%20special%20e-auction%20for%20Cardamom%20(Small)_11_07_2023_compressed%20(1).pdf)

Circular No:06/2023- Extension of time Submission of Monthly returns by Dealers - Reg.

<http://www.indianspices.com/indianspices/sites/default/files/CIRCULAR%20Extn%20time%20submission%20of%20monthly%20returns.pdf>

Renewal of License as Dealer of Cardamom as per the Cardamom (Licensing & Marketing) Rules, 1987 Online Submission – Reg.

[http://www.indianspices.com/indianspices/sites/default/files/Renewal%20of%20license%20as%20Dealer%20of%20cardamom%20as%20per%20the%20cardamom%20\(Licensing%20&%20Marketing\)%20Rules.1987-Online%20Submission.pdf](http://www.indianspices.com/indianspices/sites/default/files/Renewal%20of%20license%20as%20Dealer%20of%20cardamom%20as%20per%20the%20cardamom%20(Licensing%20&%20Marketing)%20Rules.1987-Online%20Submission.pdf)



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The newsletter can be accessed from the websites of the Board

<http://www.indianspices.com> / www.spicexchangeindia.com

Your valuable comments/ feedback may be sent to

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