

# INDIAN SPICE NEWS

A Spices Board India Publication

## Ninth Quality Evaluation Laboratory at Jodhpur on Stream

Shri A. G. Thankappan, Chairman and Shri D. Sathiyam IFS, Secretary, Spices Board jointly inaugurated the Board's ninth Quality Evaluation Laboratory (QEL) at the Spices Park in Jodhpur on 20th April 2022 in a hybrid event.



Shri D. Sathiyam IFS, Secretary, Spices Board addressing the participants; also seen is Shri A. G. Thankappan, Chairman, Spices Board

Shri K. Jagannathan, Deputy Director, Spices Board while welcoming the dignitaries to the event opined that India is the world leader in spices export but has been witnessing quality issues due to stringent food safety rules implemented by importing countries especially the European Union and USA.

Smt. Annu Shree Poonia, Member of Spices Board, in her address, thanked Spices Board for establishing QEL in Jodhpur, which is one of the major production centres of cumin in the country. She said that the establishment of this QEL would ensure timely testing and quality control of seed spices produced in Rajasthan.

Shri D. Sathiyam IFS, Secretary, Spices Board, said that the Board has been working continuously for the export promotion of Indian spices. In the past 35 years, quality and hygiene have been made the cornerstones of the promotional strategy of Indian spices in the international market. He added that Spices Board could successfully spearhead the evolution of India as the world's biggest exporter of spices and spice products in the last 35 years and also as the global hub in the processing and value addition of spices.

Regulation of quality of Indian spices for exports is one of the main mandates of Spices Board and the Board has been successfully ensuring this through the services of its network of QELs spread across the major production/export hubs in India. The newly inaugurated QEL at Jodhpur, which is also the first QEL to be established at a spices park, currently holds the capabilities to test basic parameters in seed spices which would be eventually upgraded to be at par with the other eight QELs in the country.

The Secretary wished that the QEL at Jodhpur will serve the quality evaluation requirements of the region's spices sector in the coming years. He also congratulated everyone involved in the establishment of QEL, Jodhpur.

Shri A. G. Thankappan, Chairman, Spices Board professed the QEL at Jodhpur as a new milestone in the Board's flavourful journey. He stated that 'the goal of the Board since its inception has been to work for the Indian spice industry and its stakeholders. India currently exports 225 spices and spice products to more than 185 countries which adds to the nation's forex returns. The food administration authorities in several countries have stringent regulations on imported foods. Therefore, quality evaluation is one of the key areas in international exports. Quality and hygiene have become the sign of all exported and imported food stuffs. 'To cater to the needs of the importing countries and for the benefit of the Indian spices community, Spices Board is looking forward to lengthen the chain of QELs in India', he added.

Rajasthan is famous for the production of spices like chilli, garlic, fenugreek, fennel and cumin which have high export value. The lab will function with services like quality checks on export consignments and other analytical services for exporters and growers of various seed spices.



Chairman, Secretary, Directors and other officials of Spices Board attending the inauguration of the Quality Evaluation Laboratory, Jodhpur

The new QEL will be a boon for exporters in Rajasthan in the production of export-oriented spices and their quality analysis. It is important to ensure that the food we eat is healthy and devoid of harmful ingredients.

Dr A. B. Rema Shree, Director (Research and Finance), Spices Board, delivered the Vote of Thanks. The event witnessed the participation of members and officials of the Spices Board, and other stakeholders of the Indian spice industry.

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# Religion Breeding a Spice!



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Religion breeding a spice? May sound far-fetched! But if fact is to fathom, one has to admit the role of certain religions in the breeding history of some crop plants! All crop plants have their centres of origin and also centres of domestication, no dispute. But annals of history also tell us instances of faith or trade playing an important role in promoting a few crops across continents, either for commercial gains or for divine purposes. Attestation thereof is to turmeric and Hinduism (Sakthi worship-religion); sugarcane and Islam (Economic gain-trade); citrus and Jews (Etrog-religion), etc. It was left to Christianity, the other major religion, to chip in for nutmeg. In the case of nutmeg, it is Christianity that played a significant role in popularising the spice not only around the world but also in India besides its breeding per se. Even though it was the colonial rulers who popularised nutmeg in different countries albeit for pecuniary gain, the Christian planters/settlers were instrumental in extending nutmeg cultivation to different parts of Kerala and India as a spice. The early nutmeg explorers of yore, the colonial rulers who popularised the spice in their colonies around the world, and the early patrons of the spice in the new environments were all Christians, may be by default. Coming to India, since pre-independence time, it has been mainly the local Christian farmers who embraced nutmeg wholeheartedly, making an alien species a next door homestead tree over time!

Nutmeg, now a major tree spice of the country, has a domestication history of less than 300 years in India. Nutmeg cultivation first started at Kalady, in central Travancore (Kerala) in 18th century. Reference is there about a Scottish man buying a parcel of land near Kalady and planting nutmeg, a species till then unknown to the local population! However, the Scottish owner left the country after a few years and the 35 acre property came

under the possession of a local Christian family. Some trees, believed to be planted by the Scottish man, more than 200 years ago, are still there. One *Poonolil* family is the current owner of the estate, it is told.

The contribution of the local Christian community since 18th century, including the settlers, in popularising nutmeg in the state is stellar. Amateur breeding and selection practiced by the farmers of the community resulted in identifying a few elite trees (varieties) and thereby enhancing the socio-economic status of the farmers by fetching awards and /or commercialising the elite trees through nutmeg nurseries. And it is no surprise that most of the nutmeg farmers' varieties are named in vernacular such as 'Kadukanmackal', 'Kallingal', 'Punnathanam', 'Kochukudi', 'Kinattukara', 'Souwriyamakkal', 'Nirappel', 'Kallivayal', 'Pullen', 'Kakkappara' further shows the Christian legacy of nutmeg in India. The varieties like the institution-bred ones such as IISR Vishwasree, Konkan Sreemanti, Konkan Swad, and the farmer participatory variety IISR Keralashree are much sought after nutmeg varieties in the country now. Currently, nutmeg is produced in about 23478 ha in India with Kerala leading the list. In addition to Kerala, the spice is grown in Maharashtra, Goa, Karnataka, Tamil Nadu, Andaman Islands, etc.

This legacy of the community in popularising the spice in the state needs to be documented.

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## Director's Message

### Sustainability through Organic Farming



**B. Venkateson**  
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Spices Board

'Quality' is the formula for being successful in any field, especially in agribusiness. With the stringent food safety and quality standards laid by the regulatory authorities, quality has become crucial to excel in both domestic and export markets .

Before green revolution, farming was carried out quite naturally by incorporating natural components including application of farmyard manure, compost, green manuring, and following a natural life cycle wherein both pests and their natural enemies worked in equilibrium. The traditional methods with integration of cattle, poultry, etc., in the farming activities resulted in recycling of farm wastes and all these factors contributed to sustainable and eco-friendly farming. After the green revolution in 1960s, introduction of high-yielding varieties, synthetic fertilisers, pesticides, etc., resulted in higher production and productivity in most of the agricultural crops. Whereas in the long run, it created manifold problems, from uneconomic production to pesticide residue issues in the final food products and depleting soil fertility and environmental hazards due to indiscriminate fertiliser/pesticide usage. Later, farming practices in many locations were found unsustainable and quality of the farm produce stands as a testimony to this.

It is high time that the farmers and industry stakeholders joined hands to adopt effective alternative systems to set the right path to overcome challenges and to make farming sustainable, eco-friendly and a profitable venture. One of the best alternatives is adoption of organic farming slowly and steadily.

There are many alternative farming systems popular among the farmers, like Bio-dynamic Farming, Zero Budget

Natural Farming, Organic Farming Practices recommended by NCOF, State Agricultural Universities, KVKs, etc. There are organic certification processes under the National Programme for Organic Production (NPOP) and National Organic Programme (NOP) standards implemented by organic certification bodies accredited by the Agricultural and Processed Food Products Export Development Authority (APEDA). The farm products certified under these programmes are suitable for export to foreign countries and they fetch premium prices. PGS-India (Participatory Guarantee System of India) is a quality assurance initiative that is locally relevant, emphasize the participation of stakeholders, including producers and consumers and operate outside the frame of third-party certification.

There is an increasing awareness among the public on the health hazards of contaminated food and this has forced us to adopt a system that is eco-friendly, sustaining and has the capability to cater to the increasing global requirement for food.

Many farmers and FPOs have understood this and adopted organic farming practices to produce high-quality and pesticide-free farm products that can be domestically marketed and exported at a premium price. Switching to organic farming practices needs a clear endurance and perseverance to adopt the latest technology that can withstand the impact of yield loss aiding in quick recovery to get a sustainable and profitable production. There is a hope that the younger generation will show more interest in the adoption of organic farming practices with a clear set of goals to make the farming enterprise a sustainable and profitable one.





# मेन्टा की अंतराष्ट्रीय इकाई अंतराष्ट्रीय

## Mentha Kissan Samithi



**Rajesh Kumar**  
President  
Mentha Kissan Samithi

Mint forms a major constituent among the top ten exported spices (including spice products) from India in terms of value. Others include chilli, spice oils and oleoresins, cumin, turmeric, pepper, curry powder/paste, cardamom seeds, tamarind, asafoetida, etc. Mint products bring in forex earnings amounting to around Rs 3,700 crore every year through the export of 27,000 tonnes in the form of menthol, menthol crystals and mint oils. Japanese mint is cultivated in India in about 50,000 ha of land, with an estimated production of 12,000 tonnes of mint oil, which accounts for about 75 per cent of total menthol mint production in the world.

Mint farmers, mainly those into the cultivation of Japanese mint/menthol mint (*M. arvensis*), are pursuing this as an agribusiness. Most of the farmers have their own facilities or other facilities for oil extraction. There was no organization at the farmer level to guide and sort out issues. It is in this context the Mentha Kissan Samithi based in Masauli, Barabanki in Uttar Pradesh assumes importance. Formed in 2013, with over 4500 farmers mainly growing mint and processing oil, this organization works towards helping farmers in growing spices like chillies, coriander, turmeric and other aromatic crops in Uttar Pradesh.

Having good interface with the Central Institute of Medicinal and Aromatic Plants (CIMAP), Lucknow; Federation of Indian Export Organizations (FIEO); Multi Commodity Exchange; departments of agriculture and horticulture and Spices Board, the Samithi is also focusing on disseminating extension services to farmers. Besides, initiatives are taken to implement good post-harvest practices in mint. 'Kisan Diwas' (farmers'-day) is also organised every year on 23rd December to highlight technologies and scope of mechanization.

The Mentha Kissan Samithi is also helping interested farmers in other states in taking up the cultivation of Japanese mint. The Samithi has been lending support through training in mint farming and sourcing of quality seed materials. In Andhra Pradesh, the Samithi helped Spices Board in popularising Japanese mint cultivation and establishing extraction units in Prakasam district with the financial support of the Andhra Pradesh Horticulture Department in 2016.

Before the COVID-19 pandemic period, Spice Board and Mentha Kissan Samithi conducted joint awareness campaigns in various districts of Uttar Pradesh for mint farmers. Today, Uttar Pradesh is leading in mint production.

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# All India Spices Exporters Forum (AISEF)



**Cherian Xavier**  
Chairman, AISEF

The All India Spices Exporters Forum (AISEF), established in the year 1987, works towards protecting the interests of the spices exporters in the country, creating a sustainable and pro-development business environment for the spice industry and its stakeholders. AISEF is managed by an elected managing committee chosen from among its members. The organization collaborates with multiple stakeholders. AISEF is a prominent spice exporters' forum in India that enjoys the active participation of the majority of the leading spices exporters of India. The Forum works in close collaboration with the Spices Board India, Ministry of Commerce, Horticulture Departments in different states, Institutes of Spices Research, Directorate of Arecanut and Spices Development, Food Safety and Standards Authority of India, Sustainable Spices Initiative India, etc., and interacts with them on a regular basis on all regulatory matters concerning spices trade. AISEF is actively involved in laying the standards for spices in the Codex Committee.

AISEF endeavours to ensure the supply of clean spices, share public policy on behalf of the global industry and advance business interests of its members. The Forum advocates its members to follow food safety, develop good agricultural practices (GAP) guide, good manufacturing practices (GMP) guide for spices, identify and prevent adulteration, regulatory policy advocacy and conduct educational programmes on these aspects.

## Initiatives of AISEF

AISEF, in association with organizations like IDH and World Spice Organization (WSO), has been ensuring sustainability of spice farming through various sustainable spice programmes in India. The programmes aimed not only at the betterment of the industry but also the creation of economically viable, socially sound and environmentally responsible platforms for its produce.

WSO is the technological partner of AISEF for carrying out various projects at farm level, and the Forum aims to closely work with the Central and State Governments for facilitating programmes linked to the sustainability and food safety of spices which will be of benefit to the whole spice industry.

WSO, jointly with AISEF, has been spearheading activities beginning at grass-root level for ensuring the quality of Indian spices and has taken up projects in different spice-growing states. AISEF, in association with WSO, has conducted many programmes some of which are as follows.

## Programmes on Food Safety, Good Agricultural Practices and Good Manufacturing Practices for Spices

- Conducted awareness programme in the chilli-growing belt for the prevention of external contamination, training campaign for exporters on the guidelines laid out by the Food Safety and Standards Authority of India and its licensing formalities, farmers' training programmes on sustainability and food safety for cardamom, chilli and cumin farmers, farmers' training programme in Gujarat for controlling residues in cumin production, etc.

- Interactions with various government bodies for preparing separate Package of Practices (POPs) for all spices and conducting workshops in collaboration with various stakeholders, including the World Trade Organization (WTO), Indian Institute of Spices Research (IISR), National Research Centre on Seed Spices (NRCSS), and Horticulture Board.
- Interactions with authorities to establish an exclusive GAP and traceability programme for spices. Conducting campaigns and awareness programmes in nutmeg production at the farm level with special focus on aflatoxin issues and educating farmers on the need to implement GAP and post-harvest practices.

## Other Major Activities

- Programmes on Prevention of Adulteration carried out for the industry.
- Set up a programme in Madhya Pradesh for growing chillies with controlled use of pesticides with buy-back support from exporters, engaging over 1300 farmers covering an area of 3000 acres of agricultural land.
- Conducted training and awareness programmes in the chilli and cumin sectors.
- Conducted a biodiversity programme for the members in association with GIZ, Germany.

## Current Issues

- The issue regarding Ethylene Oxide (ETO) in respect of exports to the EU has been in focus since November 2020 and AISEF is in constant touch with the Spices Board to find a solution to the issue.
- The case has been taken up with the Ministries, National Biodiversity Authority (NBA) and Spices Board for our justified exemptions from payment of Access and Benefit Sharing (ABS) as per the Biodiversity Act and has also represented to the Parliamentary Committee for a just solution in this regard.
- Efforts on developing more pesticide MRLs and label claims for spices under the Codex, Central Insecticides Board and Registration Committee (CIB-RC) and Food Safety and Standards Authority of India (FSSAI) are being pursued vigorously. However, this is a time-consuming process and hopes to achieve some positives in this regard in the near future.
- The issues regarding Chlorpyrifos and heavy metal contamination, etc., are also areas where constant interactions are taking place with the authorities for seeking out solutions.
- The efforts on sustainability have got a shot in the arm by the successful launch of National Sustainable Spice Programme (NSSP) which has made rapid progress introducing sustainable agriculture at the grass-root level through FPOs and NGOs and sensitise them to issues like biodiversity and environment conservation.

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## Organic Farming Training Centre Inaugurated

Shri A. G. Thankappan, Chairman, Spices Board inaugurated the Organic and Natural Farming Training Centre jointly established by Spices Board and Kerala Agricultural Development Society (KADS) PCL at Thodupuzha, Idukki, Kerala on 29th April 2022.



Shri A. G. Thankappan, Chairman, Spices Board inaugurates the organic farming training centre at Thodupuzha

The training centre will serve as a place of interaction and training on organic farming and related crop production aspects between farmers and subject experts. The training programmes will cover different aspects of organic farming including soil testing, planting, fertiliser application, pest and disease management, harvesting and post-harvest operations, processing and marketing. KADS PCL intends to train 1000 farmers on organic farming within a year's period.

## Spices Board's stall at Uttar Pradesh Spices Conference and Expo-2022

Spices Board Regional Office, Barabanki participated in Uttar Pradesh Spices Conference and Expo-2022 at Lucknow on 19 April 2022 and presented a lecture on Spices Board's activities in Uttar Pradesh. The programme was organised by the Centre for Agriculture and Rural Development in collaboration with the Horticulture and Food Processing Department, Lucknow and Spices Board.



Spices Board official speaking at Uttar Pradesh Spices Conference and Expo-2022

## Capacity Building Programme for Chilli Farmers

Spices Board in association with the ICAR-Indian Institute of Horticultural Research (IIHR), Bangalore conducted one-day Capacity Building Programme for Chilli Farmers at Spices Park, Sivaganga. Officials of Spices Board and ICAR-IIHR imparted training to the farmers and around 100 farmers attended the programme. IIHR microbial consortium for soil health, quality seeds and other bio-inputs were supplied to the farmers during the programme. Quality issues in chilli cultivation, judicious use of plant protection chemicals for safe spice production and value-addition were emphasized. Progressive spice farmers shared their natural farming experience.



Participants of the capacity building programme at Spices Park, Sivaganga.

## Release of Postal Cover on Kodaikkandal Hill Garlic

In order to honour and to give more publicity to Indian Spices, a special postal cover was released for the GI-tagged Kodaikkandal Hill Garlic by the Department of Post, Government of India.



Postal Cover on GI-tagged Kodaikkandal Hill Garlic

Kodaikkandal Hill Garlic (Kodaikkandal Malai Poondu) is known for its medicinal and preservative properties due to its antioxidant and antimicrobial potential, which is attributed for the presence of higher amount of organosulfur compounds, phenols and flavonoids compared to other garlic varieties.

The high content of organosulfur compounds is responsible for the strong smell and pungent taste, which is a notable sensory property of Kodaikkandal Hill Garlic as a food ingredient. The specialty of Kodaikkandal Malai Poondu lies in its extended storage period of eight to eleven months at room temperature without the cloves being shrivelled and sprouted. For this, the stalks of the garlic are tied and hung on the traditionally designed roof structure of the cultivators. The smoke used for cooking provides proper humidity and air circulation. The houses of the garlic cultivators are maintained warm throughout the year, thus providing appropriate conditions for the storage of garlic.



## Stakeholders Outreach Programme on India-UAE CEPA & India-Australia ECTA Trade Agreements

The Ministry of Commerce and Industry, Govt of India, organised a Stakeholders Outreach Programme on India-UAE CEPA / India-Australia ECTA trade agreements at Park Hyatt hotel, Hyderabad on 23 April 2022 and Shri Gadi Lingappa, Deputy Director, Warangal; Shri N. Sundaresan, Deputy Director, Nizamabad; and Smt. Sapna Tomar, Assistant Director, Nizamabad represented Spices Board in the event along with representatives of spices exporters.

This event was conducted by the Ministry of Commerce and Industry to create awareness among local industry and local exporters on significant benefits of new trade agreements. Shri G. Kishan Reddy, Hon'ble Minister of Tourism, Culture and Development of North Eastern Region, Government of India in his address stated that overall merchandise exports from Telangana state is three per cent of the country's total exports and underlined the need to maximize the logistics facilities. He also lauded the state's efforts in creating district specific export promotion councils and urged the industry leaders to realize the vision of Atmanirbhar Bharat projected by the Honourable Prime Minister. Smt. Anupriya Patel, Hon'ble Minister of State for Commerce and Industry, Government of India in her address urged the stakeholders to unlock the access to neo-markets that the recent game changer trade agreements have opened up. She also informed that the state has huge potential to emerge as the top export hub of the nation considering its strength in various sectors.



Glimpses of Stakeholders Outreach Programme on India-UAE CEPA / India-Australia ECTA Trade Agreements

Shri Amit Yadav, IAS, Additional Secretary, Department of Commerce, Government of India welcomed the gathering. Dr Srikar K. Reddy IFS, Joint Secretary, Department of Commerce and Industry presented the summary of trade agreements and deliberations from the panel discussions. Shri Jayesh Ranjan IAS, Principal Secretary, Industries and Commerce, IT department, Government of Telangana in his address shared details of the overall performance of exports of various goods and services sectors in Telangana.

## Sensitization Programme on Farmer Producer Organizations and Profitable Avenues

Krishi Vigyan Kendra, Nizamabad organised "Sensitization Programme on Farmer Producer Organizations (FPOs) and Profitable Avenues" in collaboration with NABARD and Indian Institute of Oilseeds Research, Hyderabad on 13 April 2022. Shri N. Sundaresan, Deputy Director, Spices Board, Regional Office, Nizamabad represented the Board in the event.

Shri C. Narayana Reddy, District Collector inaugurated the programme. In his inaugural address, the Collector opined that the Farmer Producer Organizations need to focus on unique production practices and smart agriculture applications to make their enterprise a profitable one. Shri N. Sundaresan, Deputy Director explained the developmental schemes of Spices Board and requested the Farmer Producer Organizations to make use of the schemes for their members effectively.



Dignitary speaking at Sensitization Programme on Farmers Producer Organizations and Profitable Avenues

Shri M. Govindhu, District Agricultural Officer, Nizamabad; Dr K. Nagesh, Assistant General Manager, NABARD, Nizamabad; Dr G. D. Satish Kumar, Principal Scientist, Indian Institute of Oilseeds Research (IIOR), Hyderabad; Smt. Phani Priya, Senior Relationship Manager, Jai Kisan- a Non Banking Financial Company (NBFC), Mumbai; Dr R. Swamy, Associate Dean, College of Food Science and Technology, Rudrur; Shri Mahendhar, Scientist and Head, Turmeric Research Station (TRS), Kammarpally, Nizamabad; and Shri Umamahesh, Community Coordinator, AgHub, Professor Jayashankar, Telangana State Agricultural University, Hyderabad participated in the programme.

## Distribution of Tarpaulin Sheets to Farmers



Farmers with tarpaulin sheets at Spices Park, Kota, Rajasthan

## Visit to CFTRI, Mysore

Shri A. G. Thankappan, Chairman, Shri D. Sathiyam IFS, Secretary, Board members and Directors of Spices Board visited Central Food Technological Research Institute (CFTRI), Mysore on 26th April 2022. Dr Sridevi Annapurna Singh, Director of CFTRI welcomed the dignitaries. The Director, CFTRI and Dr M. M. Naidu, Principal Scientist, CFTRI explained CFTRI's research and training activities related to spices. This was followed by a visit to the Technology Incubation Centre and different laboratories of CFTRI. The Board conveyed its support and plan to collaborate with CFTRI in developing post-harvest and value-addition technologies for the benefit of all stakeholders in the spices sector.



Chairman, Secretary, Board Members and Directors of Spices Board at CFTRI, Mysore

## 92<sup>nd</sup> Board Meeting of Spices Board

Spices Board's 92nd Board Meeting conducted at hotel Fortune JP Palace, Mysuru on 26th April 2022. Ten Board Members including the Chairman and Secretary, Spices Board attended the meeting physically and three members joined virtually. A total of 27 agenda items were discussed in the Board meeting.



Members attending the 92nd Board meeting of Spices Board

## Pradip Kumar Yadav, Ambassador of India to Liberia Visited Spices Board

Shri Pradip Kumar Yadav, Hon'ble Ambassador of India to Liberia visited Spices Board on 11th April 2022 and interacted with the Chairman, Secretary and other officials to explore the possibilities of promoting export of Indian spices to Liberia. During the meeting, Shri A G Thankappan, Chairman, Spices Board welcomed Shri Pradip Kumar Yadav, Hon'ble Ambassador of India to Liberia and Shri D. Sathiyam IFS, Secretary, Spices Board delivered the introductory remarks. Shri Joji Mathew, Deputy Director, Spices Board presented the status of spices production and export from India and the activities being carried out by the Board for export promotion.

Shri Pradip Kumar Yadav, Hon'ble Ambassador of India to Liberia briefed about the spice production and consumption trend in Liberia and offered all support from the Embassy's side for promotion of Indian spices in Liberia.



Shri Pradip Kumar Yadav, Hon'ble Ambassador of India to Liberia interacts with officials of Spices Board

## Distribution of Tarpaulin Sheets

Shri A. G. Thankappan, Chairman, Spices Board inaugurated the distribution of tarpaulin sheets to the spice growers in Karnataka at an event organised on 27th April 2022 in Sakleshpur, Karnataka. Dr A. B. Rema Shree, Director (Research and Finance), Shri B. Venkateson, Director (Development), Spices Board were also present during the function and they interacted with the farmers.



Shri A. G. Thankappan, Chairman, Spices Board distributes tarpaulin sheets to the spice growers in Karnataka



## Mobile Spice Clinic

Mobile Spice Clinic programme was conducted on 7th April 2022 by the Indian Cardamom Research Institute (ICRI), Myladumpara. Scientists and other officials of the Board visited five fields in Poopara zone (Idukki district, Kerala) and explained the need for judicious application of fertilizers and integrated management of various pests (Shoot borer and thrips) and diseases in small cardamom.



Scientists and farmers at the cardamom field discussing integrated pest and disease management

## Students Visit to ICRI

The students of M. Sc., Plantation Management at Indian Institute of Plantation Management (IIPM), Bangalore visited Indian Cardamom Research Institute on 22nd April 2022. After a brief introduction about the Institute, the students visited all the laboratories (Plant Pathology, Biotechnology, Crop Improvement, Entomology and Agronomy and Soil Science) and interacted with the scientists. They were provided information on various released varieties of cardamom, judicious application of fertilizers, integrated pest and disease management of small cardamom and mass production of bio control agents. After the laboratory visits, the students were also taken to the ICRI farm where they gained practical knowledge on cultivation of small cardamom.



Students visiting ICRI and interacting with scientists

## Students Exposure Visit

As an exposure visit, the Post Graduation and Ph.D. Scholars of Plant Pathology Department, Annamalai University, Tamil Nadu, visited Indian Cardamom Research Institute, Myladumpara on 25th April 2022. The Scientists of ICRI explained various pests and diseases of cardamom and their management to the students and they were briefed about the mass production of bio control agents.



## PIB Press Tour

The media persons from Press Information Bureau (PIB) visited Indian Cardamom Research Institute, Myladumpara on 26th April 2022 and interacted with scientists. The media persons were briefed about the cultivation of cardamom and various activities of the Institute.



A team of media persons at ICRI, Myladumpara as part of PIB press tour

## Farmers Training Programme

One day training programme on improved techniques on cardamom cultivation was conducted on 27th April 2022 to the members of Spice Producers Society, Senapathy, Idukki. The Scientists of Indian Cardamom Research Institute detailed the varietal aspects of small cardamom, quality planting materials, soil analysis, usage of pesticides and fertilizers in recommended doses, diagnosis of diseases and their management through Integrated Pest and Disease Management schedule, etc., to the participants.



Scientists of ICRI interacts with farmers during the training programme

## Spice Clinic at Durkhola, West Bengal

Regional Research Station of Indian Cardamom Research Institute, Spices Board at Tadong, Sikkim in collaboration with Divisional Office, Kalimpong, West Bengal organised a Spice Clinic programme at Dalkhola area of Kalimpong district on 28 April 2022. During the spice clinic, scientists and officials of Spices Board interacted with the farmers on various problems and remedial measures related to large cardamom cultivation. They were also briefed about the preparation of organic inputs and their uses for maintaining growth and development in the plantation. Spices Board's various schemes for uplifting the large cardamom sector were also informed to the farmers. Around 25 farmers participated in the programme.



Spice Clinic programme held at Dalkhola, Kalimpong district, West Bengal



### Himachali Kala Zeera

The Himachali Kala Zeera (Black Cumin- scientifically known as *Bunium Persicum* Boiss) is an economically important medicinal plant and spice herb growing wild in the dry temperate regions of North Western Himalayas. It grows as a wild plant in the forests and grassy slopes of dry temperate and high mountainous regions (1850-3100 amsl), comprising regions of Kinnaur, Kullu, Chamba, Shimla, Sirmour, Lahaul - Spiti, Pangi and Bharmour of Himachal Pradesh. Matured seeds of cultivated and wild origin yield an oil rich in cuminaldehyde (27.3-34.1 %), p-mentha-1, 3-dien-7-al and p-mentha-1, 4-dien-7-al (29.6-36.8%). It has a higher concentration of volatile oils responsible for its unique flavour and taste. Black cumin seeds contain essential oils rich in monoterpene aldehydes; the main components are cuminaldehyde, p-mentha-1,3-dien-7-al and p-mentha-1, 4-dien-7-al; terpene hydro carbons such as - terpene, p-cymene, pinene.

Kala Zeera is widely used in mixed spices and for flavouring curries, soups, breads and cakes. It is a vital ingredient in curry powders, pickles and chutneys. It has healing and curative properties, and is used for curing digestive disorders.

## CIRCULARS AND NOTIFICATIONS

1. Mandatory Filling/Issuance of Registration cum Membership Certificate (Rcmc) / Registration Certificate (Rc) / Certificate of Registration as Exporter of Spices (CRES) through the DGFT Common Digital Platform  
<http://www.indianspices.com/trade/trade-notifications/notificationdetails.html?id=313>
2. Schedule for Conducting E-Auctions at E-Auction Centre at Puttady and Bodinayakanur from 30.04.2022 to 28.05.2022 [http://www.indianspices.com/sites/default/files/Schedule\\_e-auctions\\_%20E-auction04052022.pdf](http://www.indianspices.com/sites/default/files/Schedule_e-auctions_%20E-auction04052022.pdf)
3. MRL Prescribed by Indonesia  
<http://www.indianspices.com/trade/trade-notifications/notificationdetails.html?id=311>
4. Official certificate for export of spices and spice products to EU & UK - revised list of authorised signatories  
<http://www.indianspices.com/trade/trade-notifications/notificationdetails.html?id=309>
5. List of holidays for cardamom e- auction centres for the crop season 2022-23  
<http://www.indianspices.com/trade/trade-notifications/notificationdetails.html?id=307>
6. 28/2021: Issuance of official certificate for ETO for consignments shipped to EU&UK before implementation of Spices Board's official system for ETO official certificate  
<http://www.indianspices.com/trade/trade-notifications/notificationdetails.html?id=306>



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The newsletter can be accessed from the websites of the Board

<http://www.indianspices.com> [www.spicexchangeindia.com](http://www.spicexchangeindia.com)

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