

Collaborative projects on traceability, sustainability, biodiversity and certification to enhance export of spices

a. National Sustainable Spice Programme.

Spices Board in collaboration with World Spice Organisation (WSO), All India Spice Exporters Forum (AISEF), and International agencies like IDH (*which supports the sustainable trade initiative*) and GIZ, Germany (*which works on Bio-diversity*) is implementing the project titled “*National Sustainable Spice Networking Programme*”.

The main objective of the project is to ensure food safety, bring in traceability and achieve sustainability with due concern for biodiversity in the spice sector, to address the quality issues related to spices having export demand and to sustain the exports and export growth.

Initially five Spices are identified namely, Chilli, Pepper, Turmeric, Cumin and Small Cardamom and also spices produced in NE region to give a boost on the production & export of spices from this region. A network of stakeholders representing government, farmers group, FPOs working with farming sector, agriculture research organisations, processors, traders, exporters, universities and financial institutions are being brought together for a sustainable production, processing, marketing and export of spices. This will ensure effective implementation of the programmes in the supply chain and also convergence of programmes implemented by various agencies.

The WSO, IDH and GIZ are providing the financial support for the activities related to the project/ programme. The Spices Board is the technical partner and renders its support in coordinating the activities envisaged by the programs in spice growing areas through its office networks.

b. Project on Blockchain enabled traceability of Spices

The UNDP’ s Accelerator Lab, India jointly with Spices Board and GS1, is implementing the project” *Development of Blockchain platform for Spices*”. Under this project, the blockchain technology will be incorporated in the *espicebazaar* webportal, which was jointly developed by Spices Board and MeitY.

The project will help in ensuring the efficiency of spices processing and bring traceability from the farm to fork level and encourage the farmers, traders, exporters and other stakeholders of spices supply chain to trade through the *e-spicebazaar* webportal.

c. Standards and Trade Development Facility (STDF)

Spices Board in collaboration with Standards and Trade Development Facility (STDF) under WTO and Food and Agriculture Organization of the United Nations (FAO), India, is implementing the project entitled “*Strengthening spice value chain in India and improving market access through capacity building and innovative interventions*”. The tenure of the project is three years.

The goal of the project is to expand exports of safe and high-quality spices from India to overseas markets. The project targets four spices viz; cumin, fennel (Gujarat and Rajasthan), coriander (Madhya Pradesh) and black pepper (Andhra Pradesh). The selection of districts were done based on production figures, the attitude and interest of the farmers in these areas, and the advice of the National Research Centre for Seed Spices and the State Agriculture Universities. The project aims to scaling up the standards of practices in farming, production and post-harvest to meet food safety standards and expand market access and thus help to boost incomes of small-scale farmers, empower women and other marginalized (tribal) communities, and support efforts to reduce poverty.

The project is funded by STDF, FAO and Spices Board. FAO is the international implementation partner. The FAO Regional Office for Asia and the Pacific through its country office in India is responsible for the implementation. Spices Board is the Local partner of the project and will ensure the implementation of all local activities and their coordination.

The project is expected to directly benefit up to 1200 smallholder farmers, who rely on farming as their only source of income. The project aims to address the challenges in the four selected spices to enable poor, rural households to improve food safety and quality, and benefit from trade opportunities. This will also contribute to improved food safety and consumer health in India and export markets. The project will be implemented based on a collaborative, public-private partnership model, with the expectation that the spices training programme developed would be scaled up in other parts of India by the private sector and government agencies after the end of the project.

The baseline survey of the selected farmers in targeted project is under progress and crop specific GAP and GHP is under review. On finalization of the GAP and GHP the Training programmes for trainers will rolled out and the trainers will conduct capacity building programmes for the spices farmers in targeted villages and encourage the farmers to adopt GAP and GHP in their farms.

At the end of the project, it is expected that the regions being considered under the project will have implemented good agriculture practices tailored to meet SPS issues with regard to the particular spices under consideration, thus generating access to new markets via linkages with major exporters. It is also expected to create a model which can be replicated in other spice growing areas.

d. Doubling of exports of spices in line with AEP and increasing farmer' s income by INDGAP Certification

The Spices Board and QCI have executed a MoU for implementation of the project titled:” *Doubling of exports of spices in line with AEP and increasing farmer's income by IndGAP certification*”, in order to enhance competitiveness of Indian spices in the international market.

The project is conceived with multiple objectives such as, Quality assurance, Agro biodiversity, Traceability, GAP certification, Mapping of sustainable

development goals, Ensuring social security and Export promotion and sustainable exports.

The spices initially considered under the project are Chilli in Warangal, Cumin in two districts of Rajasthan- Barmer and Jalore, Cardamom (small) in Idukki, Black Pepper in Chikmanglur and turmeric in Karimnagar, Telangana.