

INDIAN SPICE NEWS

A Spices Board India Publication

Spices Board in the 2nd Trade and Investment Working Group Meeting in Bengaluru

The second meeting of the G20 Trade and Investment Working Group (TIWG) was held during 23-25 May 2023 at hotel Taj West End, Bengaluru, Karnataka. Smt. Anupriya Patel, Minister of State for Commerce and Industry, inaugurated the 2nd TIWG meeting on 24 May 2023. Shri Som Parkash, Minister of State for Commerce and Industry was also present during the inaugural ceremony.

Continuing the discussions from the 1st TIWG meeting held in Mumbai, the second meeting discussed WTO reforms. Over 75 delegates from G20 member countries, invitee countries, regional groupings and international organisations attended the meeting.

On the first day of the 2nd TIWG meeting, a seminar on Technology and Trade was organised, which was followed by a guided city tour organised for the delegates. The meeting also discussed High-level Principles for Digitalization of Trade Documents, Action Plan to Create Meta Information Portal for MSMEs, Framework for Mapping GVCs, Compendium of Best Practices on Mutual Recognition Agreements, and G20 Regulatory Dialogue.

On the sidelines of the 2nd TIWG meeting, experience centres on Indian coffee, spices, tea and agricultural and processed food products were set up by Coffee Board, Spices Board, Tea Board and the Agricultural and Processed Food Products Export Development Authority (APEDA). The experience centres



Smt. Anupriya Patel, Minister of State for Commerce and Industry and Shri Som Parkash, Minister of State for Commerce and Industry at Spices Board's experience centre

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provided a unique opportunity to see, feel and taste the incredible flavours and agricultural products from India.

The experience centre on spices put up by Spices Board showcased the strength of Indian spice industry in high-end processing and value addition. The Board also provided information on India's spice trade with G20 member countries and the European Union and the Geographical Indication (GI) registered unique spices of India.



Delegates checking on indigenous spices and value-added spice products at Spices Board's experience centre



Officials of Spices Board with Dr K.G. Jagadeesha IAS, CEO & Secretary, Coffee Board and Dr D.R. Babu Reddy, Deputy Director (Research), Coffee Board at the spices experience zone organised as part of the 2nd TIWG meeting





Director's Message

Quality and Food Safety in Spice Trade

The concepts of nutrition, food safety and food security are closely connected and interdependent. The ideology of an efficient mechanism of handling food and feed to make most of the available resources in the best possible way to feed the world, saving it from hunger and malnutrition, may look a bit complicated and difficult. But, sustainable practices and scientifically proven methods can definitely take us a long way in handling the available resources efficiently. However, it calls for more concise and coordinated efforts from producers, transporters and consumers all around the world.

Use of spices and herbs in cuisines is not just because of their ability to add to the flavour profile, but their health benefits have been known for centuries and this made the gourmets around the world to add one or two pinches of spices in every dish they make. Spices are among the world's widely traded commodities since ancient times and the world's love for spices never ceases.

During 2020, 15.83 Mn MT of spice were produced globally covering an acreage of about 7.21 Mn Ha across 123 countries. India, China, Nigeria, Indonesia and Ethiopia were the leading spice producers and the production was dominated by ginger, chillies, seed spices and pepper followed by cloves, nutmeg, mace and cardamom. The global spice trade is projected to reach USD 24.2 Bn in 2028 from the current USD 13.79 Bn in 2021. This shows the volume and significance of global spice trade.

For widely traded commodities like spices, we have been noticing regular interventions from the regulatory bodies of the importing countries, as a step in their effort to make sure that the spices and other food items imported are good for health and safe to consume. This may be attributed to the increased health concerns and awareness on public health after the COVID-19 pandemic. At this juncture, the concepts of food safety and security assume more significance for addressing all forms of malnutrition and nutritional needs of all category of people. The task may appear herculean, but not impossible.

The International Organization for Standardization (ISO) defines quality as "the totality of features or characteristics of a product that bear on its ability to satisfy the stated or implied needs", whereas Food Safety, as per the World Health Organisation, is "the assurance that the food will not cause harm to the consumer when it is prepared and/or eaten according to its intended use".

To address the concerns of food safety and quality, our focus should be on sustainable production systems and resilient agricultural practices that are good for the environment and human health. While we intend to increase the production and productivity, adequate attention is also required for maintenance of natural ecosystems, capacity for adaptation to climate change and extreme weather events, maintenance of land, soil and air quality, etc. We need to invest more on agricultural research and rural infrastructure ensuring



B.N. Jha
Director (Marketing)
Spices Board

adequate production, processing, value-addition and storage facilities.

Understanding the chances for the presence or occurrence of food safety hazards, be it biological, chemical or physical, is prime to effectively handle the crisis. This calls for intensive educative programmes among the producers, farmers, farm labourers, transporters and processors. Scientific training is required for prevention or adoption of scientific remedial measures at all stages of the supply chain. Adoption of Good Agricultural Practices (GAP) and Good Manufacturing Practices (GMP) can help in reducing the food safety risks that may occur during production, processing, storage or transportation.

It is critical for the producers and exporters to abide by international quality grades and standards while engaging in the trade of food and feed ingredients. The Hazard Analysis Critical Control Points (HACCP) was developed for identification, evaluation and control of food safety hazards in the food processing industries. All these measures underline the idea of prevention of contamination of food over remedial actions to inactivate contamination.

Realizing the need and importance of food safety and quality, Spices Board has been keen on imparting training for all the stakeholders involved in the production, processing, value addition, storage and transportation of spices and herbs. Focus of all these trainings were on good agricultural and manufacturing practices to ensure the quality of spices produced and traded from the country. Spices Board considers such training programmes utmost important for the dissemination of information, education and advice to stakeholders across the farm-to-table and these trainings include the provision of balanced factual information to consumers; the provision of information packages and educational programmes for key officials and workers in the food industry; development of train-the-trainer programmes; and provision of reference literature to workers in the agriculture sector.

Spices Board, the US Food and Drug Administration (USFDA), and Joint Institute for Food Safety and Applied Nutrition (JIFSAN) have jointly been organising training programmes on Good Manufacturing Practices and Preventive Controls for the benefit of the stakeholders of the Indian spices sector. Off late, two such training programmes were conducted in Guwahati, Assam and Cochin, Kerala detailing the importance of GAP and GMP in the spices sector. It covered topics including basic food safety, good personal hygiene, and control of contamination during growing, harvesting, drying, and packing. These programmes were attended by farmers, processors and labourers engaged in the production and processing of spices and herbs. More such training



programmes are being planned by Spices Board to enhance the capacity of the Indian spices sector.

Control of food safety risks require an integrated approach that facilitates improved consumer protection, encourages agriculture and food processing besides promoting food trade, both domestic and international. As the world economy continues to grow further, the world food trade is also set to grow and expand. Factors like liberalization of food trade, growing consumer demands, technological advancements,

enhanced logistics and transportation systems, etc., will further boost the trade of food items in the near future. For the producers to capitalize this opportunity, special care and attention is needed to enhance their capability to meet the food safety and quality regulatory requirements of the importers/ buyers. Investing on their capacity to supply quality products to the consumers and buyers with utmost integrity will take the business establishments a long way in the days to come.



Spices Board in the Third Development Working Group Meeting of G20

Spices Board participated in the exhibition organised on the sidelines of the Third Development Working Group Meeting of G20 held at Taj Resorts and Convention Centre, Goa during 09-11 May 2023. Shri Nagaraj Naidu Kakanur IFS, Joint Secretary, Ministry of External Affairs, Government of India inaugurated the exhibition. Dr Pramod Sawant, Hon'ble Chief Minister of Goa visited Spices Board's stall and officials of the Board detailed about the products exhibited there. Delegates from the participating countries, officials from various Ministries of Government of India and other dignitaries visited the stall and appreciated the Board for putting up the stall with GI spices.



Kiosk put up by Spices Board during the third development working group meeting of G20

Group Meeting with Farmer Producer Organization

Spices Board Field Office, Bodinayakanur, Tamil Nadu organised a group meeting with the members of Salamalai Horticulture Development Farmer Producer Company Limited on 10 May 2023. The discussion focused on the conduct of Capacity Building Programmes for farmers focussing on spice crops and value addition. For sustainable farm income, farmers were encouraged to adopt spice based Integrated Farming System (IFS) approaches. Liaisoning with various Central/State government departments was also discussed.



A view of the group meeting

Inauguration of IPM Seva Kendra at KADS Village Square

Spices Board in association with the Central Integrated Pest Management Centre (CIPMC) Ernakulam, Ministry of Agriculture and Farmers' Welfare, Government of India and Kerala Agricultural Development Society (KADS) PCL have set up an 'IPM Seva Kendra' at KADS Village Square, Thodupuzha, Idukki, Kerala. Shri D. Sathiyam IFS, Secretary, Spices Board inaugurated the IPM Seva Kendra on 23 May 2023.

After the inauguration, a training programme on Integrated Pest Management in Spices was conducted which was attended by more than 50 spice farmers of Idukki district. Experts of CIPMC demonstrated the application of various bio-inputs. The IPM Seva Kendra will facilitate the awareness about importance of pest management through an integrated approach. Through this centre, bio-inputs from authentic sources such as ICAR-Indian Institute of Spices Research, Krishi Vigyan Kendras, Indian Cardamom Research Institute, Kerala Agricultural University-Cardamom Research Station, etc. will be made available for the benefit of farmers. A display of various bio-inputs and their details along with handouts is arranged in the centre for educating farmers.



Shri D. Sathiyam IFS, Secretary, Spices Board inaugurating the IPM Seva Kendra



Shri Joji Mathew, Director, (Development i/c) addressing the gathering during the event



Mobile Spice Clinic and Farmers' Training Programme

The Indian Cardamom Research Institute (ICRI), Myladumpara, Idukki conducted a mobile spice clinic programme at O'Valley panchayath, Selvapuram village, Gudalur, Tamil Nadu on 24 May 2023. The programme was coordinated by Shri Arockiasamy, CEO of Gudalur FPC. The team consisted of Dr Manoj Oommen, Scientist-C and Dr P. Thiyagarajan, Scientist-C, Indian Cardamom Research Institute (ICRI), Myladumpara. The programme was coordinated with the NABARD Gudalur Farmer Producer Company.

A farmers' training programme was also conducted along with the spice clinic programme. During the programme, the scientists explained the crop diseases and pest management in black pepper and a field visit was also organised. Around 27 farmers participated in the spice clinic programme. The scientists of ICRI, Myladumpara interacted with the farmers and clarified their doubts.



Participants attending the spice clinic programme

Meeting with Key Exporters for Increasing Export of Spices

To discuss the strategies for increasing spices exports and promote the World Spice Congress 2023, a meeting was conducted by Spices Board Regional Office, Delhi at India International Centre, Lodhi Road on 26 May 2023. Key exporters of the region such as DS Group, Catch, Just Organik, MIL Overseas and Tapovan and other invitees were present at the event along with business chambers like UAE-India Business Council, Enterprise Singapore, PHDCCI and Indian Chamber of Food and Agriculture.



Officials attending the meeting for increasing spices exports and promotion of World Spice Congress 2023

Mobile Spice Clinic Programme

A mobile spice clinic programme was organised by Indian Cardamom Research Institute, Myladumpara at Gavi and Meenar divisions of Kerala Forest Development Corporation (KFDC), Gavi, Pathanamthitta. Dr M. A. Ansar Ali, Dr John Jo Varghese and Dr K. A. Saju, Scientists, ICRI participated as resource persons in the programme. A few estates under each division were visited to understand the problems in the cultivation. Pest damage and nematode symptoms were noticed. Necessary recommendations were given to the KFDC for implementation in the ensuing season.



A glimpse from the plantation visit

Spice Clinic Programme

Indian Cardamom Research Institute (ICRI), Regional Research Station, Tadong, Sikkim organised a spice clinic programme at Kingsa, Pakyong district on 16 May 2023 in association with Spices Board Divisional Office, Tadong. Around 12 Large Cardamom growers participated in the programme. Dr S. S. Bora, Scientist-C, ICRI demonstrated the usage of various bio-agents for organic cultivation of Large Cardamom affected by hailstorm in the area. Shri B. Dangal, Farm Manager, Spices Board explained various schemes of the Board and importance of maintaining shade to minimize the effect of hailstorm.



Dr S. S. Bora speaking to farmers



ICRI in the Exhibition of Sikkim State Council of Science and Technology

ICRI Regional Station, Tadong, Sikkim participated in the exhibition organised by the Sikkim State Council of Science and Technology on the occasion of National Technology Day on 11 May 2023 at Sikkim Science Centre, Martam and showcased the achievements and ongoing research activities on Large Cardamom.



Stall organised by ICRI in the exhibition

Spices Board in District-level Mela cum Workshop and Competition Programme on Spices Cultivation

Spices Board, Divisional Office, Agartala, Tripura participated in the District-level Mela cum Workshop and Competition Programme on Spices Cultivation organised by the Department of Horticulture, South Tripura district, Government of Tripura at Sonai Agri. Sector Office on 16 May 2023. Shri Pritam Chakraborty, Field Officer, Spices Board took a technical session on 'Spices cultivation in Tripura and its impact' during the programme. The Deputy Director of Agriculture, South Tripura, Deputy Director of Horticulture, South Tripura, Chairman of Agriculture Standing Committee of South Tripura and 100 farmers from South Tripura district attended the programme.



Dignitary speaking at the District-level Mela cum Workshop and Competition Programme on Spices Cultivation

Meeting with the Consulate General of UAE

Shri B. N. Jha, Director, Marketing, Spices Board along with Dr Mamta Rupolia, Assistant Director, Spices Board met the Consul General of UAE in Mumbai and discussed many issues of common interest for strengthening the bilateral relations. During the meeting, the Director, Marketing extended a cordial invitation to the Consulate General of UAE for the upcoming World Spice Congress scheduled during 15-17 September 2023. The Consulate General expressed his willingness to participate in the Congress and support in facilitating participation from trade representatives and importers from UAE.



Shri B. N. Jha, Director, Marketing and Dr Mamta Rupolia, Assistant Director, Spices Board with the Consul General of UAE

Meeting with the Consulate General of Turkey

Shri B.N. Jha, Director (Marketing), Spices Board met the Consul General of Turkey and had discussions aimed at strengthening bilateral relations and on shared interests. Shri B.N. Jha, Director, Marketing, Spices Board India extended a cordial invitation to the Consulate General for the upcoming World Spice Congress 2023 scheduled during 15-17 September 2023. The Consulate General expressed keen interest in attending the Congress and support in facilitating maximum participation from trade representatives and importers from Turkey.



Shri B.N. Jha, Director (Marketing), Spices Board presenting spice box to the Consul General of Turkey



Potential risk due to the presence of pesticide residues in export consignments of Cumin Seeds to the European Union (EU)

The Directorate General for Health and Food Safety (DG SANTE), of the European Commission has reported the presence of pesticide residues in some consignments of Cumin Seeds originating in India, imported to EU member states.

DG SANTE has further stated that it is necessary to require an increased level of official controls on entry of Cumin Seeds from India to EU and has decided to include Cumin Seeds from India in Annex I to Implementing Regulation (EU) 2019/1793, with a frequency of identity and physical checks set at 20% of consignments entering the E.U. As stipulated by the Commission, Cumin consignments to EU shall comply with the maximum residue limits for pesticides, prescribed in Regulation (EC) No 396/2005 of the European Parliament and of the Council of 23 February 2005 (as amended till date).

As European Commission has decided to increase to 20%, the frequency of testing of Cumin Seeds from India at the EU entry ports, there is an increased risk of rejection, if pesticide residues above applicable limits are present in the Cumin consignments.

It is learnt that the EU Regulation in this regard, is undergoing the process for publication in the Official Journal of the European Union and shall enter into force on the twentieth day following its publication.

All exporters of Cumin Seeds to EU are therefore requested to ensure compliance with the EU MRLS for pesticides, so as to avoid detention/rejection.

Further, the Board is closely monitoring the situation and if needed, will bring Cumin Seeds to EU under the mandatory testing regime of the Board, wherein consignments of Cumin Seeds will require pre-shipment testing and clearance from Board's Laboratories for the pesticide parameters prescribed by the EU.

The link to the pesticide database of European Commission is given below:
<https://ec.europa.eu/food/plant/pesticides/eu-pesticides-database/start/screen/products>

For official notification click the link below:

<http://www.indianspices.com/trade/trade-notifications.html>



Schedule for conducting e-auctions at E-action Centre at Puttady & Bodinayakanur from 16.06.2023 to 14.07.2023

The schedule for conducting e-auctions at Euction centres Puttady and Bodinayakanur to be followed by the licensed auctioneers is attached herewith as Annexure-I for the period from 16.06.2023 to 14.07.2023.

The schedule is liable to change subject to the revised directions issued by the Central Govt / State Govt / the respective District Administration.

All the auctioneers shall strictly follow the General Instructions and Guidelines attached as Annexure 2 for conducting e-auction at Puttady & Bodinayakanur.

For more details click:

<http://www.indianspices.com/trade/trade-notifications.html>

Online Issuance/Renewal of Auctioneer License as per the Cardamom (Licensing and Marketing) Rules 1987

The validity of licenses issued for the block period (2020-23) by Spices Board under the Cardamom (Licensing and Marketing) Rules 1987, for conducting e-auction & manual auction of Cardamom (Small) & Cardamom (Large) will expire on 31 August 2023. To facilitate ease of doing business, the Board has introduced an online facility for processing fresh /renewal applications for the said license for the block period 2023-26. The online facility is onboarded to the National Single Window System (NSWS) and accessible at <https://www.sws.gov.in/>

Now, the Board invites applications for fresh license / Renewal of Cardamom Auctioneer License for Small and Large Cardamom through the NSWS Portal. The license will be valid for a block period of three years, unless specifically extended by the Board. The license is issued for conducting e-auction for Small Cardamom at Spices Board's e-auction centres at Puttady in Kerala and Bodinayakanur in Tamil Nadu, manual auction for Small Cardamom in states other than Kerala and Tamil Nadu and manual auction for Large Cardamom, as required.

The last date for receipt of applications for renewal of license through the NSWS Portal shall be 15 July, 2023 till 11:59 pm. For fresh applications, the said time limit will not apply. The application fee shall be made through the Payment Gateway of NSWS. The applicable bank transaction charges shall also be borne by the applicant.

For more details click:

<http://www.indianspices.com/trade/trade-notifications.html>



Online submission of quarterly export returns -Reg.

As per the terms and conditions for grant of Certificate of Registration as Exporter of Spices (CRES), issued in accordance with the Spices Board (Registration of Exporters) Regulations 1989 and subsequent Amendments, every Registered Exporter of spices should submit the Export/Purchase/Import Return in the prescribed format to Spices Board on quarterly basis on or before the 10th day of every succeeding quarter.

A 'Nil' return for corresponding quarter, should be submitted even though there is no Export/Purchase/Import.

Accordingly, all the Exporters are required to furnish all the pending Quarterly Export Returns for the year 2021-22, 2022-23 on or before 30 June 2023. In this regard, the Quarterly Export Returns can be submitted online. The link to submit the export/purchase/import return is available in our website

www.indianspices.com. > Marketing > Exporters > Export Returns. The login and password is same as that of ESS.

For official notification click the link below:

<http://www.indianspices.com/trade/trade-notifications.html>





Know Your GI Spice **Kandhamal Haladi**

Kandhamal Haladi (Kandhamal Turmeric) is traditionally grown in Kandhamal district of Odisha. The tribal communities of the district follow primitive and traditional methods of cultivation without application of fertilizer or pesticide. Kandhamal Haladi has been growing since time immemorial and is closely associated with religious rites and cultural practices of tribals in Kandhamal district. Around 50 per cent of the population are turmeric cultivators. The cultivation begins in the summer months of April and May and is harvested during December to February. Kandhamal Haladi is cultivated using organic cultivation practices, since ancient times. Its production is sustainable even under adverse climatic conditions. The golden yellow colour of the turmeric is well distinguished from other varieties. Kandhamal Apex Spices Association for Marketing (KASAM) has been awarded the prestigious organic certificate from CUC, Netherlands for its quality products.



CIRCULARS AND NOTIFICATIONS

Circular No:04/2023-24- Information on Registration Regulations prescribed by People's Republic of China

<http://www.indianspices.com/indianspices/sites/default/files/circular%2004%20.pdf>

Circular No.05/2023-2024 Official Certificate for Export of Spices and Spice Products to E.U & U.K- Revised list of authorised signatories -reg

<http://www.indianspices.com/indianspices/sites/default/files/Circular%2005%20.pdf>

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\(Small\)_12-06-2023.pdf](http://www.indianspices.com/indianspices/sites/default/files/Schedule%20for%20conducting%20Special%20e-auction%20for%20Cardamom(Small)_12-06-2023.pdf)

Circular No:06/2023-Submission of Monthly Returns by Dealers- Reg.

<http://www.indianspices.com/indianspices/sites/default/files/MONTHLY%20RETURNS.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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