

INDIAN SPICE NEWS

A Spices Board India Publication

Sixth Session of Codex Committee on Spices and Culinary Herbs

Set up in 1963, the Codex Alimentarius Commission (CAC) is an intergovernmental body established jointly by the UN's Food and Agriculture Organisation (FAO) and the World Health Organisation (WHO), within the framework of the Joint Food Standards Programme to protect the health of consumers and ensure fair practices in the food trade. Codex standards are globally important because they are prepared by intergovernmental committees, referred to resolve international trade disputes and also form basis of aligning national standards by Codex member countries.

Codex Committee for Spices and Culinary Herbs

To develop and expand worldwide standards for spices and culinary herbs, and to consult with other international organisations in the standards development process, a Codex Committee on Spices and Culinary Herbs (CCSCH) was formed in 2013 with support of more than hundred countries. This committee was established with India as the host country and Spices Board as the Secretariat for organising the sessions of the committee. Since its inception, the Codex Committee on Spices and Culinary Herbs has been quite successful in developing harmonised global Codex standards for spices and herbs.

CCSCH is the youngest of the Codex Commodity Committees. The Committee, chaired by India, is mandated to elaborate worldwide, science-based quality standards for spices and



Mr Rajesh Bhushan IAS, Chairperson, Food Safety and Standards Authority of India during the inaugural address of CCSC6

culinary herbs, in accordance with the Codex principles of consumer protection and fair trade practices. The first meeting of CCSC6 was held in 2014, which officially launch the campaign for development of globally acceptable standards for spices and culinary herbs. In its past five sessions, the committee had developed and finalized Codex standards for eight spices and culinary herbs, viz. dried or dehydrated forms of black/white/green pepper, cumin, thyme, garlic, basil, clove, ginger and oregano.

Dr M. R. Sudharshan is the current Chairman of the CCSC6 Committee. Normally, the Committee meetings are held once in 18 months. The Last meeting (fifth) session of CCSC6 was conducted virtually in 2021, owing to the COVID-19 pandemic. This was the first fully virtual Codex Commodity Committee session ever, in which more than 250 international delegates, Codex Secretariat in Rome, CCSC6 Secretariat in India, and interpreters for four languages all convened over the internet to form a full-fledged plenary session. The session was deemed highly successful and blazed the trail which several other committees followed in the subsequent months.

6th Session of CCSC6

The 6th session of CCSC6 was held from 26th September to 3rd October 2022. Mr Rajesh Bhushan IAS, Chairperson, Food Safety and Standards Authority of India (FSSAI) virtually inaugurated the 6th edition of CCSC6 on 26th September 2022. The inaugural session was attended by the Secretary, Spices Board along with other senior officials of Spices Board and three officials from the Codex Alimentarius Commission.



Dignitaries during the sixth session of the Codex Committee on Spices and Culinary Herbs

Published by Deputy Director (Marketing), Spices Board, Ernakulam - 682025
on behalf of Spices Board, Ministry of Commerce and Industry, Govt. of India at Ernakulam 682025.

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This session was fully virtual, but had the distinction of having a physical top-table, with Codex Secretariat Rome traveling to India to join the Chairperson and CCSCCH Secretariat. The session was graced with an unprecedented level of international attention, with around 400 registrants attending from 68 countries.

This committee has now finalised and recommended quality standards for three more spices; nutmeg, saffron, chilli-peppers & paprika, during its sixth session held virtually during 26 -30 September 2022. The committee unanimously agreed to forward the following three draft standards to Codex Alimentarius Commission for final adoption as Codex standards: dried / dehydrated forms of nutmeg, saffron, and chilli-pepper & paprika. These standards will shortly join the ranks of the other eight standards adopted earlier, to form a body of reference for world



2nd Edition of the Spice Conference and Exposition

The second edition of the Spice Conference and Exposition was held during 27 - 28 September 2022 at Hotel Le Meridien, Kochi with the theme "Value creation in Spices: Global market". The event was organized by CII Kerala, Spices Board, and CII Food and Agriculture Centre of Excellence (FACE). The conference sought to strengthen India's position as the spice destination and a safe food destination besides enhancing the contribution of leading states like Kerala to it.

The conference was inaugurated by Shri P. Rajeeve, Hon'ble Minister for Industries & Commerce and Plantation Directorate, Government of Kerala. He said, "Kerala should be proud to be the global leader for processing of spices and we should showcase this to the world".

Shri D. Sathiyam IFS, Secretary, Spices Board; Shri A.P.M. Mohammed Hanish IAS, Principal Secretary, Industries, General Education, Government of Kerala; Dr Geemon Korah, Chairman, CII Kerala State Council & Executive Director & CEO, Mane Kancor Ingredients Pvt Ltd addressed the gathering and spoke about the potential and prospects of the Indian spice industry.



Shri P. Rajeeve, Minister for Industries, Commerce, Law and Plantation Directorate, Government of Kerala delivering the inaugural address

spice trade and for member countries to align their national regulations.

Future work of CCSCCH

The committee will also continue working on the draft standards of Small Cardamom and turmeric and will also attempt to take the strategy of grouping spice standards further in the coming 18 months leading to CCSCCH7.

The online mode of working has proved highly efficient for the CCSCCH committee. Many practical aspects and best practices evolved out of this session; these are expected to help other host countries in the Codex fraternity to organize future Codex committee sessions efficiently.

Mr Cherian Xavier, Convenor, CII Kerala Spice Panel & Chief Operating Officer, Plant Lipids Pvt Ltd welcomed the gathering and proposed the vote of thanks.

The two-day event witnessed six sessions dealing with significant topics related to the spice industry, value addition, marketing of spices etc. Officials of Spices Board, FSSAI, DGFT, ICAR-Indian Institute of Spices Research (IISR), National Biodiversity Authority and other stakeholders of the Indian spice industry lead the discussions and made presentations regarding the topic.

The two-day event came to an end with a valedictory session on Government Initiatives to Promote Exports. The conference witnessed active participation of more than 340 delegates from different parts of the country. The exposition arranged as part of the conference was inaugurated by the Hon'ble Minister. Stalls showcasing latest processing equipment, machineries, packaging solutions and value-added spice products were present at the venue. The spice conference concluded on 28 September 2022.



Inauguration of the exhibition by the Hon'ble Minister Shri P. Rajeeve





Director's Message

CODEX ALIMENTARIUS- Safe, good food for everyone - everywhere



Dr A. B. Rema Shree
Director,
Spices Board

World food trade has been in existence for hundreds of years. Over the last century, the amount of food merchandised globally has grown exponentially, and a quantity and variety of food never before possible travels across the globe today. Access to adequate safe food is a basic requirement for human health. Ensuring food safety and security in a highly globalized world presents increasingly difficult, and often under-appreciated challenges, for governments, commercial organizations and individuals alike.

The World Health Organization wants its member governments to make food safety a public health priority, as they play a pivotal role in developing policies and regulatory frameworks and establishing and implementing effective food safety systems.

“The Codex Alimentarius is a collection of internationally adopted food standards and related texts presented in a uniform manner. These food standards and related texts aim at protecting consumers' health and ensuring fair practices in the food trade. The publication of the Codex Alimentarius is intended to guide and promote the elaboration and establishment of definitions and requirements for food to assist in their harmonization and in doing so to facilitate international trade.”

Scope of the Codex Alimentarius includes standards for all the principal foods, whether processed, semi-processed or raw, for distribution to the consumer. It also includes provisions in respect of food hygiene, food additives, residues of pesticides and veterinary drugs, contaminants, labelling and presentation, methods of analysis and sampling, and import and export inspection and certification, etc.

The Codex Alimentarius international food standards, guidelines and codes of practice contribute to the safety, quality and fairness of this international food trade. Consumers can trust the safety and quality of the food products they buy and importers can trust that the food they ordered will be in accordance with their specifications.

Public concerns about food safety issues often place Codex at the centre of global debates. Pesticides, food additives and contaminants are some of the issues discussed in Codex meetings. Codex standards are based on sound science provided by independent international risk assessment bodies or ad-hoc consultations organized by FAO and WHO. While being recommendations for voluntary application by members, Codex standards serve in many cases as a basis for national legislation.

For removing barriers in trades, the reference made to Codex food safety standards in the World Trade Organization's Agreement on Sanitary and Phytosanitary measures (SPS Agreement) means that Codex has far reaching implications for resolving trade disputes.

There is provision for revision of Codex Standards. The Codex Alimentarius Commission and its subsidiary bodies are committed to revision as necessary of Codex standards and related texts to ensure that they are consistent with and reflect current scientific knowledge and other relevant information. When required, a standard or related text shall be revised or removed in accordance with the Procedures for the Elaboration of Codex Standards and Related Texts.

Each member of the Codex Alimentarius Commission is responsible for identifying, and

presenting to the appropriate committee, any new scientific and other relevant information which may warrant revision of any existing Codex standards or related texts.

Since its foundation in 1963, the Codex system has evolved in an open, transparent, and inclusive way to meet emerging challenges. To develop and expand worldwide standards for spices and culinary herbs, and to consult with other international organisations in the standards development process. The Codex Committee on Spices and Culinary Herbs (CCSCH) was formed in 2013 with support of more than a hundred countries with India as the host country and Spices Board as the Secretariat for organising the sessions of the committee. Since its inception, the Codex Committee on Spices and Culinary Herbs has been successful in developing harmonised global Codex standards for spices and herbs.

As far as the Codex Committee on Spices and Culinary Herbs (CCSCH) concerned, the terms of reference are: (a) To elaborate worldwide standards for spices and culinary herbs in their dried and dehydrated state in whole, ground, and cracked or crushed form, (b) To consult, as necessary, with other international organizations in the standards development process to avoid duplication. The process for developing a standard has eight steps. At first, a national government or a subsidiary committee of the Commission usually makes the proposal for a standard to be developed. They then prepare a discussion paper that outlining the purpose and scope of the proposed standard, and then a project document that indicates the time frame for the work and its relative priority. At the step 1, the Commission approves the new work based on a Project Document and the recommendations of the Executive Committee. At step 2, the Codex Secretariat arranges for the preparation of a proposed draft standard which is circulated

among the Codex members and observers for comment at step 3. Comments received are sent by the Codex Secretariat to the body assigned the work for consideration at step 4 and the draft standard is amended. At step 5, the proposed draft standard is submitted to the Executive Committee for critical review and to the commission for adoption. Then the draft text is circulated among the Codex members and observers for one more round of comments at step 6 and at step 7, the body assigned the work considers the comments and amends the draft standard. At the final step, the draft standard is submitted to the Executive Committee for critical review and forwarded to the Commission for adoption as a Codex Standard. It is then published in the Codex website. This procedure for preparing standards is well defined, open and transparent.

So far six sessions of the Codex Committee on Spices and Culinary Herbs have been conducted successfully. Presently, there are eight full-fledged international Codex standards for spices viz. Black, white and green pepper, Cumin, Thyme, Basil, Oregano, Ginger, Garlic and Cloves. This sixth session of the committee has now finalised and recommended quality standards for three additional spices; nutmeg, saffron, chilli peppers & paprika in September 2022. The Codex standards on spices are expected to address the concerns of diverging global standards by harmonising them.

Food safety is complex, and a perfectly safe food supply is an unrealistic goal. However, as Codex explains, there are opportunities for improving food safety at each step of the production and consumption process and many areas where further research could help identify and quantify risks and generate solutions. Codex also identifies food safety vulnerabilities that might be addressed through investments in new technologies or more effective education.



ISO 22000 Training Conducted by CTC of Spices Board

The Collaborative Training Centre, through the Regional Office, Spices Board Kolkata conducted ISO 22000:2018 version Food safety training to twenty Board officials from its various Regional Offices and Quality Evaluation Laboratories/ICRI, through online and physical mode. The online course was conducted in May 2022 followed by physical mode in August 2022 at the Board's Head Office in Kochi.

The ISO 22000 is a globally accepted international standard, which specifies the requirements for food safety management systems to all organizations involved in the food chain, whose main objective is to ensure food safety. After successful completion of the five days training course, all participants got adequate knowledge on food safety management system requirements and auditing skills. All the participants received the Lead Auditor Training Course Certificate which is internationally recognized by the International Register of Certificated Auditors (IRCA).

The FSMS Scheme is based on the auditing key standards:

Part I: ISO 22000: Food safety management systems – Requirements for any organization in the food chain.

Part II: As with Part I, but including additional requirements based on ISO/TS 22003, for auditors who only carry out third-party certification audits.

The scheme has been developed in response to the food industry's transition from inspection-focused practice to the management system approach to risk management, supported by a staged audit process based on ISO 19011.

The training was provided by M/s KBS Certification Services Pvt Ltd, through their Indian training center, M/s A-Mark Rating Pvt Ltd, Bhopal, Madhya Pradesh.



ISO 22000 training conducted by CTC of Spices Board

Spices Board in World Food Moscow

Spices Board participated in World Food Moscow 2022 during 20-23 September 2022 at Crocus Expo Centre, Moscow, Russia. Ms Gina Uika IFS, Deputy Chief of Mission, Embassy of India Moscow, Russia inaugurated Spices Board Pavilion in the show on 20th September 2022. She interacted with Indian exporters and offered all support from the Embassy of India, Moscow, for the promotion of Indian spice exports in Russia. She opined that, Indian spices are having a great potential in Russian market, especially value-added spices without compromise on quality is the way ahead and India – Russia trade is expected to witness a boom in coming years.

Spices Board's state of the art pavilion at World Food Moscow highlighted the potential of Indian spices and value-added spice products. Ten Indian spice exporters co-participated under Spices Board pavilion. Shri Prathyush T. P., Deputy Director and Shri Ranganathan S., Assistant Director represented Spices Board in the event.

The World Food Moscow 2022 exhibition was attended by more than 16,000 specialists from wholesale and retail trade, public catering enterprises, the HoReCa sector, as well as food and beverage manufacturers. Exhibitors from CIS countries, China, Turkey, Sri Lanka, Thailand, Vietnam, etc. actively participated in the fair.



Shri Prathyush T.P., Deputy Director, Spices Board presenting Indian spices to Ms Gina Uika IFS, Deputy Chief of Mission, Embassy of India, Moscow

Spices Board in Biofach India 2022

Spices Board India participated in the Biofach India during 01-03 September, 2022 held at India Expo Centre (IEML), Greater Noida, Delhi - NCR with potential exporters of organic spices from different parts of the country for boosting export performance of organic spices from the country.



Officials of Spices Board during Biofach India 2022



Spices Board Participated in 15th Annapoorna-Anufood India 2022 in Mumbai

The 15th edition of Annapoorna - Anufood India was held on 14-16 September 2022 at Bombay Exhibition Centre, Goregaon, Mumbai, India. This international exhibition on food & beverage trade and retail market in India was jointly organized by Koelnmesse YA Tradefair Pvt Ltd and the Federation of Indian Chamber of Commerce and Industry (FICCI). Annapoorna-Anufood India 2022 concluded with a record 20,000+ trade visitors, over 300 exhibitors; 110+ pre-fixed B2G & G2G meetings with over 3200 delegates. There were pavilions from the countries like Turkey, Poland, Brazil, Italy, Saudi Arabia, Taiwan, Australia, South Korea, UAE, Thailand, Algeria, Indonesia, Bulgaria, Iran, and India.

Spices Board's stall received a good number of business visitors and dignitaries all the three days. Spices exporters who participated through the Spices Board pavilion were M/s Patel Jivram Madhavji, Gujarat, M/s Greenkera, Kerala, M/s Aron Foods, Gujarat, M/s Asian Food exports, Gujarat, M/s Granny's Spices (India) LLP, Gujarat, M/s Longi Industries, Rajasthan, M/s M.D. Foods, Maharashtra, M/s Patson Foods (India) Pvt Ltd, Gujarat, M/s P. C. Kannan & Co, Tamil Nadu, and M/s Popat Raja & Sons, Mumbai, Maharashtra. All the exporters in Spices Board stall expressed their satisfaction over the business visitors.

Besides Spices Board, there were many participants from leading spices manufacturing companies and exporters with various kinds of spice products in their independent stalls. All of them visited Spices Board's stall for various information and queries.

The Indian state departments from Jharkhand, Chhattisgarh, Goa, and Karnataka also participated in the programme. There was an organic pavilion too in Anufood 2022.

The inaugural session was attended by the Shri Arun Chawla, Director General, FICCI, Shri Raghav Jadli, President, All India Food Processors Association, Dr Sudhanshu, Secretary, APEDA, and Shri John Kingsly (IAS), Managing Director, MP Industrial Development Corporation Limited. Keynote address for the programme was delivered by Guest of Honour Shri Prahlad Singh Patel, Hon'ble Minister of State, Ministry of Food Processing Industries and Ministry of Jal Shakti, Government of India.

Spices Board participation was organised by Dr Mamta Rupolia, Assistant Director, Spices Board, Mumbai and other participants were Shri P. P. Kanel, Consultant, Shri Subbraj, Scientist and Shri Swapnil, Account Assistant.



Spices Board's pavilion at 15th Annapoorna-Anufood India 2022

Students' Exposure Visit

Students pursuing B.Sc (Honours) in Horticulture at Kalasalingam University, Rajapalayam, Tamil Nadu visited Spices Board Regional Office, Bodinayakanur on 07 September 2022. Activities of the Board and functioning of cloud-based cardamom e-auction system were explained to students.



Students from Kalasalingam University at Spices Board, Bodinayakanur

Students pursuing B. Sc Honours in Food Science and Nutrition at Community Science College and Research Institute, Tamil Nadu Agricultural University, Madurai visited Spices Board Regional Office, Bodinayakanur. Post-harvest technologies of cardamom, black pepper and marketing and export strategies were briefed to the students. Officials of Spices Board, Bodinayakanur coordinated the students' visit.



Students from Community Science College and Research Institute at Spices Board Regional Office, Bodinayakanur



Technical Training Session and Awareness Programme for Turmeric Growers and Turmeric Based FPOs

Divisional Office, Spices Board, Hyderabad conducted a technical training session and awareness programme for turmeric growers and turmeric based FPOs at Anantha Sagar Village, Sadasivpet Mandal, Sangareddy district, Telangana in association with the Department of Agriculture, Government of Telangana. The main objective of the programme was to train the CEOs of turmeric based FPOs and turmeric growers and transfer the technology to farmers at grassroot level. More than 60 participants including district and mandal officials, agriculture machinery manufacturers and local bodies participated in the programme. Smt. K. Ambika, Joint Director, Agriculture, Government of Telangana inaugurated the programme and delivered the inaugural address. Smt. Swapna, Agriculture Officer, Sangareddy; Smt. Saritha Agriculture Officer, Soil Testing Laboratory, Sangareddy; Shri B. Manohar, Agriculture Extension Officer, Kondapur; Shri D. Janardhan, Co-ordinator, Rythu Bandhu; Shri Sanjeev Mohan, Director, M/s Shri Dattatreya Enterprises, Hyderabad; Shri I. Arun Kumar and Shri. Govardhan Reddy, M/s Agro Vision Industries, Hyderabad; Shri N. Ram Reddy, Director and progressive turmeric grower, M/s Manjeera Mamillu Farmer Producer Company, Terpole, Kondapur and Shri P. Prakasam, Chairperson, Primary Agriculture Cooperative Society, Ananthasagar attended the programme.

There were three technical sessions. Smt. K. Ambika, Joint Director Agriculture, Government of Telangana, Sangareddy district delivered a talk on 'Scope and Overview of Turmeric Cultivation in Sangareddy District and Schemes Implemented by Department of Agriculture, Government of Telangana' along with Smt. Swapna, Agriculture Officer, Sangareddy. Smt. Saritha, Agriculture Officer, Soil Testing Laboratory, Sangareddy and Shri B. Manohar, Agriculture Extension Officer, Kondapur took a session on 'Turmeric - Package of Practices - Pest and Disease Management and Soil Health Aspects'. Shri I. Arun Kumar, M.D., M/s Agro Vision Industries, Hyderabad spoke on 'Pre and Post Harvest Technology' and demonstrated various tools, intercultural operations machinery and equipment for turmeric cultivation. Shri Siva Kumar Ganiwada from Divisional Office, Spices Board, Hyderabad explained the activities of the Board in Telangana and export opportunities for FPOs. After the session, an open discussion was held with farmers regarding various issues in Sangareddy district. At the end of the programme, turmeric field visit was conducted with all dignitaries, farmers' groups and media representatives. Programme concluded with the vote of thanks delivered by Shri B. Manohar, Agriculture Extension Officer, Kondapur.



Technical training session and awareness programme for turmeric growers and turmeric based FPOs organised by Divisional Office, Spices Board, Hyderabad

Training Programme for FPO Members of Wayanad, Calicut and Malappuram

Spices Board in collaboration with the Indian Institute of Spices Research (IISR) conducted a training programme for the FPO members of Wayanad, Calicut and Malappuram districts on 14 September 2022 at IISR, Calicut. Dr Thankamony, Director, IISR inaugurated the programme and Dr Jayashree and Dr Lijo handled the sessions and the team visited the incubation unit and Agricultural Technology Information Centre (ATIC).



Dignitaries on the dias during the training programme for the FPO members

Farmers' Training Programme at Guna

Spices Board Regional Office, Guna conducted a farmers' training programme under the project titled 'Strengthening spice value chain in India and improving market access through capacity building and innovative interventions' funded by Standards and Trade Development Facility (STDF) at Negma village on 16 September 2022. Around 120 farmers attended the training programme. Scientist from Krishi Vigyan Kendra, master trainer Dr B. L. Prajapati and progressive farmer Mr Sanjeev Saxena delivered the lecture on Good Agriculture Practices on Coriander to strengthen the spice value chain in India. Shri Bharat Arjun Gudade, Scientist-C from Spices Board Regional Office, Guna apprised the farmers about the high-quality of coriander and its international standards. Master trainer Dr B. L. Prajapati, from KVK Aron, made farmers aware of the high-yielding variety of coriander and gave detailed information to the farmers on land reforms. The Deputy Director, Horticulture, Shri A.K. Rajput told farmers that the project is a great achievement for Guna district and urged them to adopt good agricultural practices in coriander production. Vote of thanks for the programme was given by Ashish Jaiswal, Export Promotion Officer.



Shri Bharat Arjun Gudade, Scientist-C from Spice Board Regional Office, Guna speaking about coriander and its international standards

Parliamentary Committee on Subordinate Legislation Rajya Sabha

The Secretary and officials of Spices Board attended the study visit of the Parliamentary Committee on Subordinate Legislation Rajya Sabha to Coorg, Karnataka during 15-16 September 2022 on Export (Quality Control and Inspection) Rules, 1964.



Secretary Spices Board with Shri Jose K. Mani, Hon'ble MP during the Committee Meeting

Farm Day Programme

As part of the Sughandhasree project implemented by Spices Board, farm day was conducted at Government Higher Secondary School, Kottathara on 20 August 2022. Headmistress Smt. Salma M. inaugurated the farm day programme. Seedlings of black pepper, curry leaf, pomegranate etc. were distributed to the students during the programme. Shri Rajamanickam R., Senior Field Officer, Kalpetta briefed the activities of Sughandhasree project and interacted with students. Students presented their activities on various aspects of spices. Smt. Asha Vasudevan P. T., Extension Assistant, Spices Board, Kalpetta briefed the importance of spices in day to day life. The programme concluded with the vote of thanks.



Farm day programme organised at GHSS Kottathara as part of the Sughandhasree project

Technical Training Session and Awareness Programme for Ginger Growers and FPOs on Value Addition and Post-harvest Technology

Spices Board Divisional Office, Hyderabad conducted a technical training session and awareness programme for ginger growers and FPOs on value addition and post-harvest technology at Hadnur Cluster, Nyalkal Mandal, Zaheerabad division, Sangareddy district, Telangana in coordination with the Department of Agriculture, Government of Telangana on 13 September 2022.



Participants of technical training session and awareness programme for ginger growers and FPOs

Group Visit

Farmers' group consisting of coriander growers from Madhya Pradesh visited Spices Park, Kota. Shri Ashish Jaiswal, Export Promotion Officer, Spices Park Guna and Shri Himanshu Shekhar, Senior Agriculture Demonstrator, Spices Park Kota briefed the activities of the Board in Hadoti area. The group visited common processing plant and interacted with local FPO farmer members also.



Officials of Spices Board briefing the activities of the Board



Farmers' Training Programme

Spices Board, Jodhpur, Rajasthan organised a farmers' training programme on good agricultural and hygienic practices of fennel at Lototi village under the project titled 'Strengthening spice value chain in India and improving market access through capacity building and innovative interventions' funded by Standards and Trade Development Facility (STDF). Around 55 fennel cultivators participated in the programme. Pre-sowing activities including hygienic practices were discussed during the session of master trainers Dr T. Rajapurohit and Dr D. Kumar. The second round of the training programme was conducted on 30 September 2022 at Jaitaran belt, Pali district. Master trainers Dr Nand Kishore Jat, Central Arid Zone Research Institute (CAZRI) and Dr Takat Singh Rajapurohit, delivered talks on activities like site selection, seed selection, soil management, seed treatment, crop rotation, seed rate, crop management, IPM practices, hygienic practices including adoption of drip irrigation, line sowing, organised composting, avoiding heavy metals contamination through exhausted batteries, using agricultural kit while handling the seeds etc.



Farmers' training programme on good agriculture and hygienic practices of fennel

Farmers' Exposure Visit

Spices Board, Regional Office, Unjha, Gujarat organised an exposure visit for farmers under the project titled 'Strengthening spice value chain in India and improving market access through capacity building and innovative interventions' funded by Standards and Trade Development Facility (STDF). 100 farmers from villages viz; Umta and Karbatiya participated in the programme. The farmers visited the Seed Spices Research Station (SSRS), Jagudan, a premier seed spice research institute under the Sardarkrushinagar Dantiwada Agricultural University. Research Scientists of SSRS explained the importance of Good Agricultural Practices, Good Manufacturing Practices and Integrated Pest Management to farmers. Further, they visited fennel D-plot in the SSRS campus, APMC mandi and a seed spice processing unit in Unjha.



Participants of the exposure visit

Three-day Virtual Entrepreneurship Development Training Programme

Spices Board, Regional Office cum Extension Center, Nizamabad conducted a three-day virtual entrepreneurship development training programme for the export of spices to Europe during 27-29 September 2022. The programme started with the welcome speech by Shri N. Sundaresan, Deputy Director, Spices Board, Nizamabad followed by a technical session delivered by Smt. Sapna Tomar, Assistant Director, Spices Board, Nizamabad on Europe profile including a profile of five major spice importing countries in Europe, opportunities for Indian exporters, major spices, demand for organic spices in Europe, prerequisites for export, and SWOT analysis.

The afternoon session was delivered by Shri Rijo Johny, Scientist-C, Spices Board, Chennai about mandatory quality parameters required for exporting spices to Europe, post-shipment testing at the destination port, mandatory Ethylene oxide (ETO) testing for Europe, and quality issues. A total of 61 participants registered for the programme.



Virtual entrepreneurship development training programme in the export of spices to Europe

Farmers' Training Programme on Good Agricultural and Hygienic Practices of Fennel

Spices Board India, Jodhpur, Rajasthan conducted a farmers' training programme on good agriculture and hygienic practices of fennel at Ber Kallan village, Jaitaran belt, Pali district under the project titled 'Strengthening spice value chain in India and improving market access through capacity building and innovative interventions' funded by Standards and Trade Development Facility (STDF) on 28 September 2022. Around 52 fennel cultivators participated in the programme. Master trainers Dr T. Rajapurohit and Dr Devendra Kumar delivered a talk on the pre-sowing activities like site selection, seed selection, soil management, crop management and IPM practices including hygienic practices. An FPO named Jaitaran Farmers Producer Company delivered a talk on benefits of FIG, cluster formation etc.



Farmers' training programme on good agricultural and hygienic practices of fennel



Awareness on Turmeric and Ginger Post-harvest Management and Value Addition

Regional Office, Spices Board, Warangal and Spices Board Divisional Office, Hyderabad jointly organised a farmers' training programme, field visit and group meetings on "Awareness on Turmeric and Ginger Post-harvest Management and Value Addition" at Kondapur and Kohir mandals of Sangareddy district of Telangana during 21–22 September 2022.



Group meeting on awareness on turmeric and ginger post-harvest management and value addition

Industrial Visit of Nutmeg Growers

Spice Board Regional Office, Erode organised a training and industrial visit of nutmeg growers from Anamalai, Pollachi and Coimbatore districts to Kochi during 28-30 September 2022. Shri B. Venkateson, Director (Development), interacted with the FPO members. Shri Jai Saravanan, Assistant Director, Spices Board, Shri Vijayaraj R., Export Promotion Officer, Dr Mohammed Shameer Cheryath, Senior Field Officer and Shri Haigel T. R., Junior Chemist handled the sessions and clarified farmers' queries.



Shri B. Venkateson interacting with members of FPOs from Anamalai, Pollachi and Coimbatore

Capacity Building Programme on Cardamom and Black Pepper

Field Unit, Spices Board, Bodinayakanur in association with the ICAR-Indian Institute of Horticulture Research organised a capacity building programme on cardamom and black pepper for the farmers under the tribal sub-plan on 30 September 2022 at Muttom Tribal Settlement, Kottakudi, Theni district, Tamil Nadu. Technical sessions were handled by the officials of Spices Board and ICAR-IIHR. Bio-inputs like microbial consortium for spice crops were supplied to the farmers during the training.



Participants of capacity building programme on cardamom and black pepper

Farmers' Training Programme at Gulwada Village

Spices Board, Guna organised a training programme for farmers on good agriculture practices in coriander under the project titled 'Strengthening spice value chain in India and improving market access through capacity building and innovative interventions' funded by Standards and Trade Development Facility (STDF). The programme was chaired by Shri Bharat Arjun Gudade, Scientist –C, and officer in-charge Regional Officer, Guna. Around 124 farmers from Gulwada village attended the training. Master trainer Shri Umesh Kumar explained to the farmers about Good Agriculture Practices of Coriander and also gave detailed information on how to produce more and quality coriander with minimum use of chemicals.



Shri Asish Jaiswal, Export Promotion Officer, Spices Board addressing the participants



Mobile Spice Clinic

In association with the Idukki Cardamom Growers Federation, Kattappana a mobile spice clinic programme was organised by Indian Cardamom Research Institute (ICRI) and Spices Board Field Office, Kattappana at Nariyampara on 22 September 2022. Dr K. A. Saju, Dr Manoj Ommen and Dr P. Thiyagarajan, Scientists, ICRI attended the programme. A total of five fields were visited in Kattappana area in which 23 farmers benefited. After the field visit, a press meet was organised at Kattappana Press Club by the Idukki Cardamom Growers Federation (ICGF) where they talked about the various aspects of cardamom cultivation, such as challenges in production, marketing and exporting.



Participants of the mobile spice clinic

Another mobile spice clinic programme was organised by ICRI and Farm Grown FPOs in Kuruville City area on 29 September 2022. The resource persons visited four fields to identify problems in cardamom and pepper cultivation and necessary recommendations were made. Later, in a group meeting, identification and remedies of various issues were discussed in detail. Scientists of ICRI along with officials of Spices Board Divisional Office, Rajakumari participated in the programme.



Field visit during the mobile spice clinic programme

Spice Clinic at Chotahatta in Darjeeling District of West Bengal

A spice clinic was conducted at Chotahatta area in Darjeeling District on 24 September 2022 in collaboration with the Divisional Office, Kalimpong. Dr S. S. Bora, Scientist – C of the institute discussed with the farmers the various problems faced by them in Large Cardamom cultivation and accordingly suggested remedial measures. He suggested improving overall plant health through proper manuring and regular phytosanitation. On the occasion, the usage of different bio-agents and preparation of various organic inputs were demonstrated. Shri P.T. Lepcha, Deputy Director, Spices Board Regional Office Gangtok explained the importance of formation of farmers' group / FPO in order to market their produce effectively. He emphasized that after forming a group they can apply for Spices Board Dealer licence for marketing Large Cardamom. Shri J. Das, Assistant Director, Divisional Office Kalimpong explained various schemes implemented by Spices Board for the benefit of Large Cardamom growers and recommended to follow GAP for improved production and productivity of Large Cardamom in that area. Around 24 Large Cardamom farmers participated in the programme which came to an end with the vote of thanks by Shri N. Ghatani, Farm Manager, Divisional Office Kalimpong.



Participants of the Spice Clinic at Chotahatta

Group Meeting and Field Visit at Sanganath

A group meeting was conducted with farmers of Dalle Khursani and Large Cardamom at Sanganath area of South district of Sikkim on 07 September 2022. Dr S. S. Bora, Scientist- C of ICRI, Regional Research Station, Taodng and Shri P. T. Lepcha, Deputy Director, Regional Office Gangtok discussed about Good Agricultural Practices to maintain Dalle Khursani and Large Cardamom fields free from pests and diseases. Thereafter, Dalle Khursani and Large Cardamom fields were visited and rendered necessary adviceto farmers.



Group meeting with cultivators of Dalle Khursani



Hands on Training Programme

A “Hands on training programme on bio-agent production” was conducted by ICRI for Spice Producing Societies in Idukki district of Kerala on 01 September 2022 at ICRI Myladumpara. Dr K. Pradip Kumar, Scientist-C gave an introductory remark about ICRI. Dr K. A. Saju, Scientist-C presented a topic on the production of bio-control agents and also laboratory visit in the respective lab was arranged. Dr M. A. Ansar Ali, Scientist-C took a session on production of EPN and also discussed its importance in the cardamom fields. Dr Shadhanaika, Scientist-C presented a topic on production of Arbuscular Mycorrhiza Fungi (AM Fungi) and trial plot was organised for the farmers. After their field visit, an interactive session was carried out with farmers and clarified their doubts regarding the usage of organic manures and how to increase the production of cardamom by reducing the application of pesticides. There were 24 participants from nineteen Farmer Producer Societies (FPS).



Hands on training programme on bio-agent production



Know Your GI Spice Kodaikanal Malai Poundu

Kodaikanal Hill Garlic (Kodaikanal Malai Poundu) is known for its medicinal and preservative properties. It possesses antioxidant and antimicrobial potential which is attributed to the presence of higher amount of organosulfur compounds, phenols and flavonoids compared to other garlic varieties. The speciality of Kodaikanal Malai Poundu lies in its extended storage period of 8 to 11 months at room temperature without the cloves being shriveled and sprouted. For this, the stalks of the garlic are tied and hung on the traditionally designed roof structure.



वार्थलप

Hindi Conversation Competition



Ready to Converse in Hindi?

Enroll Now

How to Apply?

Forward your nominations to the Official Language Section, Spices Board, Head Office, Kochi, Kerala through the e-mail id varthalappratiyogitasbhfc2022@gmail.com

Timeline

Spices Board, the regulatory and export promotion agency for Indian spices under the Ministry of Commerce and Industry organizes 'VARTHALAP' - Hindi Conversation Competition as part of its Hindi Fortnight Celebrations 2022 exclusively for Standard VIII to X students from the schools in Bengaluru.

Registration opens from
01 November, 2022

Date of the Competition
03rd December, 2022

For more details:
Refer the attachment or contact
Spices Board:
0484-2333610-616, Extn.: 501.

Last date for submitting the Nominations
25 November, 2022

CIRCULARS AND NOTIFICATIONS

Circular No:14/2022-23 - Assistance to Exporters Under the Export Development and Promotion Programs of Spices Board-Reg.

<http://www.indianspices.com/trade/trade-notifications/notificationdetails.html?id=332>

Circular and Schedule for Conducting Special E-auction-Reg

<http://www.indianspices.com/trade/trade-notifications/notificationdetails.html?id=331>

Schedule for Conducting E-auctions at E-auction Centre at Puttady and Bodinayakanur from 21.09.2022 to 18.11.2022

<http://www.indianspices.com/trade/trade-notifications/notificationdetails.html?id=330>

Circular No. 13/2022-2023 Revised Levels of Ochratoxin -A in Spices by EU - Reg

<http://www.indianspices.com/trade/trade-notifications/notificationdetails.html?id=329>



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Compiled and Published by: Publicity Section, Spices Board

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

spicedstory.sb@gmail.com

