

INDIAN SPICE NEWS

A Spices Board India Publication

Make it Saucy A Review of Sauces, Condiments and Seasonings in the World Trade

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What makes French fries, salads and nachos ever so tasty? Fries and ketchup, salad and dressing, nachos and salsa and various other foods that we relish are eaten in combination with a sauce or condiment. Just as spices add flavor and aroma to our foods, sauces and condiments enhance the taste of our foods. Spices and condiments have played an important role in the development of many cultures and cuisines around the world. To understand the scope of these terms, let us first delve into its definition.

Seasonings and condiments include items that are intended to enhance the aroma and taste of food and are usually derived from botanical sources, and may be dehydrated or used in either ground or whole form. According to the Codex Alimentarius Commission, the category of salts, spices, soups, sauces, salads, and protein products include substances that can be added to foods to enhance aroma and taste.

Spice blends are found in powder or paste form, for example, chilli seasoning, chilli paste, curry paste, curry roux, and dry cures or rubs that are applied to external surfaces of meat or fish. The consumption pattern differs because of the difference in food habits and practices among different countries but this segment is dynamic in nature across the globe because of changing food habits and taste innovations.

World Trade Scenario

Under spices and spice products, 'Condiments, Sauces and Seasonings' is the most important segment in terms of consumption and international trade which is covered under the HS code 210390 of the world custom organization. According to ITC international trade data (www.intracen.org), the global import of this segment is whopping USD 12.28 billion out of USD 40.28 billion total import of spices and spice products having more than 30 per cent share.

Top importing countries are the:

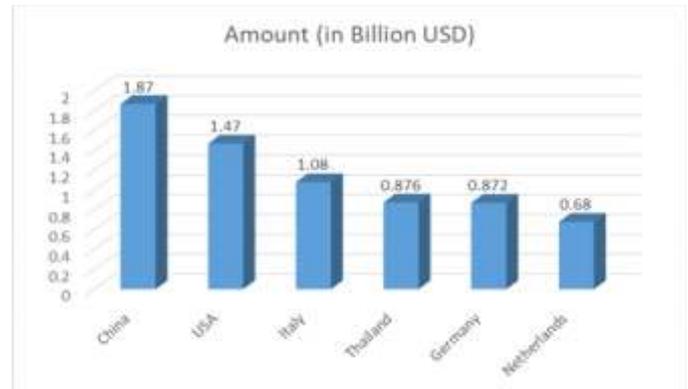
1. USA (USD 1.59 billion)
2. UK (USD 787 million)
3. Canada (USD 596 million)
4. Germany (USD 587 million)
5. France (USD 582 million).



Leading importers of Condiments, Sauces and Seasonings

The leading exporting countries are:

1. China (USD 1.87 billion)
2. USA (USD 1.47 billion)
3. Italy (USD 1.08 billion)
4. Thailand (USD 876 million)
5. Germany (USD 872 million)
6. Netherlands (USD 680 million)



Leading exporters of Condiments, Sauces and Seasonings

Globally, the condiments market has been growing continuously over the years, with products sold under the category of sauces, dressings, seasonings and condiments. Spices are major constituents that add flavour to these products. Let us read about some of the important constituents in condiments, sauces and seasonings.

Condiments

A preparation containing one or more spices, or spice extracts that is added to food to enhance its flavor when it is ready to be served is called a condiment. The cuisines of various countries all over the world use condiments that are widely and popularly consumed by people regardless of socioeconomic background. Condiments can have a few ingredients as in the case of celery salt, garlic salt and onion salt or may be extensive in preparations such as chilli sauce, chutney, meat sauce, mint sauce, prepared mustard and so on.

Pepper, one of the important spices, forms a key ingredient in many compound condiments. Pepper powder constitutes around 0.02 per cent in prepared mustard formulations such as Dijon and Dusseldorf mustards, while in Swedish mustard, pepper content is around 0.2 per cent. Pepper is also an ingredient in certain Worcestershire sauce formulations. It forms about 5.2 per cent of the famous marinara and parmesan seasoning mixes.

Sauces

Sauces are hot or cold, liquid or semi-liquid products (other than condiments) which, when added to a food improve its appearance, aroma, flavor or texture when it is being served,

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thus adding to its acceptance. Pepper and chilli are important spices used in sauces, salad dressings and seasoning formulations.

Seasonings

Seasonings are compounds containing one or more spice extracts which, when added to a food, either during its manufacture or in its preparation before it is served, enhance the natural flavor and thereby increase its acceptance by the consumer. Black and white peppers are ingredients in many famous seasoning formulations and instant gravy mixes. The table below gives a peek into the ingredients of famous sauces and seasoning formulations being used all over the world.

Product (Sauce/seasoning)	Ingredients
Cucumber cream sauce	Lemon juice, cayenne pepper, white pepper, cream, mashed cucumbers
Cream sauce	Heavy cream, lemon juice, white pepper, onions, mustard
Sour cream sauce	Sour cream, lemon juice, white pepper, onions, egg, vinegar, dry mustard
Bearnaise sauce	Shallots, parsley, black pepper, tarragon, chervil, vinegar, cayenne pepper, egg yolk, butter
Bechamel sauce	Chicken stock, butter, white pepper, onion
Diable sauce	Shallots, black pepper, white pepper, white wine, parsley
Barbeque sauce	Vinegar, mustard, ketchup, mayonnaise, liquid smoke, sugar, onion powder, and other spices.
Marinara sauce	Tomatoes, herbs, onions, and garlic.
Hoisin Sauce	Soybeans (main ingredient), fennel, chilli pepper, and garlic. Five -spice powder, sugar, or vinegar can also be added.
Pesto	Basil, garlic, cheese, pine nuts, olive oil.
Sweet chilli	Red chilli peppers, rice vinegar, sweeteners, garlic, etc.
Sriracha	Chilli pepper paste, garlic, distilled vinegar, salt, and sugar.

Wasabi	Mustard, horseradish, starch, and green food coloring
Harissa	Spices, herbs, olive oil, roasted red peppers, and Baklouti peppers
Za'atar	Oregano, basil, thyme, savory, sesame seeds, sumac, and other spices. Coriander, cumin, or fennel can also be added.
Worcestershire sauces	
Horseradish sauce	Horseradish, white pepper
Poivrade game sauce	Onions, carrots, shallots, garlic, bay leaf thyme, vinegar, leaf stock, red wine, black pepper, parsley, olive oil, red currant jelly
Tourangelle sauce	Butter, onion, carrot, shallots, garlic, red wine, beef and chicken stocks, black pepper, parsley, bay leaf, thyme
Newburg sauce	Mace, sherry wine, white pepper
Salad dressings	
Chicken	Capers, chives, curry powder blend, white pepper, fennel, marjoram, mustard, nutmeg, onion, paprika, poppy seed, rosemary, sesame seeds, tarragon
Cabbage	Allspice, basil, white pepper, caraway seed, celery seed, dill, marjoram, mint, nutmeg, onion, chillies, poppy seed, paprika, rosemary, sesame, tarragon
Cucumber	Basil, capsicum, chervil, white pepper, dill, onion, paprika, tarragon

The list of sauces and condiments used around the world is endless. Amalgamation of various spices and herbs can be used to make flavourful and zesty sauces that can be relished with a combination of foods. Since India is home to various spices especially chilli and pepper, the scope of this sector for export is immense and fetches greater returns as a value-added product.





Director's Message



14th World Spice Congress

16-18 February 2023

CIDCO Exhibition and Convention Centre,
Navi Mumbai, Maharashtra

The intertwined story of spices and Indian culture can be traced back since time immemorial and the glorious legacy of Indian spices is evident all across the world. Owing to the application of spices in different arenas, the global demand for this much valued and prized commodity is escalating day by day. Besides being flavouring agents, spices are cherished for their indispensable properties in medicine, cosmetology and even in cultural traditions and religious rituals. The rich diversity in climate makes India the premier centre for production and trade of high-quality authentic spices, many of which are native to the subcontinent. India produces a whopping 75 spice species out of the 109 listed by the International Organization for Standardization (ISO) and has become the world's largest producer, consumer and exporter of spices.

With the support of Spices Board, the Indian spice community has progressed and established itself successfully as a technology-based, quality conscious, customer centric and market-driven industry. The chronicle of the spice trade, which began in India several centuries ago, has now flourished which earmarks India as one of the richest and most prosperous nations of the world. Spices Board has been working with the farmers, exporters and other stakeholders and has initiated several activities to reinforce the prime position of the Indian spice industry.

The felt need to bring all stakeholders of the global spice industry, be it farmers, industrialists,



B.N. Jha
Director,
Spices Board

scientists, traders, regulators, research institutions and Government Agencies, under one roof led to the evolution of the 'World Spice Congress'. Organized under the leadership of Spices Board India, in association with the leading trade and export forums, the 'World Spice Congress' (WSC) has become the prominent platform for the global spice industry to deliberate the concerns and considerations of the sector. The event seeks to revive the spices sector by assessing the strengths and opportunities, overcoming weaknesses, negating threats and formulating programmes to sustain the goodness of spices, long into the future.

The WSC has established itself as the world's largest platform, fostering trade, technology and innovations in the spices sector, over three decades of its existence. Since 1990, the WSC has succeeded in bringing up the perspectives of the sector and addressing its affairs through the 13 editions that it has conducted. The congress will review the requirements of consumers, varied trade and quality regulations, value addition, product innovation and new initiatives; integrate the supply chain for better output and better understanding of the challenges and prospects of the industry and make necessary interventions to foster organic supply of spices.

The nation is all prepared to welcome the global spice fraternity to the 'Spice Bowl of the World' to witness the 14th edition of the World Spice Congress, which is being organised on the sidelines of India's G20 presidency. The event is organized with the support of the Indian Spice and Food Stuff Exporters' Association, Mumbai, Indian Pepper and Spice Trade Association, Kochi, Indian Chamber of Commerce, Kolkata



and Federation of Indian Spice Stakeholders, Unjha, Gujarat. The 14th WSC is scheduled to be held during 16-18 February 2023 at CIDCO Exhibition and Convention Centre, Vashi, Navi Mumbai, the vibrant port city on the Konkan coast of Western India. The current edition of WSC is all about 'SPICES' and the theme itself is 'Vision 2030: SPICES' (Sustainability – Productivity – Innovation – Collaboration – Excellence and Safety). The forthcoming edition of WSC will also make an attempt to foster India's spice trade with the G20 countries. There will be exclusive and dedicated sessions focussing on the G20 countries.

As it has been in the previous editions, the forthcoming WSC will be the convention of industry leaders, experts, service providers, policymakers, regulators, etc., and will serve as a platform of 'collective gain', for demonstration of modern technologies and novel products, deliberations on emerging as well future challenges, sharing latest information on trends and opportunities in the sector, etc. The WSC will bring useful input for the future growth of the Indian spice industry. The event will also discuss the prudent regulation that is to be practiced during overseas export. As global markets have undergone radical changes and received much focus, the WSC provides an opportunity for the global participants to share their ideas and experiences in person with the peers expected to join from across the globe, paving way for the dawn of new businesses. Besides all these, the Congress will also have a display demonstrating the capabilities of the Indian spices sector, i.e., a range of products and other innovations and technologies that have arisen as the need of the

hour. The platform offers a room for the stakeholders to meet eminent personalities from the industrial segments like ingredient manufacturers, whole and processed spices, personal care, nutraceuticals and pharmaceuticals etc., and service providers like equipment manufacturers, regulatory bodies, industry associates, certification agencies etc., by which they can expand their clientele.

The previous editions of the World Spice Congress enabled the spice industry to continue its glorious journey flawlessly and thereby achieving tremendous growth in spice trade. It is expected that the 14th edition of the World Spice Congress will take the Indian spice industry to new realms and will be the most befitting platform for the stakeholders to forge and strengthen their business relationships besides getting new knowledge of emerging market strategies.

Registrations for participation in WSC 2023 have commenced and can be done online through the link:

https://www.worldspicecongress.com/index.php/site/index#registration_section.

Also, stakeholders who are interested to showcase their products can also book the stalls in the exhibition at the link:

<https://www.worldspicecongress.com/registration/stall>

With this useful message, Spices Board solicits the active participation of all the stakeholders in making the World Spice Congress 2023 a grand success.





14th World Spice Congress

CIDCO Exhibition & Convention Centre,
Navi Mumbai, Maharashtra, India

16 - 18 February 2023



Registration Fee for Delegates & Spouses

Category	Early Bird (Up to 31.12.2022)	Regular (01.01.2023 to 10.02.2023)	Spot (At Venue)
Indian	INR 15000/- + 18% GST	INR 17500/- + 18% GST	INR 20000/-+18% GST
Overseas *	USD 600	USD 900	USD 1200
Spouse of Indian delegate	INR 7500 + GST		
Spouse of overseas delegate*	USD 175		

* Delegate fee specified is inclusive of applicable taxes.

Exhibition Stall Registration Fee

Category	Dimension (4x3 Meter)		Dimension (3x3 Meter)	
	Bare Space	Shell Scheme	Bare Space	Shell Scheme
Indian Spice Industry	Rs. 90,000/- + 18% GST	Rs.1,00,000/- + 18% GST	Rs.70,000/-+ 18% GST	Rs.80,000/- + 18% GST
Service providers (Indian)	Rs.1,10,000/- + 18% GST	Rs.1,20,000/-+ 18% GST	NA	NA
Service Provider * (Overseas)	USD 2250	USD 2500	NA	NA
Central / State Govt Depts / Institutions	Rs. 75,000/- + 18% GST	Rs.80,000/- + 18% GST	NA	NA

For more information, please write to us @ conference@worldspicecongress.com

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Event Partners



Indian Spice & Foodstuff
Exporters' Association
Mumbai



Indian Pepper and Spice Trade Association
Kochi



Indian Chamber of Commerce



Federation of Indian
FIS
Spice Stakeholders



Three-day Training Programme for Fennel Growers

Spices Board Regional Office, Unjha, Gujarat conducted a three-days training programme on Good Agricultural Practices (GAP) and Good Hygienic Practices (GHP) for fennel growers of the village Umta, Mehsana district in Gujarat 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) during 17- 19 October, 2022. The farmers were trained on GAP and GHP with special focus on production of exportable IPM quality fennel. The training module included activities like site selection, seed selection, soil management, sowing, crop management, farm-level handling, IPM practices and hygienic practices.



Three-day training programme on good agricultural practices (GAP) and good hygienic practices (GHP) for fennel

Export Oriented Seminar With Focus on the Spices of Nagaland

Spices Board, under the Ministry of Commerce and Industry, Government of India conducted an Export Oriented Seminar with Focus on the Spices of Nagaland at the Auditorium of Niathu Resort, Dimapur, Nagaland in collaboration with the Department of Horticulture and Industries and Commerce Department, Government of Nagaland on 28 October 2022.

During the event, Shri D. Sathiyam IFS, Secretary, Spices Board launched a pilot project for the e-selling of Large Cardamom in Nagaland state, which is being implemented in collaboration with M/s M-Junction. The pilot project is expected to bring easy marketing options to the farmers of Large Cardamom, most of whom are cultivating in remote areas of the North Eastern region and foster competition among buyers and contribute to better price realization to the growers. It will also provide an opportunity to understand the market requirements and supply chain issues better, in order to bring in necessary modifications in the system before formalizing and scaling up.

The Secretary, Spices Board stated that the export-oriented seminar will help to highlight the potential of the entire NE region in general and the state of Nagaland in particular. "The strength of the region is the presence of unique agri products and spices of high intrinsic values. Another strength is that the cultivation in the

region is organic by default. The know-how imparted through the seminar by Spices Board will help the entrepreneurs in the state to gain a better understanding on the requirements for exports as well as the support programmes available under various Government agencies", he added.

Shri B. N. Jha, Director (Marketing), Spices Board elaborated on the steps for augmenting export of spices from Nagaland. The state of Nagaland is home to a variety of indigenous spices which are having high-value and good potential in the export front. The event aimed to promote the indigenous spice varieties of Nagaland viz. Large Cardamom, turmeric, Naga Mircha, ginger, etc. Dignitaries from the departments of Commerce and Industry and Agriculture and Horticulture, members of Farmer Producer Companies from different districts, traders from different parts of the state and officers from state and central government departments participated in the seminar.

Shri Mhathung Yanthan, Hon'ble MLA and Advisor of the Department of Horticulture and Border Affairs, Government of Nagaland appreciated Spices Board for organizing such export-oriented seminars in the state. He congratulated Spices Board for the initiatives the Board has taken in the spices sector especially for marketing Large Cardamom from the state and emphasized on working hand in hand with various allied Government departments for the development of the spices sector with more emphasis on marketing. He urged on the need for more research and market infrastructure.

Shri Y. Kikheto Sema, IAS, APC and Secretary, Department of Agriculture, Government of Nagaland elaborated on the spice production potentiality of the state including other agricultural crops with intrinsic quality. He appreciated Spices Board for launching the e-selling of Large Cardamom in the state. He also acknowledged that seminars are needed to overcome challenges faced by stakeholders regarding quality, quantity, climate etc. and this would create opportunities for large markets and improve the ease of doing business in Nagaland. Shri P. Tokugha Achumi, Joint Director, Department of Industries and Commerce, Government of Nagaland encouraged the participants to take advantage of the technical sessions of the seminar.

An exhibition was also organized in the event with active participation from the Farmer Producer Companies from various parts of the NE region.



Glimpse of export oriented seminar with focus on Nagaland



Farmers' Training Programme

Spices Board Regional Office, Jodhpur, Rajasthan conducted a farmers' training programme on good agricultural and hygienic practices of fennel at Ber Kallan (Naya Bera Dhani) 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) of WTO and FAO of the United Nations on 01 October 2022. Around 70 fennel growers actively participated in the programme. Master trainers, Dr Devendra Kumar and Dr T. Rajapurohit explained the presowing activities like site selection, seed selection, soil management, crop management, IPM practices and hygienic practices. Dr Shrishail K. Kulloli, Senior Field Officer, Spices Board took a class on significance of market linkage and cluster formation including benefits of FPO.



Participants with officials of Spices Board during farmers' training programme on good agricultural and hygienic practices of fennel

National Spice Conference 2022

The National Spice Conference was held on 06 October 2022 at Mumbai, Maharashtra. Shri D. Sathiyam IFS, Secretary, Spices Board interacted with various stakeholders of the spices sector during the conference. There were detailed discussions on emerging trends and challenges in food safety, shift in consumer preferences and sustainability, biodiversity with ground challenges etc.



Dignitaries during the National Spice Conference 2022

Swachh Bharat Abhiyan Cleaning Programme

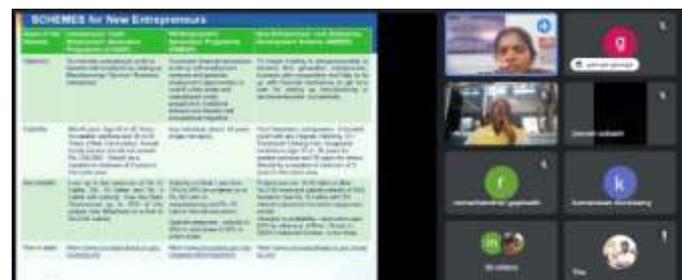
Spices Board Regional Office, Guntur, Andhra Pradesh conducted the Swachh Bharat Abhiyan cleaning programme at Spices Park, Guntur on 01 October 2022 to mark and celebrate Gandhi Jayanti 2022.



Officials of Spices Board at Spices Board Regional Office, Guntur

Virtual Training Programme on MSME Assistance for Start-ups in Spices Based Micro Food Enterprises

Spices Board Field Office, Bodinayakanur organised a virtual training programme on 'MSME assistance for start-ups in spices based micro food enterprises' on 07 October 2022. About 60 farmers, spice entrepreneurs, FPOs and students participated in the training programme. Smt. Kalarani, Agriculture Demonstrator, Spices Board, Nagercoil welcome the participants and the introductory remarks was given by Shri S. Senthilkumaran, Senior Field Officer, Spices Board, Bodinayakanur. Smt. R. Uma Chandrika, Assistant Director, Branch Ministry of Micro, Small & Medium Enterprises Development and Facilitation Office (BR.MSME-DFO), Madurai handled the technical session and briefed the activities of MSME-DFOs, revised MSME classification, objectives, eligibility and key benefits of the entrepreneurship development programmes by MSME-DFO. During the interactive session, spice entrepreneurship development, assistance for cluster formation, product development, student startups and UDHYAM registration were discussed in detail. All the doubts of the participants were clarified by the experts and officials of the Board. Dr S. Mohan, Farm Manager, Indian Cardamom Research Institute (ICRI), Thadiyankudisai delivered the vote of thanks.



A glimpse of the virtual training programme on MSME assistance for start-ups in spices based micro food enterprises



Farmers' Exposure Visit



Exposure visit of 30 farmers from Somwarpet taluk, Karnataka to cardamom growing area in Idukki, Kerala

Exposure Visit of Farmers from Karnataka

A team of thirty cardamom farmers from Karnataka with two officials of Spices Board visited ICRI, Myladumpara on 11 October 2022 for gaining knowledge on Good Agricultural Practices (GAP) in cardamom. The training programme started with the welcome and introductory address by Dr K. Dhanapal, Head of the Department (Crop Protection and Transfer of Technology). Shri S. G. Medappa, Spices Board member inaugurated the training programme.

Dr Shadanaika, Scientist- C (Crop Protection Division) delivered a lecture on integrated pest and disease management in Small Cardamom. Dr M. A. Ansar Ali, Scientist-C (Entomology Division) also interacted with farmers and spoke about the application of EPN for the management of root grub in Small Cardamom. Dr Manoj Oommen, Scientist-C (Agronomy and Soil Science Division) delivered the lecture on good agricultural practices in Small Cardamom.

After the technical session, farmers visited the ICRI farm and gained practical knowledge in cardamom cultivation. The heat pump assisted dehydrator with 100 kg capacity for cardamom drying was also explained by Shri Ramaraj, Senior Agriculture Demonstrator. The training programme concluded with the vote of thanks of Dr Manoj Oommen, Scientist-C.



Interactive session with cardamom farmers from Karnataka region

State Level Farmers' Day

Spices Board, Bodinayakanur participated in the State Level Farmers' Day programme during 14-16 October 2022 organised by the Agricultural College and Research Institute, Tamil Nadu Agriculture University, Madurai. Spices Board also put up a stall at the event.

Farmers from all parts of Tamil Nadu and adjacent states visited the stalls arranged by various Government departments, FPOs, Women SHGs, etc. Unique products like spice based herbal tea, spice flavoured ice cream, spice blended honey, etc. were displayed by the FPOs. Dr M. Shanthi, Director, Center for Plant Protection Studies, TNAU visited the Board's stall and appreciated the efforts taken by the Board. Several seminars were also organised by the TNAU in conjunction with the exhibition.



Stall put up by Spices Board during the State Level Farmers' Day

Spices Board at National Workshop and Biodiversity Exhibition on Plant Genetic Resources

ICRI RRS Gangtok has participated in the National Workshop and Biodiversity Exhibition on "Plant Genetic Resources" during 19.10.2022 to 20.10.2022 at Central Agricultural University, Ranipool (CAEPHT), Sikkim. The programme was jointly organized by ICAR - National Research Centre for Orchids, Sikkim and ICAR -National Bureau of Plant Genetic Resources, New Delhi. The programme covered all the important aspects on various policies on conservation and utilization of plant genetic resources. ICRI RRS has showcased released large cardamom varieties, various cultivars, value added products of Large Cardamom and other spices, extension pamphlets and various research achievements. ICAR NBPGR has extended their whole hearted support for ICRI's efforts in conservation and evaluation of Large Cardamom germplasm and its wild relatives.



Glimpse of Spices Board stall at National Workshop and Biodiversity Exhibition on Plant Genetic Resources



Good Agricultural Practices and Good Hygienic Practices for Coriander Growers

Spices Board Regional Office, Guna conducted training on good agricultural practices and good hygienic practices for coriander growers of villages Gulwada and Kumbhraj, Guna, Madhya Pradesh on 18 October 2022.



Training on good agricultural practices and good hygienic practices for coriander growers

Spices for Art



An art work done by Ms Arunima of Government Higher Secondary School, Rajakumari by using turmeric powder, chilli powder, meat masala and cassia stick.

Training Programmes on Good Agricultural Practices and Good Hygienic Practices for Cumin Growers

Spices Board, Regional Office, Jodhpur conducted training programmes on good agricultural practices and good hygienic practices for cumin growers 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 Jaseri village, Jodhpur on 19 and 21 October 2022.



Training programme on good agricultural practices and good hygienic practices for cumin growers

Spices Board in the Buyer-seller Meet Organised by APEDA

Spices Board Regional Office, Gangtok participated in a buyer-seller meet organised by APEDA. Shri Lok Nath Sharma, Hon'ble Minister of Agriculture and Horticulture, Government of Sikkim visited Spices Board's stall and various stakeholders interacted with the officials. Information on new online license application, importance of CRES and QEL facility were shared.



Glimpses of the buyer-seller meet organised by APEDA



Inter-state Study Tour for the Black Pepper Farmers of Paderu Region

Spices Board Field Office, Paderu successfully conducted an inter-state study tour for the black pepper growers of Modhapalli and Chinalabudu villages in Paderu and Araku Valley Mandals 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). A group of 32 farmers participated in the eight days inter-state study tour. The eight days exposure visit during 16 - 23 October 2022 covered the major black pepper producing and processing belt in Karnataka which includes Madikeri, Sakleshpur and Mysore.

Ms Kalyani Boddu, Senior Field Officer, Paderu lead the study tour of farmers. Smt. Kottagulli Bhagya Lakshmi, Hon'ble MLA, Paderu; Shri Chetti Phalguna, Hon'ble MLA, Araku; Shri Sumit Kumar IAS, District Collector, ASR district and Shri Abhishek IAS, Project Officer, ITDA-Paderu appreciated Spices Board for conducting the inter-state study tour and conveyed wishes to all participants.

The group visited CSIR-Central Food Technological Research Institute (CFTRI), Mysore, Department Nursery, Aigoor, ICAR-Indian Institute of Spices Research, Regional Station, Appangala, ICAR- Indian Institute of Horticultural Research, Regional Station, Chettalli, Krishi Vigyan Kendra (KVK)-Gonikoppal, ICRI-Donigal, Pepper Plantations and other spice plantations, and Spice Processing Units and got knowledge on post-harvest machinery. Officials of ICRI and other officials delivered lectures on various subjects like processing and value addition of spices, quality improvement practices, pre and post-harvest practices in pepper etc. The programme received a great response from the farmers as they got to know about the varieties of black pepper cultivated in the state of Karnataka.



Scientists of ICRI briefing on GAP on black pepper and quality improvement



Farmers' group at ICAR – Indian Institute of Spices Research, Appangala

Mobile Spice Clinic

A mobile spice clinic programme was conducted at Puliyanmala, Idukki district on 21 October 2022. Dr Manoj Oommen, Scientist-C, Dr P. Thiagarajan, Scientist-C and Shri Jyothish, Senior Field Officer attended the programme. Four cardamom fields were visited by the resource persons and necessary recommendations were given to solve various issues by focusing on Good Agricultural Practices.



Scientists of ICRI Myladumpara interacting with cardamom farmers

Farmers' Exposure Visit

An exposure visit of farmers to Spices Board, Guntur was organised jointly by ATMA and Horticulture department of Khargone, Madhya Pradesh during 12-14 October 2022. Fifty chilli farmers from various FPOs of the district attended the exposure visit. During the technical session, the officials briefed on good agricultural practices, good hygienic practices, export opportunities of chilli, importance of soil testing, value-addition, diseases and their management, pre and post-harvest operations and so on. On the second day, farmers visited local markets and learnt how the market works. Farmers checked all kinds of chilli coming to the market from various places and made a comparative analysis. Farmers along with officials of Spices Board visited the Horticulture Research Lab, Spices Park and chilli processing unit.



Chilli growers along with officials of Spices Board during technical session



Training on e-Trading and Spice Sourcing Mela

A training on e-trading and spice sourcing mela was organised by Spices Board in association with Flipkart at Indian Cardamom Research Institute (ICRI) Myladumpara on 19 October 2022 in hybrid mode. Shri Dean Kuriakose, Member of Parliament, Idukki inaugurated the function. During the inaugural address, Hon'ble MP opined that the cardamom price is susceptible to international market regulations and this necessitates the need to initiate strategic interventions to mitigate the repercussions and sustain the cardamom sector. He congratulated Spices Board and Flipkart for empowering the farmers and FPOs with proper guidance to venture into e-commerce activities. The Honourable MP also released the Package of Practices of Small Cardamom in Malayalam (Aadayakaramaaya Elakkrishikk Saasthreeya Paripalanamurakal) and also distributed the INDGAP certificates to FPOs/exporters.

Dr A. B. Rema Shree, Director, Spices Board India, while delivering the presidential address opined, "Through such training programmes and various market linkage initiatives, Spices Board is looking forward to help the farmer communities by empowering and enabling them to market their products efficiently and profitably". "Integration of technology and use of e-commerce platforms would widen their market opportunities and our farmers need to be upskilled to reap the benefit of these advanced technologies" she added. Shri B. Venkateson, Director (Development), Spices Board urged the farmers and FPOs to focus on quality enhancement through sustainable cultivation practices to increase India's share in the global markets as the quality standards are getting more stringent.

Dr Dipu Thomas Joy and Mr Akhil P. Domini from Flipkart delivered a talk on spices selling through Flipkart and selling protocol. In the technical session, Shri Ramalingam M. S. (Deputy Director, Spices Board) explained about export prospects of cardamom and Dr K. Dhanapal (HoD of Crop Protection & Transfer of Technology, ICRI) spoke on GAP on production of pesticide-free Small Cardamom.

An MoU was signed by Spices Board and Dr Prashant Varkey (founder and Managing Director, Zum Heilen Diagnostic and Therapeutic Pvt Ltd) for developing nutraceuticals from cardamom. Around 80 participants attended the training.



Shri Dean Kuriakose, Member of Parliament, Idukki inaugurating the e-Trading and Spice Sourcing Mela by lighting the lamp

Spices Board in SIAL Paris 2022

Spices Board participated in SIAL Paris 2022, one of the most important food trading fairs in France during 15 - 19 October, 2022 at Parc des Expositions de Paris - Nord Villepente. The event was attended by more than three lakh professionals and 73 per cent visitors were from outside France and 7200+ exhibitors, of which 87 per cent were from outside France.

The Indian pavilion was officially inaugurated by Shri Jawed Ashraf, Ambassador of India to France. He visited Spices Board's pavilion and was received by Shri D. Sathiyam IFS, Secretary, Spices Board and Dr Johncy Manihottam, Deputy Director, Spices Board. Shri Jawed Ashraf interacted with the Indian spice exporters who were present in the Board's pavilion.

Spices Board's stall at SIAL Paris displayed whole spices such as pepper, cardamom, turmeric, seed spices, nutmeg, clove, etc., and various spice boxes containing different dried spices. Information on the upcoming edition of World Spice Congress 2023 which is to be held in Mumbai during 16-18 February 2023 was disseminated.



Spices Board's stall in SIAL Paris 2022



Shri D. Sathiyam IFS, Secretary, Spices Board, officials of ITPO and Indian embassy officials with Shri Jawed Ashraf, the Indian Ambassador to France



Training Programme 2022 at Quality Evaluation Laboratory, Kochi

The Quality Evaluation Laboratory (NABL accredited under ISO/IEC 17025:2017) of Spices Board located at Spices Board Head Quarters in Kochi, has been regularly conducting external training programmes for personnel from the spice industry. Requests are usually received for providing practical training on Chemical and Microbiological analysis of spices and spice products. To meet such requirements, training programmes are scheduled and information were made available on the Board's website every year.

This year the Board has successfully conducted training programmes on the following subjects;

- Analysis of Mycotoxins and illegal dyes in spices and spice products
- Physical-chemical analysis of spices/spice products
- Microbiological analysis of spices/spice products based on FDA BAM/AOAC
- GCMS/LCMS/MS analysis of pesticide residues in spices/spice products.

The training programmes were conducted during the month of August (22.08.2022 to 26.08.2022), September (29.08.2022 to 02.09.2022, 19.09.2022 to 23.09.2022 and 26.09.2022 to 30.09.2022), October and November (31.10.2022 to 04.11.2022).

A total of 32 participants attended the training programmes, of which 21 participants were from spice export units (having registration with manufacturing facilities) registered with the Board, eight participants from Gujarat Laboratory (Gujarat), a private laboratory and three participants from ICAR-IISR, Kozhikode also attended the training programmes.



Participants of the training programme organised by Quality Evaluation Laboratory, Spices Board, Kochi

Spices Board in FHA HORECA 2022

Spices Board India participated in Food & Hotel Asia (HORECA 2022), Singapore, which is Asia's one of the largest food and hotel trade events that brings together the global food and hospitality community, providing a dedicated trade platform for the food producers to meet distributors, retailers, restaurant owners, chefs and more from the food-service, restaurant bakery and hospitality industries across Europe and Southeast Asia. The event was conducted during 25 - 28 October 2022, where a wide range of food products were exhibited mainly from the sector of hotel equipment, dairy, beverages, bakery and coffee, sweets and snacks from countries such as Australia, Belgium, Greece, Spain, Japan, China, Indonesia, Thailand, Malaysia, Korea, Vietnam and Singapore.

Spices Board's stall at Food & Hotel Asia (HORECA 2022), Singapore was inaugurated by Shri P. Kumaran, High Commissioner, High Commission of India at Singapore. After the inaugural ceremony, he visited Spices Board's stall and interacted with the officials of Spices Board and co-participating exporters and enquired about different spices. During the discussion, he pointed out the potential of Indian spices in Singapore market. He advised the exporters to visit the major Indian markets to get more information about the buyers. The High Commissioner was accompanied by Shri. T . Prabakar, First Secretary (Commerce).

Food & Hotel Asia (HORECA 2022), Singapore was visited by professionals from an array of sectors such as food and beverage manufacturing, processing, and packaging industries including spices, coffee, tea, dairy, bakery, meat, snack foods, seafood, juices and soft drinks.

Smt. Shaneeja V.M., Assistant Director and Shri Sandeep Kumar Chaurasya, Assistant Director represented the Board at HORECA 2022. The Board's stall was visited by retailers, restaurant owners, importers, chefs, event managers and executives. Visitors enquired about organic spices in whole and powdered form which were answered accordingly.



Shri P. Kumaran, High Commissioner, High Commission of India inaugurating Spices Board's stall at FHA HORECA 2022



Training on Good Agricultural Practices in Spice Crops

Officials from the Development department of Spices Board participated in the five-day training programme on good agricultural practices in spice crops at the National Institute of Plant Health Management (NIPTM), Hyderabad during 17-21 October 2022. Initially, the gathering was given a welcome by Dr Basavaraj, Assistant Director, NIPHM. The training was inaugurated by Dr Alice R. P. Sujeetha, Director, NIPHM. The training course was briefed by Dr Damodhara Chary, Assistant Scientific Officer (Microbiology). Technical sessions on soil fertility management, GAP, weed management, use of bio-fertilizers, mass production of bio-fertilizers and their application methods in spice crops, organic manures, vermicompost in spices crops, role of biocontrol agents in insect pest management and its conservation, on-farm production of parasitoids, role of Entomopathogenic Fungus and Nuclear Polyhedrosis Virus in management of pest and diseases in spice crops etc. were handled by resource persons from NIPHM, scientists from ICAR-Indian Institute of Rice Research, Hyderabad and Professor Jayashankar, Telangana State Agricultural University. Dr Anitha, Scientist in charge explained the activities of National Bureau of Animal Genetic Resources (NABGR).

During the valedictory session, Dr Damodhara Chary, Assistant Scientific Officer (Microbiology) welcomed the chief guest, resource persons and participants to the workshop. Representatives of the participants gave feedback on the workshop. Dr Sagar Hanuman Singh, IPoS, Director General delivered the valedictory address and distributed the certificates to the participants. Dr Alice R. P. Sujeetha, Director (NIPHM) also address the gathering. The programme concluded with the vote of thanks by Dr Basavaraj, Assistant Director, NIPHM.



Officials attending the training on good agricultural practices in spice crops



Participants of the training on good agricultural practices in spice crops

Spices Board in Mathrubhumi Agriculture Fest 2022

Spices Board participated in the 'Mathrubhumi Agriculture Fest 2022' during 7-11 October 2022 organised at Indira Gandhi Municipal Stadium, Palakkad, Kerala. The fest was inaugurated by Shri P. Prasad, Minister for Agriculture, Government of Kerala. During the fest, Shri P. Prasad, Minister for Agriculture, Government of Kerala, Shri K. Krishnankutty, Minister for Electricity, Government of Kerala and Smt. J. Chinchurani, Minister for Animal Husbandry and Dairy Development, Government of Kerala visited Spices Board's stall and appreciated the activities of the Board. The stall was managed by Dr Mohammed Shameer Cheryath, Senior Field Officer, Spices Board and Smt. Geetha T. K., Extension Assistant, Spices Board.

During the fest, Dr Joji Mathew, Deputy Director delivered a lecture on 'Production and Export of Spices – Present Status and Scope of Development'. The Board received many inquiries regarding its activities, schemes and on Flavourit Spices Trading Ltd (FSTL), a initiative under the auspices of Spice Board to bring together progressive farmers and grassroot organisations working in the spices sector during the five-day exhibition.



Shri P. Prasad, Minister for Agriculture, Government of Kerala at Spices Board's stall



Stall put up by Spices Board at Mathrubhumi Agriculture Fest 2022





Know Your GI Spice

Mizo Ginger

Mizoram is renowned for the cash crops grown there. Ginger is one among them. Mizo Ginger, which is locally known as Sawhthing, is a variety that is very pungent with less crude fibre content (5.74 % to 5.86%). Being a tropical crop, it requires warm and humid climate. The ginger plant is an aromatic herbaceous perennial grown as an annual crop. This variety is highly noted for its richness in gingerol and volatile oil content compared to other local and exotic varieties grown in the North Eastern region.

The aroma pungency is another important hallmark of Mizo Ginger that it has got due to the unique and complex combination of agro - climatic conditions prevailing in the ginger growing districts of Mizoram. Mizo Ginger is purely organic. Ginger is asexually propagated from portions of the rhizome. The flowers of ginger are usually sterile and rarely set seed. The size of the rhizome of this variety is small and suitable for the processing of dried ginger or converting to dried spice and thus making it suitable for industrial use, while the bold and less pungent rhizomes of some varieties like Thingpui variety is suitable for table purpose.



CIRCULARS AND NOTIFICATIONS

Circular No: 15/2022-23 - Advisory for Export of Spices & Spices Products to Morocco

<http://www.indianspices.com/trade/trade-notifications/notificationdetails.html?id=335>

Circular No: 16/2022-23 - Information on Registration Regulations Prescribed by People's Republic of China

<http://www.indianspices.com/trade/trade-notifications/notificationdetails.html?id=336>

Notice Inviting Nominations for Awards by International Pepper Community for the Excellence in Export of Value-added Pepper Products and for the Excellence in Manufacture of Innovative Product / Products of Pepper for the Year 2021 - Addendum

<http://www.indianspices.com/trade/trade-notifications/notificationdetails.html?id=340>

Circular No:17/2022-23 - Assistance to Exporters Under the Export Development & Promotion Programmes of Spices Board-Addendum

<http://www.indianspices.com/trade/trade-notifications/notificationdetails.html?id=341>



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

Your valuable comments/ feedback may be sent to

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