

Spice Value Chain: From Quality Control to Packaging excellence

Three-day MDP



BENGALURU	MUMBAI	GUWAHATI
20 th to 22 nd November 2024	18 th to 20 th December 2024	19 th to 21 st March 2025



IIPM 
भारतीय बागान प्रबन्ध संस्थान बेंगलुरु
INDIAN INSTITUTE OF PLANTATION MANAGEMENT BENGALURU
(An Autonomous Organization of the Ministry of Commerce & Industry - Govt. of India)

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ABOUT THE PROGRAMME

India is globally recognized as the "Spice Bowl" due to its extensive production and diverse variety of spices. The spice industry is a crucial component of India's agricultural sector, contributing significantly to both domestic consumption and international trade, with spices accounting for 41% of the total export earnings from horticultural crops in the country.

Several factors contribute to the prominence of India's spice industry. The country boasts diverse production capabilities, cultivating a wide range of spices such as black pepper, cardamom, turmeric, cumin, coriander, chili and many more. Favorable climatic conditions across various regions enable the successful cultivation of these spices, enhancing both the quantity and quality of production. Economically, the spice industry plays a vital role, particularly in rural areas, where it supports millions of farmers and laborers. Additionally, the sector fuels growth in related industries, such as processing and packaging. Domestically, spices hold a central place in Indian cuisine, driving substantial local demand. The growing food industry, particularly processed and ready-to-eat products, further increases domestic consumption of spices.

On the global stage, India's spice exports during FY24 were valued at \$4.25 billion, accounting for 12% of global spice exports. The country's reputation for high-quality spices, prized for their flavor and authenticity, gives it a competitive edge internationally. Rising demand for exotic and authentic flavors in global cuisines further strengthens this position.

Despite its strengths, the industry faces several challenges, particularly in maintaining quality standards. A recent EU-wide rejection of certain spice exports could potentially result in a loss of \$2.5 billion, threatening 58.8% of India's global spice exports. Additionally, bans on products from prominent Indian brands like MDH and Everest, due to pesticide contamination, have underscored the need for stricter quality control measures. To remain competitive and capitalize on global demand, India's spice industry must focus on improving quality standards and compliance with international regulations.

Looking forward, there is considerable potential for value addition within the spice sector. Developing processed spice products such as blends, extracts, and specialty items can expand export opportunities and cater to niche markets. Moreover, increased training and capacity-building programs for farmers, producers, and exporters are essential to maintaining high-quality output and enhancing the industry's global competitiveness.

In conclusion, India's spice industry is well-positioned to leverage its production strengths and capitalize on the growing global appetite for spices. By addressing challenges related to quality and focusing on value addition, the industry can expand its international footprint and realize its full potential in the global market.

FOR WHOM

The programme is primarily designed for the Spices Board Officials and Professionals across the value chain, from the production, processing, and packaging of Spices and its value-added products. Suitable for:

- Spices Board Officials
- Agricultural and Horticultural Officers
- Prospective entrepreneurs intending to export branded Spice Products
- FPOs / FPCs
- Planters / farmers of various spices

PROGRAM LEARNING OUTCOME

After attending the 3-day program, the participants will be able to:

- Explain key quality control measures used in the spice industry.
- Identify potential contaminants and defects in spice production and methods to minimize them.
- Evaluate the effectiveness of various processing techniques in preserving the quality and flavor of spices.
- Identify opportunities for creating value-added products from spices.
- Compare various sustainable packaging materials suitable for spice products
- Examine the key labelling regulations and standards for spices in both domestic and international contexts.

PEDAGOGY

- Lectures through Power-Point Presentations
- Group exercises, Facilitated discussions, Case analysis
- Live interactive experience sharing talks with Practitioners to make the sessions more of experiential learning.

TRAINING MODULES & COVERAGE

- Introduction to spices and evolution
- Value -added products from spices and the by-products
- Export potential of spices and its value-added products.
- Modern packaging techniques
- Advanced processing techniques
- Labelling and compliance in the domestic and international markets
- Quality control and safety requirements for spices
- Value chain analysis for spices.

THE COURSE FEE

Rs.12,500 + 18% GST - it includes Institutional fee, Reading material, Programme Kit, Lunch, tea and snacks during programme days and the programme is Non-residential.

FOR MORE DETAILS CONTACT

MDP Office : E mail: mdp@iipmb.edu.in , Phone: 080-23211716 www.iipmb.edu.in

PROGRAMME COORDINATORS

Dr. Nabirasool. D is Assistant Professor in area of Marketing and Economics K Dr Nabirasool D is holds UGC– PDF in Entrepreneurship, Ph.D in Marketing, MA in Economics and MBA in Marketing. Currently serving as Faculty and Livelihood Business Incubation coordinator, having 16 years of Post Graduate teaching with a blend of administrative and industry experience through organizing MDPs, conducting training and research. Designed and conducted several training programs in the area of Marketing, Export Management and Economics. Conducted Faculty development programs and organized national and international seminars.

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Dr. Maneka Goyal is an Assistant Professor at IIPM Bengaluru in the area of Food Business Management. She did her master's from National Institute of Food Technology Entrepreneurship and Management (NIFTEM) Sonapat, where she was awarded gold medal for academic excellence. Maneka completed her PhD at the Indian Institute of Management Lucknow, with her thesis titled "Organic Foods: Social Capital, Knowledge Sharing, and Innovations in Value Networks". Her areas of interest are Value chain thinking, collaborative strategies, relationship management and networks. Prior to her doctoral studies, she gained valuable experience working in the dairy industry for two years. **E mail:** maneka@iipmb.edu.in **Mobile:** 9914507535

PROGRAMME DATES:

Bengaluru: 20th to 22nd November 2024

Click below link for payment

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Mumbai: 18th to 20th December 2024

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Guwahati: 19th to 21st March 2025

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