

INDIAN SPICE NEWS

A Spices Board India Publication

Registration Regulations Prescribed by People's Republic of China

With regard to the Registration Regulations prescribed by the People's Republic of China, the Embassy of India (Eol), Beijing, China has informed that the status of applications, that have been submitted earlier through the CIFER portal for the spices that fall under Plant Seasoning (Spices) category and requires registration through DAPQ (unground spices), will no longer be updated in CIFER system. It has also been informed that in such cases (unground spices), the enterprises may check the status on the website of Department of Animal and Plant Quarantine, GACC through the link

<http://dzs.customs.gov.cn/dzs/2747042/3995819/qtzwcp/4643123/index.html>.

Further, it is to inform that, as unground spices are not registered in CIFER, there is no need to check registration in CIFER system

when importers apply for customs declaration for unground spices. The registration details can be checked in the website of Department of Animal and Plant Quarantine, through the aforementioned link. The names of the approved products for export are given in Chinese and hence the exporters may confirm with the Chinese importers that the product(s) to be exported are already in the registered list.

With regard to the CIFER system, it has been informed that changes which are made by the Food Safety Bureau of GACC will automatically be updated in the CIFER system and the enterprises need not update on their own. All enterprises who export spices to China are advised to take note of the above and do the needful.



Health Certificate for Pesticides for Export Consignments of Curry Leaves to EU

It has been notified by the European Commission (DGSANTE) that, EU member states have reported persistently high detection of pesticide residues in Curry Leaves exported from India and it causes serious risk on human health. Therefore, it has been decided by the PAFF Committee (EU) to increase the official controls on Curry Leaves exported from India.

As per the decision taken by the Committee, each consignment of Curry Leaves originating from India arriving at EU countries, should be accompanied by an Official Certificate (Health Certificate) stating that the products have been sampled and analysed for pesticide residues and by the results of sampling and analyses showing compliance with Regulation (EC) No 396/2005 on maximum residue levels of pesticide residues.

The measures taken by the European Commission will soon enter into force after necessary modification in Commission Regulation 2019/ 1793 and the Board has already initiated steps

to undertake mandatory sampling of export consignments of Curry Leaves to EU for pesticide residue analysis (in addition to Ethylene Oxide) and also issuance of Health Certificate for compliant consignments.

However, exporters of Curry Leaves are requested to keep the existing consignments of Curry Leaves to EU on hold till the notification on commencement of mandatory test for Curry Leaves for pesticides and issuance of Health Certificate by the Board is published.



Homage

Spices Board pays homage to Dr P. S. Sreekantan Thampi, former Deputy Director (Publicity) and Honorary Editor of Indian Spice News. He left for heavenly abode on 03 February 2023. Dr P. S. Sreekandan Thampi joined Spices Board as the Publicity Officer and his glorious service record bestowed him with other roles like the Chief Editor of Spice India magazine and the Deputy Director, Publicity. His professionalism, honesty, integrity, commitment and enthusiasm made him a strong pillar of the Board. Even after his retirement, Dr P. S. Sreekandan Thampi served Spices Board as the Honorary Editor of the monthly e-newsletter, Indian Spice News. His hard work and services rendered is highly remarkable in the flavourful journey of Spices Board. He was a versatile genius who was loved by his colleagues as well as the Indian spice fraternity. His passing is indeed a great loss for the Board. May the departed soul rest in peace!







Director's Message

Spices Board, under the Ministry of Commerce and Industry, Government of India has been the flagbearer of Indian spice trade since its inception. The Board spreads an all-out campaign for the excellence of Indian spices, involving every segment of the industry. Spices like chillies, cardamoms, turmeric, ginger, saffron, pepper, garlic, cinnamon, clove, nutmeg, seed spices, etc. reign the global and domestic markets. The demand for spices and seasonings is anticipated to increase owing to factors such as rising disposable income, rapidly growing fast food industry, and urbanization in countries. The rising consumer awareness about the medicinal benefits associated with the consumption of spices is also expected to increase the demand for spices and seasonings globally. Consumers stick to clean, hygienic and fresh products. However, food administration authorities in several countries have stringent regulations on imported food. Varied factors such as globalisation, rising disposable income, increased

awareness on medicinal properties and health benefits of spices, increased demand for natural and plant-based ingredients and flavours and fragrances, application of spices and spice-based compounds in nutraceuticals, pharmaceuticals, and cosmetics, etc. will definitely fuel the growth of global spice industry. Indian spices sector is aspiring to achieve spices exports worth 10 Bn USD by 2030 and to sustain India's leadership in global spice trade. The focus is on product and market diversification, value-addition and development of innovative products and technologies and brand building

* As per the data available on FAOSTAT and the spices include dry chillies, pepper, ginger, cloves, nutmeg, mace, cardamom, anise, badian, coriander, cumin, caraway, fennel, juniper, other stimulants, spice and aromatic crops n.e.c.. This data varies from that of Spices Board's as it takes various other spices into consideration.

Spices Board in Indus Food 2023

Spices Board participated in Indus Food 2023 held at Hitex Exhibition Center, Hyderabad, Telangana during 08-10 January 2023 along with 11 spice exporters and NCDEX e-Market Limited for promoting services under e-Spice Bazaar project. The event was attended by participants from in and around the state. During the event, Spices Board put up a pavilion which was visited by the onlookers who enquired about quality Indian spices and the activities of the Board. Shri Rajesh Agrawal IAS, Additional Secretary, Ministry of Commerce and Industry and Shri Srikar K. Reddy IFS, Joint Secretary, Department of Commerce visited the Board's pavilion.



Visitors at Spices Board's pavilion in Indus Food 2023

Spices Board in Winter Fancy Food Show 2023

Spices Board participated in Winter Fancy Food Show 2023 which was held during 15-17 January 2023 at West Hall, Las Vegas Convention Centre, Las Vegas, Nevada, USA.

The 47th Winter Fancy Food Show witnessed the participation of thousands of qualified industry participants and over 900 exhibiting companies.

Spices Board participated in the event with five co-participants. In the event, Spices Board's stall was visited by importers, entrepreneurs, traders, etc. The visitors were apprised on the uniqueness of Indian spices, capacity of India to supply a wide range of spices and value-added spice products in compliance with the applicable standards of food safety and quality, etc. Also, information on the 14th edition of the World Spice Congress 2023 was provided to visitors. Shri Nithin Joe, Deputy Director represented Spices Board in the event.



Spices Board's stall at Winter Fancy Food Show 2023



Growers' Training Programme on Black Pepper

Spices Board Divisional Office, Agartala, Tripura in collaboration with the Directorate of Horticulture and Soil Conservation, Government of Tripura organised a one-day growers' training programme on black pepper on 06 January 2023 at Panchayat Raj Training Institute (PRTI), Ambassa, Dhalai district, Tripura. Around 50 black pepper growers from Dhalai and Khowai districts under the 'Integrated Project on Production and Post-harvest Management of Black Pepper for Tripura' participated in the programme. Technical sessions during the programme were handled by Shri Chayan Debbarma, Assistant Director, Directorate of Horticulture and Soil Conservation, Government of Tripura; Shri Chandan Debbarma, Assistant Director, Department of Agriculture and Farmers' Welfare, Government of Tripura and Shri Pritam Chakraborty, Field Officer, Spices Board Divisional Office, Agartala.

A glimpse of the growers' training programme on black pepper held at Ambassa in Tripura.



Students' Exposure Visit

Forty-two students along with three faculties from Shri Shivaji Agriculture College, Amravati, Maharashtra visited Spices Park, Chhindwara, Madhya Pradesh on 10 January 2023 and have seen the common processing units. Officials of Spices Park briefed the activities of the Park and Spices Board.

Students and faculties of Shri Shivaji Agriculture College at Spices Park, Chhindwara.



Master Training Programme on Large Cardamom

Spices Board Field Office, Kohima, Nagaland conducted a Master Training Programme (MTP) on Large Cardamom at Longleng Town, Nagaland on 17 January 2023. Technical sessions of the programme were handled by Shri Talimeren, District Horticulture Officer, Department of Horticulture; Shri S. Yongchang Phom, Agriculture Development Officer, Department of Agriculture, Government of Nagaland and Shri Sahiini Ronald, Field Officer, Spices Board Field Office, Kohima. A total of 48 participants attended the training.



Participants after the master training programme on Large Cardamom held at Nagaland

Spices Board in Shining Madhya Pradesh 2023

Spices Board Regional Office, Guna, Madhya Pradesh participated in Shining Madhya Pradesh 2023 held at Kalidas Academy, Ujjain, Madhya Pradesh during 18-20 January 2023. Spices Board's pavilion at the event was inaugurated by Dr Mohan Yadav, Higher Education Minister, Government of Madhya Pradesh and Shri Anil Firojiya, Member of Parliament, Ujjain. Many participants visited the stall and enquired about the Board and its activities, which were answered accordingly by the officials.



Spices Board's pavilion at Shining Madhya Pradesh 2023 held at Kalidas Academy, Ujjain, Madhya Pradesh

Market Linkage Programme

Spices Board Regional Office, Jodhpur, Rajasthan conducted a stakeholders meeting cum market linkage programme focusing on World Spice Congress 2023 and recent trends in spice trade in jeera mandi on 20 January 2023. The main objective of the programme was to get maximum registration for World Spice Congress 2023 and to share the recent trends in spice trade. Around 50 stakeholders participated in the programme. The Mandi Secretary, Agriculture Produce Market Committee (APMC), Jodhpur, was the Chief Guest. The meeting was presided over by Shri Purushottam Mundadji, Chairman, Jeera Mandi. Shri M. Y. Honnur, Deputy Director, Spices Board extended the welcome. Dr Shrishail K. Kulloli, Senior Field Officer, Spices Board, Jodhpur spoke about marketing trends in spices.



Dr Shrishail K. Kulloli, Senior Field Officer, Spices Board speaking at the market linkage programme.

Quality Improvement Training Programme on Small Cardamom

Spices Board Field Office, Mudigere, Karnataka conducted a quality improvement training programme on Small Cardamom at Halekote in Chikmagalur district on 20 January 2023. The training programme was inaugurated by Shri Sheshadiri, Retired General Manager, Bank of Baroda and a progressive Small Cardamom planter. The technical sessions were handled by Dr Sree Krishna Bhatt, Head and In-charge, ICRI, RRS Sakleshpur. A total of 52 farmers attended the training programme.



Dignitaries during the quality improvement training programme on Small Cardamom held at Halekote in Chikmagalur.





Farmers' Exposure Visit

Coriander farmers from Rajasthan visited Spices Park, Guna, Madhya Pradesh on 21 January 2023. Good Agricultural Practices (GAP) and schemes of Spices Board were explained by the officials to the visitors.



Coriander farmers from Rajasthan at Spices Park, Guna during the farmers' exposure visit.

Meeting with Growers

Spices Board Regional Office, Jodhpur, Rajasthan conducted a meeting with the farmers under the project "Strengthening spice value chain in India and improving market access through capacity building and innovative interventions", implemented jointly by Spices Board and Standards and Trade Development Facility (STDF) of WTO, on 23 January 2023 at Ber Kalan village, Jaitaran tehsil, Pali district, Rajasthan. The meeting focused on overall practices being followed by farmers in fennel cultivation. Shri C. Jaisaravanan, Assistant Director, Spices Board interacted with farmers and made deliberations on present crop system, cultural practices, FPOs, etc. The team also visited a fennel field and gave necessary advice to the farmers to overcome issues faced in fennel cultivation.



Field visit organised as part of the meeting

Growers' Training Programme on Large Cardamom

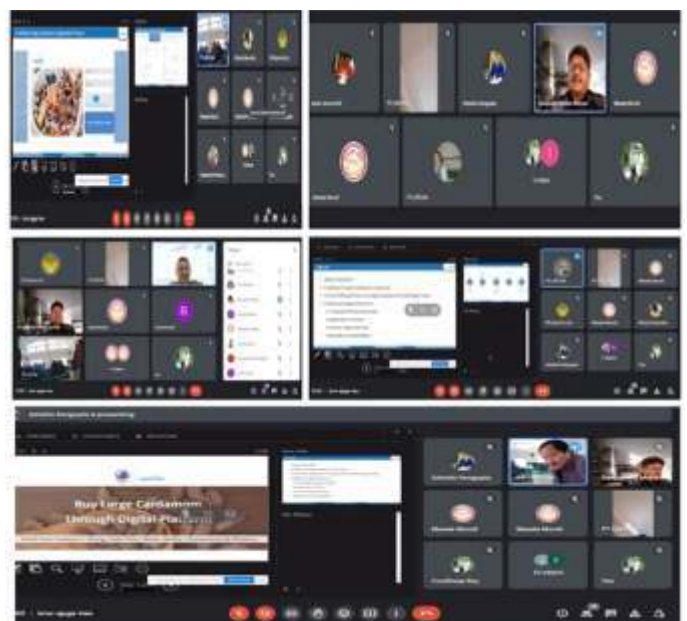
Spices Board Field Office, Pasighat, Arunachal Pradesh conducted growers' training programmes on Large Cardamom at Peram, Sumsing and Komkar villages on 16, 17 and 24 January 2023 respectively. Good agricultural practices for cultivation of Large Cardamom were discussed with the participants.



Glimpses of the growers' training programme on Large Cardamom.

Interactive Meet for the Pilot e-Selling Platform for Large Cardamom

Spices Board facilitated an interactive meet along with Mjunction with the participation of FPOs, entrepreneurs, dealers, exporters and the marketing wing of Sikkim Government on 24 January 2023 at Jorethang, South Sikkim. The meeting was conducted in online mode with a view to enable more buyers and sellers on the pilot e-selling platform for Large Cardamom.



Glimpses of the online interactive meet



Growers' Training Programme on Black Pepper

Spices Board Regional Office, Guwahati, Assam conducted a growers' training programme on black pepper at Borjuli village, Kamrup on 25 January 2023. A total of 51 spice growers participated in the training programme. Dr Nilakshi Kakati, Agriculture Development Officer, Government of Assam delivered a lecture on disease and pest management of black pepper.



Participants after the growers' training programme on black pepper held at Borjuli village, Kamrup

Farmers' Exposure Visit

Spices Board Field Office, Bodinayakanur, Tamil Nadu organised a farmers' study tour programme during 23-25 January 2023 with an aim to train the farmers on latest technologies in the field of food processing, value addition, marketing and business opportunity with start-ups, to facilitate knowledge sharing, exchange of experiences, etc. Farmers visited the National Institute of Food Technology & Entrepreneurship Management (NIFTEM-T), Thanjavur; Tamil Nadu Irrigation Management Training Institute (IMTI); Trichy Agri Business Incubation Forum (TABIF); ICAR-Krishi Vigyaan Kendra; Gandhigram Deemed to be University (DTBU) and the elite spice plantations of Lower Palani Hills. All the farmers including FPOs gained knowledge on new technologies and benefitted from the study tour.



Farmers at Irrigation Management Training Institute as part of their visit

Quality Improvement Training Programme for Turmeric, Ginger and Chilli Farmers

Spices Board Divisional Office, Hyderabad, Telangana organised a quality improvement training programme for turmeric, ginger and chilli farmers and other stakeholders as part of quality improvement training at Dhanasiri village, Mogudampally mandal, Sangareddy district, Telangana on 25 January 2023. The programme was conducted in coordination with line departments like the Department of Agriculture, Department of Horticulture and Sericulture, District Bio-control Laboratory, Sangareddy, FPOs, NCDEX (NeML) and Karnavati University, Gujarat.

The main objective of the programme was to train turmeric, ginger and chilli growers and transfer the technology to farmers at grassroot level.

The meeting began with the welcome address by Shri H. Raju, Grama Sarpanch and Dr N. R. N. V. Gowripathi Rao, Senior Agriculture Engineer, Farm Machinery Division, Karnavati University, Gujarat inaugurated the programme and delivered the inaugural address. He also delivered a lecture on the importance of farm mechanisation and post-harvest machinery for turmeric, ginger and chilli crops. Ms G. Anusha Reddy from the Department of Horticulture and Sericulture, Government of Telangana took a session on 'Scope and overview of turmeric, ginger and chilli cultivation in the district and schemes implemented by horticulture department'.

Shri Srinivas, representative of Grama Bharathi FPO, Hyderabad spoke about organic agriculture. Shri Sriram Reddy, NCDEX (NeML) Hyderabad delivered a talk on 'Market linkages and trading opportunities for spice growers and FPOs'.

Smt. K. Premalatha Reddy from District Bio-control Laboratory, Sadasivpet delivered a talk on 'Bio-fertilizers and bio-pesticides' and conducted demonstration on the same along with Smt. Saraswathi, Agriculture Extension Officer, Department of Agriculture, Government of Telangana. Shri G. Siva Kumar, Senior Agriculture Demonstrator, Spices Board, Hyderabad spoke on 'Value addition in turmeric, chilli and ginger' and explained the Board's activities in Telangana state. Open discussions were held along with representatives from FPOs and farmers' representatives on growers' related issues. A field visit to the farm of Shri Ram Prasad Reddy, a progressive farmer was also organised. More than 52 participants including district and mandal officials participated in the programme.



Dignitary speaking at the quality improvement training programme.





Know Your GI Spice **Naga Mircha**

The 'Chudi Chilli', commonly known as the 'Naga Mircha' or 'Raja Mircha' - meaning the 'King of Chillies' is indigenous to the state of Nagaland and has been a part of the lifestyle of people since time immemorial. It is cultivated chiefly in four districts of Nagaland: Kohima, Peren, Mon and Dimapur. The unique soil and climatic conditions of this region perhaps provide the best possible environment for the cultivation of Naga Mircha. Farmers in Naga Mircha growing areas have been engaged in its cultivation since the time of their forefathers and this has been one of their chief sources of income and livelihood. It has long been associated with Nagaland as a staple culinary item and hence it is intrinsically linked to the local community. It is subconical to conical in shape and about 1.5 cm wide at the shoulders and 4.5-8.54 cm in length and weighs about 16 gms. The skin is finely wrinkled and the flesh is thin. Naga Mircha has a distinctive pungency and fruity aroma. It is one of the hottest chillies in the world with a heat value of 50,000 Heat Unit (SHU).

REGULATIONS AND NOTIFICATIONS

1. Import of chillies from People's Republic of China-Reg
<http://www.indianspices.com/notifications/notificationdetails.html?id=384>
2. Scheme of GI for Puttady and Bodinayakanur from 18.01.2023 to 17.03.2023
<http://www.indianspices.com/NOTIFICATION%20DATED%2012.1.2023%20e-AUCTION%20FOR%202023.pdf>



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spicedstory.sb@gmail.com

