

# ***ASTA Annual Meeting***

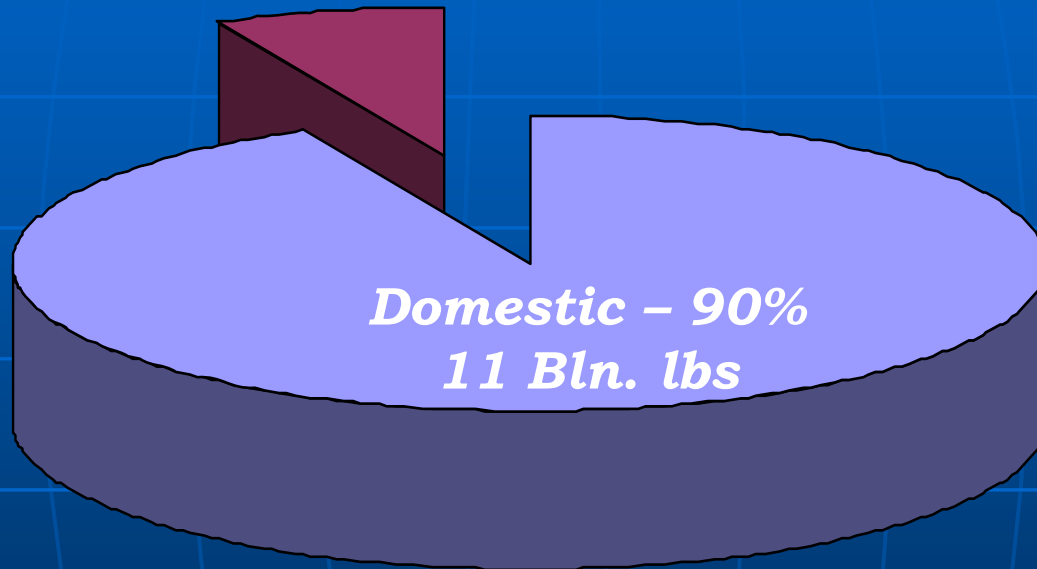


***Spices Board  
Ministry of Commerce & Industry  
Government of India***



# *Indian Spices Production Vs Exports*

*Export – 9% (1 Bln. lbs)*



- *India is the largest producer and consumer of spices in the world*
- *A strong supplier of a whole range of spices to the world markets*



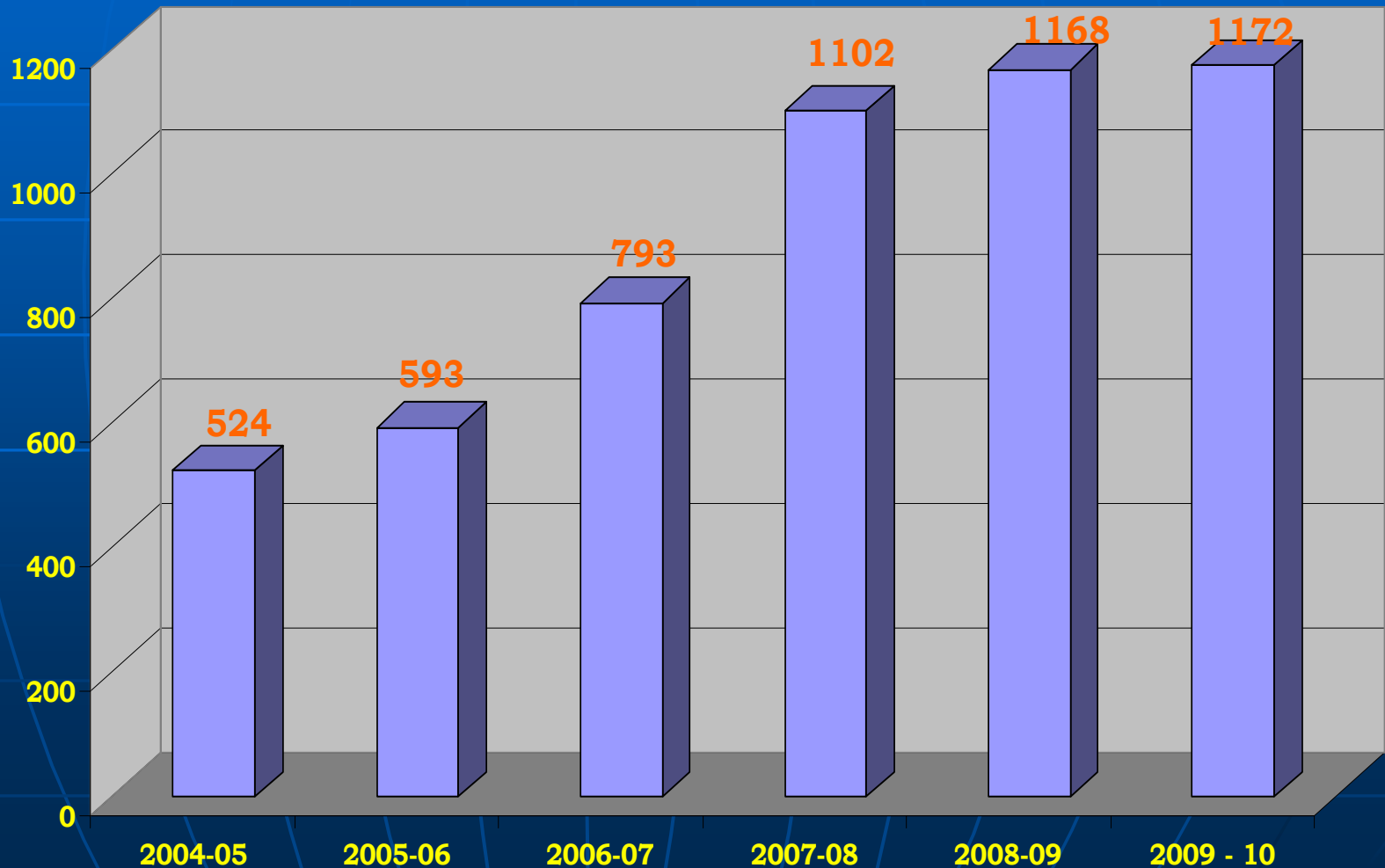
# ***Export of Spices from India***

*(Qty in Mln lbs; Value in Mln US\$)*

ITEM	2009 – 10	
	QTY	VALUE
<b><i>Pepper</i></b>	<b>44</b>	<b>66.25</b>
<b><i>Cardamom(Small)</i></b>	<b>4</b>	<b>34.98</b>
<b><i>Cardamom(Large</i></b>	<b>2</b>	<b>3.78</b>
<b><i>Chilli</i></b>	<b>443</b>	<b>269.64</b>
<b><i>Ginger</i></b>	<b>12</b>	<b>9.87</b>
<b><i>Turmeric</i></b>	<b>110</b>	<b>79.00</b>
<b><i>Seed Spices</i></b>	<b>324</b>	<b>209.07</b>
<b><i>Vanilla</i></b>	<b>0.50</b>	<b>4.75</b>
<b><i>Curry Powder</i></b>	<b>31</b>	<b>39.47</b>
<b><i>Mint Products</i></b>	<b>42</b>	<b>251.72</b>
<b><i>Oils &amp; Oleoresins</i></b>	<b>15</b>	<b>149.96</b>
<b><i>Total (Including Others)</i></b>	<b>1105</b>	<b>1171.65</b>

# ***Trend in Export of Indian Spices***

*Value in Mln US\$*





# ***Export of Spices to USA***

*(Qty in Mln lbs; Value in Mln US\$)*

<i><b>ITEM</b></i>	<i><b>2009 – 10</b></i>	
	<i><b>QTY</b></i>	<i><b>VALUE</b></i>
<i><b>Pepper</b></i>	<i><b>17.70</b></i>	<i><b>25.87</b></i>
<i><b>Chilli</b></i>	<i><b>38.929</b></i>	<i><b>31.86</b></i>
<i><b>Ginger</b></i>	<i><b>0.80</b></i>	<i><b>0.84</b></i>
<i><b>Turmeric</b></i>	<i><b>5.03</b></i>	<i><b>3.97</b></i>
<i><b>Seed Spices</b></i>	<i><b>21.77</b></i>	<i><b>17.22</b></i>
<i><b>Vanilla</b></i>	<i><b>0.20</b></i>	<i><b>1.17</b></i>
<i><b>Curry Powder</b></i>	<i><b>0.43</b></i>	<i><b>4.35</b></i>
<i><b>Oils &amp; Oleoresins</b></i>	<i><b>3.61</b></i>	<i><b>35.17</b></i>
<i><b>Mint Products</b></i>	<i><b>8.31</b></i>	<i><b>58.86</b></i>
<i><b>TOTAL (Including Others)</b></i>	<i><b>101.96</b></i>	<i><b>186.04</b></i>





***U.S.A. continues to be single  
largest destination for  
Indian spices  
accounting for 16%  
in India's export earnings  
of spices***



# ***India's capabilities in Spice Processing***

- ***Freeze Drying***
- ***Dehydration***
- ***Color Sorting***
- ***Cryo-grinding***
- ***Nitrogen Flushed / Vacuum Packaging***
- ***Steam Sterilization***
- ***Hot Air Sterilization***
- ***ETO Sterilization***
- ***Irradiation***
- ***Micro Encapsulation***
- ***Solvent Extraction***
- ***Cold Extraction***
- ***Sub/Super Critical Fluid Extraction***

# ***Current Initiatives***



***A. Development of Spices***

***B. Infrastructure Development***

***C. Quality Assurance***

***D. Research & Development***



# Current Initiatives

## A. Development of Spices

- *Replantation & Rejuvenation of Pepper & Cardamom*
- *Undertaking regular educational programme on GAP*
- *Introducing NPOP for Organic Production*
- *Establishing Bio Agent Production Units*
- *Providing IPM and IDM through contract farming*
- *Promoting group farming/producer companies for contract farming of Spices*



# Current Initiatives

## B. Infrastructure Development

- *Support for the Industry for upgrading the existing processing facilities and adopting new technology for advanced processing capabilities*
- *Encouraging Foreign Companies to establish processing facilities for private labeling, Marketing of Spices & Spice products in India*
- *Providing Community based warehouse at important growing centers for hygienic storage*
- *Establishing Common cleaning, processing, sterilization, extraction, packing and warehousing facilities by establishing Spice Parks at major Spice Assembling Centres to enable small and medium industries and farmers to enter into export marketing and improve quality and traceability*
- *Setup minimal processing centers at major spice growing areas to facilitate farmers to clean and grade their produce immediately after harvest.*
- *Exporters are provided with land, water, power etc besides technical and financial support for establishing value addition units in the spice park as well as availing the common processing facilities for promoting processed and value added products*



# Current Initiatives

## Spices Park

***The Board has programmed to Establish Spices Park in the Major Spice Growing Centres before 2011- 12***

- ***Minimal Processing Facilities closer to the growing areas with cleaning, drying, packing and warehousing facilities***
- ***Facilities for drying, cleaning, grading, grinding, sterilization, sorting and ware housing in CPCs***
- ***Complete documentation to trace the farm which produced the item***
- ***Processed product exported from the park will be as fresh as possible***
- ***Due to elimination of 2-3 channels in the distribution price competitiveness will improve.***





# Current Initiatives

## Locations & Major Crops Covered

<i>Sl No</i>	<i>Place</i>	<i>Crops Covered</i>
<i>1</i>	<i>Chhindwara, Madhya Pradesh</i>	<i>Garlic &amp; Green chilli Extraction</i>
<i>2</i>	<i>Guntur, Andhra Pradesh</i>	<i>Chillies &amp; Turmeric</i>
<i>3</i>	<i>Sivaganga, Tamil Nadu</i>	<i>Turmeric, Tamarind, Herbal Spices</i>
<i>4</i>	<i>Unjha, Gujarat</i>	<i>Cumin &amp; Fennel</i>
<i>5</i>	<i>Jhalawar, Rajasthan</i>	<i>Coriander &amp; Fenugreek</i>
<i>6</i>	<i>Idukki, Kerala</i>	<i>Cardamom &amp; Pepper</i>

# Current Initiatives

## C. Quality Assurance

- *Financial Support to Spices exporters for setting up of in-house Quality testing Laboratories to enable them to check the quality of the product at every stages of processing*
- *Central Quality Evaluation Laboratory of the Board located at Cochin evaluate the quality of various spices grown at different centers and advises the industry*
- *To ensure food safety, avoid adulteration, control on contamination on both import and export consignment of Spices, seven quality labs in major port destinations are being established.*



# Current Initiatives

## Regional Quality Evaluation Labs

Establishing additional **Seven** Quality Evaluation /Testing Laboratories covering major ports before 2011

### Laboratories cum training center

- At Mumbai has started functioning from 2008
- At Guntur started functioning from 21<sup>st</sup> April, 2010
- At Chennai, Delhi and Tuticorin will be operational before December, 2010
- At Kolkata and Kandla will be operational by 2011





# Current Initiatives

## D. Product Research & Development

- *Private exporters are encouraged to undertake research on developing Medicinal and health values of different Spices.*
- *Additional grants are provided for conducting clinical trials and patenting*
- *Central or Government Research institutions are provided with 100% financial supports for developing Medicinal values of Spices and Spice products*



# *Current Initiatives*

## *Traceability*

*Encouraging farmer/exporters of spices to achieve transparency and traceability of the product from*

*“ Farm to Fork ”*





## ***FDA Inspection in Spice Units***

***During Jan-Feb, 2010 a delegation headed by Mrs. Roberta F Wagner, Director, Office of Compliance, US FDA conducted inspection at the Spice processing units in Kerala and Mumbai. The response of the delegation team regarding the processing facilities attained by the Indian Spice Industry was encouraging. FDA is also planning to conduct the inspection of Spice processing units in the other regions of the country during 2010***



# **I O S T A**

- *The Secretariat of IOSTA is now functioning in Spices Board, India*
- *Appointed an Officer in Charge of the Secretariat*
- *Initiated action to appoint a technically competent person for quality issues of the Spice Industry. Secretariat will provide all infrastructure facility for the personnel appointed by the Indian Spice Industry*
- *Collection and exchange of Information through ASTA, ESA, EU etc regarding the control of pesticides to be encouraged*





**INTERNATIONAL PEPPER COMMUNITY**

*Welcome to*

*38<sup>th</sup> Annual Sessions of*

*International Pepper Community*

*Scheduled during the second half November, 2010*

*at Cochin*



# *Vision of the Indian Spice Industry*

*To become the International Processing Hub and premier supplier of clean and value added Spices and Herbs to the Industrial, Retail and Food service segments of the Global Spices market.*

*Establish Spices Parks with state of art infrastructure facilities for value addition and quality assurance at Major Spice growing Centres*

*Achieve **10 Billion US\$** Export  
By 2020*





Thank You