

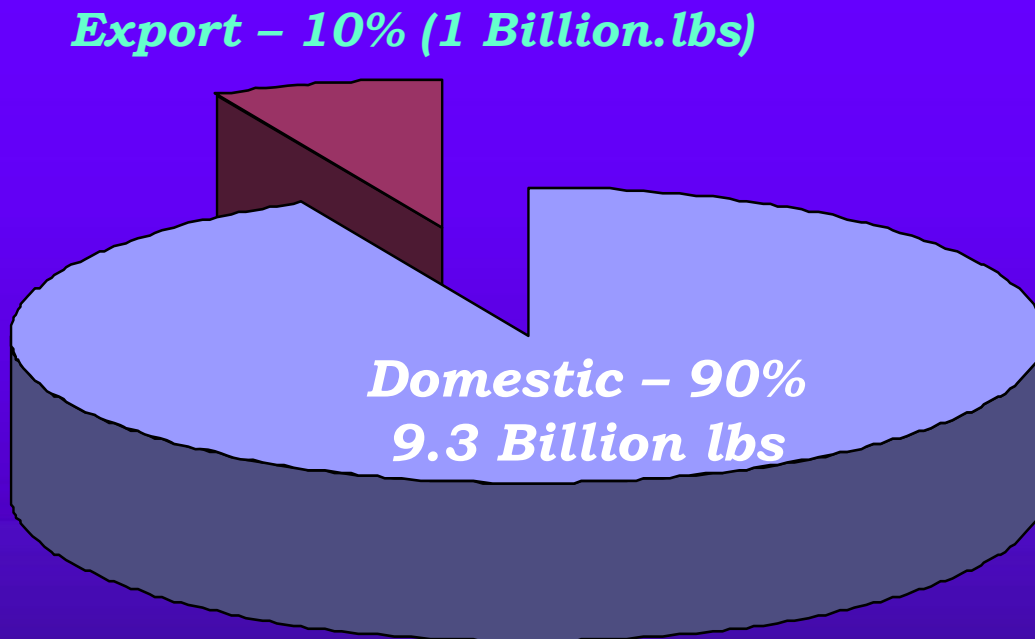
Spices Board of India

**Ministry of Commerce & Industry,
Govt. of India**



S.Kannan, Director(Marketing)

Indian Spices Production Vs Exports

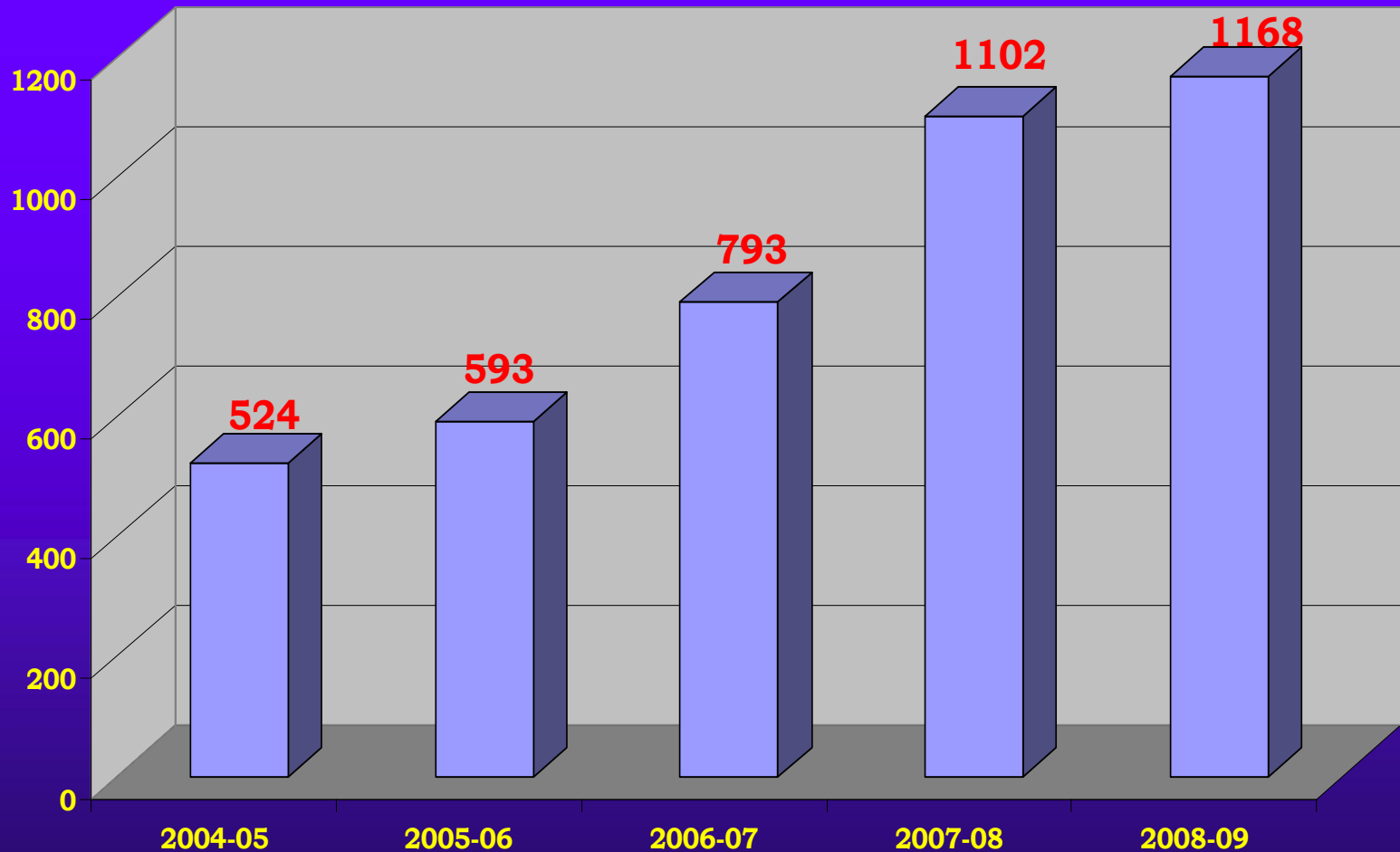


- *India is the largest producer and consumer of spices in the world*
- *A strong supplier of a whole range of spices to the world markets*



Trend in Export of Indian Spices

Value in Mln US\$



Export of Spices from India

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

ITEM	2008 – 09	
	QTY	VALUE
PEPPER	56	91.17
CARDAMOM(S)	2	10.02
CARDAMOM(L)	4	4.96
CHILLI	415	239.07
GINGER	11	7.58
TURMERIC	116	54.52
SEED SPICES	29	213.57
VANILLA	1	6.03
CURRY POWDER	29	37.75
MINT PRODUCTS	45	309.68
OILS & OLEORESINS	15	159.08
TOTAL (Including Others)	1037	1168.40

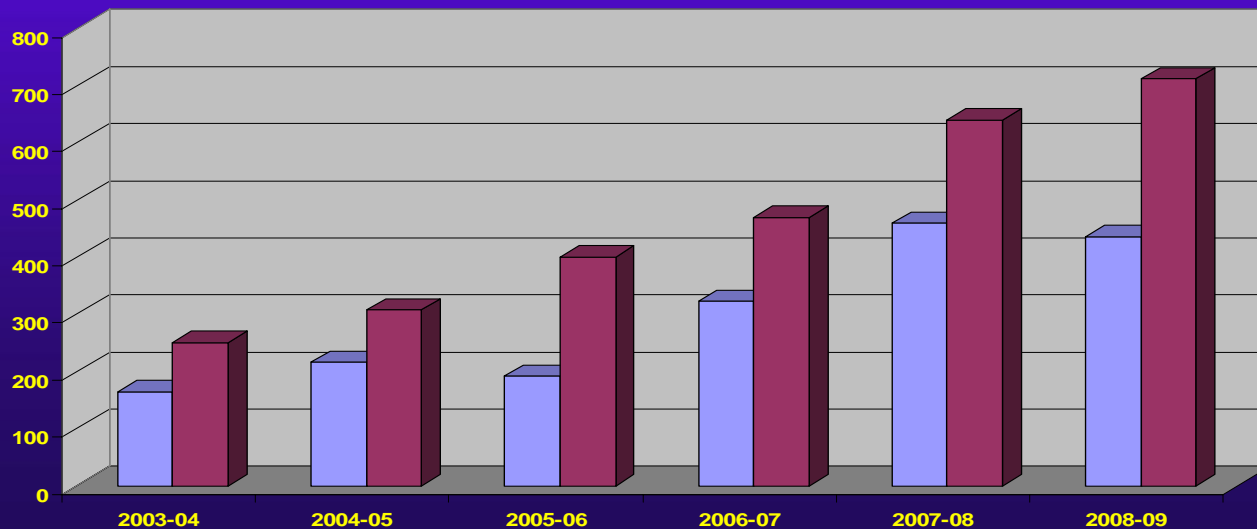


Export of Processed Spices

Adding Value to Spices.....

(Value in Mln US\$)

Year	Whole Form	Value Added form
2003-04	165	251
2004-05	216	308
2005-06	192	401
2006-07	323	470
2007-08	460	641
2008-09	479	689





***U.S.A. continues to be single
largest destination for
Indian spices
accounting for 20%
in India's export earnings
of spices***

Export of Spices to USA

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

ITEM	2008 – 09	
	QTY	VALUE
PEPPER	20	33.68
CHILLI	32	26.44
GINGER	0.5	0.48
TURMERIC	5	2.96
SEED SPICES	15	14.17
VANILLA	0.3	1.93
CURRY POWDER	2	3.35
OILS & OLEORESINS	4	39.44
MINT PRODUCTS	11	99.37
TOTAL (Including Others)	92	221.82





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***



Installed Processing Capacity

Sl.No	Processing facility	Capacity (‘000 Lbs/ day)
1	Cleaning	14500
2	Grinding	4400
3	Cryogenic Grinding	75
4	ETO Treatment (Ethylene Oxide)	325
5	Steam Sterilization	220
6	Spice Oils & Oleoresins	325
7	Freeze Drying	25
8	Dehydration	325



Encouraging Trend of Indian Spice Industry

	1991-2000	2008-09
<i>No. of Items in ground form</i>	21	27
<i>No. of Value Added Products</i>	95	119
<i>No. of countries to which exported</i>	118	150
<i>Export Earning from whole form (Mln US\$)</i>	195	471
<i>Export Earning from value added form (Mln US\$)</i>	101	689





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 by meeting the quality requirements

Achieve **10 Billion US\$** Export
By 2017



Current Focus

Infrastructure Development

- ❖ The Board has budgeted around US\$ 40 Mln for Export Development and Promotion during the Five year plan period (2007-08 to 2011-12)
- ❖ Encouraging the industry for upgrading their Processing/Testing capabilities and introducing new technologies. Investment worth 5 Mln US\$ was made by 27 exporters during 2008-09.
- ❖ During the current year, 35 Exporters are targeted and additional investment expected is 10 Mln US\$



Current Focus

Spices Park

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

- *Minimal Processing Facilities closer to the growing areas with drying and packing facilities.*
- *Common facilities for drying, cleaning, grading, grinding, sterilization, sorting and ware housing.*
- *Complete documentation to trace the farm which produced the item*
- *Required processing of a spice is undertaken by large number of firms and assures quality and other requirements.*
- *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 Focus

Spices Park

- *Spices Park at Chhindwara established with a total Investment of 7 Mln US\$ has been inaugurated during February 2009.*
- *Spices park in Idukki District of Kerala being set up with an investment of 5 Mln. US\$, will be operational by August, 2009.*
- *The construction work for Spices Park at Guntur will commence by end of May, 2009. Estimated investment is 20 Mln US\$.*
- *The work for the Spices Park at Sivaganga will commence by Sept., 2009. Estimated investment is 8 Mln US\$.*
- *Spices Parks in Gujarat, Rajasthan and Uttar Pradesh will be considered during 2010-11*



View of Steam Sterilization Plant



View of Dehydration Plant



Current Focus

Quality Assurance

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

Laboratories cum training center

- *at Mumbai has started functioning*
- *at Guntur will be functional by August 2009*
- *at Chennai, Delhi and Calcutta – Construction works has been commenced*
- *Land for constructing Lab at Mundra and Tuticorin are being identified*



Samples analysed for Sudan and Aflatoxin from 1st November 2003 to 31st March 2009

Particulars	Aflatoxin		Sudan	
	EU	Total	EU	Total
Samples received and Analysed	12998	90019	14414	57611
Detected/rejected	1351	3520	393	612



Comparative analysis

Particulars	Aflatoxin				Sudan			
	EU		Total		EU		TOTAL	
	2007-08	2008-09	2007-08	2008-09	2007-08	2008-09	2007-08	2008-09
Samples Received & Analyzed	3192	2962	24409	20877	3581	3338	15153	13985
Detected/Rejected	414	326	1077	742	130	52	177	88



Current Focus

Research & Development

- **Encouraging Research & Development for new technology/products by Private Exporters**
- **Research activities to validate the Medicinal properties of Spices, Clinical Trials & Patenting are encouraged**
- **Medicinal Property of Oils of Pepper, Ginger and Cardamom for cancer treatment by Amala Cancer Research Institute has been entrusted**
- **Proposed to establish a Research Centre in Chennai for developing new products, applications and uses**



Current Focus

Development of Organic Cultivation

- ***Prepare the North Eastern Region of the country as the production Hub of Organic Spices***
- ***Equity Participation with producer companies for Production and Processing of Organic Spices like Turmeric, Ginger and Chilli***



WELCOME TO
10TH WORLD SPICE CONGRESS: 2010
NEW DELHI

*The Next World Spice Congress is
scheduled between 3rd and 5th February, 2010*



(A trip to Agra, the Land of Taj Mahal and Mughal Dynasty)

THANK YOU

