

# News from world of spices

## FSSAI extends food licensing, registration deadline to February 4, '15

The Food Safety and Standards Authority of India (FSSAI), the country's apex food regulator, has extended the deadline for obtaining licences and securing registration for food business operators (FBOs) in the country under the Food Safety and Standards Regulations (FSSR), 2011, by six months. The new deadline is February 4, 2015. The current deadline lapsed on August 4, 2014, following which it was

decided to accord extension. With the nod of the competent authority, the regulator issued a notice in this regard, which stated that the timeline mentioned in Sub-regulation 2.1.2 of Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011, has been extended by six months.

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## FBO must adhere to FSSAI guidelines, published on website of regulator

Health minister Dr Harsh Vardhan stated that food business operators (FBO) have to adhere to the advisories and guidelines that have been issued by the Food Safety Standards Authority of India (FSSAI) since 2011, the year the Food Safety and Standards Regulations (FSSR) were implemented. These are published on the website of the country's apex food regulator. These guidelines are in addition to the rules and regulations notified under

the Food Safety and Standards Act (FSSA), 2006, and all FBO have to comply with the requirements stipulated under the Act.

This was the minister's reply in writing to a question raised in Rajya Sabha by Member of Parliament Y S Chowdhry, who asked whether FBO were issued any guidelines and whether these were being followed? [Continue reading](#)

## Waters introduces Afla-V Aqua, eco-friendly aflatoxin testing solution

Waters Corporation has introduced Afla-V Aqua, a new eco-friendly method by Vicam to detect aflatoxins in grains.

Afla-V Aqua will allow grain, feed and food companies that perform Vertu rapid strip tests for aflatoxin to now analyse with fewer steps and without the need for organic solvents such as methanol.

Traditionally, methanol or water mixture is used to extract aflatoxins from grains before analysis. However, methanol is expensive, flammable and must be disposed of as a hazardous waste. This makes the Afla-V Aqua especially desirable for large grain storage and processing operations, where large testing volumes create high hazmat disposal costs. [Continue reading](#)

## Eurofins Scientific sets up AgroScience Services in India to test food

Luxembourg-based Eurofins Scientific, one of the global leaders in food testing, now views India as a key market for growth. Given the low penetration of food testing in India, the company set up its AgroScience Services in Coimbatore to tap the local opportunities.

It would undertake food product tests that are in accordance with the local labelling guidelines and Food Safety Standards of India (FSSAI) regulations.

While the company provides a wide service offering locally, its competence centres function as the gold standard for such analysis.

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## Bacteria that aid in digestion aid in keeping intestinal lining intact

Scientists at Albert Einstein College of Medicine of Yeshiva University have found that bacteria that aid in digestion help keep the intestinal lining intact. The findings, reported online in the journal *Immunity*, could yield new therapies for inflammatory bowel disease (IBD) and a wide range of other disorders.

The research involved the intestinal microbiome, which contains some 100 trillion bacteria. The role of these microorganisms in promoting or preventing disease is a major emerging field of study.

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# News from world of spices

## Spices Board: Adding Aroma and Flavour to Lives, Globally

KOCHI: Spices Board, the nodal organisation under the Ministry of Commerce and Industry, which helps in the development and worldwide promotion of Indian spices, is devising new projects to tap the growing world spices market by augmenting domestic production of spices and by supporting local growers.

With over 60 different varieties of spices being grown owing to the varied agro-climatic conditions and soil types, India, at present, produces around 60 lakh metric tonnes of spices, of which, around 6.9 lakh metric tonnes (11 per cent) is being exported to over 150 countries. [Continue reading](#)

## Global Seasonings and Spices Market: Industry Analysis, Size, Share, Growth, Trends and Forecast 2013 - 2019

According to a new market report published by Transparency Market Research "Seasonings and Spices Market - Global Industry Analysis, Size, Share, Growth, Trends and Forecast, 2013 - 2019," the global seasonings and spices market was valued at USD 12,000.7 million in 2012 and is expected to grow at a CAGR of 4.8% from 2013 to 2019, to reach an estimated value of USD 16,628.6 million in 2019.

Seasonings and spices form an integral part of any cuisine as it is responsible for developing the taste and aroma associated with the cuisine. Seasonings and spices market is considered to be recession-proof markets since during uncertain economic conditions, consumers prefer in-house preparation and consumption rather than opting for the expensive choice of eating out or having ready-meals. [Continue reading](#)

## Europe Outranks U.S., Canada and Japan on Food Traceability

Europe, including member countries of either the European Union (EU) or the European Free Trade Association (EFTA), was the only area of the world where food traceability practices were found to be "Superior" in a new report published in the September issue of the peer-reviewed journal, Comprehensive Reviews in Food Science and Food Safety.

The EU/EFTA countries of Austria, Belgium, Denmark, Finland, France, Germany, Ireland, Italy, Norway,

The Netherlands, Sweden and Switzerland all scored as Superior. Overall scores of "Average" were awarded to Australia, Canada, Japan, Brazil, New Zealand and the United States. China received an overall world ranking of Poor. Data from the Russian Federation were insufficient, so it was not ranked. [Continue reading](#)

## Dave is the new director-enforcement at FSSAI ; Kabra not to handle QA

In a major reshuffle of departmental work at the Food Safety & Standards Authority of India (FSSAI), the post of director (enforcement) has been handed over to Sanjay Dave. Dave is currently advisor to the apex food regulator, apart from being the chairman of Codex Alimentarius Commission, international food standards body, for two terms. The decision was taken by the top brass of the FSSAI recently. [Continue reading](#)

## U.S. Makes Top 10 List of Worst Food Safety Violators

According to the global food source monitoring company Food Sentry, the U.S. was one of the top 10 countries with the most food safety violations in 2013.

In 2013, Food Sentry added more than 3,400 verified instances of food safety violations associated with products exported from 117 different countries. [Continue reading](#)

## Food Painting Charges Get Chinese Cook in Legal Trouble

China has experienced several recent high-profile food safety challenges, but this latest report may be unique.

Since the spring of 2013, a cook in a resort-area hotel in the eastern province of Zhejiang had allegedly been painting abalones and goose feet with inedible pigment to make them more attractive to customers. [Continue reading](#)