News from the World Of Spices



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International Spice Conference -2016



www.internationalspiceconference.com

Jan 21st - 24th, 2016 Grand Hyatt Goa, India



The All India Spices Exporters Forum (AISEF) celebrates its silver jubilee by conducting the International Spice Conference (ISC) from 21-24 January 2016 at Grand Hyatt, Goa. The theme of the event is 'Decoding Spices in the 21st Century. The discussions will be centered around Sourcing and Supply Chain, Spice Flavours and Seasonings, Contaminants and Allergens as well as Demand and Supply challenges for major spice crops. The conference will bring together several key industry players who will deliberate on the various challenges being faced by the industry and recommend solutions for meeting them.

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Curcumin for sports nutrition?



Supplements of curcumin, the yellow pigment that gives turmeric its color, may reduce pain associated with exercise, and perhaps boost performance, says a new study. Five grams per day of curcumin were associated with a reduction in pain associated with delayed onset muscle soreness (DOMS), according to scientists from SportsMed Canterbury (New Zealand), Massey University (NZ), the Australian Institute of Sport in Canberra.

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DNA barcoding debars adulterants in traded spice

DNA barcoding is put into use to detect the plant-based adulterants in traded spices such as black pepper powder, cinnamon and turmeric at Indian Institute of Spices Research. Though many vegetative adulterants such as papaya seed, wild Piper species etc. are reported as adulterants in traded black pepper, DNA barcoding method could detect chilli as an adulterant in traded black pepper for the first time. The barcoding loci psbA-trnH and rbcL proved to be very useful in this regard. HPLC analysis supplemented the finding. Probably unscrupulous elements may be finding it lucrative to recycle the exhausted black pepper (the black pepper left after the extraction of the pungent principles) as value-added black pepper (powder), fortified with other pungent substances like chilli.

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Global Neutraceutical Market to be worth € 35bn by 2020 -7%annual growth forecast



Botanicals are the fastest growing nutraceutical ingredient class in a category being driven by ageing populations around the world, a report has found. The Markets and Markets (M&M) report extract did not place a value on the current international market but said it would grow at 7% annually until 2020 when it would hit €35bn, with the Asia-Pacific growing fastest.

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Food Scandals Prompt Organic Growth in China

Food safety scandals have helped propel rapid growth in the the organic food sector of China's economy, according to the Telegraph. "Interest has been promoted by a series of scares including toxic beans, contaminated milk and pork, pesticide-laced dumplings, chemically-tainted chicken, and the growing presence of what is known as 'sewage oil,'" the paper reported Monday. China now consumes more than twice as much organic food as health-conscious Japan. The market is worth an annual 10 billion yuan, or about \$ 1.5 billion U.S. The U.S. organic market is worth about \$25 billion annually.

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Spices Board rolls out subsidy and post-harvest improvement initiatives

As part of boosting production of spices in the country, Spices Board has launched a raft of measures to support farmers by offering various subsidies and sensitise them on the need to enhance the quality of spices through post-harvest improvement techniques.

The Board has also decided to provide financial assistance to farmers for irrigation, land development, mechanisation, replanting, soil conservation and organic farming of various spices, mainly small cardamom. It will also give financial aid to them for purchasing state-of-the-art irrigation and farming equipment and tools.

To help small cardamom farmers in the three southern states in irrigation and land development, the Board will provide financial assistance up to 25 per cent of actual cost for acquiring irrigation pump sets, sprinkler sets, equipment for gravity-fed irrigation system, and up to 50 per cent for water storage structure.

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Clearing Vegetation around Crops Doesn't Help Reduce Pathogens on Produce



The effort to improve food safety by clearing wild vegetation surrounding crops is not helping and, in some cases, may even backfire, according to a new study led by researchers at the University of California-Berkeley. The findings, reported Monday, Aug. 10, in the journal Proceedings of the National Academy of Sciences, call into question the effectiveness of removing non-crop vegetation as a way to reduce field contamination of fresh produce by disease-causing pathogens. This practice led to extensive loss of habitat in a region that is globally important for food production and natural resources.

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