

News from the World of Spice

World Health Day 2015 to Focus on Food Safety



The World Health Organization (WHO) has announced plans to focus on food safety for World Health Day—April, 7, 2015. WHO has pinpointed this particular topic due to the increasing globalization of our food supply, which requires additional and

improved systems both in and between all countries.

According to WHO, food safety is increasingly threatened by a number of factors—food production, distribution and consumption; changes to the environment; new and emerging pathogens and antimicrobial resistance..[Continue reading](#)

Health ministry to spend Rs 1,750 cr on FSSAI, state regulatory system

The health and family welfare ministry recently issued a notice inviting suggestions on two schemes under the Food Safety Standards Regulations (FSSR), 2011, to strengthen food safety regulatory system of the country. They are the Central scheme for strengthening of the Food Safety and Standards Authority of India (FSSAI), for which Rs 850 crore was set, and the Central scheme for the strengthening of state

regulatory system, for which the outlay was Rs 900 crore.

The ministry stated that it was being done to ensure the effective enforcement of the FSSR. Further, the enforcement structure (both manpower and equipment) at the Centre and in the states and Union Territories (UT), need to be strengthened and upgraded.

“The Central scheme for the strengthening.[Continue reading](#)

Organic Spices Hub

The Department of Agriculture and Cooperation under Government of India implements two schemes viz., Mission for Integrated Development of Horticulture (MIDH) and National Mission for Sustainable Agriculture (NMSA) for promotion of organic farming. Under MIDH, financial assistance is provided for horticulture crops including spices as per details given below :-

For adoption of organic farming - 50% of cost limited to Rs.10000/- per ha. for a maximum area of 4 ha in three instalments.

For organic certification - Rs.5 lakhs for a cluster of 50 ha. in three installments.

For establishment of vermicompost units- 50% of the actual cost
[Continue reading](#)

Health ministry constitutes FSSR task force; To file report in 45 days

The health ministry has constituted a task force to revisit the Food Safety and Standards Regulations (FSSR), 2011. It would submit its report in 45 days, which would thereafter be put for public comment. This was stated by health minister J P Nadda in Lok Sabha, while replying to a calling-attention notice on the rising food adulteration in India on December 15, 2014.

He added, “Time has come to revisit the Regulations. When we are doing so, we would ensure that all aspects of the food industry (organised and unorganised) must be looked into, and so must imported food.”

The ministry proposed to comprehensively review the FSSR, 2011, to address the concerns of the courts, including matters relating to....[Continue reading](#)

Sustainable farming needs holistic knowledge, experience and innovation

Combining research and farming for a holistic approach to sustainable agriculture is the way forward, says Bayer CropScience. Mark Sneyders, head of market and sustainable development, said that under the program ‘precision farming’ practices had saved farmers 4% on fertilizers and crop protection costs and reduced soil erosion by as much as 90%.

[Continue reading](#)

News from the World of Spice

Pesticide residue levels in 97.1% of food samples in Europe within MRL

About 97.1 per cent of the food samples analysed across Europe as a part of a recent monitoring programme contained pesticide residue levels that fell within the permissible limit (called maximum residue level [MRL]), with over 54 per cent of samples free from any detectable trace of the chemicals. These findings were a part of the European Food Safety Authority's (EFSA) 2012 annual report

on pesticide residues in food. It was based on the analysis of almost 79,000 food samples carried out by 27 EU member states, Iceland and Norway. This wide-ranging scrutiny of pesticide residues in foods saw each of the 29 reporting countries carry out two control programmes: a national programme designed by each country, and an EU-coordinated programme requiring.....[Continue reading](#)

EU deal would allow member states to ban GM crops

The European Parliament and member states have agreed rules to allow member states to ban or restrict the cultivation of genetically modified (GM) crops, even when they are approved at EU level.

The agreement, reached by the Parliament and Council delegations on Wednesday night, would allow member states to cite environmental policy objectives as a reason for banning GM crops in their territory. These would relate to environmental impacts other than risks to health and environment assessed during the European Food Safety Authority's scientific risk assessment. The rules could become law in spring 2015..[Continue reading](#)

A Food Safety Android App Launched for Wellness of Food Business Community

Foodsafetyhelpline.com spearheaded by Dr. Saurabh Arora has launched an exclusive mobile app recently to keep people up-to-date about the events in the field of Food Safety and Inspection.

The application boasts to be the first of its kind in India and takes up its obligation to inform businesses in the food industry and to help them understand and implement their plans in accordance to..[Continue reading](#)

New Food Safety Program Launched by University of Guelph

The University of Guelph's Department of Food Science has launched an expanded online interactive food safety training program, now open to the industry. "We are thrilled to offer the Guelph Food Academy to global food suppliers. Originally exclusive to Loblaw Companies Ltd. suppliers, this comprehensive training program is now being opened up to meet a demand in the global food processing industry," states Dr. Art Hill, Chair of the Department of Food Science. The first 7 program modules will begin..[Continue reading](#)

Understanding traceability

CHICAGO — The concept of clean label embraces consumers' desire for simple foods and transparent formulations while also promoting improved traceability of all raw materials. This is necessary because as the food supply chain becomes more global, full traceability of raw materials, starting even before the farm, will be necessary to ensure food safety.

"In addition to ensuring food safety, traceability prevents product fraud, illegal farming and sustainability," said Will Fisher, executive director of the Institute of Food Technologists' (I.F.T.) Global Food Traceability Center (G.F.T.C.). "Our 22-member advisory council originally thought traceability was all about food safety, but we quickly learned there is much..[Continue reading](#)

News from the World of Spice

Mars Addresses the United Nations on Food Safety and Security at International Nutrition Conference (ICN2)

ROME, Italy, December 15, 2014 /3BL Media/ – Dave Crean, Mars, Incorporated's Vice President of Corporate Research and Development attended the Second International Conference on Nutrition (ICN2) highlighting the scale of food safety issues across the globe, the role of food safety in providing global access to sufficient amounts of safe, nutritious food, and how industry leadership and collaboration can help tackle global malnutrition.

The conference, organized by the Food and Agriculture Organization of the United Nations (FAO) and the World Health Organization (WHO) was the most significant meeting regarding food security and nutrition in two decades.

Speaking at an ICN2 food safety side event - "Food Safety: A Right or a Privilege" – Dave described the 'scale and pervasiveness' of food safety problems...[Continue reading](#)

Govt to set up Saffron Production and Export Development Agency in J&K

Government has approved the setting up of Saffron Production and Export Development Agency (SPEDA), a specialised agency of the Spices Board India, whose objective is to plan and implement programmes for the development and promotion of the export of quality saffron. It would be headquartered at Srinagar, Jammu and Kashmir.

The agency would be set up by the Spices Board in consultation with the northern state's government. It would also handle the production, rejuvenation, processing research and quality control of saffron and impart training to farmers. It would benefit saffron farmers in Jammu and Kashmir by assuring higher production...[Continue reading](#)

Seasonings and Spices Market Will Reach USD 16.6 Billion Globally in 2019 : Transparency Market Research

Increasing income levels resulting in increasing expenditure on food products, changing food habits of Asian consumers and changing demographics are the major growth drivers for the global seasonings and spices market. The seasonings and spices market is considered to be one of the most 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. However, when the economy is in good shape the situation is reverse. Online marketing campaigns offer expansion opportunity for seasonings and spices market....

[continue reading](#)

India expresses concerns over certain agri imports from CLMV

NEW DELHI: India expressed concerns over imports of pepper from south-east Asian countries saying the inbound shipments could impact small farmers of southern states.

Addressing the members and business delegates of CLMV (Cambodia, Laos, Myanmar and Vietnam) countries, Commerce and Industry Minister Nirmala Sitharaman said farmers of the Southern states of India have raised concerns over imports of certain agriculture produce, [Continue reading](#)

Spice export volume till Sept 4,21,570 tonnes; Value Rs 6,962.86 crore

Between April and September 2014, Indian spices registered an export volume of 4,21,570 tonnes, and their value was pegged at Rs 6,962.86 crore (\$1,152.08 million). During the corresponding period last year, the volume and value were 3,76,584 tonnes and Rs 6,364.64 crore (\$1,073.85 million) respectively.

Chilli, mint products, cumin, spice oils and oleoresins, pepper, turmeric, coriander, curry powder or paste and fenugreek contributed substantially to the spice export basket, as the demand for Indian spices surged at the global level.

"Spice exports have been in tune with the targets set up by the commerce ministry for the current fiscal...[Continue reading](#)

News from the World of Spice

Spice Parks in Arunachal, Meghalaya to Tap N-E Region Potential

KOCHI: Plans are afoot by the Spices Board to set up spice parks and quality testing laboratories in Arunachal Pradesh and Meghalaya to tap the potential of North East Indian region for spice production in a big way.

At present around 60,000 hectare in this part of the country is under spice cultivation

and major spices available are King Chilly (Nagaland), Lakadong turmeric (Meghalaya), ginger, garlic, black pepper and large cardamom (Sikkim and Assam)).

Logistics and transportation are the major challenges faced by the region on its path to become a major player in the spice export market in the country.

[Continue reading](#)

Global Food Safety Conference 2015 Heading to Asia



After a number of successful events in North America and Europe, the Global Food Safety Initiative's (GFSI's) Global Food Safety Conference (GFSC) is heading to Asia in 2015

--Kuala Lumpur to be exact, the capital and most populous city of Malaysia.

Why Asia?

Many companies are increasingly expanding operations into the Southeast Asia region, making it necessary for the GFSI to communicate its objectives to a wider audience. Kuala Lumpur was selected because it is an important hub in Asia.

[Continue reading](#)

Manufacturers face tough new laws to cut acrylamide levels in food

Manufacturers face tougher legal restrictions on the levels of the carcinogen acrylamide permitted in food, after the failure of many parts of the industry to cut them by voluntary measures.

This news emerged following a meeting of scientists from the European Food Safety Authority (EFSA) and other stakeholders

last week (Wednesday December 10) held to discuss responses to a recent consultation on acrylamide in food.

While industry representatives present questioned the adequacy of some of the data on which risk assessments were being made..[Continue reading](#)

GAO: Federal Food-Safety Oversight Needs Better Coordination

The federal government could be doing more to achieve the goals of the U.S. Food Safety Modernization Act (FSMA) and other food-safety efforts, according to a 46-page report published Thursday by the U.S. Government Accountability Office (GAO).

The amount of food-safety oversight reported by the federal government varies between the nation's..[Continue reading](#)

France to increase its food safety workforce in 2015

Less and less controls and a complex administration... says 'La politique de sécurité sanitaire des aliments', a report presented to the minister of agriculture, Stéphane Le Foll, last week, which paints a grim picture of France's food safety policy.

With only 2,100 public employees in food safety, France is well below the European average: "100,000 people work directly or indirectly in food safety in the EU. As France represents one eighth of the European population, it should employ around 12,000 people", according to the report. Written by Marion Guillou and Christian Babusiaux, former directors of the two main food safety departments in France - Directorate General for Food (DGAL), ..[Continue reading](#)