

# News from the World of Spice

## India's food processors simply targeting the wrong kitchens

If you have been following all the big research and consulting companies' reports, you will be well used to hearing the words "purchasing power", "disposable income" and "larger grocery basket", mostly in that order. Experts advocate that the Indian domestic kitchen is the one to target. The middle-class Indian is earning more, buying more.

His fatter wallet and bigger grocery bags are the fundamentals on which the modern food processing industry will chart a high growth path for itself. Well this, at most, is partly true.

## FDA finalizes FSMA prior notice import requirement



FDA has finalized a rule on the importation of food under the Food Safety Modernization Act. The rule, Information Required in Prior Notice of Imported Food, was adopted without any changes suggested by comments from the draft version of the rule. The rule, which has already been operative, adds an additional element to the existing prior notice regime, which is the requirement to notify the agency if an article of food is being brought in to the United States, including animal food, has been refused entry by another country.

For more details:

[http://www.foodnavigator-usa.com/Regulation/FDA-finalizes-FSMA-prior-notice-import-requirement/?utm\\_source=newsletter\\_daily&utm\\_medium=email&utm\\_campaign=Newsletter%2BDaily&c=B%2B5unWjj7YsJ11csy%2Bj%2Fk0Svu7pS0Ok](http://www.foodnavigator-usa.com/Regulation/FDA-finalizes-FSMA-prior-notice-import-requirement/?utm_source=newsletter_daily&utm_medium=email&utm_campaign=Newsletter%2BDaily&c=B%2B5unWjj7YsJ11csy%2Bj%2Fk0Svu7pS0Ok)



For more details:[http://www.foodnavigator-asia.com/Markets/India-s-food-processors-simply-targeting-the-wrong-kitchens/?utm\\_source=newsletter\\_daily&utm\\_medium=email&utm\\_campaign=Newsletter%2BDaily&c=B%2B5unWjj7YvIIL13g2piqjjdfhD1CMR3](http://www.foodnavigator-asia.com/Markets/India-s-food-processors-simply-targeting-the-wrong-kitchens/?utm_source=newsletter_daily&utm_medium=email&utm_campaign=Newsletter%2BDaily&c=B%2B5unWjj7YvIIL13g2piqjjdfhD1CMR3)

## Indian Tea Board to unveil sustainability code for industry on July 11

The Tea Board of India will unveil a sustainability code for the tea industry on July 11, 2013. In a telephonic conversation with FnB News, G Boriah, director, tea development, and spokesperson, Tea Board of India, stated that code is the result of the joint initiative of the Tea Board and certification bodies such as the Rainforest Alliance, the Sustainable Trade Initiative (IDH) and HUL, and it intends to come up with the safety norms that would do justice to tea producers and consumers.

For more details:

[http://www.fnbnews.com/article/det-news.asp?articleid=33887&SectionId=1&utm\\_source=feedburner&utm\\_medium=email&utm\\_campaign=Feed%3A+FnBNews+%28FnBNews.com+Today%27s+Top+News%29](http://www.fnbnews.com/article/det-news.asp?articleid=33887&SectionId=1&utm_source=feedburner&utm_medium=email&utm_campaign=Feed%3A+FnBNews+%28FnBNews.com+Today%27s+Top+News%29)

## FSSAI releases document differentiating between cassia & true cinnamon

The Food Safety and Standards Authority of India (FSSAI) – the country's apex food regulator – recently released a document on cassia (known locally as taj) and cinnamon (locally known as dalchini). Among its contents were a brief description of coumarins and the differences between cassia and true cinnamon.

## Food producers: Stop thinking India is a monolith

It is now important to touch on the current trend among foreign food makers, who are wrongly viewing India as a whole without considering its diversity. This country has almost 30 states. Our states are diverse in their food habits even to the point of great variance within each state. They have their own recipes, cook using different ingredients and eat differently. The diversity in the foods naturally available as well as religion, weather and culture has meant that culinary ways are diverse and rich....

For more details:

[http://www.foodnavigator-asia.com/Markets/Food-producers-Stop-thinking-India-is-a-monolith/?utm\\_source=newsletter\\_daily&utm\\_medium=email&utm\\_campaign=Newsletter%2BDaily&c=B%2B5unWjj7YsT-prenHInD6G9Di5GBg34V](http://www.foodnavigator-asia.com/Markets/Food-producers-Stop-thinking-India-is-a-monolith/?utm_source=newsletter_daily&utm_medium=email&utm_campaign=Newsletter%2BDaily&c=B%2B5unWjj7YsT-prenHInD6G9Di5GBg34V)

## FDA Must Complete FSMA Rules by Mid-2015, Judge Says

The U.S. Food and Drug Administration must publish all of the regulations required under the 2011 Food Safety Modernization Act by June 30, 2015, a federal judge ruled Friday.

Judge Phyllis Hamilton of the U.S. District Court of Northern California rejected FDA's proposed timeline for completion of the regulations, which outlined "target timelines" of 2015 through 2016 for the publishing of all final rules.

For more details:

[http://www.foodsafetynews.com/2013/06/fda-must-complete-fsma-rules-by-mid-2015-judge-says/#.Ucxt1\\_19HZZ](http://www.foodsafetynews.com/2013/06/fda-must-complete-fsma-rules-by-mid-2015-judge-says/#.Ucxt1_19HZZ)

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For more Details:

[http://www.fnbnews.com/article/det-news.asp?articleid=33818&SectionId=1&utm\\_source=feedburner&utm\\_medium=email&utm\\_campaign=Feed%3A+FnBNews+%28FnBNews.com+Today%27s+Top+News%29](http://www.fnbnews.com/article/det-news.asp?articleid=33818&SectionId=1&utm_source=feedburner&utm_medium=email&utm_campaign=Feed%3A+FnBNews+%28FnBNews.com+Today%27s+Top+News%29)

## Curcumin: New studies support brain and cardiovascular benefits



Curcumin has increasingly come under the scientific spotlight in recent years, with studies investigating its potential health benefits.

As a result, curcumin has been linked to a range of health benefits, including potential protection against prostate cancer, Alzheimer's, protection against heart failure, diabetes, and arthritis. The first of the news studies, published in *Experimental Gerontology* and performed by scientists from the University of Colorado, found that curcumin was associated with improved vascular health in aging lab mice.

“The experiment may be concluded that, curcumin supplementation improves cognitive functions by decreasing the lipid peroxidation in brain tissue of aged female rats.”

For more details:

[http://www.foodnavigator-asia.com/Nutrition/Curcumin-New-studies-support-brain-and-cardiovascular-benefits/?utm\\_source=newsletter\\_daily&utm\\_medium=email&utm\\_campaign=Newsletter%2BDaily&c=B%2B5unWjj7Yt%2B18bhIjtzrTGPriXNAbft](http://www.foodnavigator-asia.com/Nutrition/Curcumin-New-studies-support-brain-and-cardiovascular-benefits/?utm_source=newsletter_daily&utm_medium=email&utm_campaign=Newsletter%2BDaily&c=B%2B5unWjj7Yt%2B18bhIjtzrTGPriXNAbft)

## High-yielding hybrid Byadgi chilli launched



The Dharwad-based Sarpan Agri Horticulture Research Centre (SAHRC) has come out with a high-yielding, high-value hybrid variety of Byadgi chilli, which is known throughout the world for its high colour, low pungency and good flavour.

However, the area under Byadgi chilli has come down over the years due to low yield, among other reasons. Director (R & D) of SAHRC Nijagundeva Gaddagimath, who headed a

team of scientists said that the hybrid variety had been developed by conventional plant breeding techniques. The hybrid is pest and disease resistant and can withstand low as well as high rainfall.

For more details:

<http://www.thehindu.com/news/national/karnataka/highyielding-hybrid-byadgi-chilli-launched/article4814919.ece>

## EU Food Law Training Course – 16–18 October, UK

Gain a comprehensive understanding of EU food law on Leatherhead Food Research's Everything European training course. Includes the new provisions of the Food Information Regulation, Article 13.1 health claims & updates on food additives & flavourings...

For more Details:

[http://www.leatherheadfood.com/everything-european?utm\\_source=WRBMFNEvEuropeanWk24&utm\\_medium=MiddleBanner&utm\\_campaign=WRBMFNEvEuropeanWk24](http://www.leatherheadfood.com/everything-european?utm_source=WRBMFNEvEuropeanWk24&utm_medium=MiddleBanner&utm_campaign=WRBMFNEvEuropeanWk24)

## EU group stresses food safety focus

A group of European research organisations have stressed the importance of food safety by identifying knowledge gaps and areas which require more focus in response to concerns that the issue is slipping down the agenda. The consortium said a continued emphasis needs to be put on food safety in Horizon 2020 but an early draft of the document has it embedded into the areas of health and well-being and food security, rather than being mentioned as an area in its own right

They stressed there should be attention for key food safety-relevant research priorities for the near future and presented them in a vision document.

The European Association for Food Safety, SAFE consortium unveiled the “Keeping food safety on the agenda” document at its AGM last week.

For more details:

[http://www.foodproductiondaily.com/Supply-Chain/EU-group-stresses-food-safety-focus/?utm\\_source=newsletter\\_daily&utm\\_medium=email&utm\\_campaign=Newsletter%2BDaily&c=B%2B5unWjj7YsACmsGwhCk6UiAp%2F15wula](http://www.foodproductiondaily.com/Supply-Chain/EU-group-stresses-food-safety-focus/?utm_source=newsletter_daily&utm_medium=email&utm_campaign=Newsletter%2BDaily&c=B%2B5unWjj7YsACmsGwhCk6UiAp%2F15wula)

## FDA Won't Set Specific FSMA Deadlines Despite Court Order



The U.S. Food and Drug Administration and the Center for Food Safety have not been able to come to an agreement on a proposed schedule of Food Safety Modernization Act (FSMA) deadlines despite a court order to do so by May 20.

## Global data centre for AP exporters

The Andhra Pradesh Trade Promotion Corporation Limited (APTPC) has set up a global trade data processing centre and a guidance cell to help local entrepreneurs tap export markets.

While the data centre tracks all the relevant information an exporter needs to know about the product of his or her choice, the guidance cell will help entrepreneurs understand the procedures mandated for an exporter.

M Sadhu Sundar, vice chairman and managing director of APTPC said they would be using TradeSift, an advanced software tool licensed from the University of Sussex, UK, to mine and generate data relevant to an exporter.

For more details:

[http://www.business-standard.com/article/companies/global-data-centre-for-ap-exporters-113062700982\\_1.html](http://www.business-standard.com/article/companies/global-data-centre-for-ap-exporters-113062700982_1.html)

The order came after CFS sued FDA in August 2012 for missing several statutory deadlines in its implementation of FSMA, the most sweeping update to food safety law in seven decades. The two parties, unable to agree on deadlines as the court ordered, were granted a 20-day extension to June 10 by a U.S. District Court, but ultimately did not submit a joint proposal like they were supposed to. They each submitted their own timelines for the remaining regulations.

For more details:

[http://www.foodsafetynews.com/2013/06/fda-wont-set-specific-fsma-deadlines-despite-court-order/#.UcxtE\\_19HZa](http://www.foodsafetynews.com/2013/06/fda-wont-set-specific-fsma-deadlines-despite-court-order/#.UcxtE_19HZa)

## Spices exports up 22% in FY'13 to 7 lakh tonnes

Spices exports rose by 22% to 6,99,170 tonnes during 2012-13 on account of sharp jump in garlic shipments.

Total exports stood at 5,75,270 tonnes in the previous fiscal, as per the data of Spice Board of India. In terms of value, spices exports increased by 14% to Rs 11,171.16 crore during last fiscal from Rs 9,783.42 crore in 2011-12.

For more details:

[http://www.business-standard.com/article/markets/spices-exports-up-22-in-fy-13-to-7-lakh-tonnes-113062100536\\_1.html](http://www.business-standard.com/article/markets/spices-exports-up-22-in-fy-13-to-7-lakh-tonnes-113062100536_1.html)

## Ayurvedic salacia herb shows pre-diabetes benefit: Study



An ayurvedic herb can manage pre-diabetes states and mild to moderate hyperlipidemia, according to Indian researchers. For six weeks, 29 subjects received either a placebo and lifestyle therapy or 500mg of Salcital, a branded form of salacia reticulata root bark extract or leaves extract supplied by Indian firm Olive Lifesciences.

The researchers concluded: "Due to the presence of the a-glucosidase inhibitor ingredient in salacia, patients with prediabetes and mild to moderate hyperlipidemia exhibited improvements in serum lipid profiles and glycemic levels when treated with salacia extracts."

For more details:

[http://www.nutraingredients.com/Research/Ayurvedic-salacia-herb-shows-pre-diabetes-benefit-Study/?utm\\_source=newsletter\\_daily&utm\\_medium=email&utm\\_campaign=Newsletter%2BDaily&c=B%2B5unWjj7Ys%2B0SKetHtW3dNfiqBGPjOC](http://www.nutraingredients.com/Research/Ayurvedic-salacia-herb-shows-pre-diabetes-benefit-Study/?utm_source=newsletter_daily&utm_medium=email&utm_campaign=Newsletter%2BDaily&c=B%2B5unWjj7Ys%2B0SKetHtW3dNfiqBGPjOC)