

# NEWS FROM THE WORLD OF SPICES

## Spice contamination a cause for concern

BEIRUT: Spices are among the latest food products to receive scrutiny from the Health Ministry's ongoing food safety campaign. Consumers may not associate spices with food safety, as they are typically low-maintenance, storable for months, and occasionally sprinkled on food to enhance flavor.

But the ministry has recently demonstrated that the Lebanese public may want

to re-examine what's sitting on their kitchen shelves, as cancer-causing substances have been found in spices sold across Lebanon.

On March 10, Health Minister Wael Abu Faour drew the nation's attention to the high number of spices in markets across the country containing bacterial contamination and the presence of hazardous aflatoxins.

[Continue reading](#)

## 15% of food samples tested in last fiscal unfit for consumption: FDA

PUNE: Use of artificial colour in spices and dry snacks and artificial ripening of mangoes are among the food safety and quality norm violations recorded in the last financial year.

According to the latest report of the Food and Drug Administration (FDA), about 15% of the food samples drawn between April 2014 and March 2015 were either unsafe or did not comply with the standards set by the Food Safety and

Standards Authority of India (FSSAI).

The officials drew 934 food samples to check if they were fit for consumption and found 27 unsafe and 114 that failed to meet the standard criteria. "We drew samples of edible oil, milk, jaggery, sugar boiled confectionery, chilli powder and other grocery and prepared food items for testing.

Of these, 141 samples accounting for..[Continue reading](#)

## European Commission to consider 700 chemicals for endocrine disrupting status

The European Commission is to look at 700 chemicals to predict whether they could be considered as endocrine disruptors.

The Commission announced the move in the first of a series of roundtable meetings held last week, following publication last month of more than 27,000 responses to the public consultation on criteria to identify endocrine disruptors.

It said a report will be published

It said a report will be published once the consultation responses have been analysed.

The second and third roundtables will be on 23 and 24 April with MEPs and Member States. A public conference is set for 1 June in Brussels.

EDC definition priority list As part of the new plans, studies will prioritise plant protection products and biocides over other chemicals/cosmetics.

[Continue reading.](#)

## Farmers asked to follow good agricultural practices to improve exports of spices

COIMBATORE: Using good agricultural practices and cultivating crop varieties based on demand will improve exports of spices, said speakers at a national seminar on spices here on Thursday.

The third edition of the seminar was held at the Tamil Nadu Agricultural University.

Homey Cherian, director, directorate of arecanut and spices development, ministry of agriculture, said, "Almost 90% of the spices produced are utilized within the country, and only the remaining are exported. And, with Indian spices being in large demand, farmers and scientists like us should work on increasing the yield.

[Continue reading](#)

## Spices seed centres to soon supply planting materials to farmers

The Directorate of Arecanut and Spices Development (DASD) will establish small seed centres at the farm level to make quality planting material available to farmers, Homey Cherian, Director, DASD, Ministry of Agriculture, Kozhikode, said.

Stating that the farming community is in a fix due to non-availability of planting material, he said, "Roughly 20-30 per cent of the planting material requirement is met by government agencies. [Continue reading](#)

# NEWS FROM THE WORLD OF SPICES

## Climate change may increase foodborne illness

Problems with food security have previously been linked to climate change – but it may also affect food safety and the incidence of foodborne illness, according to a new study.

Published in Food Research International, the study's authors say the field of science examining climate change and food safety is only just emerging, but evidence is mounting to suggest foodborne illness may increase

as temperatures rise and precipitation patterns change. Particular risk areas include impacts on pest distribution, mould growth and mycotoxin production, harmful algal blooms in relation to shellfish, and temperature sensitivity of contact between food and pest species.

“Climate change is expected to challenge the effectiveness of current food safety management systems..[Continue reading](#)

## Health-conscious consumers reach for spices



Food industry analysts say Americans increasingly prefer home-cooked meals with fresh, simple ingredients. It's the food that you find in the refrigerated sections on the perimeter of

grocery stores, rather than the processed foods stacked on shelves in the middle aisles. “The center of the store represents items that have not performed as well as those on the perimeter,” says Darren Seifer, a food and beverage analyst at the NPD Group.

That's not great news for some big food companies. But analysts say the spice industry, [Continue reading](#)

## Healthy Eating Causes Spice Industry Boom, But Could Climate Change Threaten Supplies?

Although the nation's so-called “obesity epidemic” has no signs of waning, there's been a real movement in clean, healthy eating over heavily processed, artificially flavored food. Fast food sales are slumping and despite a recovering economy, Americans say they'll remain cooking food at home instead of dining out, even if they have more spending money. And with more people cooking in their own

kitchens and spending less time looking at ingredient labels on packaged food, there's been a measured growth in the sale of spices, market trends indicate.

However there might be a price to pay for spice (but more on that later).

“The overall spice industry is growing mid to single digit type rates—let's call it 3-5 percent—whereas the packaged food guys..[Continue reading](#)

## Identification of Food Products and Their Markets

The Agricultural & Processed Food Products Export Development Authority (APEDA), an autonomous organisation under the Ministry of Commerce, has identified product specific production clusters in different States to encourage export oriented production. APEDA has also commissioned a study on augmenting export of value added food products from India.

The Food Safety and Standards Act, 2006 and the various regulations made thereunder lay down the food quality and safety standards in India. The Food Safety and Standards Authority of India, a statutory body under the Ministry of Health & Family Welfare, is in the process..[Continue reading](#)

## Examining Spices Of India

The soothing yellow of turmeric, the fiery red of chilli, the sweet brown of cinnamon, the overbearing black of pepper Indian spices include a wealthy dose of colour and palate to a cuisine. They have been a significantly sought soon after item, comparable in value to gold and silver, from the time of the Roman Empire. When European merchants landed on Indian soil hunting for this treasured and taste-inducing commodity in exchange for currency, it transformed the history of spices in Indian trade.

Foods comes alive on our taste buds, with a particular aroma and texture, [Continue eading](#)

# NEWS FROM THE WORLD OF SPICES

## Undeclared Allergens Behind Half of FDA's Fourth-Quarter Recalls

Food recalls in the final three months of 2014 ticked up to 136 events, up from the previous lowest quarter of the year. The total includes recalls overseen by both the U.S. Food and Drug Administration (FDA) and USDA's Food Safety and Inspection Service (FSIS).

The count comes from government records monitored and reported by Indianapolis-based iich set records in both numbers and fines.

Stericycle ExpertSOLUTIONS, which manages recalls.

Overall in 2014, food took a backseat to recalls in automotive, medical devices and pharmaceutical, which set records in both numbers and fines.

In the fourth quarter of 2014, FDA saw 105 recalls involving 94 manufacturers of 13.8 million recalled units.

While the number of FDA food-related recalls. [Continue reading](#)

## Belgium hit by nuts in spices findings

Belgium has become the latest country to be dragged into the nuts and spices contamination issue.

Supermarkets Colruyt, OKay and Alvo recalled Cayenne Boni Selection/Topaz 40g earlier this month because of possible traces of peanut protein.

During a supplier's control, traces of peanut protein were found in the product, although they are not indicated on the label.

The product has article number 13167 and Lot Number P052817 with a best before date of 7/2018 and Lot Number P057499 with a best before date of 12/2018.

They are safe to consume for non-allergic consumers.

### Peanut protein in herbs and spices

A day before, the Belgian Spice Association (BSA) reported Cayenne and Pilli-Pilli powder Picanto Poivre. [Continue reading](#)

## Latest report on sauces, dressings and condiments market - Europe industry analysis and opportunity assessment 2014 - 2020

Sauces, dressings and condiments are the blend of herbs, spices, tomato paste, soy sauces, pasta sauces, purees, cooking sauces, ketchup, mayonnaise, mustard, salad dressings, dips and other sauces such as dressings and condiments. Sauces, dressings and condiment are used in sea food products, bakery, fruits and vegetable products, baby foods, ice-cream and dairy products

Different countries in Europe act as an individual market in itself. For instance, sauces, dressings and condiments market in Germany experienced slow growth in the past 3-4 years. However, there is sufficient increase in pickled condiments with low CAGR in terms of value and volume. Condiment market is expected to expand comparatively faster than other markets.

[Continue reading](#)

## Cost-benefit a factor in food safety tech decisions

Food safety is top-of-mind among many consumers and producers of food. It is also a continuum, because the more a food firm spends on effective technologies and protocols to ensure safe food, the greater chance the foods are protected against contamination.

Despite a blanket desire to keep foods safe, eventually food firms reach a price point—a limit they can spend feasibly to ensure staying in business and giving consumers an affordable product, said Ted Schroeder, professor of agricultural economics at Kansas State University.

[Continue reading](#)

## Armenia and Kyrgyz Republic focus on food safety



A two-day workshop on foodborne disease risk assessment has been held in Armenia.

The seminar this week was part of the Strengthening of Disease Surveillance Capacity Project by America Management Advisory Services with Food Control Consultants, Scotland.

The aim was to present the current state and things to be done relevant to foodborne diseases, control system creation capacities, current risks, identification and analysis.

[Continue reading](#)

## **World Spices Market Overview & Development 2015-2020 Now Available at DeepResearchReports.com**

Dallas, Texas (PRWEB) March 04, 2015

The report covers spices market upstream raw materials, equipment, downstream client survey, marketing channels, industry development trend and proposals. The report provides a basic overview of the industry, including spices definitions, applications and industry chain structure. Global market-

analysis and Chinese domestic-market analysis are provided with a focus on history, developments, trends and competitive landscape of the market

A comparison between the international and Chinese situation is also offered. Get a copy of this report @ <http://www.deepresearchreports.com/113632.html>.

[Continue reading](#)

## **Grow spices for world market, farmers told**

Tanzania Spice Industry (MENAFN Press) Tanzania Spice Industry Outlook to 2018 “Driven by Local Association Endeavors and Organic Farming provides a comprehensive analysis of the various aspects such as market size of the Tanzania spice industry, clove market, nutmeg, mace and cardamom market, pepper market, ginger market and anise badian, fennel and corian market. The report also covers the landscape of major players in

the Tanzania spice industry along with the investment model for setting up a spice farm in Tanzania. The revenues generated in this industry have witnessed an increase over the years with a fall in 2011/2012 due the global economic slowdown which severely impacted exports. The major spice in the country has been cloves which are grown on Zanzibar islands. In 2013/14, clovers comprised of % of the total spice market.

[Continue reading](#)

## **Bart Ingredients: Nut in spices test may not be accurate**

Testing which led to the recall of ground cumin because almond was found ‘may not be accurate’, according to Bart Ingredients.

It said another material, mahaleb, gives a positive reading for almond using two different test methods.

Those methods are polymerase chain reaction (PCR) and enzyme-linked immunosorbent assay (ELISA). fennel and corian market.

The report also covers the landscape of major players in the Tanzania spice industry along with the investment model for setting up a spice farm in Tanzania.

The revenues generated in this industry have witnessed an increase over the years with a fall in 2011/2012 due the global economic slowdown which severely impacted exports.

[Continue reading](#)

## **Spice Park MoU signed**

SHILLONG: The State Government on Monday signed a memorandum of understanding (MoU) with Spice Board, Government of India for setting up of Meghalaya Spice Park project at Byrnihat.

The proposed Spice Park at Byrnihat, the first of its kind in Meghalaya being located in an important and premier location, will create sustainable livelihood for the spice growers of the region. “The project will also supplement the efforts of the government,” [Continue reading](#)

## **The Packinghouse: Safety and Uses of Process-Water**

Packinghouse operations use process-water to cool and clean produce and also as a means of moving products via flumes. The commingling of products and reuse of water generally increase risk, especially if the process-water becomes contaminated.. [Continue reading](#)

## **Organisational Set Up**

The Department of Agriculture and Cooperation, Ministry of Agriculture, is the prime agency responsible for the integrated development of spices in India. It is formulating national policies, schemes and programmes for achieving rapid growth in the sector, through the optimum utilisation of India’s land, water, soil and plant resources. It supplements and complements the efforts being made by the State Governments to promote production.. [Continue reading](#)