

# News from the World Of Spices

March, 2017



## ISC 2017: 21st Century Spice Industry – Disrupt or Be Disrupted

The second international spice conference organized by All India Spices Exporters Forum in association with Cochin Chamber of Commerce and Industry was held at the Leela, Kovalam, Kerala-India from February 12-14, 2017. The theme of ISC 2017 was “21st Century Spice Industry – Disrupt or Be Disrupted.” The conference brought together several key industry players, who deliberated on the various challenges faced by the industry and recommended solutions for them. More than 700 delegates from over 40 nations attended this conference.

The business part of the conference started on February 13 with a session on “Spice Cultivation – Challenges Ahead” followed by a session on “Products and Operational Excellence: Innovations -The Order of the Day.” There was a session on “Disruptions in Spice Quality Standards – Food Safety and Sustainability” followed by ‘CODEX MRLs –Need for Reforms’ in the afternoon.

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## Indian food industry has huge economic potential: Amitabh Kant

The living tradition of diverse and healthy Indian food has a huge economic potential and will attract large scale investments as well as create more job opportunities, Amitabh Kant has said. The potential of Indian food and retail segment is enormous. It is projected to touch 482 billion by financial year 2020 which is 250 billion right now. "The sector has a huge potential of attracting investment while creating a vast amount of employment. Several studies suggest that we can create 10 million employment in next 4-5 years simply by providing impetus to the food industry," the NITI Aayog CEO said.

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## India, Vietnam lift import bans on coffee, pepper and other agro-products:

The back-to-back bans have prevented Indian roasters from securing coffee beans while pepper prices in Vietnam have dropped to multi-year lows. India and Vietnam have removed bans issued earlier this month on imports of several key agricultural commodities, including coffee and pepper, the Vietnamese government said on Wednesday, in line with market expectations.

The Indian ban, which had been in place since March 7, has prevented coffee roasters in India from securing raw material to meet fast growing demand at home, while pepper prices in Vietnam have dropped to multi-year lows due, in part, to the restriction. Vietnam is the world's largest exporter of robusta coffee and black pepper.

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## Three things to expect during unannounced FDA inspections

It's not a question of if, but when, officials with the Food and Drug Administration will show up at any given food company for an unannounced inspection, with any violations outlined in a Form 483 that is handed off to company representatives as inspectors head out the door. While the Form 483 itself is essentially only a notice outlining breaches of regulations, consequences.....



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A quick look at FDA's FY 2016 Inspectional Observation Summaries reveals a cool 2,196 Form 483 reports were hand delivered to food companies from October 2015 through the end of September 2016. Shawn K. Stevens, a lawyer specializing in food safety and the founder of Food Industry Counsel LLC, says to expect that tally to reach more than 2,500 during 2017 as the Food Safety Modernization Act regulations come into effect.

## Medicinal spices and fruity vinegar: Predicting Europe's future flavour behaviour



Health through flavour, the power of nostalgia and blurred lines between sweet and savoury will be the biggest European flavour trends, according to analysts at Mintel.

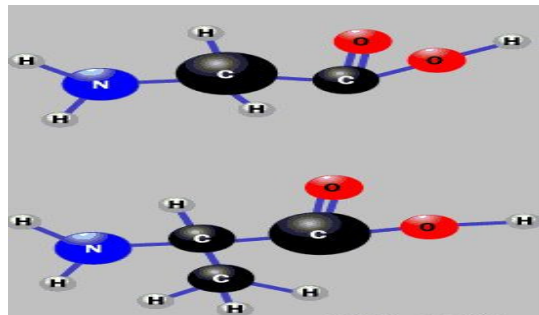
However, Mintel also says Spanish consumers are most likely to stick to favourite flavours, with 80% preferring traditional tastes, whereas Poland is excited to try new one

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## Food amino acid market worth S\$6.82bn by 2022

The global food amino acids market is projected to reach a value of US\$6.82 billion by 2022, at a CAGR of 7.8 percent, from 2016. According to a report published by Markets and Market, the food amino acids market is driven by factors such as increasing health concerns of consumers, growing demand for glutamic acid as a flavor enhancer, and surging demand for amino acids-based nutrition products.

The nutraceutical & dietary supplement segment, by application, is estimated to be the largest market for food amino acids, in 2016. Increase in demand for amino acids for various nutraceutical & dietary supplements, owing to the health benefits offered by amino acids is expected to fuel the demand for amino acids during the review period.



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## North America to dominate savory snacks market through 2021

Technavio, a tech-focused market research firm, has published a new report on the global savory snacks market, which is expected to grow at a CAGR of more than 5 percent during the forecast period, 2017-2021. Based on geographical segmentation, Technavio market researchers categorize the global savory snacks market into the following key regions: APAC, Europe, North America, and ROW.

Top three contributors for the global savory snacks market are elaborated below: Savory snacks market in North America: The consumers' need for convenient food items which can be consumed on-the-go is the fundamental driving force behind the growth of the savory snacks market in North America. The US is the key revenue contributing country in the region. According to Moutushi Saha, a lead analyst at Technavio, specializing in research on food, "About 22 percent of PepsiCo's global revenue share comes from its savory snacks business segment, Frito-Lay North America. This shows the exclusive contribution of this region as the leader in the savory snacks market."

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## FDA, Federal Partners Issue New Food Safety Analytics Strategic Plan

The FDA, CDC, and USDA/FSIS FDA issued a new [Strategic Plan for 2017-2021](#) last week as part of the Interagency Food Safety Analytics Collaboration (IFSAC).

IFSAC was created in 2011 to improve coordination of federal food safety analytic efforts and address cross-cutting priorities for food safety data collection, analysis, and use. Its projects and studies aim to identify foods that are important sources of human illness. IFSAC focuses analytic efforts on four priority pathogens: *Salmonella*, *Escherichia coli* (*E. coli*) O157:H7, *Listeria monocytogenes* (*Lm*), and *Campylobacter*. CDC estimates that together, these four pathogens cause 1.9 million cases of foodborne illness in the United States each year.

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## Sustainable organics group urges support for soil-free growing:

In advance of the National Organics Standards Board meeting in April, the board's Crops Subcommittee shared a draft proposal calling for the end of organic certification for hydroponic and aquaponic growers. This proposal, if enacted, will have far reaching and damaging effects on hundreds of producers, thousands of retailers and wholesalers and millions of consumers by significantly reducing the supply of organic produce in the United States.

The Coalition for Sustainable Organics believes that everyone deserves organic and this proposal will make it harder for consumers to access organic produce. The proposed ban would impact virtually all organic fruit and vegetable growers since the current manner to produce their seedlings and nursery stock would be prohibited.

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## Beverage firms needs 100% sustainable juice and puree by 2030:

Major companies in this sector have committed to having 15% of their volume sourced sustainably in 2018, rising to 30% in 2020, 75% in 2025 and 100% in 2030.

**Sustainable Trade Initiative:** Supported by the AIJN (European Fruit Juice Association) and IDH (Sustainable Trade Initiative), the group will carry out certification/verification of their supply chains, address sustainability issues such as smallholder inclusion, working conditions, soil erosion and degradation, and climate resilience.

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## Medicinal Food Diet Effective Against Type 1 Diabetes, Finds Study:



By following a diet high in short-chain fatty acids, humans may be able to improve their immune system and protect against type 1 or juvenile diabetes. That's according to Monash University's Biomedicine Discovery Institute where researchers say their new findings illustrate the dawn of a new era in treating human disease with medicinal foods.

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