

News from the World Of Spices

March 2019



The past few months saw a spate of activities on the part of the WSO team which undertook many initiatives on food safety and supply chain quality management.

Dr K.J. Venugopal , Management Committee Member and the team from WSO were involved in the following programmes:

a) Training to field officers and managers on IPM projects.

Conducted 1 day training sessions to outline principles, methods and strategies of a backward integration project for IPM- 1 for chilly in Khammam in October 2018, and another one for Cumin in Barnet in November 2018. This training sessions highlighted key components of IPM, regulatory compliance with reference to pesticides and aflatoxin. Dr. KJ venugopal, management committee member and Head of Technical committee of WSO and AISEF, conducted the training sessions. Various methods of IPM was explained in detail, with more emphasis on AESA based IPM method where the farmer is taught to understand pests, disease, calculate economic threshold levels etc..

b) Introduction to GLP and laboratory quality management system as per ISO 17025

Conducted 1 day training sessions to outline principles, methods and requirements of GLP and LQMS in Kochi in December 2018. This training session was planned for beginners and small laboratories , and it explained components of GLP, and compliance to ISO 17025 system . Dr. KJ venugopal, management committee member and Head of Technical committee of WSO and AISEF, conducted the training sessions. Various clauses and requirements of the ISO 17025 was introduced to the participants.

c) GIZ IBBI biodiversity project

WSO roped in the GIZ to fund and hand hold member spice companies to sensitise, educate and conduct baseline assessment of biodiversity in their operations. Along with CII, WSO conducted 2 training sessions and 1 individual assessment session for 6 spice exporters. Ramkumar Menon coordinated the project and Dr. Venugopal was part of the assessment with CII team.

d) Laboratory quality assessment

WSO has drawn out a plan for assessment of NABL accredited spice test labs across the country. The exercise will involve on site assessment of 7 top labs in India to evaluate their capabilities and competence in testing spice products as per the NABL guidelines. The exercise will be completed by May 2019.

Food Defense and Intentional Adulteration: How Prepared Is Industry?

The FSMA Intentional Adulteration rule (Mitigation Strategies To Protect Food Against Intentional Adulteration) requires companies that fall under the rule to implement a written food defense plan, identify vulnerabilities and establish mitigation strategies based on those vulnerabilities. This is new territory for FDA as well as for many companies in the industry—and for this reason, the agency has established a longer compliance timeline. However, that doesn't mean companies should wait—the time to prepare is now.

Christopher Snabes, senior manager, food safety at the The Acheson Group (TAG) and Jennifer van de Ligt, Ph.D., associate director at the Food Protection & Defense Institute (FPDI) sat down with *Food Safety Tech* to discuss some of the challenges they see industry facing related to intentional adulteration and food defense.

In addition, TAG and FPDI are interested in gauging the industry's level of readiness in this area and have put together the survey, [Intentional Adulteration & Food Defense Industry Preparedness](#). We encourage you to take the survey. And don't miss subject matter experts from TAG and FPDI at this year's [Food Safety Consortium](#) as they discuss Food Defense: Lessons Learned from Recent Incidents + Key Steps to Mitigating Risks.

Food Safety Tech: Given the subject matter of the survey, what do you feel is the current preparedness level regarding compliance with the FSMA Intentional Adulteration rule?

[Read More](#)

FDA enforcement delay provides time to educate produce growers on safety

We know how important it is to get produce safety right. Taking steps to prevent contamination of produce is the primary purpose of the Food Safety Modernization Act's (FSMA) Produce Safety Rule. The FDA is committed to making sure that the standards designed to minimize the risk of contamination are workable, and that farmers have the information and tools needed to effectively implement them.

One of the resources now available to farmers is the On-Farm Readiness Review (OFRR) program. The National Association of State Departments of Agriculture (NASDA) created this program in collaboration with the FDA. On-Farm Readiness Reviews provide farmers real-time feedback on their current operations and facilities. These reviews can help farmers address any areas in need of improvement before a regulatory inspection takes place in the future. Working together, the aim is to improve the safety of the food supply while still maintaining a vibrant agriculture sector.

As part of this program for advance, readiness reviews, food safety professionals conduct voluntary, non-regulatory visits to farms and packinghouses. Their goal is to observe current practices and provide feedback on how those practices can be strengthened to better align with regulatory expectations. These reviews are not inspections. There are no written reports or paperwork associated with these visits.

[Read More](#)

Enabling food safety research: New Singapore centre seeks food industry applicants

The Waters-sponsored International Food and Water Research Centre (IFWRC) has opened its doors to applicants from food companies and other scientists with food and water safety-related projects.

[Read More](#)

It would require a ‘monumental shift’ for sustainability to top the corporate agenda

Significant commitments on issues like food waste or plastic pollution would suggest that sustainability is moving up the corporate priority list. However, with consumer sentiment sliding and upward pricing pressure on the horizon, it would require a “monumental shift” for sustainability to continue its ascent in the boardroom.

[Read More](#)

Asia ‘leading the way’ in e-commerce: Four of the top ten global online grocery markets in 2023 will hail from APAC

China has taken the top spot amongst global online grocery markets expected to lead the sector by 2023 while Japan, South Korea and Australia are all within the top 10, according to research by food and grocery research authority Institute of Grocery Distribution (IGD).

[Read More](#)

FDA to Explore Mandatory Allergen Labeling for Sesame

The U.S. Food and Drug Administration (FDA) is requesting information about the prevalence and severity of sesame allergies in the U.S. The details gathered will be used to then initiate possible regulations that would require sesame to be labeled as an allergen on food packaging. Currently, sesame is not required to be disclosed as an allergen, and in some circumstances, sesame may be exempt from being listed by name in the ingredient statement on food packages.

The Federal Food, Drug, and Cosmetic Act (FD&C Act) currently acknowledges eight major food allergen categories: milk, eggs, fish, crustacean shellfish, tree nuts, wheat, peanuts, and soybeans. The disclosure of these allergens on food packaging is required by the FD&C Act.

According to a [statement](#) released by FDA Commissioner Scott Gottlieb, "we're beginning to see evidence that sesame allergies may be a growing concern in the U.S. A handful of studies, for example, suggest that the prevalence of sesame allergies in the U.S. is more than 0.1 percent, on par with allergies to soy and fish.

When it comes to allergens not included in the eight major categories, it can be difficult for consumers to avoid them because they are not always labeled on food packaging. This is particularly an issue with foods like spice mixes, flavors, and colors because they are identified and labeled generically without revealing individual ingredients.

[Read More](#)

[We can effectively eliminate recalls': Clear Labs eyes \\$100bn food safety opportunity](#)

Clear Labs thinks it has a big role to play in the future of food safety. The company has just completed a \$21m funding round and is gearing up for growth.

[Read More](#)

Consolidation will drive ag innovation

Population will increase to 10 billion by 2050. Who will feed and clothe them ?

The stakes have gotten higher in the last two or three years. Folks concerned about the coming problem of feeding a rapidly growing world population no longer consider 9 billion people by the year 2050 the benchmark.

“Now, it’s 10 billion,” says Shannon Hauf, senior vice president and global head of crop technology, soybeans, for Bayer Crop Science.

Hauf, keynote speaker at the 64th annual Southern Crop Production Association meeting at the Grove Park Inn Resort in Asheville, N.C., said Monday (Nov. 12) that the combination of globalization and consolidation of key ag companies would drive the innovation necessary to feed those 10 billion souls in just more than 30 years.

[Read More](#)

Ongoing Study Traces the Expansion of Agricultural Robot Market During 2017-2022 | Worldwide Market Reports

Worldwide Market Reports has announced the addition of the “*Global Agricultural Robot Market Size Status and Forecast 2022*”, The report classifies the global Projection Mapping Equipment Market in a precise manner to offer detailed insights about the aspects responsible for augmenting as well as restraining market growth.

The report offers the most up-to-date industry data on the actual and potential Market situation, segmentation, regional breakdowns and future outlook. The Agricultural Robot Market research includes historic data from 2017–2022 and forecasts up to 2022.

Agricultural Robot Report by Material, Application, and Geography – Global Forecast to 2022 is a professional and in-depth research report on the world’s major regional market conditions, focusing on the main regions (North America, Europe and Asia-Pacific) and the main countries (United States, Germany, United Kingdom, Japan, South Korea and China).

[Read More](#)

[Transparency, freshness & a smaller carbon footprint: McCormick's packaging revamp](#)

Herb and spice giant McCormick has redesigned the packaging for all its European brands. We caught up with French brand Ducros to find out more.

[Read More](#)

['Maximum punishment': India's Maharashtra FDA to prescribe life imprisonment for food adulteration violators](#)

Life imprisonment will soon be the maximum punishment for food adulterators in the Indian state of Maharashtra, said the state's Food and Drug Administration (FDA).

[Read More](#)

[Traceability 'from seed to plate': Auchan rolling out blockchain internationally](#)

French retailer Auchan is planning an international launch for blockchain technology in its supply chain.

[Read More](#)

Getting serious about food safety

As recent events have shown, food safety and allergen awareness have never been more important for restaurant businesses.

[Read More](#)

Best intentions aren't enough; volunteers must practice food safety

At this time of year, many community groups, volunteer organizations, workplaces and other groups celebrate Thanksgiving with a potluck meal. When cooking for a large group, it is important to keep in mind the needs of your guests. Do any of your guests have food allergies or dietary restrictions? Could some be at higher risk for foodborne illness because they may be transplant recipients, cancer patients or diabetics? Pregnant women and seniors are also at higher risk.

In a recent USDA consumer observation study, 34 percent of participants reported that someone in their home was at an increased risk for foodborne illness. Whether you are cooking for a group of friends or preparing a holiday meal for those less fortunate, USDA's Food Safety and Inspection Service has tips to make your meal a safe one.

Location, Location, Location

All big events start with a plan. In this case, start with where the meal will be prepared, who will be cooking and serving, and who will be the guests. Will the meal be prepared onsite, or will the volunteers prepare the food at their homes? Don't forget to check with your local health department; some public events require health department certification.

[Read More](#)

High lead levels found in some spices purchased abroad

[Investigations of lead poisoning cases in New York City \(NYC\) have found high levels of lead in certain spices purchased abroad](#), reports a study in the [Journal of Public Health Management and Practice](#), part of a special supplement devoted to Lead Poisoning Prevention. The journal is published in the Lippincott portfolio by [Wolters Kluwer](#).

The study by Paromita Hore, PhD, MPH, and colleagues at the NYC Department of Health and Mental Hygiene highlights the potential risks of lead exposure from "non-traditional" sources, even as US population blood levels continue to decline. "While lead-based paint and occupational lead hazards remain the primary sources of lead exposures among New York City's lead-poisoned children and men, respectively, these are not the only possible lead sources," the researchers write.

Spices Are a Common Source of Lead Exposure for Some New Yorkers

Dr. Hore and colleagues share their experience with investigating spices as a potential source of lead exposure. Between 2008 and 2017, the NYC Health Department tested over 3,000 samples of consumer products during investigations of lead poisoning cases and surveys of local stores. Spices were the most frequently tested product: nearly 1,500 samples from 41 countries were tested.

[Read More](#)

VN to reduce pepper area to focus on quality

The pepper industry plans to reduce the area under the spice and focus on improving quality to ensure long-term growth, according to the Ministry of Agricultural and Rural Development. The cultivation area has increased sharply since 2010 to 152,668ha last year, exceeding the area zoned in the Government's plan by 100,000ha.

High prices for pepper in recent years have incentivised farmers into expanding even to unsuitable lands and without any planning.

Speaking on the sidelines of an international conference titled Việt Nam Pepper Outlook in HCM City on December 4, Minister of Agricultural and Rural Development Nguyễn Xuân Cường said: "Pepper is a special agricultural product, a kind of spice. Therefore, demand for it is just at a certain amount. We cannot increase the cultivation area and output by too much."

Việt Nam is among the five biggest pepper producers in the world, with its cultivation area and output accounting for a third of the world total, and exports for 60 per cent.

"So we must be aware and have responsibility.

[Read More](#)

Cities hold the key to food sustainability

Living in a city turns you into a cannibal. That, at least, is the metaphor preferred by Jean-Jacques Rousseau, who considered cities a pit of human corruption. Rousseau was so convinced of the malign effects of urbanisation that he “would rather see men grazing on meadow grass than devouring each other in cities.” Urbanisation inures people to the suffering of the countryside, and as townspeople crowd together, their capacity for compassion toward others atrophies. Urbanites become the kind of people who are ready to sacrifice one another to satisfy their appetites: cannibals.

Rousseau’s fear that cities inspire inhabitants to pursue their own interests at the expense of others remains as relevant today as it was in the eighteenth century. And nowhere is this truer than in the food system.

For as long as there have been towns, there have been strategies to feed them. In the United Kingdom, the allotment movement during the Industrial Revolution established a system that gave the working poor access to land for the cultivation of fruits and vegetables. Today, these urban gardens remain a popular means of sustenance for British urbanites; an estimated 350,000 people have allotments and another 800,000 want them.

[Read More](#)

Spices Consumption Industry Report – Market Forecast, CAGR, and Competitor Market Share 2018 to 2025

Global Spices Consumption Market elaborates the complete details covering product definition, product type, key companies, and application. The report covers useful details which are categorized based on Spices Consumption production region, major players, and product type which will provide a simplified view of the Spices Consumption industry. The Spices Consumption market report presents the competitive scenario of the major market players based on the sales revenue, customer demands, company profile, the business tactics used in Spices Consumption market which will help the emerging market segments in making vital business decisions. The Spices Consumption market study is based on major geographical regions Japan, South America, China, Europe, The Middle East & Africa, North America and India.

[.Read More](#)

Is food packaging doing enough to communicate allergen information?

As high profile media coverage looks at the misguided, and as witnessed, dangerous consequences of unclear allergen information, we spoke to global intelligence agency, Mintel, about how big the problem of allergen labelling is.

Misleading free-from labels: Indian regulator FSSAI to set standards for gluten-free claims

The Food Safety and Standards Authority of India (FSSAI) will be coming up with directives on the labelling of gluten-free products, amid concerns current practices from some manufacturers risk misleading consumers.

[Read More](#)

Future Food accelerating 'impactful innovations' to transform nutrition and sustainability

Future Food, an Italian-based organisation focused on developing "innovative collaborations" to "revolutionise the food ecosystem" has secured the financial backing of food industry veterans Valerio Nannini and Mauro Piloni.

[Read More](#)

'Today's complex, fragmented, global food supply chains have led to an increase in food fraud'

Today's increasingly complex, fragmented and global food supply chains have led to a steep increase in food fraud, according to Bühler and the only way to tackle it is enhanced transparency across the entire value chain and emerging digital technology.

How next-generation sequencing will impact your food safety program

It is impossible to ignore next-generation sequencing (NGS) in the food industry. It is no longer just a buzzword – it's changing food safety as we know it. By leveraging the power of NGS, food manufacturers and labs have built safer and less expensive...

Nestlé to create Institute of Packaging Sciences to tackle global waste problem

Nestlé says it is going to address the growing packaging waste problem by creating a Nestlé Institute of Packaging Sciences, in Lausanne, Switzerland.

[From 7 days to 2 seconds: Blockchain can help speed trace-back, improve food safety & reduce waste](#)

Once the "biggest skeptic" of how blockchain technology could benefit the food and beverage industry, Frank Yiannas, the VP of food safety for Walmart, says he experienced a near "religious conversion" after working with IBM to digitize the food supply...