

# News from the World Of Spices

Nov, 2017



## Black Pepper Market: Expanding utilization of black pepper to Boom demand



Black pepper is one of the most beneficial flavor among every one of the flavors and seasonings. Since a few years growth in adoption of black pepper in confectionary items and bakery, for example, chocolates, cakes, and tidbits is fuelling the development of worldwide black pepper market. For instance, black pepper is utilized as a part of rosemary bread, garlic bread and other pastry kitchen items. Black pepper is known as ruler of flavors and there is parcel of extension for new item developments in black pepper market. Makers are concentrating on ceaseless new item developments, for example, basic oils, aromas, black pepper splash. They are likewise concentrating technologically advanced packaging of black pepper powder.

The **global black pepper market** is segmented on the basis of form, mainly into rough cracked black pepper, ground black pepper, and whole black pepper. On the basis of application the worldwide black pepper market is divided into pharmaceuticals, food and beverages, and personal care. According to the source, the global market is bifurcated into conventional and organic.

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### Should 'precision breeding' biotech be included in GMO regulation?

Developments in genetic coding techniques open the doorway to crops that produce higher yields or have positive characteristics, such as drought or pest resistance. The EU regulates the cultivation and use of genetically modified organisms (GMOs) in food but debate rages over whether new biotechnologies such as CRISPR-Cas gene editing should be treated differently.

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### World Food India to generate Rs 65,000 Cr worth of investment'

Union Minister of Food Processing Industries, Harsimrat Kaur Badal addressed the media persons and provided details about about the activities to be undertaken in the World Food India 2017 Expo, organised on November 3-5, 2017 in New Delhi. Badal gave a glimpse of the magnitude of the event to media in an interactive session.

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**Every hour of everyday people around the world are living with and working to resolve food safety issues. Here is a sampling of current headlines for your consumption, brought to you today with the support of *ivaspined.com*.**

#### EU urged to update irradiation regs

Ionizing radiation can be used to sanitize food, killing bacteria like Salmonella, Campylobacter and E. coli, but the European Union has inconsistent rules across its member states on the process. That needs to change, according to the International Irradiation Association (IIA).

“Europe was a leader in food irradiation research and commercial applications until the late 1990s. As the yearly reports of the European Commission (EC) show, the quantities of food being irradiated in the EU have declined substantially since the European Directives on irradiation of food and food ingredients, 1999/2/EC and 1999/3/EC entered into force,” according to comments the IIA filed earlier this month as part of a review of the directives.

Dried aromatic herbs, spices, vegetable seasoning, and even frog’s legs contribute to an average of 6,000 tons of food irradiated in Europe each year since 2007. However, the Panel on Gamma and Electron Irradiation said that the European Directives are out of date and do not reflect current approaches to international regulation of food irradiation.

The IIA wants a complete revision of the European Directives on irradiation of food.

Additional [feedback](#) from the International Irradiation Association, as well as the [Evaluation Initiative roadmap](#) include additional details.

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## Agriculture in spotlight ahead of COP23 climate change talks

Agricultural emissions have been flagged as a key issue ahead of the United Nations' COP23 climate change talks, which will kick off in Bonn next week with the aim of developing a roadmap for implementing the Paris Agreement.

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## Harnessing the agriculture and food processing technologies to augment global food safety and security

[Food and Nutrition Events](#) inspires researchers and professionals to bring their novel ideas, research outcome and experiences to ensure global food safety and food security to the countries of the globe without any discrimination. Our global Food and Agricultural conferences for the year 2018, thus focus primarily on Veterinary research, [Animal Health](#), Plant biotechnology, Agronomy, Agriculture and Crop science, Food safety, Plant genomics research, Plant proteomics, Sustainable aquaculture, Fishing technology, Food quality, Food regulatory Affairs, [Plant Science](#) and related topics.

It attempts to hone the participant's skills through Interactive Sessions, workshops, round table discussions, Mentoring forums, Keynote and Plenary sessions and also the avid Networking opportunities. It brings Agricultural Scientists, Food Technologists and Nutrition experts to network and put forth pragmatic and real world insights that creatively transcend these sectors.

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## FSSAI launches comprehensive IT platform for uniform regulation of food standards



A decade after India introduced a single nationwide law - the Food Safety and Standards Act - to maintain uniform standards for food items in the country, the authority that implements the law, the Food Safety and Standards Authority of India (FSSAI) has come out with a comprehensive plan to make it work, in letter and spirit.

It has developed a uniform operational manual for its field official, launched an IT platform to do digital inspections and a nationwide network of all food testing labs on a single technology platform, Indian Food Laboratory Network (InFoLNet), in Delhi.

While the single nationwide manual for Food Safety Officers (FSOs) is expected to help them follow uniform practices and procedures across the country, the leverage of digital and smart technologies is meant to bring an end to arbitrariness and adhocism in inspections and sampling. The new digital platform, Food Safety Compliance through Regular Inspections and Sampling (FoSCoRIS), replaces manual inspections with digital inspections.

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## How agro companies use GMO as battleground for market space



The battle to get Genetically Modified (GMO) crops to Nigeria now assumes new dimension with some civil society groups going to court in a bid to frustrate the adoption of GM crops in Nigeria. Seventeen non-governmental organizations have dragged the Federal Government before an Abuja Federal High Court, over permits issued by the National Biosafety Management Agency (NBMA) for GMO Cotton and GMO Maize in Nigeria.

In the High Court suit (FHC / ABJ / CS / 846/201), the defenders are NBMA, the Minister of Environment, NABDA, Monsanto, Minister of Agriculture, the Attorney General of the Federation and the National Agency for Foods Drugs and Administration (NAFDAC).

They are also asking for the revocation of the National Biotechnology Development Agency (NABDA) for the confined field trial of NK603 and MON89034X NK 603 Maize and Monsanto Agricultural Nigeria Limited commercial release of BT Cotton (MON 15985).

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## FSMA whistleblower clause protects those who report problems



Before the Food Safety Modernization Act, no protection from retaliation existed for privately employed food and agriculture workers who took action because of concerns about food safety.

Section 402 is the FSMA's answer to that problem. It gives those employees protection from being discharged or punished for carrying out their job responsibilities that involve food safety.

The U.S. Department of Labor's Occupational Safety and Health Administration (OSHA) enforces the FSMA's whistleblower provisions. OSHA administers more than 20 federal whistleblower protection laws. All the statutes prohibit retaliation against employees who shed light on unsafe or unhealthy conditions or who exercise their other rights under the specific acts.

And unlike many other provisions of the FSMA that have required years of rule-making process to take effect, Section 402 became enforceable on the day President Obama signed the new food safety law, Jan. 4, 2011.

OSHA has been taking complaints from food and agricultural workers ever since, just as it does with other private sector employees such as those involved in the safety of water, pipelines and toxic substances.

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## Survey probes food industry fears about food safety changes

What keeps food safety and quality operators up at night? It's a question about feelings not usually included in an industry survey, but the folks at The Acheson Group and Safety Chain Software asked it in their 2017 Food Safety & Quality Operations survey.

The Acheson/Safety Chain probe into these fears found the Food Safety Modernization Act (FSMA) and the Global Food Safety Initiative (GFSI) are about time and resources, but not as much understanding. The survey had about 400 respondents from mostly large companies in the U.S and Canada with 74.5 percent involved in mAnxiety is present in the survey findings.

“In rating the biggest barriers to getting a good night’s sleep, resources and time were the most significant challenges, with 80 percent of respondents indicating that both were either big barriers or somewhat of a barrier,” says the survey report.

“Conversely, 50 percent of the respondents indicated that regulatory compliance and understanding best practices and requirements were not a barrier to getting a good night’s sleep.”

Other topics covered in the survey involved supplier compliance, audit preparedness and overall performance of day-to-day company operations. About 95 percent of the survey respondents are either wholly or partially responsible for meeting both regulatory and non-regulatory requirements.

About half think they are achieving success with 48 percent saying their programs are being implemented to plan and 59 percent reporting that tasks are not being missed or delayed.

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## Pesticide report shows no residue on half of U.S. food tested



The annual analysis of pesticide residues in domestic and imported foods, with the results for fiscal year 2015, showed 98 percent of tested foods produced in the United States do not violate FOF the 835 domestic food samples tested from 39 states, almost half, 49.8 percent, were completely free of pesticides for the period from Oct. 1, 2014, through Sept. 30, 2015, according to the annual report released Monday by the Food and Drug Administration. The agency has been performing sampling and producing the report every year since 1987.

The Environmental Protection Agency sets the allowable limits and the FDA is responsible for enforcing those tolerances for domestic foods shipped in interstate commerce and foods imported into the U.S.

Fifteen of the U.S. food samples had pesticide residues in excess of the legal limits, representing less than 2 percent of the domestic samples tested. The remainder of the samples of U.S. foods had residues within allowable levels. Fruits and vegetables accounted for 58.7 percent of domestic samples.

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## **A short note on production of spices in Tanzania**

**by Dr C K George, Consultant  
ITC Geneva**

Among 53 countries in Africa, Tanzania is known for production of spices. Clove is grown in Zanzibar and Pemba islands since 1818. These islands were earlier under the control of Yemen and became a part of Tanzania in 1964. Cultivation of clove is spreading to mainland now.

There have been efforts taken to improve the quality of clove by modernizing harvest and post-harvest technology to some extent. While Indonesia is the leading producer of clove, Tanzania and Madagascar also contribute sizable quantities. India is becoming a notable producer of clove.

Tanzania has a large Indian population particularly from Gujarat. Indian cuisine needs many spices. So, spices suitable for production in the tropical climate of Tanzania such as, ginger, turmeric, chilly, cinnamon, black pepper, vanilla, etc. were introduced by the immigrants. Production of these spices are growing in spite of any support from the government. No statistics are available from the government sources on area and production of spices. However, rough estimates of production of the important six spices are as follows:

1. Cloves 800 MT
2. Black pepper 3,000MT
3. Ginger 7,000 MT
4. Chillies 9,000MT
5. Cinnamon 1,500 MT
6. Turmeric 5,000 MT

Productivity and quality of some of the spices are not up to the mark. For want of support from the agricultural extension agency of the government, by and large, producers are not familiar with improved harvest and post-harvest practices.

Spices are valued for their Intrinsic quality contributed by the bio-chemical constituents. Since the spices industry is disorganized and agricultural research is yet to be initiated there is no reliable data available on the valuable constituents in most of the spices. At present, village merchants buy the spices from producers and sell them to traders from Kenya and Uganda who visit Tanzania during harvesting season.

It is worth noting that the agro-climatic conditions are suitable in certain parts of Tanzania for enhancing area under cultivation and for producing good quality spices. So, there is great potential for enhancing production and developing exports.

The fledgling spices industry needs support from the national and international agencies to improve production, processing and quality assurance and to promote export.

## **FSSAI releases draft food safety regulation for food products' packaging**

The Food Safety Standards Authority of India (FSSAI) has released a draft food safety regulation for the packaging of food products. It aims to adopt standards which will regulate different packaging components, such as plastics, glass, paper, printing inks, etc. across the packaging supply chain.

The draft standards are different from the existing version in terms of regulating components other than plastics, such as glass, paper, board, printing inks, etc. They also suggest different packaging materials against different food categories.

The standards specifically mention that the provisions stated in the regulations are also applicable to auxiliary food contact materials, such as paper plates, cups etc. and food for catering purposes.

At a recent international packaging conclave conducted in association with Siegwerk, Kumar Anil, advisor, standards, FSSAI, mentioned that the upcoming standards will raise the bar for packaging safety.

Experts feel the same. Jatin Takkar, deputy manager, product safety and regulatory, Siegwerk India Private Limited, said, "Looking into the integrity of the drafted standards, there are several improvement opportunities to make it more robust and at par with the stringent global standards."

"However, the industry is evolving, and the standards that FSSAI is prescribing are definitely raising the bar for compliance," he added.

"The drafted standards, obviously, will challenge the current capabilities of the partners in the packaging supply chain. It will also make them more capable in this continuous journey of food safety or packaging safety, as packaging has a primary function of protecting the food," Takkar said.

"If it is not regulated, it can actually make the food unsafe due to the migration of contaminants which can transfer from the printed surface to the food itself," he added.

Takkar said, "I would say that the drafted standards were the need of the hour. There have been several scandals across the globe, which have raised concerns on packaging materials' safety."

"Adopting a new set of rules set for packaging safety will not only help the packaging industry to evolve in terms of food safety, but also in terms of operational and environmental safety," he added.

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## **From agriculture to the food and beverage sector**

In last week's column I highlighted the importance of agri-food supply and value chains. Today I would like to emphasize the importance of those supply chains if we are serious about lifting the agricultural sector out of poverty. In this context, it is important to realize that the food and beverage industry is Europe's largest manufacturing sector, while agriculture accounts for more than a quarter of GDP in several member-states of the Association of Southeast Asian Nations. In the Philippines agri-food or food and beverage can have a great future provided more assistance is provided by the government to get this super-important sector called agriculture going and assisting/convincing the farming community that there is money in this sector.

Overview of agri-food in the Asean and the European Union:

### **Asean**

Almost all countries in the Asean are experiencing high economic growth accompanied by rapid changes in the consumption pattern. A growing middle class is developing preferences for food and beverages that are more convenient and packaged well, especially juices and premium beverages. [Read More](#)

## Climate change an 'alarming threat' to food safety and security

Leaders of several Pacific states have warned that without action, the consequences of climate change could be dire.



At the UN Climate Change Conference COP23 in Bonn, the Pacific leaders issued a joint statement urging all countries to play a part in limiting the rise in global temperatures.

The heads of nine small island developing states (SIDS) as well as representatives from regional development bodies, **New Zealand and Australia** joined together in making the call on Saturday (November 11).

In the statement, the cohort of Presidents, Vice-Presidents, Prime Ministers and cabinet members, urged other nations to “exceed previous commitments and pursue efforts to limit the temperature increase to 1.5 degrees centigrade as above pre-industrial levels, to reduce the adverse impact on food security and nutrition, coastal habitats and the livelihoods of those depending on oceans.”

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## WTO forecasts 'moderate' trade growth at year's end

While trade volumes are expected to continue increasing through the rest of the year, the World Trade Organization (WTO) forecasts that the pace of this growth will be slower than at the start of 2017.



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Specifically, the WTO Indicator (WTOI) for the fourth quarter of 2017 has registered at 102.2 signals, down from the trade body's last reading of 102.6 signals in August.

WTOI's measurement of export orders suggests moderately strong growth in the coming months. However, indices for international air freight and container throughput at the world's ports suggest some lost momentum, and automobile production and sales numbers appear to be bottoming out. Indices covering trade in electronic components and agricultural commodities are both rising.

The WTO said these results are “broadly consistent” with its upgraded forecast for world merchandise trade growth that was issued on Sept. 21.

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## **AISEF to organise ISC's third edition in Jaipur between February 4 & 7**

The Ernakulam-based All India Spices Exporters Forum (AISEF) and the spice fraternity will host the third essay of the International Spice Conference (ISC) at the Crowne Plaza in Jaipur, between February 4 and 7, 2018.

In times of volatility, uncertainty and the ever-changing food safety standards, it is imperative for industry leaders, international spice associations, policymakers and end-users to arrive at measures that seek to address the food safety concerns and supply demand imbalances of the spice industry.

The necessity to ensure the sustainability of spice crops and improve the livelihoods of millions of farmers who make spices available through their hard work has urged AISEF to work towards addressing these issues.

### **Transformation and collaborations**

The theme for ISC 2018 is **Managing Disruptions through Transformation and Collaborations**. Transformation, however, is hard, requiring adjustments not only in processes, interactions and decisions but also in mindsets, functions, culture and technology.

The transformation journey becomes more complex when the supply chain includes multiple stakeholders. In the face of globalisation, massive connectivity, disruptive technologies and shifting powers to the consumer, changing the modus operandi of how value is delivered in the supply chain is essential to staying on top.

To stay on top, the pragmatic transformation of the business is a must. Hence, the need to collaborate to manage the transformation due to multiple and diverse stakeholders.

ISC 2018 throws light on how business model, strategy and governance fit in together and how new behaviours can be proactively designed to embark on a transformational journey without impeding business.

This would be an ideal platform for the attendees to network with experts from all over the world.

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## **India's: Agriculture Limitless potential**



India's ongoing odyssey in the realms of farming is a dynamic story, particularly from the 1950s, because statistics enlightens one on the sector's progress. According to the World Trade Organisation's report on International Trade Statistics (2012), the export and import of agricultural products is almost 1.66 and \$1.82 trillion respectively in the world.

India's export of agricultural products was only 6.9 per cent in 2010-11 but in 2011-12 that increased to 9.08 per cent showing a tremendous growth of agricultural products. These figures have been compiled by Vijay Kumar who, in 2014, had submitted a thesis to the University of Lucknow for his PhD. The agricultural sector is important for the economic growth of the country and agriculture is the food basket for the nation's population. In addition, sugarcane, cotton, oil-seeds and jute are crucial raw material for industries.

The Economic Survey (2013) states that India is right at the top in production of pulses, milk, jute fibre and second in the production of sugarcane, wheat, rice, certain types of fruit and vegetables. The country's contribution for livestock, spices, plantation crops, fisheries and poultry, is also significant.

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## Agrobank To Provide Financing To Pepper Smallholders



Agrobank today inked a strategic deal with the Malaysian Pepper Board (MPB) to provide special financing to more than 300,000 registered pepper smallholders in the country, says Chairman Tan Sri Mohamad Zabidi Zainal.

As a bank given the mandate to provide financing solutions to the agriculture sector, Agrobank was confident the collaboration with MPB would directly benefit the smallholders, financially.

“As we are aware, pepper is one of the major exports of the country. So, in order to increase output, exports, national revenue and income for smallholders, we have come up with this joint collaboration.

“Agrobank dan MPB will assume our respective roles. MPB will look into increasing the number of smallholders and smallholdings while Agrobank will provide financing either to the smallholder or cooperative that would be established under the Malaysia Pepper Board,” he told reporters after the signing of the agreement held in conjunction with the ‘Financial Carnival’ organised by Bank Negara Malaysia (BNM) here today.

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## Rise of technology in food safety



pH meters, infrared thermometers, wearable prompting guides and automatic cleaning systems are just a few of the many technology advancements the food industry has seen in the last 20 years says NSF's Rade Jankovic, Senior Account Manager of Retail Food Services.

As paper back documentation systems are replaced by digital platforms, education and technology investments need to be made to aide food industry workers on a retail level practice better food safety practices.

“Unlike food manufacturing companies that rely heavily on process automation, food retail establishments’ use of automation is limited to the extent that consumers – as current trends indicate – are looking for fresh offerings that evoke the feelings of home-made cooking,” says Jankovic.

“Technology in retail settings and food safety programs has been primarily used to aid in the management of elaborate food preparation processes and procedures rather than serve as a replacement.”

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## Food safety training, treatments addressed in federal grants

If you think you're got problems, try being a farmer. They're faced with an impressive array of enemies that are waging war on their crops and their livelihoods. These adversaries don't need sophisticated weapons. They've got something more deadly – an arsenal of biological ammunition. And for the most part, they're small, very small, oftentimes microscopic.

Whether they be the brown marmorated stink bug, a voracious eater that damages fruits and vegetables; the diamondback moth that feeds on cole crops; the Pacific tree frog that likes to munch on leafy greens; silk flies that are fond of sweet corn; the sweet potato white fly, the most destructive insect of sweet potatoes in the world; or all sorts of molds, fungi and powdery mildews that descend on crops, these critters take their toll on farmers' bottom lines.

And that's not to mention the microscopic foodborne pathogens such as E. coli, Listeria and Salmonella, which don't harm the crops, themselves, but can sicken people who eat fruits or vegetables, or even kill them. Such pathogens are frequently what cause foods to be recalled. For farmers, this can lead to lost sales and reputations, and even the loss of their farms.

Taking all of this, and more, into account, USDA's Agricultural Marketing Service has awarded more than \$60 million in Specialty Crop Block Grants to fund 678 projects.

The USDA defines specialty crops as “fruits and vegetables, tree nuts, dried fruits and horticulture and nursery crops, including floriculture.”

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