News from the World Of Spices

Oct, 2017

Food industry welcomes new deadline to revise nutrition labels

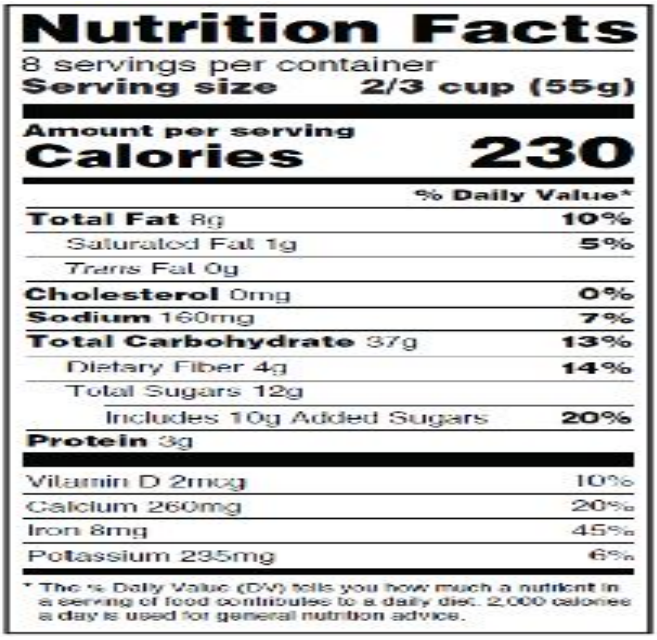
Nutrition Facts
Serving Size 2/3 cup (55g)
Servings Per Container About 8

Amount Per Serving
Calories 230 Calories from Fat 72

	% Daily Value*
Total Fat 8g	**12%**
Saturated Fat 1g	**5%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 160mg	**7%**
Total Carbohydrate 37g	**12%**
Dietary Fiber 4g	**16%**
Sugars 1g	
Protein 3g	
Vitamin A	10%
Vitamin C	8%
Calcium	20%
Iron	45%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily value may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g



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Total Carbohydrate 37g	**13%**
Dietary Fiber 4g	**14%**
Total Sugars 12g	
Includes 10g Added Sugars	**20%**
Protein 3g	
Vitamin D 2mcg	10%
Calcium 260mg	20%
Iron 8mg	45%
Potassium 235mg	6%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Food manufacturers are getting an extra 18 to 30 months to begin putting revised Nutrition Facts, Supplement Facts and Serving Size labels on their products.

The U.S. Food and Drug Administration announced the delay on Sept. 29. The food industry hailed the delay, while consumer organizations said it is detrimental to public health.

In the announcement, FDA said it was releasing a proposed rule to extend the compliance dates for the Nutrition Facts and Supplement Facts label final rule and the Serving Size final rule from July 26, 2018, to Jan. 1, 2020, for manufacturers with $10 million or more in annual food sales.

Manufacturers with less than $10 million in annual food sales would receive an extra year to comply — Jan. 1, 2021. FDA finalized the Nutrition Facts and Supplement Facts Label and Serving Size final rules in May 2016.

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Nutmeg & Mace Sales Market by Production, Revenue, Consumption, Export and Import Forecast Research Report 2017

Global Nutmeg & Mace Sales Coating Market Research Report 2017 to 2022 presents an in-depth assessment of the Nutmeg & Mace Sales Coating including enabling technologies, key trends, market drivers, challenges, standardization, regulatory landscape, deployment models, operator case studies, opportunities, future roadmap, value chain, ecosystem player profiles and strategies. The report also presents forecasts for Nutmeg & Mace Sales Coating investments from 2017 till 2022.

This study answers several questions for stakeholders, primarily which market segments they should focus upon during the next five years to prioritize their efforts and investments. **These stakeholders include:** McCormick, Unilever, Ajinomoto, Ariake, Kerry Group Plc, Olam International, Everest Spices, Zhumadian Wang Shouyi, MDH Spices, Catch?DS Group?, Nestle, Brucefoods, Sensient Technologies, Ankee Food, Haitian.

Primary sources are mainly industry experts from core and related industries, and suppliers, manufacturers, distributors, service providers, and organizations related to all segments of the industry's supply chain. The bottom-up approach was used to estimate the global market size of Nutmeg & Mace Sales Coating based on end-use industry and region, in terms of value. With the data triangulation procedure

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Malaysia aims to be world's top quality pepper producer

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The Ministry of Plantation Industries and Commodities strives to position Malaysia as the top quality pepper producer in the world through pepper produced in Sarawak.

According to minister Datuk Seri Mah Siew Keong, Sarawak pepper is accepted as the premium pepper in the world market and its reputation attracts pepper growers from other countries to visit the state and learn more about its cultivation here.

"For example, Vietnamese planters want to come to Sarawak to learn how Sarawak produces such high quality pepper. We are not the biggest pepper producer – only the fifth, but we want to be the best in terms of quality," he spoke at the Malaysian Pepper Board (MPB)'s 10th anniversary celebration in a hotel here yesterday.

Presently there are 29,614 pepper farmers nationwide, according to the ministry's statistics, with 98 per cent of them are in Sarawak.

This year, the area planted with pepper is expected to hit 17,100 hectares versus16,768 hectares last year, while production is expected to jump to close to 31,000 metric tonnes from 29,245 metric tonnes last year.

Ma added that under the 11th Malaysia Plan (11MP), the ministry had also allocated RM40.9 million for a National Pepper Industry Development Centre in Semenggok near here, which is currently being implemented.
The centre can help MPB hold more pepper industry research and development activities," he said.

The future of food: Europe focuses on circular economy solutions

European regulators and researchers are focusing on developing circular economy solutions to some of the world's greatest challenges: health and climate change. Read More

Call for "monumental" rethink of food systems that "make people sick"

Industrial food and farming systems are "making people sick" and fuelling the obesity crisis, according to research published by the International Panel of Experts on Sustainable Food System Read More

Organic Spices Market, Size, Growth Drivers, Market Opportunities, Industry Trends and Forecast to 2021

Organic Spices Market Report contains a comprehensive market and vendor landscape in addition to a SWOT analysis of the key vendors. Organic Spices Industry Report covers the present scenario of key drivers, challenges and Opportunities with its impact by regions and the growth prospects of the Organic Spices Market for 2017-2021. The research was conducted using an objective combination of primary and secondary information including inputs from key participants in the Organic Spices industry.

Industry experts forecast the global Organic Spices market to grow at a CAGR of 7.85% during the period 2017-2021.

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Government plans to set rules for food exports packaging

The government is working towards new packaging norms for export of food items to address concerns over food safety and health standards even as some Indian food products face rejection in developed markets.

The ministry of commerce and industry has constituted a standing committee to formulate packaging standards for export of 500 products including fresh fruits and vegetables, spices, tea, and coffee.

The regulations will be in sync with those of developed markets such as the US, Vietnam, the European Union, and Japan, said an official from the ministry.

“A large amount of contamination can happen during transit if the packaging is not done properly,” said the official. “The government is keen to promote exports of fresh and processed food products and is hoping that these regulations will help in increased business for exporters,” the person said on condition of anonymity.

The standing committee is also mandated to help introduce a degree course in packaging as an initiative to increase awareness about the matter. The committee will also engage in research of innovative materials for packaging of different products.

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Food safety reprieve: Ag secretary pauses plan to move Codex

Secretary of Agriculture Sonny Perdue, for the moment, has backed off his controversial plan to transfer the U.S. Codex Office, which works on international food standards, from USDA’s Food Safety and Inspection Service to a new trade office in the department.

In a letter to Senate Agriculture Committee Chairman Pat Roberts, R-KS, Perdue said there are two planned changes at USDA that “merit further discussion” because of issues raised by critics. Those two changes are moving Codex away from the Food Safety and Inspection Service (FSIS) and the proposed merger of the Agriculture Marketing Service (AMS) with the Grain Inspection, Packers & Stockyards Administration (GIPSA).

With the office of the Under Secretary for Food Safety still vacant after after more than 44 months, a USDA reorganization plan put forward in May by Perdue proposed turning the U.S. Codex operation over to a the recently created Trade and Foreign Agricultural Affairs (TFAA) office
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Fears grow that EU Glyphosate ban could disrupt foreign trade.

Some of Europe's biggest trade partners fear a potential EU ban on glyphosate could hit exports of crops ranging from Australian wheat to Brazilian soybeans.

Just seven weeks before the license for the world's most common weedkiller runs out in Europe, agricultural powerhouses, including Argentina, Australia, Brazil, Canada and New Zealand, are pushing Brussels for answers over the fate of their exports to the EU.

Their chief concern: If the EU blocks its own farmers from using glyphosate, those same farmers could make it almost impossible, politically, for Europe to continue importing food grown using the herbicide. To avoid accusations of double standards, EU countries will be under massive pressure to restrict imported products containing glyphosate.

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20th Anniversary of Food Safety Summit to Focus on Food Safety Throughout the Supply Chain

The Food Safety Summit Educational Advisory Board (EAB), comprised of professionals and experts representing the entire food industry including, processors, manufacturers, retailers, distributors, foodservice operators, regulators and academia, are working collectively to develop the education program for the 2018 event scheduled for May 7-10 in Rosemont, IL. The EAB has been working to set the direction for the content of the education program which will focus on the importance of Food Safety Throughout the Supply Chain.

"We have 20 years' worth of history and have partnered with experts in the field to help us execute the direction for the 2018 Food Safety Summit which will focus on how each community that makes up the food supply chain is connected and how vital it is to understand not only your roles and responsibilities, but also those in the entire supply chain," said Scott Wolters, Director, Tradeshows & Conferences, BNP Media, Producers of the event.

"The Summit will offer case studies, educational sessions, peer-to-peer conversations, new technologies, and provide a wide range of applicable, real world solutions to identified needs and situations for the food community. We will use the community concept to allow for networking with peers and subject matter experts throughout the event."

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Ensuring food safety

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Emerging trends in agro-food practices have led to a phenomenal change in the classical domain of food safety. The existing laws are designed to address the adulteration of food and economic fraud. There is too much emphasis on generic standards and very little on issues of contaminants and additives. Most food laws are now being strictly reviewed to accommodate the essential features of the Agreement on the Application of Sanitary and Phytosanitary Measures (SPS Agreement) under the World Trade Organisation (WTO) regime.

The current food regulations in South Asia were developed four to five decades ago. They are based on inspection of the end product and laboratory analysis which are simply unable to cope with the latest WTO requirements. However, all member countries of the South Asian Association for Regional Cooperation (Saarc) except Nepal have modernised and harmonised their national food legislations with Codex Alimentarius (Food Code) guidelines. A proactive or preventive aspect of food safety management is neither covered by the regulatory mechanism nor practiced by manufacturers and agribusiness enterprises. Such aspects of preventive mechanism and quality assurance measures are indispensable for the sustenance and survival of agro-food trade in the international market. Therefore, an SPS Agreement compatible regulatory framework plus massive education.

The Codex Alimentarius Commission is a joint intergovernmental body of the Food and Agriculture Organisation (FAO) and the World Health Organisation (WHO). It is responsible for developing standards, guidelines and recommendations for food products. The developing countries have to strengthen capacity in terms of assessing quality and safety problems of their products and generate scientific data to present to the respective Codex committees. Though building a team consisting of members from various sectors such as academia, regulatory bodies and other public-private institutions is not an easy task, it is an essential component to address pressing needs of the day. A science-based approach is the baseline to pursue initiatives in the development of standards, guidelines and recommendations regarding foods, and the scientific committee in the food regulatory mechanism lies at the centre of food safety matters. Codex standards, guidelines and recommendations are the benchmark for settling disputes in international food trade, and our attention should be targeted at strengthening the national capacity to adopt these standards.

Responsibility lies with producers

It is a common perception among consumers that it is the efficiency of the regulatory mechanism which can ensure the safety of food supplies. However, there are various other stakeholders such as producers and farmers who have a greater responsibility in assuring the safety of food products. Likewise, consumer education and awareness packages should prioritise microbial risk as the greatest potential food risk compared to other risk factors. Exaggerated claims and false advertisements on food packaging labels are another menace. Claims such as ‘highly nutritious’, ‘high protein’ and ‘cholesterol free’ are tall claims which require scientific evidence as per Codex guidelines. Consumers should be alerted to boycott such products, and such violations should be strictly dealt with by regulatory bodies.

Farmers or producers of agro-food products should follow good agricultural practices (GAP). Misuse or abuse of chemicals increases residue problems in food products. Read More

President calls for a dynamic plan to increase agricultural exports

President Maithripala Sirisena pointed out the need of a dynamic plan to increase the agricultural exports, while endorsing quantitative and qualitative standards of the agricultural crops.

Addressing the 45th Annual Session of the International Pepper Community held at the Earl's Regency, Kandy, today, President Sirisena said that in the journey of taking forward of the country, once again to the golden era of Agricultural economy, the field of the pepper industry is an important sector.

He also said that the Government is taking steps to strengthen the pepper farmers and towards the development of this industry. Even though pepper prices decreased recently, the government took measures to provide the necessary reliefs to the Pepper farmers, the President added.

President Sirisena said that many programmes were included in the National Food Production Programme as to develop the local agricultural industry, to develop the pepper industry.

Known as the "King of Spices", pepper is the most important spice traded internationally. The International Pepper Community (IPC) is an intergovernmental organization of pepper producing countries. The Community now includes India, Indonesia, Malaysia, Sri Lanka and Vietnam as permanent members and Papua New Guinea, Philippines as associate members. The IPC was established in 1972 under the auspices of the United Nations Economic and Social Commission for Asia and the Pacific (UN-ESCAP). The IPC Secretariat is located in Jakarta, Indonesia and is headed by an executive director. Membership to the Community is open to all pepper producing countries, with the unanimous consent of the existing members and by acceding to the agreement of establishment of the Pepper Community.During the year 2015, Sri Lanka exported around 16,660 Metric tons of Pepper as against 8,031 Mt in 2014,

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EU to set legal definition of vegetarian and vegan food

The European Commission says it will begin the process of establishing a legal definition of vegetarian and vegan food in 2019, an announcement that has been welcomed by food manufacturers.

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How pumpkin spice flavor took over America, becoming a seasonal trick — and a treat

We're weeks into fall, which can only mean one thing: a preponderance of all things pumpkin spice. Of course, there's the ubiquitous Starbucks Pumpkin Spice Latte, or the #PSL as it is affectionately known on Instagram. There's pumpkin spice doughnuts, pumpkin spice cookies, and pumpkin spice beer. You can have pumpkin spice Cheerios for breakfast, and pumpkin spice Oreos for dessert.

Even Detroit area vendors are getting in on the action — from corporate chains like Olga's Kitchen (which is serving up Pumpkin Spice Bread Pudding this fall) to mom and pop shops like Bon Bon Bon (which has a line of seasonal pumpkin chocolates) and Trinosophes (where you can currently order housemade pumpkin butter with biscuits). A local vegan pop-up, the Grim Feeder, even recently hosted an all-vegan pumpkin spice-themed brunch at Ferndale's Urbanrest Brewing Co., with a menu that included pumpkin spiced chili, pumpkin pie oatmeal, and pumpkin spiced waffles.

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Indian garlic shipments zooms thanks to output shrinkage in China

Indian shipments of garlic have zoomed thanks to output shrinkage in China, the world's largest producer, making it the hottest commodity in India's spice export basket.

In the first quarter of the year India exported 18,000 tonnes valued at Rs 123.84 crore, a staggering increase of 169% in quantity and 107% in value, the highest growth among the spices exported from India including the usual top performing ones like chilli, cumin and spice oleoresins.

"A plunge in Chinese crop last year saw Chinese garlic prices increase to $1200 per tonne while the Indian garlic prices ranged from $600 to $900 per tonne in the first quarter. As a result the demand for Indian garlic shot up," said Vijay Hotwani, MD of Varchasva Agro, an exporter based in Madhya Pradesh.

The rising export trend in garlic from India started last year. The year 2016-17 saw garlic export value shoot up 92% to a record Rs 307.11 crore from a year before. The quantity at 32,200 tonnes showed a 39% rise. Till 2015-16, Indian garlic export stood below Rs 100 crore.

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Spices Board and J&K government to work for GI tag for Kashmir saffron

Spices Board has teamed up with the Jammu and Kashmir government to boost production and improve value addition of saffron for its consumption and trading in both domestic and international markets.

The board and the state government are also making efforts to secure GI (geographical indication) registration for authentication of high quality saffron from Kashmir.

The issues regarding the saffron trade came up for thorough deliberations at a two-day national seminar on saffron in Srinagar recently.

"The Codex Committee on Spices and Culinary Herbs has initiated the development of Codex standard for saffron at its 3rd session held in Chennai in February 2017," Spices Board chairman A Jayathilak said.

The saffron trade would get a fillip by addressing the issue of post-harvest management, especially for drying and storage, in order to retain the colour, aroma and flavour of the spice, he added.

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