

# News from the World of Spice

## India spices market: Revenue to hit \$16.6 billion by 2018

Spices market in India has registered a double digit growth of 10.0% over the period FY'2007-FY'2013 in terms of revenue. The leading factors which have been propelling the market over the period last six fiscal years include surging demand for packaged spices, emerging market of

organic spices, swelling demand for spice mixes and influx of regional as well as global players in the market. In India, unorganized segment dominates the spices market with a ~% share in the revenues being generated from the sales of spice products in FY'2013.

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## FAO's Graziano da Silva, Modi discuss efforts to promote food security

During his recent tour to India, José Graziano da Silva, director general, Food and Agriculture Organisation (FAO), met prime minister Narendra Modi in New Delhi. They agreed on how to strengthen efforts to promote India's food security and sustainable agricultural development.

This was Modi's first meeting with the FAO chief since the former took office as head of the country's government.

In the course of the meeting, the prime minister expressed his concern about the impact international trade agreements could.....[Continue reading](#)

## EU legislation on packaging & packaging waste top of the agenda

EuroPack kicked off the 10th anniversary of its summit in Lisbon, Portugal, this week with EuroOpen (European Organization for Packaging and the Environment) discussing EU legislation on a packaging and packaging waste directive.

Opening the two-day conference in front of 100 guests, Eamonn Bates, chairman of the summit and secretary general, Pack2Go Europe, said 'packaging is under threat, not in name, but in Brussels, according to revised European legislation'..[Continue reading](#)

## Black Pepper Recalled for Salmonella Risk

Gel Spice Company Inc., of Bayonne, NJ, has issued a voluntary recall notice for 16,443 cases of Fresh Finds Ground Black Pepper in 3.53-oz. plastic jars because it has the possibility to be contaminated with Salmonella.

The product was distributed nationwide via Big Lots Retail-

Stores Inc., with the exception of Alaska and Hawaii. The recall was issued as the result of sampling by the Food and Drug Administration (FDA), which revealed that the finished products contained the bacteria.

There are 16,443 cases of the recalled...[Continue reading](#)

## Food Safety Education vs. Reality



With the new school year fast approaching, it should be a reminder to take the time to properly train and educate food handlers about food safety. Not only just to pass the test and get certified, but to live it, breathe it and foster a culture. Food safety has to be part of the daily routine, not just because the boss is coming for a visit or suddenly the health inspector is at the front door. Fire drills should be avoided. Food safety should be properly managed, not the inspection....[Continue reading](#)

## Chandramouli appointment as FSSAI chair: Delhi HC asked to clear stand

Responding to the petition challenging K Chandramouli's appointment as chairman, FSSAI, in a recent development, the Delhi High Court has asked his counsel to file an affidavit clearing their stand with regard to the appointment's legitimacy and eligibility in three weeks time.

In an order during a hearing, the High Court stated that with regard to the prayer of quo warranto by the petitioner, its counsel drew court's attention to Section 5 of the FSS Act and in particular to subsections (2) and (3) thereof, which gave an indication with regard to the eligibility...[Continue reading](#)

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## Traceability Is Not a Substitute for Transparency in the Recipe for Food Company Success

The Food Safety Modernization Act (FSMA) places primary responsibility for food safety on manufacturers, producers, processors and other members of the food supply chain. “Think of [FSMA] as supply-chain management written into law,” U.S. Food and Drug Administration (FDA) Deputy Commissioner Michael Taylor told the New England Journal of Medicine in September-

2011. But with increasingly global and complex supply chains, food companies face unprecedented challenges in complying with the law. Supply chain relationships, whether domestic or international, can be difficult, and FSMA is likely to complicate interactions that already are complex.

Traceability—product tracking—is designed to help food companies manage...[Continue reading](#)

## Food Safety to the Rescue

Who doesn't love a good rescue story? But now imagine one that involves rescuing millions and millions of pounds of nutritious foods from being taken to landfills and sending them to hungry people instead.

Welcome to Grocery Rescue, a program that redirects perishable foods that stores identify as unmarketable but still safe for people to eat to food banks and other feeding programs for the needy.

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## Global Market Study on Seasonings and Spices: Salt and Salt Substitute to Witness Highest Growth by 2019

Globalization is an important phenomenon as people are aware of different cultures, trades and food habits. Globalization allows different products and varieties to be available all across the globe. As people migrate to different countries they take their ethnicity and food habits, and seasonings and spices play an important part in ethnic cuisines. Consumers get attracted towards new tastes through these ethnic cuisines, which results in increasing

demand for the seasonings and spices used in these foods.

Increasing income levels resulting in increasing expenditure on food products, changing food habits of Asian consumers and changing demographics are the major growth drivers for the global seasonings and spices market. Asian countries such as India are the major producers of seasonings and spices.

Uncertain economic conditions.....[Continue reading](#)

## FDA Assessment: Most Children are Exposed to Food Dyes



Exposure assessments conducted by the Food and Drug Administration find that most American kids are exposed to food dyes.

FDA has not yet published the full results, but according to results presented Aug. 13 at the 248th National Meeting of the American Chemical Society, estimates of at least 96 percent of children aged 2-5 years are exposed to Red 40, Yellow 5, Yellow 6 and Blue 1.

In 2011, FDA's Center for Food Safety and Applied Nutrition's Food Advisory Committee concluded that, based on all available data, no causal link could be established between children's consumption of synthetic color additives and adverse behavioral effects, including hyperactivity.....

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## Canada Takes Steps to Modernize Its Food Safety System



Significant change is on the horizon for the food industry [in Canada]. In June, the Canadian Food Inspection Agency (CFIA) held a Healthy and Safe Food-

Regulatory Forum in Gatineau, Quebec to discuss the proposed regulations under the Safe Food for Canadians Act (SFCA) and associated initiatives. This meeting coincides with multiple consultations on food safety modernization (available at CFIA's Consultations Page)...[Continue reading](#)

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## Spice exports up 10% despite rising competition

2.71 lakh tonnes of spice products were exported in April-May 2014-15. India's spice exports during April-May this year recorded a growth of 10 per cent in terms of volume, 11 per cent in rupee terms and 6 per cent in dollar terms, thanks to the increasing demand in overseas markets.

According to the data released by the spices board, a total of 2,71,280 tonne of spices and spice products valued Rs 4,339 crore

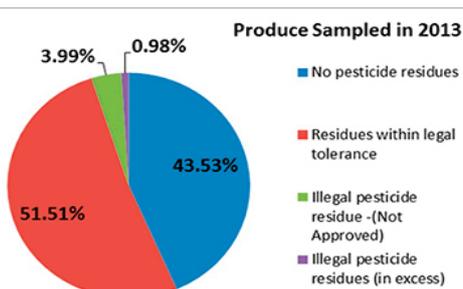
were exported in April-May this year versus 2,46,060 tonne valued at Rs 3,892.72 crore during the corresponding period last year. Of this spices basket, pepper exports showed 54 per cent rise in quantity at 6,450 tonne and 43 per cent increase in value at Rs 332.46 crore.

However, in several commodities including pepper, India has been increasingly facing competition

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## Tested CA Produce Shows Little or No Detectable Pesticide Residues

The California Department of Pesticide Regulation (DPR) announced Tuesday that the majority of 2013 produce samples it tested had little or no detectable pesticide residues and posed no health risk to the public. Ninety-five percent of all California-grown produce, sampled by DPR in 2013, was in compliance with the allowable limits, the agency stated.



DPR tested 3,483 samples of different fruits and vegetables sold in farmers ..[Continue reading](#)



Food Manufacture's one-day food safety conference - 'Safe and legal food in a changing world' - will look at emerging food safety issues and the changing regulatory environment. It will offer advice to food and drink companies on how they can avoid falling foul of major food safety incidents that can prove very costly and damaging to company reputations. The conference, which takes place at the Heritage Motor Centre, Gaydon, Warwickshire on Wednesday 15th October, will be divided into four sessions: Tomorrow's food safety risks; Managing the supply chain; Keeping food safe; and Novel processes and packaging. Subjects covered...

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## Now, a campaign for spices

A campaign to promote spices was launched here Friday, at a time when exports of spices have gone up.

Minister of State for Commerce Nirmala Sitharaman launched the composite promotion for spices which includes mediums of expression like promotional films on spices, a coffee table book on spices and a tagline for branding Indian cuisine - Indian Cuisine Symphony of Spices.

"This composite promotion will portray the prominence of India in the global spice fraternity by showcasing the intrinsic flavours of Indian spices..."

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## Special focus: Curcumin goes mainstream as science and consumer awareness build momentum

It has been a good year for curcumin and turmeric with market growth of 26%, new studies supporting its potential health benefits, and increasing consumer awareness. In this special focus on

curcumin, we look back at some of the hottest developments and news from the summer for the yellow pigment.

Almost one year ago we were told ...[Continue reading](#)

## Compliance Amid a Complicated Supply Chain

As consumers lead increasingly active, on-the-go lifestyles, demand for convenient meal options continues to grow and drive opportunity for ready-to-eat (RTE) and prepared foods manufacturers.

complex supply chains. That's particularly true in the United States, where many of the provisions of the Food Safety Modernization Act (FSMA) are still pending.

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