

News from the World Of Spices

September, 2015



Global Spices and Stimulants Market 2015-2019: Key Players are Associated British Foods, McCormick & Olam International



Research and Markets has announced the addition of the "Global Spices and Stimulants Market 2015-2019" report to their offering. The global spices and stimulants market to grow at a CAGR of 8.0% during 2014-2019. Spices and stimulants are plant products. Spices constitute a large variety of phytonutrients and antioxidants. Primarily used for their palatability, flavor, and aroma (derived from phytochemicals), spices find extensive usage in the culinary industry.

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GM crop database launched to ensure safety of EU animal feed supply

Regulators and food suppliers can now access a free online GM crop database that could prove invaluable for avoiding feed-related health risks. The [IPAFEED database](#) – a key deliverable of the EU-funded MARLON project – contains searchable data for monitoring possible impacts of genetically modified (GM) crops on the health of livestock animals. Through providing guidance and the means to closely monitor GM feed-related risks in livestock, the project seeks to help regulators and the food supply chain ensure that any such health risks can be identified early and effectively.



Food safety has become a critical issue for both industry and policy makers. High profile food scares over the last few decades – from the outbreak of 'Mad Cow Disease' in the 1990s to the horsemeat in beef products scandal a couple of years ago – have shaken consumer confidence in the safety of food products. This has cost businesses billions in lost earnings and prompted calls for ever tighter traceability and more transparent labelling of products. A few anecdotal accounts on possible impacts of GM crop consumption on domestic animals have appeared in the media, but have not been confirmed.

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The US Food and Drug Administration (FDA) has published the first two final rules under the Food Safety and Modernization Act (FSMA).



The Preventive Controls for Human Food rule and Preventive Controls for Animal Food rule have compliance dates for some businesses from September 2016. The FDA published final rules in the Federal Register will be available from September 17. Under the food-relevant rule, facilities must have a food safety system that includes an analysis of hazards and risk-based preventive controls. FSMA, signed into law in January 2011, represents the first major overhaul of the nation's food safety system in more than 70 years. Mark Mansour, a litigation partner at Mayer Brown LLP, focuses his practice on FDA regulatory matters.

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The 5 Most Dangerous Foodborne Pathogens

It can be tricky business to say that one foodborne pathogen is more dangerous than another.

The first three pathogens on this list are fairly obvious dangers and ones on which federal agencies, such as the Centers for Disease Control and Prevention, focus most of their attention. The other two are much rarer, but they're still important pathogens to watch out for.

Listeria

Apart from some diarrhea or minor gastrointestinal problems, most people don't get sick when they're exposed to *Listeria*. It's estimated that it sickens only about 1,600 people in the U.S. each year, but, if the pathogen gets into their bloodstream, one in five people die, giving it the highest mortality rate of foodborne pathogens.

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Codex committee to chalk out standards for spices

Experts from more than 36 countries and three international observation organisations will deliberate on setting up common global quality standards for 10 spices at the Codex Committee on Spices and Culinary Herbs (CCSCH) to be held in Goa from September 14 to 18.

The 'codex standards' for the spices are being discussed at CCSCH, under the Codex Alimentarius Commission, Rome, with an aim to ensure fair trade practices and better returns to farmers.

While India has submitted proposals for setting up standards for dried chilli, ginger and garlic, Egypt has submitted a proposal for basil and coriander, Indonesia for nutmeg, Nigeria for cloves and ginger, Iran for saffron and Argentina for paprika.

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Pepper prices to remain firm amid low supply outlook



Pepper prices are on the firmer side with global supply seen short and concerns that monsoon shortfall would lower next crop. Domestic availability of the commodity is on the lower side and traders report higher imports from Sri Lanka. India is the largest consumer of pepper in the world and the second largest producer after Vietnam.

“The domestic production for the next season would be lower with monsoon showers erratic in the producing region. Domestic availability continues to remain tight and imports are seen higher than last year,” Jojan Malayil, a leading exporter from Kochi told

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Food recalls stable in Q2 - Stericycle

European food recalls and notifications increased slightly in the second quarter of 2015, according to Stericycle ExpertSOLUTIONS. The index reported a 2% increase over Q1 with 18 more incidents. However, the number of recalls went down by 31 compared to Q2 2014. There were 773 food recalls and notifications in Q2 2015, including food, feed, and food contact material.

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Onion extracts lower blood pressure for hypertensives: study

Taking onion skin-derived food supplements of the flavonol quercetin can lower blood pressure for people with hypertension, according to a new study published in the *British Journal of Nutrition*.

Researchers from the University of Bonn in Germany conducted a double-blind study on 68 overweight or obese volunteers with pre-hypertension or stage 1 hypertension, giving them either a quercetin-rich onion skin extract supplement or a placebo for six weeks.

While the subjects who were not classed as having high blood pressure did not show significant changes, those with high blood pressure saw positive results.

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European dietary survey reveals alarming rate of confusion and misinformation

A new survey reveals people in the UK, Germany and the US may not be eating as healthily as they believe, with 72% of respondents claiming to have a good diet. Public health figures suggest this may be delusional.

The Global Nutrition and Health Alliance (GNHA), which commissioned the survey, said the results did not match up with the rates of chronic diseases related to nutrition in the surveyed countries. And according to the survey results themselves, more than half of respondents reported not consuming enough vitamin D, one of two micronutrients, along with omega-3, respondents were questioned on.

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