

WORLD SPICE ORGANISATION

News from the World of Spices

June 2023



FROM THE CHAIRMAN'S DESK

Greetings from World Spice Organisation!!!

We are glad to share updates on the major activities carried out by WSO.

National Spice Conference 2023

The second edition of National Spice Conference (NSC 2023) - A two day event organized by WSO to provide a platform for all domestic stakeholders in the spice sector - will be held in November 2023 at Hyderabad. Similar to the successful first edition held in Mumbai, the event will have delegates from exporters, traders, retailers, service providers, laboratories and the farming community. Business sessions will cover the persistent challenges and latest developments of the industry. The Conference will also offer exhibition opportunities and ample scope for marketing and networking.

We shall keep you updated on the venue, dates and other details of the conference. We look forward to your participation in the conference.

National Sustainable Spice Program

The NGOs/ FPOs affiliated with NSSP were given information on developmental schemes offered by Spices Board through a meeting of NGOs, FPOs and master trainers held on May 10th, 2023. Meeting was presided by Dr. Joji Mathew, Deputy Director, Spices Board, Mr. Kishan, Asst. Director, SB and Mrs. Shaneeja, AD, SB also attended. Detailed deliberation on developmental schemes of SB (QGBP), activities of NSSP for 2023-24 and feed backs from NGOs on the performance of FPOs were the major topics dealt in the meeting.

A fresh round of trainings started for the chilli and turmeric farmers with the onset of the new season. Training of Trainer programs (ToTs) for 2023 commenced in Telengana. 6 ToTs were completed for Pasidi Panta NGO. A total of 218 farmers were trained on different aspects of soil health, Pre monsoon Dry sowing-PMDS method where about 15-20 different types of seeds are sown during the dry period before kharif to improve the soil quality. This is also called Navadhanya method and based on Dabolkar recommendation of

increasing soil organic matter status and microbial soil diversity. Women participation in the training was 16 %.

NSSP Collaborators meeting was held on 11th April 2023 at AISEF center, Kochi to review the NSSP activities 2022-23, approve activities for 2023-24 and its budget. Further to this, individual meetings were held with Rainforest Alliance, GIZ and IDH to discuss the activities for the coming year.

From Food Safety To Nutritional Safety: Revolutionizing Food Economy For A Healthier Future

The instances of foodborne illnesses have been increasing exponentially with time. According to a report by the World Health Organization (WHO), each year unsafe food causes six hundred million cases of foodborne diseases and 420,000 deaths worldwide. We underestimate the burden of foodborne illnesses to public health and to economies.

In India alone, foodborne diseases lead to 120,000 deaths per year as per a prominent study¹ published by International Livestock Research Institute (ILRI). The study highlights cases of foodborne diseases in the country may rise from one hundred million in 2011 to 150 – 177 million in 2030.

Foodborne disease undoubtedly possesses an adverse impact on public health and the overall economy at large. To tackle this problem, it becomes imperative that we shift our focus from just-food safety to nutritional safety. Food safety, as the name suggests, simply focuses on preventing contamination and the transmission of harmful pathogens in the food supply chain whereas nutritional safety focuses on ensuring that our food meets dietary requirements and provides adequate levels of essential nutrients. [Read more](#)

Food Safety Culture Can Help Feed Our Growing Population

The global population is soaring. According to the [US Census Bureau](#), the projected world population on January 1, 2023, was 7,942,645,086, an increase of 0.94% from New Year's Day 2022. As of May 2023, the [Bureau's population clock](#) surpassed January's prediction by .36%.

With more mouths to feed, the food industry has the opportunity to adapt to meet the needs of the expanded population and benefit our growing society. Adaptation could mean speeding, scaling and evolving production, with everyone, including food producers, manufacturers, retailers and ingredient suppliers, working to meet demand while also continuing to provide safe and high-quality food products.

However, maintaining that standard level of food safety can be challenging given factors including rapid globalization, changing consumer requirements, sustainability challenges, food fraud, regulations and complex global supply chains. But the potential impacts are sizable.

Becoming more resilient by not only evaluating and evolving products and processes but also by prioritizing people offers a potential roadmap for food sector organizations to overcome these obstacles. [Read more](#)

Layers of sustainability for a better future

The term sustainability has been closely tied to agriculture for many years, but to be truly sustainable, farms rely upon a broad network of agribusinesses focused on sustainability for their businesses as well as the farms they serve.

This summer, the Ohio AgriBusiness Association (OABA) is working with member businesses highlighting the benefits of these layers of sustainability for Ohio agriculture as a whole. Chris Henney, president and CEO of OABA, has put significant organizational emphasis on sustainability.

“Sustainability probably means a little something different to almost everyone, but when I think about sustainability, I think about a three-legged stool. I think about it in terms of what most people think of as the traditional environmental sustainability. We want to be good stewards of our environment, but it also has to make economic sense from a business standpoint. You have to be able to stay in business to be sustainable,” Henney said. “And then finally there’s a social aspect to it too. How are we good neighbors? How are we operating in regard to the rest of the community and the state? Do we have the right to farm and permission to operate? So, sustainability to me means social, economic and environmental — having all three of those to make sure that businesses and farms can continue to operate and be viable for generations into the future.”

In terms of services for enhancing membership sustainability, OABA houses the 4R Nutrient Stewardship Certification Program. [Read more](#)

Sustainability ‘an important concern’ for the food system.

Food safety and sustainability are two important issues that are closely related to each other. Food safety refers to the measures taken to ensure that food is free from harmful contaminants, pathogens and other substances that could pose a risk to human health.

Sustainability, on the other hand, refers to the ability of the food system to meet the needs of the present without compromising the ability of future generations to meet their own needs.

Ensuring food safety is crucial to protect public health. Contaminated food can cause food-borne illnesses, which can range from mild stomach upset to more serious conditions like kidney failure or even death.

To ensure food safety, food producers and processors must adhere to strict regulations and guidelines, including proper handling, storage and cooking of food, as well as testing for contaminants and pathogens.

There are many ways in which food safety and sustainability intersect. For example, sustainable farming practices can help to reduce the use of pesticides and fertilisers, which can lead to healthier soil and fewer contaminants in the food. Additionally, food safety measures can help to reduce food waste, which is a major contributor to environmental degradation. [Read more](#)

Pesticide Residues Top EU Food Safety Alerts for 2022, a Record Year for Notifications

The year 2022 saw record numbers of food safety notifications transmitted through crucial EU networks, and many notifications related to noncompliances caused by pesticide residues, according to the European Commission's Alert and Cooperation Network 2022 Annual Report. The report covers all information shared during 2022 through iRASFF, a web portal that includes the Rapid Alert System for Food and Feed network (RASFF), the Administrative Assistance and Cooperation network (AAC), and the Agrifood Fraud Network (FFN).

RASFF enables authorities to rapidly exchange information on serious threats to human health in relation to food or feed, or serious risks to human or animal health or to the environment in relation to feed. AAC allows authorities to share information on cross-border violations of EU agrifood chain legislation that do not present an immediate health risk. Finally, FFN facilitates cooperation on food fraud cases.

AAC and FFN registered the highest number of notifications ever in 2022. For RASFF, 2022 ranked second after 2021 regarding the number of original notifications circulated. In line with 2020 and 2021, pesticide residues was the most important hazard for health-related cases, with 990 RASFF notifications. [Read more](#)

International organisations applaud the win of food standards for health & trade in Africa

The Food and Agriculture Organization (FAO), World Health Organization (WHO), World Food Programme (WFP), African Union-InterAfrican Bureau for Animal Resources (AU-IBAR), the New Partnership for Africa's Development (NEPAD) and Codex Coordinating Committee for Africa (CCAFRICA) gathered on Zoom to discuss food safety standards in Africa on June 13, 2023.

This year's theme for the international day observed on or around June 7, was 'Food standards save lives', which resonated with several of the speakers who associated it with the African Continental Free Trade Area (AfCFTA) now that trading has commenced under the agreement aimed at creating a single continental market, eliminating barriers and boosting intra-Africa trade.

Laetitia Ouedraogo Nikiema of WHO conveyed a message on behalf of her director calling for collaboration to prevent foodborne illness, promote food security, keep food safe, facilitate food trade and strengthen agrifood systems. "In doing so, we can save lives, protect consumer health and create a more prosperous society for everyone," she said.

[Read more](#)

EU's biodiversity law under threat from centre-right MEPs

EU plans to restore biodiversity on land and sea are hanging in the balance after the European parliament's biggest political group called for the proposals to be torn up and rewritten.

On the eve of a vote on the nature restoration law (NRL) package, the chairman of the centre-right European People's party (EPP) said the vote was "50-50" with potential for others to join their opposition ranks on Thursday.

On Wednesday evening the chair of the environment committee, Pascal Canfin, urged members to vote for the act accusing the EPP of "fake news" over food production.

"Our food security depends on protecting nature from collapsing. Yet, the right and the far right are joining forces against the nature restoration law that we're voting on Thursday. My answers to their fake news," he said.

The proposals are aimed at protecting all endangered ecosystems ranging from rivers and seas to peat bogs and indigenous forests by 2050 through legally binding targets.

The UN environment chief Inger Andersen urged MEPs to show leadership for future generations ahead of the vote and deliver on the promises the union made at Cop15 just 6 months ago. She condemned those that had turned restoring biodiversity into a culture war issue. [Read more](#)

TBE and collagen powder among emerging risks in Europe

The risk of tick-borne encephalitis in raw goat milk and health issues linked to collagen powder was among novel topics discussed in Europe for 2020, according to information recently released.

Thirteen potential emerging issues were assessed in 2020 and six were [judged to be emerging issues](#), according to the European Food Safety Authority (EFSA).

EFSA networks contributing to the topic include the Emerging Risks Exchange Network (EREN), the Stakeholder Discussion Group on Emerging Risks, EFSA's scientific units, scientific panels and the Scientific Committee.

In 2020, EREN members raised 35 potential emerging issues that had been identified by their own horizon-scanning work. Data on 2021 is expected to be published in mid-July and the 2022 report should also be coming out later this year.

Issues were classified by hazard or driver with five being microbiological, two chemical and one a new process or technology.

Tick-borne encephalitis (TBE) is caused by the tick-borne encephalitis virus (TBEV). The disease is characterized by acute and chronic neurological infections in humans. Vaccination campaigns have led to a significantly decreased incidence in some areas of Europe. [Read more](#)

Building a blueprint for zero-emissions agriculture

Technological innovation and investment will be needed to reduce agriculture-related greenhouse gas emissions to zero, according to new work from Carnegie Staff Associate Lorenzo Rosa and Visiting Scholar Paolo Gabrielli. Their findings were recently published in *Environmental Research Letters*.

"Right now, farming is responsible for about 12% of all global greenhouse emissions," Rosa explained. "Agriculture is not only a significant contributor to climate change; it is also one of the first victims of its consequences, including warming, drought, and altered precipitation patterns."

Rosa and Gabrielli set out to analyze a variety of technologies for reducing the amount of greenhouse gas emissions that are released by agriculture to see how far these tools could take us on the road to zero emissions. Reducing agricultural emissions is particularly challenging because most agricultural greenhouse gas emissions come from methane and nitrous oxide, both of which have a much greater warming potential on short time scales than carbon dioxide.

The researchers probed the effectiveness of different methods for cutting back greenhouse gas emissions from agricultural activity, including use of alternative energy sources on the farm, more sustainable fertilizers and pesticides produced with net-zero emissions, fertilizer management. [Read more](#)

What is Quality Assurance and How Does it Apply to the Food Industry?

Understanding Quality Assurance: Definition, Importance, and Objectives

Quality assurance (QA) is a crucial aspect of any business as it focuses on ensuring that products or services meet customer expectations and adhere to set standards. In essence, QA aims to prevent defects and errors in the production process by implementing systematic procedures. This proactive approach guarantees continuous improvement in overall quality while bolstering customer confidence.

The key objectives of QA include setting benchmarks for optimal performance, identifying areas requiring enhancement through regular audits and assessments, and promoting consistency across an organization's offerings. These efforts lead to reduced costs associated with error rectification while improving customer satisfaction levels.

- Given its foundational role in upholding product excellence, QA carries significant importance within various industries. For instance, when applied effectively within the food industry context, which must contend with stringent safety requirements, it serves as a vital mechanism guiding organizations towards proper compliance and improved consumer trust. [Read more](#)

Australian Environment Ministers announce new laws regarding mandatory packaging design standards and targets

Following a historic agreement struck at a national meeting of environment ministers last week, Australia will soon mandate obligations for packaging design as part of a new packaging regulatory scheme based on international best practice, making industry responsible for the packaging they place on the market.

At the national meeting of environment ministers on 9 June 2023, Environment Ministers expressed concerns that voluntary targets and design guidelines are not working, prompting the need for stricter rules aimed at cutting waste and boosting recycling.

As more than 70% of the environmental impacts of an item are locked in at the design stage, the new rules aim to design out packaging waste from the start. The new rules will include mandatory packaging design standards and targets – including for recycled content and to address the use of harmful chemicals and other contaminants in packaging. These new rules will help make sure packaging waste is minimised in the first place, and where packaging is used, it is designed to be recovered, reused, recycled, or reprocessed. To support food waste recycling, Ministers have agreed that a timeline will be set to remove contaminants from compostable food packaging. [Read more](#)

EPA sued over herbicide approvals

Environmental Protection Agency Administrator Michael S. Regan, Attorney General Merrick B. Garland, and Matthew M. Graves of the U.S. Attorney's office in Washington D.C. are all being sued over some popular herbicides.

The Center for Food Safety, the Pesticide Action Network North America, and Nacional De Campesinas have sued the EPA charging that continued approval of the herbicides Enlist One and Enlist Duo are unlawful actions.

Enlist One and Enlist Duo (Enlist products) are both herbicides containing the choline salt of 2,4-dichloro phenoxy acetic acid choline salt ("2,4-D"), an active ingredient with highly toxic effects on crops, plants, pollinators, and other species. Enlist Duo contains two active ingredients—2,4-D and glyphosate dimethylammonium salt ("glyphosate"),³ whereas Enlist One only contains 2,4-D.4

Both Enlist products are approved for controlling weeds in corn, soybean and cotton operations in 34 states. Enlist products can be sprayed on corn, soybean and cotton crops that have been genetically engineered to be resistant to 2,4-D (i.e., Enlist-resistant crops) throughout the growing season. Specifically, both Enlist products can be applied "any time before or after planting, but before [crops] emerge (pre-plant through preemergence), as well as after Enlist-resistant crops have emerged from the soil (postemergence)." [Read more](#)

How microplastics in foods and beverages affect gut health

[Microplastic \(MP\) accumulation](#) is ubiquitous in the natural environment and has attracted significant attention from researchers. These are extremely minute [plastic particulates](#) (<5mm) that enter the environment from both primary and secondary sources. Microplastic debris is a pervasive, long-lasting pollutant that is highly resistant to environmental degradation and readily adheres to hydrophobic persistent organic pollutants.

According to the most recent global estimate of microplastics, there are between 51 trillion microplastic particles drifting on the surface of the ocean. A human consumes at least 50,000 microplastic particles annually due to contamination of the food chain, potable water, and air. The widespread increase of MPs in the natural environment and food chain is a result of the continuous and rapid expansion of synthetic plastic production, mismanagement, and improper fragmentation of plastic waste. Concerning the contamination of air, water soil with microplastics, the ecological and health risks associated with microplastic exposure are of great concern.

The prevalence of MPs has been detected in foods, beverages (bottled water, beer, honey, salt, etc.), and in air samples, and exposure to MPs through ingestion or inhalation may have a negative effect on human health. [Read more](#)

The Role of Green Infrastructure in Biodiversity Conservation

Infrastructure is at the heart of the G20's efforts to strengthen the structural foundations of global development, make it more sustainable, and mitigate its negative effects. Infrastructure may have a variety of effects on biodiversity, including direct habitat loss within the footprint of existing infrastructure, changes in ecosystem characteristics, and fragmentation and deterioration of biological resources.

Green Infrastructure (GI) is a strategy that has been offered as having the capacity to address these challenges, and its implementation is a means to restore natural patterns and processes, and minimise energy and material flows. Without proper environmental regulations, GI development undermines global biodiversity and ecological services. In new urban development projects, sustainable construction should entail low-carbon buildings and GI. Biodiversity in urban development plans enhances health; governments must educate, empower, and encourage developers/builders and communities to integrate green built environments into their landscape.

Multiple kinds of construction activities—from large-scale infrastructure projects to modest house renovations—impact natural ecosystems, making the construction sector a crucial player in averting biodiversity loss. [Read more](#)

Can community payments with no strings attached benefit biodiversity?

- *A recent study published in the journal Nature Sustainability examines the idea of a “conservation basic income” paid to community members living in or near key areas for biodiversity protection.*
- *The authors argue that unconditional payments could help reduce families’ reliance on practices that could threaten biodiversity by providing financial stability and helping them weather unexpected expenses.*
- *But the evidence for the effectiveness of these kinds of cash transfers is scant and reveals that they don’t always result in outcomes that are positive for conservation.*

Hundreds of millions of people around the world live in spots considered critical for the protection of wildlife. More than three-quarters of these populations exist in less-industrialized countries, where [poverty can contribute](#) to the loss of biodiversity in the pursuit of meeting basic needs

Recently, in [a study](#) in the journal *Nature Sustainability* published May 18, a team of researchers calculated the cost of providing a conservation basic income (CBI) to the people living around biodiversity-rich, particularly in low- or middle-income countries. [Read more](#)

Chilli Powder recalled in Canada over bacillus cereus contamination

Sun Global Imports & Exports Corp. is recalling “Red Chilli Powder – Extra Hot” because of *Bacillus cereus* concerns.

According to the Canadian Food Inspection Agency (CFIA), the recalled product was sold in Ontario, Canada.

Recalled product:

Brand: None

Product: Red Chilli Powder – Extra Hot

Size: 25 kg

UPC: None

Codes: All units received in shipping container TTLU7963457

Consumers, hotels, restaurants and institutions should not use, sell, serve or distribute the affected product.

About *Bacillus cereus*

Bacillus cereus is a toxin-producing microorganism that causes diarrhea and vomiting in people. Those with compromised immune systems are at risk for more severe illness. Vigorous rehydration and other supportive care including antibiotics are the usual treatment. [Read more](#)

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