

World Spice Organization

e-newsletter

FDA Offers Q&A on New Food Safety Rules

The FDA has hosted in their website the frequently asked questions related to FSMA. The topics covered in are

* **General Federal/State Integration Fees:** - This session explains the need of the law, major elements of the law, the change in regulation caused by this law, the fee structure etc.

* **Food Defence:** - Topics related to what is food defence, inclusion in Intentional Contamination regulation and deadlines on implementation are mentioned in the part.

* **Imports:** - The session deals with General Information on Imports, Foreign Supplier Verification Program, Certification, Audits and Accreditation

* **Inspection and Compliance:** - Information about records, record access and recalls are discussed here.

* **Product Tracing:** - General information on product tracing, tracing pilots and Recordkeeping Requirements

* **Preventive Controls Rule and Produce Safety Rule:** - Booklet on these topics are attached

For more details:
http://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm247559.htm?source=govdelivery#produce_rule

Small-scale producers and traditional crops key in fighting hunger: FAO

FAO director-general José Graziano da Silva told professors and students at the University of Gastronomic Sciences that small-scale producers, local production and consumption circuits and recovering traditional crops have a major part to play in reducing hunger, also noting the many possibilities of cooperation between FAO and the university to fulfil the vision of a hunger-free and sustainable world.

For more details:

http://www.fnbnnews.com/article/detnews.asp?articleid=33455&SectionId=1&utm_source=feedburner&utm_medium=email&utm_campaign=Feed%3A+FnBNNews+%28FnBNNews.com+Today%27s+Top+News%29

Green tea extracts show promise for people with metabolic syndrome

Drinking green tea or taking a supplement containing green tea extract may improve the body's antioxidant protection in people with the metabolic syndrome says researchers from Okahama State university and University of Okahama.

For more details:

http://www.nutraingredients-usa.com/Research/Green-tea-extracts-show-promise-for-people-with-metabolic-syndrome/?utm_source=newsletter_daily&utm_medium=email&utm_campaign=Newsletter%2BDaily&c=B%2B5unWjj7Ytgfyj3%2BXIBqE3SCrLtAact

EFSA seeks experts in chemical risk assessment for 2 scientific panels

The European Food Safety Authority (EFSA) would like scientific experts with experience of chemical risk assessment who are interested in making a difference to European food safety, to apply to join two of its Scientific Panels and be a part of Europe's network of top food safety scientists. EFSA's experts help to deliver scientific advice to European decision-makers on possible health risks associated with the food chain.

For more details:

http://www.fnbnnews.com/article/detnews.asp?articleid=33540&SectionId=1&utm_source=feedburner&utm_medium=email&utm_campaign=Feed%3A+FnBNNews+%28FnBNNews.com+Today%27s+Top+News%29

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New Delhi's Hilton to host Food Safety India Conference on May 23 & 24

UBM has organised the Food Safety India Conference at the Hilton Hotel in New Delhi on May 23 and 24, 2013. This is a series of conferences that will bring experts from the government and the food and beverage industry together to discuss the continuous improvement of the food safety management system (FSMS) and its compliance as per the Food Safety and Standards Act (FSSA), 2006.

For more details:

http://www.fnbnews.com/article/detnews.asp?articleid=33543&SectionId=1&utm_source=feedburner&utm_medium=email&utm_campaign=Feed%3A+FnBNews+%28FnBNews.com+Today%27s+Top+News%29

Re-launch of pepper futures likely

Pepper futures contracts on commodity exchanges might be re-launched soon when the controversial mineral oil issue is resolved. On December 18th 2012, FSSAI's Kerala unit had, sealed about 8,000 tonnes of pepper, worth Rs 300 crore, in various warehouses registered with NCDEX. Following this, NCDEX gave the samples of pepper sealed by FSSAI for testing, and applying for new contracts afresh.

For more details: http://www.business-standard.com/article/markets/re-launch-of-pepper-futures-likely-113042500928_1.html

Transparency and traceability vital in ensuring food safety, says LRQA

Mr. Cor Groenveld, Lloyd's Register Quality Assurance (LRQA) global head of Food Supply Chain Services, said certification is like eyes from the outside which can look at a food safety management system (FSMS) and see the potential challenges that could arise and if there are any weak parts in the program.

For more details:

http://www.foodproductiondaily.com/Supply-Chain/Transparency-and-traceability-vital-in-ensuring-food-safety-says-LRQA/?utm_source=newsletter_daily&utm_medium=email&utm_campaign=Newsletter%2BDaily&c=B%2B5unWjj7Yu3Uo-BrYLH6Ry6xkkv5gYjc

Preparing the grounds....

As a ground work for next year's project on IPM Chillies WSO has already held talks with Khargone Producer Company Limited and International Competence Center for Organic Agriculture.

The Khargone Producer Company Limited is an agricultural and allied products trading company based at Khargone they have agreed to ensure mobilization of required farmer groups and resources for the production of IPM Chillies in Madhya Pradesh.

International Competence Center for Organic Agriculture works as a knowledge and learning centre for organic agriculture, a unique organization catering to the needs of all stakeholders. It aims in providing information services, advice and market linkages. Both the organizations were invited for a project presentation to our members

ICCOA informed in the meeting that they are the implementing Agency of the State Government and they have expertise of trained technical manpower for implementing their proposed projects of organic cultivation of chilli, turmeric, ginger and cumin and market linkage with eight state Governments with financial assistance from respective State Governments.

They are taking a project of organic chilli cultivation in an area of 2500 hectares in Dharwad District of Karnataka and going to sign an LOI with Govt of Tamil Nadu to cultivate organic chilli in Kovil Patti, Sankaran Kovil and Kumudi.

Exporters present in the meeting have shown interest to buy chilli, turmeric, ginger and cumin as per our quality specifications stipulated by major importing countries mainly European countries

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FSMA guidance document serves as reminder to make sure facilities are registered

A new guidance document made public by FDA serves as a reminder to industry to review their FSMA regulation status says experts in FDA.

For more details:

http://www.nutraingredients-usa.com/Regulation/FSMA-guidance-document-serves-as-reminder-to-make-sure-facilities-are-registered/?utm_source=newsletter_daily&utm_medium=email&utm_campaign=Newsletter%2BDaily&c=B%2B5unWjj7Yuu-ZLKFPDIGwNVM0qhB9K0G

FDA Considering Extension of FSMA Produce Safety Comment Deadline

The U.S. Food and Drug Administration is considering extending the May 16 comment deadline on the produce safety rule in response to multiple requests by stakeholders, said Mr. James Gorny, the agency's Senior Adviser for Produce Safety.

For more details:

<http://www.foodsafetynews.com/2013/04/fda-considering-extension-on-fsma-produce-safety-comment-deadline/#.UXUZTKIyaHN>

Curry tree leaf has natural preservative potential Study

The antifungal and antiaflatoxic properties of the curry tree leaf make it a 'prominent' natural preservative that has potential to replace synthetic food preservatives in the future, researchers suggest.

For more details:

<http://www.foodnavigator.com/Science-Nutrition/Curry-tree-leaf-has-natural-preservative-potential-Study>

'Spice is a way to bring nuts and seeds mainstream': Analyst

European consumers have got a taste for exotic flavors and a desire for healthier snack alternatives which means spiced nuts and seeds have enormous potential. Nuts and seeds are seeing growth across many parts of Western Europe – including the Netherlands and Sweden, according to data from Canadean. Ronan Stafford said "There is a new food culture in Europe – inspired by India, China and Japan"

For more details:

http://www.foodanddrinkeurope.com/Consumer-Trends/Spice-is-a-way-to-bring-nuts-and-seeds-mainstream-Analyst/?utm_source=newsletter_weekly&utm_medium=email&utm_campaign=Newsletter%2BWeekly&c=B%2B5unWjj7YsVbWiMoFU4eEnPlq%2FithPm

