

Spices Board India

Spices Board Act 1986

- Act provides for constitution of a Board for the development of export of spices and for the control of cardamom industry including the control of cultivation of cardamom and matters connected therewith
- "cardamom" means the fruit of cardamom plant and includes green, bleached, bleachable white, sundried, cardamom seeds, powdered, and oil extracted from cardamom

Functions of the Spice Board

- The board may develop, promote, and regulate export of spices
- Grant certificate for export of spices
- Undertake programmes and projects for promotion of export of spices
- Assist and encourage studies and research for improvement of processing quality, techniques of grading and packaging of spices

Functions of the Spice Board

- Strive towards stabilization of prices of spices for export
- Evolve suitable quality standards and introduce certification of quality through "Quality Marking" for spices for export
- Control quality of spices for export
- Give licenses to the manufacturers of spices for export
- Market any spice, if it considers necessary, in the interest of promotion of export

Provisions for Cardamom Industry

- Promote co-operative efforts among growers of cardamom
- Provide financial assistance for improved methods of cultivation and processing of cardamom, replanting cardamom, and for extension of growing areas
- Provide training in cardamom testing and fixing grade standards
- Regulate the sale and stabilization of prices of cardamom

Provisions for Cardamom Industry

- Improve the marketing of cardamom
- No person shall carry on the business of export of any spice except in accordance with a certificate
- Requires persons engaged in the production, supply or distribution of, or trade and commerce in cardamom to maintain and produce for inspection such books, accounts, and records relating to their business and furnish such information

Quality Aspects of Foods for Export

- Developed countries are the major markets for food exports but have their own stringent food laws
- Any food exported should conform to the quality standards demanded by the importing country
- Food materials that are rotten, spoiled, and infested with microorganisms or contaminated by other impurities are either destroyed by the import inspection authorities or sent back to the exporting country

Adulteration of Food

- Adulterated food - Food affected by pests, microorganisms become impure and unfit for human consumption
- The presence of foreign material, moisture content above permissible levels, residues of pesticides, presence of chemicals
- Food produced and processed under unhygienic conditions
- Unacceptable levels of pesticide residues

Trends in International Market

- Health and food laws are increasingly becoming stringent
- Monitoring to trace the presence of disease causing microorganisms
- Exporting countries are constrained to maintain quality standards set by the importing countries
- Food exports to register significant growth
- Spices are exported to USA, UK, Germany, and Europe
- Food safety and quality is critical for ensuring the safety of the consumers

Limits of contaminants - Pepper

- Pepper exported to USA should conform to the cleanliness specification stipulated by the American Spice Trade Association (ASTA) and Food and Drug Administration
- Sets limits for criteria such as number of dead insects in the sample, amount of mammalian excreta, percentage of weight of berries with mold/insect infestation/ foreign matter present
- Failing to meet the criteria will result in detention and subjected to reconditioning or sent back to the country of its origin

Limits of contaminants - Dried Ginger

- Dried ginger exported to USA should conform to the specifications by ASTA and FDA
- Pesticides banned in the countries importing ginger from India should never be used
- Insecticides and fungicides should be applied only after consulting experts at the right concentrations recommended
- Rhizomes to be harvested carefully to avoid injury

Limits of contaminants monitored

- FDA has surveillance programmes to monitor pesticide residues in spices
- Germany monitors for the presence of aflatoxin a
- No colouring material should be used to improve the appearance of the product as chemicals and artificial colours are highly objected by the importing countries