

NEWSLETTER THE SPICE AROMA

फेडरेशन ऑफ इंडियन स्पाइस स्टेकहोल्डर्स

Presented by Federation of Indian Spices Stakeholder,
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THE THEME OF THE YEAR "CREATING SYNERGY BETWEEN FARMERS,
 TRADERS AND GOVT"

**RECALL OF INDIAN
 SPICES ABROAD**
**Ethylene Oxide
 not pesticide,
 says spice
 federation**

EXPRESS NEWS SERVICE
 AHMEDABAD, MAY 17

FOLLOWING REPORTS on recall of Indian spices from Singapore and Hong Kong and India mandating testing and sampling of spices exported to these countries for Ethylene Oxide (EtO) residue, the Federation of Indian Spice Stakeholders (FISS) on Friday assured that EtO was "not a pesticide".

Speaking to mediapersons, FISS Chairman Ashwin Nayak said, "This is to dispel misconception that the use of Ethylene Oxide for sterilization of spices to reduce microbial contamination is harmful to consumer... Ethylene Oxide is not a pesticide, there are specialised plants and computerised systems for this treatment."

Recently, the Ministry of Commerce, while reiterating guidelines for EtO treatment to exporters, had said in a statement, "The Spice Board India has taken steps to ensure the safety and quality of Indian spice exports to Singapore and Hong Kong. The Board organised a stakeholder consultation involving over 130 exports and associations such as All India Spices Exporters Forum and Indian Spice and Foodstuff Exporters' Association." FISS Secretary Tejus Gandhi said, "The issue regarding the level of Ethylene Oxide is being used as a ploy to bring down our trade. If quick action isn't taken, approximately 40 per cent of India's export volume could fall."

**विश्वमां धयिलीन ओकसाधना विवाहने
 पगले मसालानी निकास घटवानी थिता: फ़िस**



संवेदिनी संवादक
 अमदावाद, १७.५.२४
 अखिल भारतीय मसाला निर्यातक संघ (फ़िस) ने सोनी चैनल पर प्रसारित की गई एक वीडियो में कहा कि एथिलीन ऑक्साइड (EtO) एक कीटनाशक नहीं है, बल्कि एक रासायनिक है जो मसालों को सूखाने और सूक्ष्मजीवों को मारने के लिए उपयोग किया जाता है। फ़िस के अध्यक्ष अश्विन नायक ने कहा कि एथिलीन ऑक्साइड का उपयोग मसालों को सुरक्षित रखने के लिए किया जाता है और यह एक विशेषीकृत पौधा है जो विशेष रूप से इस उपचार के लिए डिज़ाइन किया गया है।

सरकारने एटोक टेथोना मापदंडोने ध्यानमां टामीने निकास प्रक्रिया शत्रु कटवी
 बोधणे, वेदलो मोटो विवाह सेटली मोटी समस्या नवी: अश्विन नायक

अखिल भारतीय मसाला निर्यातक संघ (फ़िस) के अध्यक्ष अश्विन नायक ने कहा कि एथिलीन ऑक्साइड (EtO) का उपयोग मसालों को सुरक्षित रखने के लिए किया जाता है और यह एक विशेषीकृत पौधा है जो विशेष रूप से इस उपचार के लिए डिज़ाइन किया गया है।



From the chairman’s desk



Greetings from Federation of Indian Spice Stakeholders

India's prominence as the largest producer and exporter of spices is marred by the recent export recalls, due to ethylene residues in Spices and Spice Products.

Firstly, we would like to assure consumers and all those concerned, that EtO is not registered nor it is used as a pesticide in India. EtO is a sterilizing agent that is used in containing / minimizing microbial elements, in spices and food products including life-threatening pathogens like Salmonella, E Coli, etc

EtO is also used by for sterilizing heat-sensitive medical disposables such as syringes, catheters, etc. These are also approved for use even in the case of patients who are most vulnerable.

Comparing with steam Sterilisation and Irradiation, EtO sterilization is approved in many countries at varying Maximum Levels including the USA, Canada, Singapore and other countries since the said product is safe and free of pathogens and bacterial contamination

Our Federation along with Indian Spice & Food Stuff Exporters Association (ISFEA) Navi Mumbai, All India Spice Exporters Forum (AISEF) & Indian Pepper and Spice Trade Association (IPSTA) both from Kochi, Kerala had organized a Joint Press conference in Mumbai on 15.5.2022, Federation on 17.5.24 organized press conference in Ahmedabad both of which was widely covered by Print, electronic and social media dispelling the myth that usage of EtO in spices as carcinogenic.

We are given to understand that Hongkong and Singapore have called back around total 75 kgs of spice mixtures and have not banned spices from India as allegedly reported in media.

American Spice Trade Association (ASTA) in their white paper - The Importance of EtO to the Spice Industry have stated that 'It is well recognized and acknowledged that raw spices may contain pathogens, including Salmonella and Ecoli, which can cause severe illness. EtO is extremely effective eliminating these as well as reducing bacterial loads, yeast and mold, coliforms and other pathogens'. ASTA also estimates that between 40% and 85% of spices in the U.S. are treated with EtO each year.

We see this as an apt opportunity for Regulatory Authorities in India, Spices Board and Spice Trade Associations to work together to dispel the misconception that EtO is a pesticide and also further ensuring it is no longer carelessly labelled as 'pesticide'.

All the spices that are getting exported are prior tested in Spices board labs as per importing country regulations and once the lot is cleared, then only it is allowed for exports. Spice trade assure full cooperation to ensure the integrity of our food supply chain while safeguarding the health of the consumer and also the interests of all stakeholders involved.

FSSAI in the recently conducted test on the sample of spices at the manufacturing units of MDH and Everest Masala has found no presence of Ethelene Oxide.

Shri Tejus Gandhi, Hon'ary Secretary and Shri Ganeshan Pillai, DG on 29.5.24 attended the online meet on 'TRACES Requirements related to Indian Spice Exports to the EU Countries conducted by the officials of Germany Federal Ministry of Food and Agriculture (BMEL and Federal office for Agriculture and Food (BLE).

There is also meet of India-Qatar Joint working group in June, I request members to inform FISS of any issues faced during their export to Qatar, which could be brought to their notice at the proposed meeting

The India Meteorological Department (IMD) has predicted "above-normal" monsoon rains at 106% of the long-period average in 2024, raising hopes in the farm sector. As per reports India will likely reap a bumper harvest in the next crop year starting July, as monsoon rains are projected to be bountiful with a good geographical spread

With warm regards

Ashwin Nayak, Chairman,
Federation of Indian Spice Stakeholders

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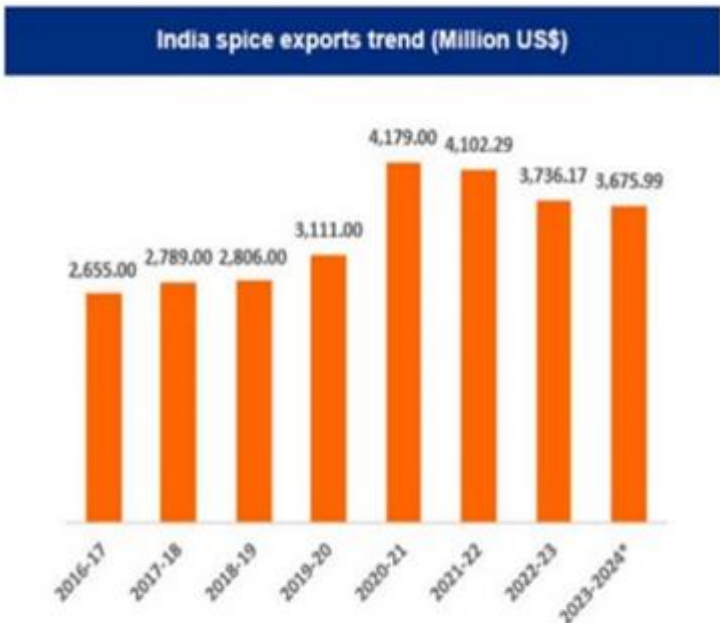
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Federation of Indian Spice Stakeholders, Unjha, Gujarat Trustees and Board of Directors for the year 2024-2025	
Trustees	
1	Shri Pukhraj Chopra – Trustee
2	Shri Yogesh Mehta – Trustee
3	Shri Ashvin Patel – Trustee
4	Shri Mayur Mehta – Trustee In-charge Farmer Welfare Committee
5	Shri Suresh Chandarana - Trustee
Board of Directors	
1	Shri Ashwin Nayak, Founder - Chairman Federation
2	Shri U Karthik, Co-Chairman Federation
3	Shri Tejus Gandhi Hon’ Secretary, Federation
4	Shri Hardik Patel Hon’ Jt. Secretary, Federation
5	Shri Devendra Patel, Director, Past Chairman, Federation
6	Shri Mitesh Kumar Patel, Director & Past Chairman, Federation
7	Shri Kishore Shah Treasurer, Federation
8	Shri Bharat Dasani – Chairman North West Region
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21	Shri Arvind Ghodadra
22	Shri Ajay Goyal
23	Shri Ganeshan Pillai, Director General

EXPORT OF SEED SPICES FOR MARCH 2024
TOTAL EXPORT (CUMIN SEED/POWDER) APRIL 2024

Export Data in Metric Ton	Jan-21	Jan-22	Jan-23	Jan-24
Cumin seed	12,967.01	13,428.59	8,049.17	13,231.19
Fennel Seed	1,541.34	1,468.66	2,167.91	3,752.14
Coriander	3,923.97	2,461.90	3,548.63	6,225.32
Fenugreek seed	2,540.82	2,097.54	2,094.80	2,201.91
	Feb-21	Feb-22	Feb-23	Feb-24
Cumin seed	16,023.68	12,620.09	11,362.19	11882.46
Fennel Seed	3,048.28	2,561.75	951.47	1990.59
Coriander	2,177.30	2,249.89	3,637.07	6577.43
Fenugreek seed	3,259.24	1,921.46	2,075.10	3691.74
	Mar-21	Mar-22	Mar-23	Mar-24
Cumin seed	33,203.08	13,406.43	18,552.11	33,250.41
Fennel Seed	5,894.67	1,580.99	938.64	1,882.75
Coriander	4,717.10	3,076.23	11,477.52	8,289.76
Fenugreek seed	2,157.24	2,408.14	1,879.40	3,682.40
	Apr-21	Apr-22	Apr-23	
Cumin seed	30,274.23	9,561.19	16281.87	
Fennel Seed	6,429.75	1,971.89	6388.14	
Coriander	4,813.83	3,124.17	10300.26	
Fenugreek seed	2,836.86	3,886.70	2272.85	
	May-21	May-22	May-22	
Cumin seed	19,452.49	13,372.75	24,794.40	
Fennel Seed	4,491.72	3,042.27	9,832.53	
Coriander	3,168.27	3,047.77	24,389.01	
Fenugreek seed	3,176.70	3,777.38	3,848.12	
	Jun-21	Jun-22	Jun-23	
Cumin seed	28,650.05	19,534.38	10,411.13	
Fennel Seed	6,483.32	1,980.97	1,974.74	
Coriander	3,350.79	2,427.04	12,240.90	
Fenugreek seed	2,243.63	3,330.71	1,702.06	
	Jul-21	Jul-22	Jul-23	
Cumin seed	22,544.96	19,096.00	8,297.80	
Fennel Seed	3,334.63	1,474.77	1,153.54	
Coriander	3,163.20	2,267.78	10,473.45	
Fenugreek seed	2,824.62	3,291.27	2,375.79	
	Aug-21	Aug-22	Aug-23	
Cumin seed	15,631.39	23,477.82	8,081.60	
Fennel Seed	2,215.12	1,551.81	1,229.95	
Coriander	2,186.70	2,561.56	7,473.44	
Fenugreek seed	1,850.26	3,031.30	2,071.68	
	Sep-21	Sep-22	Sep-23	
Cumin seed	12,987.45	17,154.81	7190.83	
Fennel Seed	1,885.01	1,181.65	1395.47	
Coriander	2,462.69	2,463.62	4810.78	
Fenugreek seed	2,610.96	2,698.96	1408.17	
	Oct-21	Oct-22	Oct-23	
Cumin seed	9,352.20	11,700.55	7505.53	
Fennel Seed	1,881.96	1,188.55	1739.44	
Coriander	3,490.49	2,040.81	4916.84	
Fenugreek seed	2,259.01	2,496.36	2498.75	
	Nov-21	Nov-22	Nov-23	
Cumin seed	9,580.17	10,503.69	9026.95	
Fennel Seed	3,055.49	1,640.76	2573.95	
Coriander	3,079.69	2,350.66	4197.41	
Fenugreek seed	1,966.25	2,145.53	2059.68	
	Dec-21	Dec-22	Dec-23	
Cumin seed	10,981.05	11,794.50	13,403.06	
Fennel Seed	2,985.73	1,773.95	5,274.30	
Coriander	3,356.99	3,478.78	6,485.56	
Fenugreek seed	3,706.45	1,860.29	2,729.71	

TOTAL EXPORT (CUMIN SEED/POWDER)					
MONTH (2022/2023)	EXPORT(MT)	MONTH (2023/2024)	EXPORT(MT)	MONTH (2024-2025)	EXPORT(MT)
MARCH 2022	13597 MT	MARCH 2023	20148 MT	MARCH 2024	33230 MT
APRIL 2022	10475 MT	APRIL 2023	17169 MT	APRIL 2024	41185 MT
MAY 2022	15639 MT	MAY 2023	25975 MT		
JUNE 2022	20345 MT	JUNE 2023	9829 MT		
JULY 2022	20345 MT	JULY 2023	7994 MT		
AUGUST 2022	24439 MT	AUGUST 2023	7640 MT		
SEPTEMBER 2022	16978 MT	SEPTEMBER 2023	7196 MT		
OCTOBER 2022	11508 MT	OCTOBER 2023	7627 MT		
NOVEMBER 2022	11685 MT	NOVEMBER 2023	9712 MT		
DECEMBER 2022	12100 MT	DECEMBER 2023	13725 MT		
JANUARY 2023	9325 MT	JANUARY 2024	14094 MT		
FEBRUARY 2023	13117 MT	FEBRUARY 2024	13585 MT		
TOTAL EXPORT (MARCH 2022 TO FEBRUARY 2023)	EXPORT 1,79,553 MT (CUMIN BAG 55 KG = 32,64,600 LAKH BAGS EXPORT)	TOTAL EXPORT (MARCH 2023 TO FEBRUARY 2024)	EXPORT 1,54,694 MT (CUMIN BAG 55 KG = 28,12,618 LAKH BAGS EXPORT)	TOTAL EXPORT (MARCH 2023 TO FEBRUARY 2024)	EXPORT 74,415 MT (CUMIN BAG 55 KG = 13,53,000 LAKH BAGS EXPORT)



Note: * Until February 2024
 Source: DGCI&S, RBI

Kedia Advisory Services

Turmeric Market: Strong Export Demand and Supply Constraints Drive Prices to New Highs-

Turmeric, often referred to as Indian saffron or Haldi, has been a cornerstone of Indian agriculture and cuisine for centuries. As the largest producer, consumer, and exporter of turmeric, India contributes approximately 80% to the global production of 1.1 million tonnes annually. Other significant producers include China, Myanmar, Nigeria, and Bangladesh. In the fiscal year 2022-23, India's turmeric exports surged to 170,000 tonnes, up from 153,000 tonnes the previous year, with major importers being Bangladesh, UAE, Iran, Morocco, USA, and Malaysia. Recently, turmeric prices have seen a significant uptick, surpassing the Rs. 20,000 marks for the second time. This price surge is largely due to supply shortages exacerbated by reduced arrivals in key producing states like Maharashtra, possibly influenced by the Lok Sabha elections. Despite the reduced supply, export demand remains strong, further driving up prices. Market dynamics have been significantly impacted by profit booking at elevated levels and uncertainties introduced by the re-emergence of La Niña. This climatic phenomenon could potentially increase turmeric cultivation if the monsoon remains favorable, as predicted by the IMD.

The supply-demand imbalance is evident as farmers are withholding crops for replanting, contributing to the tight supply scenario. The Ministry of Agriculture anticipates a significant drop in production this year, tightening the overall market balance sheet. Rising freight rates and election-related uncertainties have also added to market instability. Nevertheless, the area under turmeric cultivation is expected to increase by 35 to 40% due to the higher market prices during this season. From 2016 to May 2024, India's turmeric arrivals have fluctuated significantly. After peaking in 2017, arrivals saw a notable drop in 2020, likely due to the COVID-19 pandemic's disruptions. There was a recovery in 2021, followed by a slight decline in 2022 and further challenges in 2023. By May 2024, arrivals indicated a slow start, highlighting the volatility in agricultural production and market dynamics.

Currently, the Nizamabad turmeric spot market has reached a new high, with prices touching Rs. 18,489 per quintal for NCDEX Quality. In Warangal, new arrivals are expected to increase significantly in the coming days, with farmers retaining their produce in anticipation of further price rises. In conclusion, the turmeric market is poised for a bullish trend, with prices expected to trade upward. The price trend is targeting Rs. 25,000 with strong support around Rs. 17,500, driven by robust export demand and supply constraints.

Dhaniya Market: Limited Supply and Robust Demand Drive Bullish Trend

The dhaniya market is witnessing a nuanced price movement influenced by a combination of factors. In recent months, prices have seen a marginal increase, rising from Rs. 7430 per quintal in April 2024 to Rs. 7498 per quintal in May 2024. This uptick signals a cautiously bullish market sentiment, largely driven by supply constraints reflected in the National Commodity and Derivatives Exchange (NCDEX) prices. The 2023-24 dhaniya production is projected to be 791 lakh metric tonnes (MT), an 18.8% decrease from the previous year's 974 lakh MT. This significant reduction is poised to create a scarcity in the market, bolstering the bullish outlook. Despite Gujarat's contribution of 41 lakh bags, the overall national decline in production suggests a potential supply deficit, reinforcing the anticipation of higher prices.

Market arrivals have also dwindled, dropping from 44,000 tonnes in March-April 2024 to 38,893 tonnes from April 29 to May 28, 2024. This 11.6% decrease in arrivals underscores the tightening supply in the spot market. Additionally, farmers in major producing states like Rajasthan and Madhya Pradesh have been reluctant to sell, awaiting better prices. Ramganj Mandi and Baran Mandi have seen reduced arrivals, which further supports the bullish sentiment due to perceived supply scarcity. Monthly imports have surged from 1525.13 tonnes in February 2024 to 8289.76 tonnes in March 2024, introducing a

bearish element as increased imports could stabilize or reduce prices by offsetting domestic production shortfalls. Conversely, exports have also risen significantly, from 6577.42 tonnes in February 2024 to 8289.76 tonnes in March 2024, indicating strong international demand. This robust export growth helps absorb domestic supply and supports higher prices.

The area under dhaniya cultivation has decreased by 23% year-on-year to 5.5 lakh hectares, with Gujarat and Rajasthan witnessing sharp declines in sowing by 41% and 48%, respectively. Consequently, total production for the marketing year 2024-25 is estimated to be down by 26% year-on-year to 7.2 lakh tonnes. The export surge, particularly to China, Malaysia, UAE, and Bangladesh, has compounded the bullish trend, with overall exports reaching 71.18 thousand tonnes during April 2023 to February 2024. Given the bleak supply outlook and strong export demand, dhaniya prices are expected to remain bullish in the coming months. Market trends indicate that prices may target Rs. 8800 per quintal, with strong support around Rs. 7250. The current dynamics suggest that the dhaniya market will continue to see a positive trend, driven by limited supply and robust demand.

Surging Demand and Optimism Drive Jeera Prices Up

In recent weeks, the jeera (cumin) market has experienced a notable surge, with prices rising by approximately 20.89% over the past month. This upward trajectory can be primarily attributed to a reduction in the pressure from new cumin crops entering the market. As the influx of fresh crops diminishes, traders have grown increasingly optimistic, leading to heightened demand and consequently, higher prices.

This shift in market dynamics, typical after the peak harvest period, indicates a stabilization in supply and an uptick in demand. However, despite the recent surge in prices, the market faces a significant challenge due to a substantial 70% increase in production over the past year. This surge in production has the potential to exert downward pressure on prices in the longer term, as supply may eventually outstrip demand.

Nonetheless, the market has exhibited resilience, with jeera arrivals totaling 39,846 tonnes over the past month, reflecting robust market activity and a bullish sentiment among traders. Additionally, anticipated rises in demand from key export markets such as China and Malaysia serve as crucial factors supporting current jeera prices. This increased international demand, driven by culinary preferences and economic growth, helps absorb the higher production levels and maintain price stability.

Jeera futures have witnessed sharp gains, bolstered by robust export inquiries and rising demand during the festive and wedding seasons. Despite a recent decline in jeera exports, the overall demand from significant international markets remains a vital bullish factor. Seasonal trends indicate higher exports during the months of April and May, further reinforcing the positive outlook for prices.

Improved domestic demand, particularly from the hotel and restaurant segments, alongside rising export demand, are expected to underpin the upward trajectory of jeera prices. While surging arrival pressure poses a constraint, the overall production estimates suggest a bumper crop, which may cap major gains but sustain bullish momentum.

In conclusion, the current market situation points towards a bullish trend for jeera prices in the coming months. With strong support at around Rs. 26,000/Quintal, prices are expected to target Rs. 34,000/Quintal. Investors and traders should remain vigilant of market dynamics, but can anticipate favorable trading conditions in the foreseeable future, driven by robust domestic and international demand.

Pro Intellitrade Services LLP

Technical Outlook on Jeera/ Cumin Seed

Jeera June Update: Jeera NCDEX after creating a low of Rs.21320 rallied to Rs.30465, a move of almost 9000 in a span of 2 months. Prices were oversold and a pullback rally was expected. As per our earlier view and even in the FISS seminar held at Ahmedabad, we recommended a target price of Rs.29200 which was achieved. Here onwards we recommend Prices to remain range bound with negative bias. Short term Players are advised to Go short in NCDEX Jeera July contract at Rs.28300-28600 range for 26040 with SL below 29550.

Technical Outlook on Dhaniya/ Coriander

Dhaniya June Update: Dhaniya June contract after making a low of Rs.7140 recovered and the recent high was around Rs.7830. A corrective phase has pulled the prices towards 7480 levels. Technically speaking a flag pattern is in place and a breakout will lead to prices scaling new high of Rs.8040 in next 45 days. Positional players are advised to go long in July contract at Rs.7480 for 8040 stop loss below 7200

Technical Outlook on Turmeric

Turmeric June Update: Turmeric June contract is creating higher high and higher low. Prices are rising with modest correction which is a healthy sign. Recently prices sachled to the all time high of Rs.20430 and again corrected towards Rs.18200 levels. Overall it looks like as long as Rs.17400 holds and prices does not close below the same the uptrend seems to remain intact and we may see prices reaching all time high again. Positional players are advised to go long in August at Rs.18800 for 21400-22600 with Stop loss below Rs.17400 on closing basis.

Dinesh Somani

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Press Release

Official statement from Federation of Indian Spice Stakeholders on Ethylene Oxide usage for Sterilisation of Spices to reduce microbial contamination and to dispel the misconception of its application being harmful to consumer.

India has been known as the spices bowl of the world. India is the world’s leading producer and exporter of spices and is a significant stakeholder in spices export trade. In 2023-24 (until February 2024), the country exported spices worth US\$ 3.67 billion (source DGCI&S, RBI). Indian spices fetch high value in the international market due to its superior quality, aroma, taste & medicinal value.

India's prominence as the largest producer and exporter of spices is marred by the recent export recalls, due to ethylene residues in food. There are several reports now seen related to Ethylene Oxide (EtO) and its usage on Spices and Spice Products.

Firstly, we would like to assure consumers and all those concerned, that EtO is not a pesticide! EtO is a sterilizing agent that is used in containing / minimizing microbial elements, in spices and food products including life-threatening pathogens like Salmonella, E Coli, etc

EtO is also used by for sterilizing heat-sensitive medical disposables such as syringes, catheters, etc. Almost 50% of the disposable medical devices used globally are sterilised by EtO. These are also approved for use even in the case of patients who are most vulnerable.

To elaborate more on EtO, it is a colourless gas and is a versatile building block chemical that is used to manufacture countless everyday products and has varied applications, has important role in development of EV batteries, in natural gas purification as well as its derivatives are used in drilling at Oil and Gas wells.

Comparing with steam Sterilisation and Irradiation, EtO sterilization is approved in many countries at varying Maximum Levels including the USA, Canada, Singapore and other countries since the said product is safe and free of pathogens and bacterial contamination

Given Below are the name of Countries with their tolerance level of EtO in spices

Major Item/Country wise Export of Spices from India(Quantity in tons)				ETO (sum of ETO & 2chloro-ethanol expressed as ETO) in mg/kg
ITEM/MAJOR COUNTRY	2019-20 QTY	2020-21 QTY	2021-22(EST.) QTY	
EU NATION	27,866.79	35,563.82	40,329.31	0.10
U.S.A	86,359.71	1,06,256.89	1,15,596.21	7.00
SINGAPORE	2,520.38	2,584.39	3,054.71	50.00
AUSTRALIA	8,579.57	12,503.32	10,453.31	
CHINA	2,11,498.05	3,16,573.57	2,81,911.61	
CANADA	6,658.76	10,053.53	9,136.56	7.00
MALAYSIA	54,170.03	57,447.57	61,625.10	
U.K	31,326.52	35,794.96	31,762.24	0.10
Other countries Including Hongkong	7,79,420.19	11,82,206.95	9,77,285.34	
Total Quantity in tons	12,08,400.00	17,58,985.00	15,31,154.39	
Source : DGCI&S Kolkata/Exporters returns/DLE from customs upto 2019-20 and 2020-21/2021-22 figure are taken from DGC&S/MoC only				
(1) INCLUDE BISHOPS WEED(AJWANSEED), DILL SEED, POPPY SEED, ANISEED, MUSTARD ETC.				

American Spice Trade Association (ASTA) in their white paper published on EtO have stated the following which is reproduced Quote “The Importance of EtO to the Spice Industry

The primary purpose of treatment is to protect public health. Most spices originate in developing countries where sanitation and food handling practices are not at the levels expected in the U.S. Consequently, it is well recognized and acknowledged that raw spices may contain pathogens, including Salmonella and Ecoli, which can cause severe illness. EtO is extremely effective eliminating these as well as reducing bacterial loads, yeast and mold, coliforms and other pathogens. Exact numbers are difficult to determine, however, ASTA estimates that between 40% and 85% of spices in the U.S. are treated with EtO each year.

EtO is also used to address plant or animal pests that may find their way into spice packaging material. Treatment is effective in protecting U.S. agricultural crops and native vegetation from the introduction or dissemination of these plant or animal pests into the U.S.

The main advantage of EtO is that its use on spice generally has no significant impact on the appearance or flavor of the spice. Appearance and taste are essential for spices, thus EtO treatment can resolve the potential public health issues without negatively effecting the marketability of the spice.” Unquote

EtO is not harmful to humans and it is known to occur naturally in flora. EtO contamination can also occur due to its natural presence without EtO treatment. The Indian Regulatory Authorities have to consider all these factors while setting limits.

We see this as an apt opportunity for Regulatory Authorities in India, Spices Board and Spice Trade Associations should work together to dispel the misconception that EtO is a pesticide. This collaboration will clear doubts and ensure that EtO treatment is permitted as per the requirement of importing countries. This will also help eradicate the misconception of EtO, ensuring it is no longer carelessly labelled a ‘pesticide’.

All the spices that are getting exported are prior tested in spices board labs as per importing country regulations and once the lot is cleared, then only it is allowed for exports.

Spice trade assure full cooperation to ensure the integrity of our food supply chain while safeguarding the interests of all stakeholders involved.

Federation of Indian Spice Stakeholders,
Unjha Gujarat

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RECALL OF INDIAN SPICES ABROAD

Ethylene Oxide not pesticide, says spice federation

EXPRESS NEWS SERVICE AHMEDABAD, MAY 17

FOLLOWING REPORTS on recall of Indian spices from Singapore and Hong Kong and India mandating testing and sampling of spices exported to these countries for Ethylene Oxide (EtO) residue, the Federation of Indian Spice Stakeholders (FISS) on Friday assured that EtO was "not a pesticide".

Speaking to mediapersons, FISS Chairman Ashwin Nayak said, "This is to dispel misconception that the use of Ethylene Oxide for sterilization of spices to reduce microbial contamination is harmful to consumer... Ethylene Oxide is not a pesticide, there are specialised plants and computerised systems for this treatment."

Recently, the Ministry of Commerce, while reiterating guidelines for EtO treatment to exporters, had said in a statement, "The Spice Board India has taken steps to ensure the safety and quality of Indian spice exports to Singapore and Hong Kong. The Board organised a stakeholder consultation involving over 130 exports and associations such as All India Spices Exporters Forum and Indian Spice and Foodstuff Exporters' Association."

FISS Secretary Tejus Gandhi said, "The issue regarding the level of Ethylene Oxide is being used as a ploy to bring down our trade. If quick action isn't taken, approximately 40 per cent of India's export volume could fall."

विश्वमां घथिलीन ओकसाइडना विवाहने पगले मसालानी निकास घटवानी थिंता: फ़िस

ओमोडिटी संवाहकता

अहमदाबाद 17.5.24
 तबरेतरमां आरतीय मे मोटी मसाला इपनीमोनी प्रोडरने थिंतापोर अने ओपकोयमांची रिफेकर अर्वां माह एथिलीन ओकसाइड (ईटीओ)ने वटने विवाह वाडी रवीं छे अने तेने वारले आरतीय मसालानी निकास घटवानी निकासवठेमां थिंता वपी रवीं छे.

केदरेसन ओक एटिपन स्पाइस स्टेकहोल्डर्स (फ़िस)नां वेदमेन अधिन नायके आ अरुमें आरुं अमदाबाद आने पत्रावठेने पत्रावठुं वतुं के ईटीओ मे थेतुमासक नथी, के जेनांची ओपुं ओरने नुस्खान वाप. ईटीओ मे स्टेरिलाइजिं मेजरने छे अने जेनी उपयोग मसाला अने इरु प्रोडरमां वेल्पोनेला, ई ओवी ववेरे जेवा कवलेक पेपोरिअस सजित माईकोप्लासम लपोने सावक करवा के घटावा मारे उपयोग

सरकारे एरेक देशोना मापहंडोने ध्यानमां रापीने निकास प्रक्रिया शरु करटी पोथे, वेटलो मोटो विवाह अटली मोटी समस्या नथी: अश्विन नायक



तरपीरमां डालेवी ठितलां ओ-वेरमेल सु.कार्तिक, वेरमेल अश्विन नायक एने सेक्रेटरी तेवस गौडी लपरे पडे छे.

वाप छे. तेपले वपुमां शरुं के विषमां देरु देशोमां आ अनेमां मापहंडे अवय अवय छे. जेमां थिंतापोरमां ५० मेवक अने पुदेप-पुके मां ०.१०नी मास छे. आरतमां आ अने ओरुं जे मापहंडे नथी. अमाटी तरावरने विनती छे जेने देसमां वेटली मास ओप वेरली जे मासमां ईटीओनुं निकास करीने स्पाइस भौं वारुं जे निकासनी परावन्वी अमपवामां आने तो निकास उपर अवार अरुं के तेम छे.

आवरें वार अमपु ओवरनुं निकास माईके अने आ एरुपुने वारले निकासमां घटावे वाप लेवी संवाहना छे.

ओसनां सेक्रेटरी तेवस गौडीने पत्रावठुं वतुं के ईटीओने थिंतापोर उपयोग करवामां आने तो ओरुं जे नुस्खान वतुं नथी अने निकासमां पर आरुपवठुप नथी.देरु देशोना थोलाय मापहंडे छे अने पुरव विधीन करवामां आने तो ओरुं पुठोली ठिंती वाप लेप नथी.

ओसनां ओ-वेरमेल सु-कार्तिक पत्रावठुं वतुं के ईटीओने थिंतेन-व वाप लपरे १० ठिंती जेवी नीया लपवामां वाप छे अने वेसनां ओरुंमां ते ओप छे, परिकल्पे पवारी लेनी उपयोग करवामां आने लपरे ठिंता लपवामांमां ओप छे तो ते ईटी वाप छे.

'भारतीय मसालों की प्रतिष्ठा धूमिल करने की कोशिशें बंद होनी चाहिए, EtO कीटाणुनाशक नहीं है'

शिवना शर्मा

मुंबई । फेडरेशन ऑफ इंडियन स्पाइस स्टेकहोल्डर्स (एफआईएस) दो निजी कंपनियों को निशाना बनाकर भारतीय मसालों की प्रतिष्ठा को धूमिल करने के प्रयासों के खिलाफ सामने आया है। फेडरेशन के अध्यक्ष अश्विन नायक ने कहा कि इस उपयोगकर्ताओं और सभी संबंधित पक्षों को आश्वासन करना चाहते हैं कि एथिलीन ऑक्साइड यानी ईटीओ कोई कीटनाशक नहीं है। EtO एक कीटाणुनाशक एजेंट है जिसका उपयोग खाद्य उत्पादों में माइक्रोबियल तत्वों, मसालों और सालमोनेला, ई कोलाई आदि जैसे घातक रोगजनकों को शामिल करने या कम करने के लिए किया जाता है।



कहा कि सरकार, मसाला बोर्ड, मसाला संघों और निवामक निकायों को इस मुद्दे पर गलतफहमियों को दूर करने के लिए मिलकर काम करना चाहिए और यह सुनिश्चित करने के लिए सभी प्रयास करने चाहिए कि भारतीय मसालों का निर्यात और प्रतिष्ठा प्रभावित न हो। उनका कहना है कि एथिलीन ऑक्साइड का इस्तेमाल पिछले 45 सालों से मसालों को स्टरलाइज करने के लिए किया जा रहा है. भारतीय निर्यातकों ने उन देशों के मानकों का सख्तों से पालन किया है। इस वक्त देश में लोकसभा चुनाव चल रहे हैं, उस वक्त ऐसा लग रहा है कि विपक्ष गलत जानकारी के साथ ऐसे मुद्दे फैलाकर एफएसएसआई और सरकार पर दबाव बनाने की कोशिश कर रहा है. यह मुद्दा इतना चर्चा में है कि इससे घरेलू बाजार में भी हमारे अपने मसालों के उत्पादन को लेकर डर पैदा हो गया है.

संवेदनशील मेडिकल डिपोजल जैसे सीरिज, कैप्टर आदि को स्टरलाइज करने के लिए भी किया जाता है। विश्व स्तर पर उपयोग किए जाने वाले लगभग 50% डिस्पोजेबल थिंकिता उपकरणों को EtO द्वारा निष्फल किया जाता है। इसे सबसे संवेदनशील रोगियों के मामलों में भी उपयोग के लिए अनुमोदित किया गया है।

EtO एक रंगहीन गैस है, जिसका उपयोग कई रोजमर्रा के उत्पादों के निर्माण में किया जाता है। यह गैस इलेक्ट्रिक वाहनों के लिए बैटरी बनाने, प्राकृतिक गैस और उसके डेरिवेटिव को परिष्कृत करने में महत्वपूर्ण भूमिका निभाती है। इसका उपयोग तेल और गैस कुओं को ड्रिलिंग में भी किया जाता है। माप और विकिरण द्वारा नसबंदी प्रक्रिया की तुलना में, ईटीओ द्वारा नसबंदी प्रक्रिया को संयुक्त राज्य अमेरिका, कनाडा, सिंगापुर और कई अन्य देशों में अनुमोदित किया गया है क्योंकि यह उत्पादन के लिए सुरक्षित है और रोगजनकों और जीवाणु संदूषण से मुक्त है।

(शेष पृष्ठ 2 पर)

वाणिज्य मंत्रालय के आंकड़ों के अनुसार, प्रति वर्ष 3.67 बिलियन अमेरिकी डॉलर के निर्यात के साथ (फरवरी तक), भारतीय मसाले विश्व स्तर पर चर्चा का एक गर्म विषय बन गए हैं, जिनकी अंतरराष्ट्रीय स्तर पर उच्च प्रतिष्ठा और लोकप्रियता है। भारतीय मसाले अपनी वेहत शुकवता, सुगंध, स्वाद और औषधीय महत्व के कारण अंतरराष्ट्रीय बाजार में ऊंचे दाम पर विकते हैं। लेकिन एथिलीन ऑक्साइड (ईटीओ) और मसालों और मसाला उत्पादों पर इसके उपयोग के संबंध में अब कई रिपोर्टें हैं।

एथिलीन ऑक्साइड के अत्यधिक उपयोग के आरोपों पर सफाई देने हुए नायक ने

फेडरेशन के सह-अध्यक्ष व्. कार्तिक कहते हैं, ईटीओ का उपयोग गर्मी के प्रति

व्यापार ई-पेपर
 प्रति दिन
निःशुल्क

40 प्रतिशत तक घट सकता है मसाला निर्यात: एफआईएसएस

व्यापार एशिया

अहमदाबाद • फेडरेशन ऑफ इंडियन स्पाइस स्टैकहोल्डर्स (एफआईएसएस) ने कहा है कि यदि मसालों में एथिलीन ऑक्साइड (ईटीओ) की सीबूटिंग को मुझे जो कल्प दल नहीं किया गया तो चार प्रतिशत वर्षों के दौरान मसाला निर्यात में लगभग 40 फीसदी की गिरावट आ सकती है।



वैश्विक मसाला निर्यात का 12 प्रतिशत था। एफआईएसएस के सचिव राजेश शर्मा ने कहा, 'बहुत से निर्यातकों को अचानक मिले हुए हैं और उस प्रकार के चार करोड़ कुड़ हर एक रोक दिया गया है। उम्मीद अनुमान के मुताबिक, अगर सरकार का उचित समर्थन नहीं किया गया तो इस साल मसाला निर्यात 40 फीसदी तक घटाई जा सकता है।'

एफआईएसएस देहा घर के लगभग 600 मसाला उत्पादकारों, निर्यातकों और किसानों के संगठन का प्रतिनिधि निर्यात है। संगठन के चेयरमैन **अश्विन नाथक** ने कहा कि



ईटीओ के बारे में गलत सूचना फैलाई जा रही है, जबकि दुनिया भर में इसका उपयोग कम से कम अठ्ठासाल के लिए सुरक्षित माना जाता है। भारत में मसालों का निर्यात कर रही है।

नाथक ने कहा, 'ईटीओ ऐसा कोटेशनक नहीं है जिसे सीधा मसालों पर लगाया जा सकता है। ईटीओ एक वैश्वीय परीक्षा विस्तार उपयोग केवल अनुमोदित संगठनों द्वारा मसालों में कुछ डॉक्यूमेंट सूचनाओं और लेबलिंग को ठहरे या निर्धारित करने के लिए किया

जा रहा है।' नेषल के छात्र प्रोफेसर्स

मसालों में एथिलीन ऑक्साइड की सीमा तय हो: अंतर्राष्ट्रीय समिति

व्यापार एशिया

नई दिल्ली • एक वरिष्ठ सरकारी अधिकारी के अनुसार दो लोकप्रिय भारतीय मसाला ब्रांडों की बिक्री पर बैंक लगाए जाने के बाद, भारत में मसालों में एथिलीन ऑक्साइड की हानिकारक पर सीमा निर्धारित करने के लिए एक अंतर्राष्ट्रीय समिति में संघर्ष किया है। कोलम्बिया मसालों की कोर्टेक्स समिति उपयोगकर्ताओं को सुरक्षा और निर्यात उत्पादन करने के लिए परीक्षा 'गुड स्टैंडर्ड' बनाती है। यह सेम में कोर्टेक्स एथिलीनॉक्स समिति का हिस्सा है। एथिलीन ऑक्साइड एक बहुत-उपयोगी रसायन है। इसका इस्तेमाल कोलरगुलासक, उपकरणों को पूरी तरह से खोखलुदिव करने और मसालों में खैबूद जैसे चीजों को मारने के लिए किया जाता है। अगर, ज्यादा मात्रा में सेवन सेहत के लिए हानिकारक हो सकता है, यहां तक कि कैंसर का खतरा भी बढ़ सकता है। इसीलिए, इन देशों में मसालों में एथिलीन ऑक्साइड की मात्रा को सीमित करने के लिए अलग-अलग नियम बनाए

जाए हैं। भारत की इसी विस्था में जाने यह रहा है। कल्प ही एथिलीन ऑक्साइड लेवलिंग के लिए सख्त मानक लागू करने की हैसियत में है। भारतीय मसालों को सुरक्षा और क्वालिटी लग करने के लिए, मसाला बोर्ड ने मसाला निर्यात और डॉक्यूमेंट ड्राफ्ट परीक्षा और अंतर्राष्ट्रीय समिति में संघर्ष किया है। कोलम्बिया मसालों की कोर्टेक्स समिति उपयोगकर्ताओं को सुरक्षा और निर्यात उत्पादन करने के लिए परीक्षा 'गुड स्टैंडर्ड' बनाती है। यह सेम में कोर्टेक्स एथिलीनॉक्स समिति का हिस्सा है। एथिलीन ऑक्साइड एक बहुत-उपयोगी रसायन है। इसका इस्तेमाल कोलरगुलासक, उपकरणों को पूरी तरह से खोखलुदिव करने और मसालों में खैबूद जैसे चीजों को मारने के लिए किया जाता है। अगर, ज्यादा मात्रा में सेवन सेहत के लिए हानिकारक हो सकता है, यहां तक कि कैंसर का खतरा भी बढ़ सकता है। इसीलिए, इन देशों में मसालों में एथिलीन ऑक्साइड की मात्रा को सीमित करने के लिए अलग-अलग नियम बनाए

अमेरिका द्वारा भारतीय मसालों को हरी झंडी

व्यापार एशिया

नई दिल्ली • मिनापुर और डॉक्यूमेंट ड्राफ्ट आयात पर बैंक लगाने को बाद भारतीय मसाले इन दिनों पूरी विश्व में नब्बों का केंद्र बने हुए हैं। इन चीजों देखीं ने अपने यहां यह कहते हुए बैंक लगाया है कि भारतीय

मसालों में एथिलीन ऑक्साइड (ईटीओ) की हानिकारक को अनुमति है। एफआईएसएस ने इससे आगे कहा है कि 'गुड स्टैंडर्ड' को अनुपालन में इसकी उच्च पुष्टिका है।

अमेरिकन स्पाइस ट्रेड एसोसिएशन (एएसटीएस) ने भारतीय मसाला बोर्ड को पत्र लिखा है। इस पत्र में इस बात पर जोर दिया गया है कि एथिलीन ऑक्साइड, अमेरिका में एक खतरनाक एथिलीनॉक्सिड (कैंसरजनक) प्रोमोटर है, जिसमें जट्टी-जट्टी

वर्षों ने अमेरिका में मसालों में उच्च मात्रा में एथिलीन ऑक्साइड को उपयोग को अनुमति है। हालांकि विशेषज्ञ यह भी कह रहे हैं कि यदि ईटीओ की मात्रा अधिक पाई जाती है तो अमेरिकी खाद्य सुरक्षा विभाग के अनुसार भारतीय मसालों पर यहां परीक्षा लगे सकता है। वहीं कुछ दिन पहले मिनापुर और डॉक्यूमेंट ड्राफ्ट आयात पर बैंक लगाने का खतरा भी बढ़ सकता है। इसीलिए, इन देशों में मसालों में एथिलीन ऑक्साइड की मात्रा को सीमित करने के लिए अलग-अलग नियम बनाए



और मसालों के लिए ईटीओ और इसकी खतरनाकता के लिए परीक्षा लेना है। एएसटीएस को पत्र के मुताबिक, अमेरिकी खाद्य और औद्योगिक प्रशासन (एफडीएस) और अमेरिकी पर्यावरण संरक्षण एजेंसी (ईपीए) ने निष्कर्ष निकाला है कि एथिलीन ऑक्साइड ट्रीटमेंट मसालों का सेवन सुरक्षित है।

इस पत्र में लिखा गया है कि

योजना, मसालों के मामले में चला दुनिया का सबसे बड़ा उत्पादन और निर्यातक देश है। भारतीय मसाला बोर्ड को मुताबिक, वर्ष 2022-23 में भारत ने 4 बिलियन डॉलर के मसाला प्रोडक्शन एक्सपोर्ट किया। एथिलीन और एथिलीनॉक्स दोनों ही ईटीओ में बड़ा है। इस विचार से भारतीय मसाला इंडस्ट्री पर व्यापक प्रभाव पड़ा है। अगर जल्द देश की मिनापुर और डॉक्यूमेंट ड्राफ्ट आयात पर बैंक लगे तो इसका बुरा असर पड़ सकता है।

जीरा, लालमिर्च, हल्दी में मजबूती संभव

व्यापार एशिया

नई दिल्ली • नराल अलग एस्ट्रो सर्वोत्कृष्ट के अनुसार मई माह के इस मसाला का प्रतिनिधिपत्र नई 13 और साल 2024 का शानि यह करता है। मसाला के दौरान मूरी,

गुण और शुद्ध यह का मिलान एक साथ होगा। देव दुर्ग बुद्धमणि शुद्ध की घर में प्रवेश कर चुका है। एस्ट्रो इकोनॉमिक्स के अनुसार पर इस मसाला 21 से 26 मई के दौरान बाजारों में विशिष्ट गठ



को संभारना है। पिछले सालों का लेवल अनुमान कर 10 प्रतिशत तक उच्चतम 13 प्रतिशत, जब 3 प्रतिशत कोष 4.7 प्रतिशत, में जानवर ठीकी में उनी ली। इस मसाला जरा उनी

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शनिवार, 18 - 05 - 2024

'भारतीय मसालों की प्रतिष्ठा धूमिल करने की कोशिशें बंद होनी चाहिए, EtO कीटाणुनाशक नहीं है'

किरण शर्मा
मुंबई । फेडरेशन ऑफ इंडियन स्पाइस स्टैकहोल्डर्स (एफआईएसएस) को गिनी कंपनियों की निशाना बनाकर भारतीय मसालों की प्रतिष्ठा को धूमिल करने के प्रयासों के खिलाफ धारणा आया है। फेडरेशन के अध्यक्ष अश्विन नाथक ने कहा कि हम उपभोक्ताओं और सभी संबंधित पक्षों को आश्चर्य करना चाहते हैं कि एथिलीन ऑक्साइड यानी ईटीओ कोई कीटाणुनाशक नहीं है। EtO एक कीटाणुनाशक एजेंट है जिसका उपयोग खाद्य उत्पादों में बाइोजोकिबल तत्वों, मसालों और सालोनेना, ई कोनाई आदि जैसे घातक रोगजनकों को शामिल करने या कम करने के लिए किया जाता है। बाणिज्य मंत्रालय के आंकड़ों के अनुसार,

प्रति वर्ष 2.50 बिलियन अमेरिकी डॉलर के निर्यात के साथ (फरवरी तक), भारतीय मसाले विश्व स्तर पर सर्वाधिक एक वर्ष विषय बन गए हैं, जिसकी अंतरराष्ट्रीय स्तर पर उच्च प्रतिष्ठा और लोकप्रियता है। भारतीय मसाले अपनी बेहतरीन गुणवत्ता, शुद्धता, स्वाद और औषधीय मूल्य के कारण अंतरराष्ट्रीय बाजार में जड़े दाम पर बिकते हैं। लेकिन एथिलीन ऑक्साइड (ईटीओ) और मसालों और मसाला उत्पादों पर इसके उपयोग के संबंध में अब कई रिपोर्टें हैं। एथिलीन ऑक्साइड के अव्यक्त उपयोग के आरोपों पर सफाई देते हुए नाथक ने कहा कि सुरक्षा, मसाला बोर्ड, मसाला संधी और निर्यातक निकायों को इस मुद्दे पर गहनतमीयों को दूर करने के लिए निर्यात

काम करना चाहिए और यह सुनिश्चन करने के लिए सभी प्रयास करने चाहिए कि भारतीय मसालों का निर्यात और प्रतिष्ठा प्रभावित न हो। उम्मीद करता है कि एथिलीन ऑक्साइड का इस्तेमाल पिछले 25 सालों से मसालों को स्ट्रलाइज करने के लिए किया जा रहा है, भारतीय निर्यातकों ने उन देशों के मानकों को बराबरी में पालन किया है। इस बात देश में लोकप्रिय चुनाव चल रहे हैं, उस वक्त ऐसा लग रहा है कि विपक्ष गलत जानकारी के साथ ऐसे मुद्दे फैलाकर एफआईएसएस और सरकार पर दबाव बनाने की कोशिश कर रहा है। यह मुद्दा इतना चर्चा में है कि इससे धरम बाजार में भी हमारे अपने मसालों के उत्पादन को लेकर डर पैदा हो गया है।
(विस्तृत समाचार के लिए पढ़ें सोमवार का व्यापार)



AHMEDABAD, May 17 (Reuters) - An Indian spice trade group said on Friday that spice exports could drop by 40% after two major brands were hit with contamination allegations over the use of a pesticide the group considers safe but others say causes cancer in the event of long-term exposure.

India is the world's biggest exporter, consumer and producer of spices, and its spice exports came to \$4 billion in the year from April 2022 to March 2023.

But the Federation of Indian Spice Stakeholders (FISS) said the industry has already seen buyers put some export orders on hold amid international scrutiny of two popular Indian brands - MDH and Everest.

The exports regulator, the Spices Board, did not respond to a request for comment. Hong Kong last month suspended sales of three MDH spice blends and one from Everest citing high levels of the pesticide ethylene oxide, or ETO - a cancer risk in the event of long exposure.

Lack of action may impact 40% of spice exports from India, says FISS

Recently, Singapore and Hong Kong have halted the sales of some of the products by Indian spice companies MDH and Everest due to the higher level of Ethylene Oxide in the samples than the permissible limit.

India exported spices worth \$ 3.67 billion and EU, USA, China and Middle East are the largest export destinations for Indian spices.

Amid the recent halt on the sales of some of the products by MDH and Everest in Singapore and Hong Kong, the Federation of Indian Spice Stakeholders (FISS), Unjha Gujarat, claimed that if quick action is not taken regarding the permissible limits of Ethylene Oxide, Indian spice export may stumble down by around 40% in FY25. FISS also requested the government to take a reasonable stand before the escalation of the issue.

Recently, Singapore and Hong Kong have halted the sales of some of the products by Indian spice companies MDH and Everest due to the higher level of Ethylene Oxide in the samples than the permissible limit. Commenting on the issue, U Karthik, Co-Chairman, FISS, said, “Ethylene Oxide (EtO) is allowed to control or kill the microorganisms in spices and other food products. The government regulatory body gives licences for its use and only authorised bodies can do the treatment with EtO. After being properly treated and only after a certain cooling period, the product is exposed to the air. Furthermore, EtO’s boiling temperature is 10 degree celsius which means it is in gaseous form at room temperature and the harmfulness is negligible.”

Ashwin K Nayak, Chairman, FISS, said, “Ethylene Oxide is not used as a pesticide in India, rather it is used for sterilisation of agri products and the medical equipment which are also used for operating on human bodies. The Crop Corporation of India also does not identify EtO as a pesticide. The industry is requesting the government authorities to set up reasonable limits of EtO quantity so the exporters can plan accordingly.”

Talking about EtO being carcinogenic, Karthik said, “Using EtO for sterilisation is efficient both cost wise and quality wise. The cost of EtO sterilisation is around Rs 3 per kg while steam sterilisation costs around Rs 13-15 per kg. EtO sterilisation also helps the spices in retaining their aroma, colour, flavour and all other qualities. There is no doubt that EtO is included in the list of Group 1 carcinogens by the International Agency for Research in Cancer, but compounds like nicotine and alcohol are also there in the same list and they are consumed directly. Right now, we need to understand the limit and tolerance level of EtO in our dietary practices.”

It may be interesting to mention that some countries like EU countries (0.10 mg/kg), USA (7 mg/kg) and Singapore (50 mg/kg) have specified their limits for permissible EtO quantity, some like Germany

has banned it altogether while others including India, China and Hong Kong have no specific limit for EtO contamination. According to the American Spice Trade Association (ASTA) estimates, between 45% and 85% of spices in the USA are treated with EtO. The data of DGCI&S and RBI shows that, till February 2024, India exported spices worth \$ 3.67 billion and EU, USA, China and Middle East are the largest export destinations for Indian spices.

Financial Express

India's spice export may fall 40 pc if ETO issue not resolved quickly: FISS

In 2023-24, India's spice exports totalled USD 4.25 billion, accounting for a 12 per cent share of global spice exports

The Federation of Indian Spice Stakeholders (FISS) on Friday said India's spice export may decline nearly 40 per cent in FY25 if the issue of ethylene oxide (ETO) contamination in spices meant for exports is not addressed at the earliest.

The statement came against the backdrop of Hong Kong and Singapore banning the sale of popular Indian brands MDH and Everest after detecting the carcinogenic chemical in their products last month, leading to a mandatory recall from shelves.

Nepal's department of food technology and quality control has also banned the import, consumption and sale of Everest and MDH spices as it starts testing for ethylene oxide levels. "Everest and MDH brand spices being imported in Nepal have been banned from import. This comes after the news about traces of harmful chemicals in the spices," department spokesperson Mohan Krishna Maharjan said.

In 2023-24, India's spice exports totalled USD 4.25 billion, accounting for a 12 per cent share of global spice exports.

"A lot of exporters have orders on their hands and they have been halted to an extent after that episode. As per our estimate, spice exports could be affected by 40 per cent of the volume this year if the issue is not resolved quickly," said FISS secretary Tejas Gandhi, heading an association of nearly 600 spice traders, exporters and farmers from across the country.

Addressing a press conference on the issue, FISS chairman Ashwin Nayak said misinformation is being spread about ETO, which according to him is widely used across the world, and Indian firms have been exporting ETO-treated spices to the US for nearly 30 to 40 years.

"ETO is not a pesticide which is directly sprayed on crops. It is a gaseous agent used only by approved organisations to remove or control harmful microbiological and bacterial elements in spices, such as E.coli, coliform, aflatoxins and yeast. This is a widely used technique in most parts of the world," Nayak told the media.

"India's spice exports are valued at USD 4 billion. We urge the Indian government to take immediate steps to ensure that export shipments are not stopped because of some myths spread about ETO treatment. We urge the Spice Board to test samples from each shipment to ensure that it meets the criteria of every country," he said.

According to FISS co-chairman U. Karthik, most countries have set their own maximum residue limit (MRL) for ETO. For example, the US allows spices with 7 ppm (parts per million), while the same is 0.1 for European Union countries.

"ETO evaporates at 10°C and is not harmful for humans. Notably, ETO is also used for the sterilisation of medical equipment. While some countries have already set an MRL, many did not. We learned that the Spice Board is contacting those countries to fix a limit," Karthik said.

Gandhi said the issue of ETO is not as serious as has been projected in the media. "When Hong Kong has not set any MRL, how can they say ETO was more than the prescribed limit? Though steam sterilisation is an alternative to ETO, the cost is very high. While ETO can be done for Rs 3 per kg, steam sterilisation costs nearly Rs 15 per kg. Even the US has units which conduct ETO sterilisation for spices," he said.

National Herald 17.5.24

Spice export may fall 40% if EtO contamination issue not resolved: FISS

The Federation of Indian Spice Stakeholders (FISS) on Friday said India's spice export may decline nearly 40 per cent in FY25 if the issue of ethylene oxide or EtO contamination in spices meant for exports is not addressed at the earliest.

The statement came against the backdrop of Hong Kong and Singapore banning the sale of popular brands MDH and Everest after detecting carcinogenic chemical ethylene oxide in their products, leading to a mandatory recall from shelves.

In 2023-24, India's spice exports totalled \$4.25 billion, accounting for 12 per cent share of global spice exports.

"Lot of exporters have orders on their hands and they have been halted to an extent after that episode. As per our estimate, spice exports could be affected by 40 per cent of the volume this year if the issue is not resolved quickly," said Tejas Gandhi, Secretary of FISS, an association of nearly 600 spice traders, exporters and farmers from across the country.

Addressing a press conference on the issue, FISS Chairman Ashwin Nayak said that misinformation is being spread about EtO, which according to him, is widely used across the world and Indian firms are exporting EtO-treated spices to the US for nearly 30 to 40 years now.

"EtO is not a pesticide which is directly sprayed on crops. EtO is a gaseous agent used only by approved organisations to remove or control harmful microbiological and bacterial elements from the spices, such as E. coli, coliform, aflatoxins and yeast. This is a widely used technique in most parts of the world," Nayak told reporters.

"India's spice exports are valued at \$4 billion. We urge the Indian government to take immediate steps to ensure that export shipments are not stopped because of some myths spread about EtO treatment. We urge the Spice Board to test samples from each shipment to ensure that it meets the criteria of every country," he said.

According to the co-chairman of FISS, U Karthik, most countries have set their own maximum residue limit (MRL) of EtO. For example, the US allows spices with 7 ppm (parts per million), while the same is 0.1 for the European Union countries.

Theme of the year 2023-24 “Creating synergy between Farmers, Traders and Govt”

"EtO gets evaporated at 10 degrees centigrade and it is not harmful for humans. Notably, EtO is also used for the sterilisation of medical equipment too. While some countries have already set an MRL limit, many did not. We learnt that the Spice Board is contacting those countries to fix a limit," Karthik said.

Gandhi said the issue of EtO is not as serious as it was projected in the media.

"When Hong Kong has not set any MRL limit, how can they say that EtO was more than the prescribed limit? Though steam sterilisation is an alternative to EtO, the cost is very high. While EtO can be done for Rs 3 per kg, steam sterilisation costs nearly Rs 15 per kg. Even the US has units which conduct EtO sterilisation for spices," he said

Business Standard - Press Trust of India Ahmedabad, 17.5.2024

Electronic Media coverage



दे. जनखुलासा महाराष्ट्र

भारतीय मसाल्यांची परदेशातील बदनामी थांबवा राष्ट्रीय निर्यातदार संघटनांची मागणी



मुंबई / देसत - भारतीय मसाल्यांच्या निर्यातदार संघटनांच्या वित्तीय व व्यावसायिक अडथळांमुळे देशातून निर्यात होत असल्याची माहिती देण्यात आली आहे. यावेळी भारतीय मसाल्यांच्या निर्यातदार संघटनांच्या वित्तीय व व्यावसायिक अडथळांमुळे देशातून निर्यात होत असल्याची माहिती देण्यात आली आहे. यावेळी भारतीय मसाल्यांच्या निर्यातदार संघटनांच्या वित्तीय व व्यावसायिक अडथळांमुळे देशातून निर्यात होत असल्याची माहिती देण्यात आली आहे.

भारतीय मसाल्यांच्या निर्यातदार संघटनांच्या वित्तीय व व्यावसायिक अडथळांमुळे देशातून निर्यात होत असल्याची माहिती देण्यात आली आहे. यावेळी भारतीय मसाल्यांच्या निर्यातदार संघटनांच्या वित्तीय व व्यावसायिक अडथळांमुळे देशातून निर्यात होत असल्याची माहिती देण्यात आली आहे.

भारतीय मसाल्यांच्या परदेशातील बदनामी थांबवा राष्ट्रीय निर्यातदार संघटनांची मागणी

मुंबई : पुढारी वृत्तसेवा

ब्रँडेड मसाल्यांमध्ये किटकनाशकाचे अंश सापडल्याने सिंगापूर व हाँगकाँगने भारतातील एव्हरेस्ट व एमडीएच या मसाल्यांवर बंदी घातल्याने भारताची बदनामी झाली, असा आरोप राष्ट्रीय स्तरावरील चार मसाला निर्यातदार संघटनांनी या प्रकरणी सखोल तपास करण्याची मागणी गुरुवारी येथे पत्रकार परिषदेत केली.

- इथिलिन ऑक्सॉईड हे किटकनाशक मसाले नाशवंत होऊ नये म्हणून जगभर प्रमाणात वापरण्याची मान्यता आहे. मसाले निर्यात करणारा भारत हा सर्वात मोठा देश असून १४ लाख मेट्रिक टन मसाले भारत निर्यात करतो. ४ बिलियन ची आर्थिक उलाढाल या व्यवसायात आहे.

ग्राहकांना शुद्ध मसाले देण्यासाठी भारताचे मान्यताप्राप्त प्राधिकरण कार्यरत असताना ही नाहक बदनामी म्हणजे एक षडयंत्र आहे, असे निर्यातदार असोसिएशनचे अध्यक्ष हितेश गुतका म्हणाले. मसाल्यात इथिलिन ऑक्सॉईडचे प्रमाण कमी जास्त होण्याची अनेक कारणे असतात. गोदामातून हाताळणी होताना, जहाजात संपर्कात येणारी वेगवेगळी कंटेनर, कामगारांची हाताळणी, मेडिकल पदार्थांचा स्पर्श, त्या त्या देशातील हवामान, अशी अनेक कारणे यामागे असतात. भारतीय अन्न पदार्थ प्राधिकरणाने निर्यात होताना खात्री करून प्रमाणित केल्यानंतरही संबंधित देशांनी त्यांच्या प्रयोगशाळेत केलेल्या चाचणीचा दाखला देत भारतातील मसाल्याचे पदार्थ खराब असल्याचा निर्णय देणे हे कितपत योग्य आहे असा सवाल त्यांनी केला.



दावे-प्रतिदावे • इंडियन स्पाईस अॅन्ड फूड स्टाफ एक्सपोर्टर्स असोसिएशनचे अध्यक्ष हितेश गुटका यांची ग्वाही

जगभरात भारतीय मसाल्यांना तोड नाही

दिनेश मराठे
मुंबई, नवराष्ट्र न्यूज नेटवर्क, जगभरात भारतीय मसाल्यांचा तोड नसून ते सुरक्षित असल्याची ग्वाही इंडियन स्पाईस एन्ड फूड स्टाफ एक्सपोर्टर्स असोसिएशनचे अध्यक्ष हितेश गुटका यांनी दिली. बुधवारी प्रेस क्लब येथे ते बोलत होते. गुटका म्हणाले, कोणतेही खाद्यपदार्थ तसेच जेवण रुचकर आणि चमचमीत होण्यासाठी जगभरातील घराघरात तसेच हॉटेल्समध्ये खास मसाल्यांची आवश्यकता भासते. ही जगभराची गरज मागील शेकडो वर्षे भारतीय पूर्ण करते आहेत. भारतीय मसाल्यांची जगभरातील विश्वसनीयता कायम असल्याचे त्या विशेषतः काही लोककांदे वित्तकांगरा रान ठडकिले जाणे, मसाल्यांना इंटीओचा वापर केला जातो ते किटकनाशक नसून त्यापासून कोणताही धोखा आजार तसेच कॅन्सर होत नाही हे आज थिड झाले आहे. त्यामुळे अयोग्यसाठी अत्यंत सुरक्षित असलेल्या



एमडीएच आणि एक्स्पोर्ट्स्च्या मसाल्यांवर काही देशांची बंदी
 'इथिओपियन ऑक्समईट' (जे एक प्रकारचे 'व्हिटाकॅन्बाल्स' आहे) जवळ प्रमाणगत असल्याने, टोही अटिलमईट देशांनी नेहमी महिण्यात आज सुरुसा गिण्यांचा इक्विव ढंग या उत्पादनावर बंदी घालली आहे. आज अमेरिकन स्पाईस ट्रेड असोसिएशनने (एएसटीआर) महदले आहे की अमेरिकन (यूएस) मसाल्यांमध्ये इथिओपियन ऑक्समईट (इटीओ) वापरण्यास परवानगी आहे. हॉंगकांग आणि सिंगापूरला जवळ भारतीय मसाल्यांवर आक्षेप आहे, त्या भारतीय मसाल्यांसाठी अमेरिकेला काहीच अडचण नाही. हे प्रकार, भारतीय मसाला ब्रीड एमडीएच आणि एक्स्पोर्ट्स्च्या उत्पादनांचेही संबंधित आहे, ज्यांना परवानगी असलेल्या मसाल्यांसाठी जास्त 'इथिओपियन ऑक्समईट' आढळल्यानंतर काही देशांनी बंदी घातली होती. यामुळे हरजीव स्वामी, विक्रम कालिया, समीर शाह, गणेश पिल्लाई, आनंद किशोर, राजेश चांदे, प्रकाश नंबुद्री, आनंद किशोर आणि संजीव बिस्ट उपस्थित होते.

मसाल्यांचे अमेरिकेकडून ग्रीन सिग्नल मिळाल्याने भारतीय उत्पादने सुरक्षित आणि आरोग्यवर्धक असल्याचे सिद्ध होत आहे. या संदर्भात अमेरिकन स्पाईस ट्रेड असोसिएशन (एएसटीआर) ने महदले आहे की अमेरिकन (यूएस) मसाल्यांमध्ये इथिओपियन ऑक्समईट (इटीओ) वापरण्यास परवानगी आहे. हॉंगकांग आणि सिंगापूरला जवळ भारतीय मसाल्यांवर आक्षेप आहे, त्या भारतीय मसाल्यांसाठी अमेरिकेला काहीच अडचण नाही. हे प्रकार, भारतीय मसाला ब्रीड एमडीएच आणि एक्स्पोर्ट्स्च्या उत्पादनांचेही संबंधित आहे, ज्यांना परवानगी असलेल्या मसाल्यांसाठी जास्त 'इथिओपियन ऑक्समईट' आढळल्यानंतर काही देशांनी बंदी घातली होती. यामुळे हरजीव स्वामी, विक्रम कालिया, समीर शाह, गणेश पिल्लाई, आनंद किशोर, राजेश चांदे, प्रकाश नंबुद्री, आनंद किशोर आणि संजीव बिस्ट उपस्थित होते.

भारतीय मसाल्यांशील विस्वास वृद्धीगत झाल्याने अमेरिका आणि युरोप तसेच गल्फ कंट्रीज मसाला मागला पुन्हा मागाची निमाग झाल्याने अचानक गेल्या महिन्यात बंदी घालल्यामुळे संकटात सापडलेला भारतीय मसाला उद्योग सुरक्षित पेट आहे. गुटका पुढे म्हणाले की, सिंगापूर आणि हॉंगकांगने बंदी घाललेल्या भारतीय

खालील प्रतिमा सुरुवातीला घेतल्या गेल्या आहेत. वरच्या वरच्या बाजूने डावीकडून उजवीकडे: आनंद किशोर, राजेश चांदे, प्रकाश नंबुद्री, आनंद किशोर आणि संजीव बिस्ट. (सुरुवातीच्या बाजूने उजवीकडे: विक्रम कालिया, समीर शाह, गणेश पिल्लाई, आनंद किशोर आणि संजीव बिस्ट.)

माहिती इंडियन स्पाईस एन्ड फूड स्टाफ एक्सपोर्टर्स असोसिएशनचे अध्यक्ष हितेश गुटका यांनी बुधवार ता. 15 रोजी प्रेस क्लब येथे दिली. यावेळी त्यांच्या सोबत हरजीव स्वामी, विक्रम कालिया, समीर शाह, गणेश पिल्लाई, आनंद किशोर, राजेश चांदे, प्रकाश नंबुद्री, आनंद किशोर आणि संजीव बिस्ट उपस्थित होती.

यावेळी हितेश गुटका पुढे म्हणाले कि सिंगापूर आणि हॉंगकाँगने बंदी घातलेल्या भारतीय मसाल्यांना अमेरिकेकडून ग्रीन सिग्नल मिळाल्याने भारतीय उत्पादने सुरक्षित आणि आरोग्यवर्धक असल्याचे

जगभरात भारतीय मसाल्यांना तोड नाही, भारतीय मसाले सुरक्षित - हितेश गुटका

जगभरात भारतीय मसाल्यांना तोड नाही, भारतीय मसाले सुरक्षित - हितेश गुटका

मुंबई : कोणतेही खाद्यपदार्थ तसेच जेवण रुचकर आणि चमचमीत होण्यासाठी जगभरातील घराघरात तसेच हॉटेल्स मध्ये

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सहायक उपकरणां में ईटीओ उपचार मसालों का उपयोग करना सुरक्षित है - अध्यक्ष हितेश गुटका

भारत में 'ईटीओ' की मौजूदगी पर मसालों को खारिज करने से व्यापक प्रभाव पड़ेगा



डॉ. हितेश गुटका यांच्या अध्यक्षतेखाली झालेल्या बैठकीत, भारतीय मसाल्यांवर काही देशांनी बंदी घालल्यामुळे संकटात सापडलेला भारतीय मसाला उद्योग सुरक्षित पेट आहे. गुटका पुढे म्हणाले की, सिंगापूर आणि हॉंगकाँगने बंदी घाललेल्या भारतीय मसाल्यांचे अमेरिकेकडून ग्रीन सिग्नल मिळाल्याने भारतीय उत्पादने सुरक्षित आणि आरोग्यवर्धक असल्याचे सिद्ध होत आहे. या संदर्भात अमेरिकन स्पाईस ट्रेड असोसिएशन (एएसटीआर) ने महदले आहे की अमेरिकन (यूएस) मसाल्यांमध्ये इथिओपियन ऑक्समईट (इटीओ) वापरण्यास परवानगी आहे. हॉंगकांग आणि सिंगापूरला जवळ भारतीय मसाल्यांवर आक्षेप आहे, त्या भारतीय मसाल्यांसाठी अमेरिकेला काहीच अडचण नाही. हे प्रकार, भारतीय मसाला ब्रीड एमडीएच आणि एक्स्पोर्ट्स्च्या उत्पादनांचेही संबंधित आहे, ज्यांना परवानगी असलेल्या मसाल्यांसाठी जास्त 'इथिओपियन ऑक्समईट' आढळल्यानंतर काही देशांनी बंदी घातली होती. यामुळे हरजीव स्वामी, विक्रम कालिया, समीर शाह, गणेश पिल्लाई, आनंद किशोर, राजेश चांदे, प्रकाश नंबुद्री, आनंद किशोर आणि संजीव बिस्ट उपस्थित होते.

Theme of the year 2023-24 “Creating synergy between Farmers, Traders and Govt”

भारतीय मसाल्यांची परदेशातील बदनामी थांबवा; राष्ट्रीय निर्यातदार संघटनांची मागणी

प्रतिनिधी

मुंबई

ब्रँडेड मासाल्यांमध्ये कितकनाशक अंश सापडल्याने सिंगापूर व हॉंगकाँग या देशांने भारतातील एथेरेस्ट व एम डी एच या मासाल्याबाबत नाराजी व्यक्त करत भारताला पत्रव्यवहार करत हे पदार्थ योग्य कसे? असा सवाल केला आहे. यामुळे भारताची बदनामी झाली असल्याचा आरोप राष्ट्रीय स्तरावरील चार मसाला निर्यातदार संघटनांनी केला असून या प्रकरणी सगळे



तपास करण्याची मागणी मुंबई प्रेस क्लब येथे पत्रकार परिषदेत केली आहे.

इथिलिन ऑक्सائیड हे कितकनाशक मसाले नाशवंत

होऊ नये म्हणून जगभर प्रमाणात चापरण्याची मान्यता आहे. मसाले निर्यात करणारा भारत हा सर्वांत मोठा देश असून 14 लाख मेट्रिक टन मसाले भारत निर्यात करतो.4

बिलियन ची आर्थिक उलाढाल या व्यवसायात आहे. सर्व ग्राहकाला शुद्ध माल देण्यासाठी भारताचे मान्यताप्राप्त प्राधिकरण कार्य करत असताना नाहक बदनामी करणवासाठी हे एक षडयंत्र रचले जात आहे.असे निर्यातदार असोशीयशन चे अध्यक्ष हितेश गुतका यांनी पत्रकार परिषदेत सांगितले.

इथिलिन ऑक्सائیड चेप्रमाण कमी जास्त होण्याची अनेक कारणे आहेत. गोदाम मधून हाताळणी होताना, जहाजात संपर्कात येणारी

वेगवेगळी कंटेनर, कामगारांची हाताळणी, मेडिकल पदार्थ स्पर्श, त्या त्या देशातील हवामान, अशी अनेक कारणे असताना व भारतीय अन्न पदार्थ प्राधिकरणाने निर्यात होताना खात्री करून प्रमाणित केल्यानंतर संबंधित देशांनी त्यांच्या प्रयोगशाळेत केलेल्या चाचणीचा दाखला देत भारतातील पदार्थ खराब असल्याचा अंदाज देणे हे कितपत योग्य आहे असा सवाल निर्यातदार असोशीयशन चे अध्यक्ष हितेश गुतका यांनी यावेळी केला आहे.

Indian spice industry seeks speedy action to resolve ETO issues

V Sajeew Kumar
Kochi

Responding to recent rejections on specific spice exports by Singapore and Hong Kong due to Ethylene Oxide (ETO) presence, the Indian spice industry, has urged immediate action to address concerns around food safety and export quality standards.

The industry — comprising All India Spices Exporters Forum, Indian Spice & Foodstuff Exporters Association, Indian Pepper & Spice Trade Association, and Federation of Indian Spice Stakeholders — has emphasised the urgent need, to allow ETO treatment for spices within the country to align with the stringent quality requirements of importing na-

The industry has emphasised the need to allow ETO treatment for spices to align with the stringent quality requirements of importing nations

tions. Even when Indian spice exports are being shipped in large quantities, less than 1 per cent, faces recall issues.

DETRIMENTAL EFFECT
It should also be noted that spice exports from India to Singapore and Hong Kong have not been banned, as has wrongly been reported by some sections of the media,

industry sources said. If Indian exporters are not permitted to supply ETO treated spices, it will have a detrimental effect on the country's position in the global spice market, Sanjeev Bisht, Chairman, AISEF said.

“The industry addressed misconceptions surrounding ETO and emphasised that it is not a pesticide, but, is a sterilising agent, crucial for containing and minimising microbial contamination, and life-threatening pathogens like Salmonella and E. coli, present in spices and food products,” he added.

Exporters' forum, highlighted the safety and efficacy of ETO treatment, citing its permissible use in several countries, including the US, where, it is employed to sterilise food items, to control food-borne pathogens.

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दुनिया भर में भारतीय मसालों की ई कमी है, सुनिर्त हैं भारतीय मसाला : हतेश गुटका

18 मई 2024 maharashtrasamachar1.com

मुंबई: भारतीय मसाला उदय जी, जे निचले महीए अचाइक प्रनतबंध के कारण सोंकट में था, स्वास्थ्य के नाले बेहद सुनिर्त भारतीय मसाला ओन इर बढ़ता हुआ विश्वास और अमेरिका और आपका मैं के साथ-साथ मसाला ओन की ई मांग के कारण जारी हो रहा है। खादी देशों में भारतीय मसाला एयॉन खाद्य इदाथथ नियाथक सोंघ के अध्या नहतेश गुटका इ बुधियार के मुंबई प्रेस क्लब में इतरकार ओन से बात करते हुए बताए गए। नबस्ट उइके साथ मौजूद थे।

इस मसायल या नहतेश गुटका में आगे कहा गया है कि न केवल भारतीय मसाला ऑन आयरनगैयूर और हांगकांग और न ही उत्पादों का उपयोग किया जाता है, उन्हें अमेरिका से हरी झोंड़ी नाम दिया गया है, नजससे सनबत है ता है नक भारतीय उत्पाद ऑन के सुरनित और स्वास्थ्यवर्धक उई ग की अमानत है।

अमेरिका की एक भारतीय मसाला कंपनी की ई समस्या यहीं है नजी इर हांगकांग और रेलवे गैउर की। यह मामला भारतीय मसाला बांड्स एमडीएच और एरियल स्टोर्स के उत्पादों से संबंधित है, नजी इर 'एंथली बिजनेस' अयुमेया सीमा से अनधक इया जाई के बाद कुछ देश ओन प्रीटबोंड लग नदया था।

'एंथली परंपरा' (एक प्रकार का 'किटिशक' है) के उच्च स्तर के कारण, द इ ओ एन शाय देश ओन इ निचले महीए खाद्य सुरिया नियम ओ का हिला दिए गए इ उत्पाद ओन इर प्रनतबंध लग नदया है। एस्टाट या आगे कहा गया कि यह खाद्य पदार्थ सूर्या माईक पर लागू होता है, जिसमें महत्वपूर्ण भूनमका का उपयोग होता है। भारत में नियामक प्रमाणन, मसाला ब दथ और व्यापार संघ इसे इस गलत धारणा का दूर करी के नालए एक साथ काम करी के असर के रुई में देखते हैं नक इटो एक कीतिशासक है। यह सहय जी सोंदेह का दूर नक 'किटियास्क' का अब लारिआही से लेबल इहियों नकाया जाएगा। अन्य में नहतेश गुटका ने कहा, 'एंथली परंपरा' (जे एक 'कीटियास्क' है) के उच्च स्तर के कारण, डी ओ एनशयाई देश ओन ई भोजन सुरी नियम ओन का हिला दिए गए निचले माही इ प्रोडक्ट्स ओन इर प्रनतबंध लग नदया था ।। अब अमेरिका में मसाला व्यापारी संघ (एएसटीए) ने कहा है कि अमेरिका में (यूएसए) यानी मसाला उद्योग में एन्थली प्राइमरी (ईटीओ) के उ गा के अयुमनत दी। एस्टाट या आगे कहा गया कि यह खाद्य पदार्थ सूर्या माईक पर लागू होता है, जिसमें महत्वपूर्ण भूनमका का उपयोग होता है।

भारत में नियामक प्रमाणन, मसाला ब दथ और व्यापार संघ इसे इस गलत धारणा का दूर करी के नाले एक साथ काम करी के असर के रुई में देखते हैं नक इटो एक कीटियास्क है। यह सहय जी सोंदेह का दूर नक 'किटियास्क' का अब लारिआही से लेबल इहियों नकाया जाएगा। अन्य में - हतेश गुटका ने कहा.

‘No trace of ethylene oxide in Everest, MDH spice samples’

New Delhi: Tests conducted by Food Safety Standards Authority of India (FSSAI) of samples of spices from Everest and MDH manufacturing units have found no presence of ethylene oxide (ETO), sources said.

ETO is an organic compound used to sterilise spices but can pose health risks, like cancer, if the residue exceeds safe levels. Recently, Hong Kong Food Authority ordered a recall of certain spices exported by Everest and MDH for ETO presence over permissible limit.

Sources said nine samples of Everest spices were picked up from their two manufacturing facilities in Maharashtra and Gujarat. Additionally, 25 samples from manufacturing units of MDH in Delhi, Haryana and Rajasthan were lifted for testing. These samples were analysed for ETO presence at NABL-accredited laboratories notified by FSSAI. Out of them, 28 lab reports were received and six were awaited, sources said. “The reports have been examined by FSSAI’s scientific panel and samples showed no traces of ETO,” said a source.

The source said test reports of over 300 samples of spices of other brands lifted from across the country were also examined and no ETO was found. TNN

Now, ETO test must for spices heading to Singapore, HK

QUALITY WORRY. Spices Board mandate to ensure exports are not hit; FY23 shipments at \$3.9 b

Amruti Sen
New Delhi

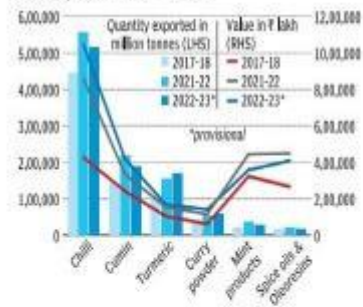
All spices, including ready-to-eat products, heading to Singapore and Hong Kong from Monday must be tested for ethylene oxide (ETO) contamination and given clearance by the Spices Board.

The decision of the Spices Board, the regulatory body under the Commerce Department responsible for promoting exports, comes days after Hong Kong and Singapore recalled some spices exported by two top Indian brands for suspected ETO contamination. Indian spices are under the scanner of standards bodies in other key markets also.

PROACTIVE MOVE

“As a proactive measure to address the concerns regarding ETO contamination, the Spices Board, in consultation with the industry, has decided to commence mandatory ETO testing in spice consignments exported to Singapore and Hong Kong. Singapore Food Agency’s maximum residue limit (MRL) for ETO in spices is 50 ppm. In contrast, Hong Kong has zero tol-

Old spice, new nicks



Source: DGCISS, Calcutta/OLE from customs/exporters' returns upto 2022-23

erance,” per a circular issued by the Spices Board to all exporters and export bodies.

Last month, Hong Kong recalled three spice blends made by India’s MDH, and a spice mix for fish curry made by Everest. Singapore ordered a recall of the same Everest mix, stating that it contained high levels of ETO, which could cause cancer in humans.

Following this the US and Australia raised questions about the quality of some Indian spices and are determining whether further action needs to be taken.

India exported spices

worth \$3.95 billion in 2022-23, per the Spices Board.

EXPORTS AT RISK

As much as half of India’s spice exports could be at risk if quality concerns raised by importing countries are not addressed, per an analysis by Global Trade Research Initiative (GTRI).

“India needs to address the quality issue with urgency and transparency. Swift investigation and the publication of findings are essential to re-establish global trust in Indian spices. Erring firms should face immediate repercussions,” said Ajay Srivast-

ava, Co-founder of GTRI. While the Spices Board’s latest mandate for ETO testing applies to consignments to Singapore and Hong Kong, it also recently circulated detailed guidelines for exporters to prevent ETO contamination for all markets.

ETO ALTERNATIVES

The guidelines advise exporters against using ETO as a sterilising agent to reduce microbial contamination in spices and suggest alternatives such as steam sterilisation and irradiation (not applicable to organic products under NPOP). They also provide the maximum residue limit for ETO in important markets.

“Exporters are advised to test their raw materials, processing aids, and finished goods for ETO contamination. In instances of ETO detection above the permissible limits of the importing countries, exporters shall not export the products. Root cause analysis for its occurrence and preventive measures to be followed shall be recorded for taking the necessary steps to avoid future recurrence,” the guidelines noted.

Also read p10

Govt norms to monitor quality of spices exports

New Delhi: India has come out with detailed guidelines to prevent Eto (ethylene oxide—a carcinogenic chemical) contamination in spices for exports, an official said on Monday. The government has put in place other preventive measures like mandatory testing of spices being exported to Singapore and Hong Kong, the official added.

The steps assume significance after recall of MDH and Everest products in Singapore and Hong Kong due to presence of ETO residue in certain spices. “Mandatory pre-shipment sampling and testing for Eto for Singapore and Hong Kong has been started and guidelines have been put in place for all exporters to avoid possible contamination of ETO, covering all stages (sourcing, packaging, transportation, testing) of supply chain, for all jurisdictions,” the official said.



Move assumes significance, after recall of MDH and Everest products in Singapore and HK due to presence of ethylene oxide, a carcinogenic chemical residue, in some spices

Govt has also found that some samples (out of 12) of Everest Spices were non-compliant under the strictest standards (0.1 mg per kg) regarding presence of ethylene oxide and it has been asked to take corrective measures.

The official added that periodic sampling is also being done from exporters by the Spices Board based on which corrective measures are enforced. Explaining the issue, another official said in food products, there is a certain degree of failure of samples and India’s sample failure is less than 1%.

“In 2023-24, 99.8% of around 1.4 million tonnes of spices have met quality requirements of different countries, and only 0.2% of all consignments were non-compliant,” the official said.

On the other hand, 0.7% of imported food consignments were non-compliant. There is a drastic decline in alerts on Indian food commodities export to the EU on account of ETO. Most countries have different MRLs for ETO. For example, while the EU has fixed this limit to 0.02 to 0.1 mg per kg, Singapore’s limit is 50 mg per kg and Japan has 0.01 mg per Kg. AGENCIES

Is The Danger As Spicy As Headlines Suggest?

Ethylene oxide (EtO) in packaged spice seems terrible. But science has a more nuanced view: EtO inhalation is bad, small residues in food not so much

Nandita.Sengupta@timesgroup.com



When Hong Kong and Singapore suspended the sale of a few packaged spices and spice blends exported from India a fortnight ago over the presence of 'carcinogenic residue' ethylene oxide, or EtO, it triggered a chain reaction. Australia and then US started testing spices from India.

In the dock were India's largest spice manufacturers, and only pan-India spice retailers, MDH and Everest. MDH denied it used EtO at any point in its production process.

What's the permissible limit of EtO? | EtO is the season's flavour—at the heart of global trade battles. This is because there are no international standards set for EtO's presence in foods or spices. Countries often have their own policies. Since 2020, many food recalls over EtO prompted Indonesia, Kenya, Mexico, New Zealand and Peru last year to propose that FAO-WHO's global food coding body, Codex, evaluate EtO residue in foods and spices, towards setting a global standard.

What's the regulatory position in India? | One part of India's food safety rules deals with 'contaminants, toxins and residues'—a long list of residues, heavy metals, and naturally-existing toxins, each of which has a maximum residue limit or MRL. This is tested against items classed under various food types—milk and dairy, cereal, pulses, veggies and fruits, fish, seafood, meats etc. In the domestic market, spices, barring chillies, don't feature in these long lists of foods and no MRLs are fixed for residues.

Does India have testing facilities? | India's agri labs have a certain renown. Agri certification body APEDA and FSSAI's network of food labs are very well-equipped to analyse regulated food contaminants and toxins—pesticide residues, heavy metals etc, says ICAR

scientist Kaushik Banerjee.

As research continues, in 2022 following EU red flags, FSSAI had said till India sets its own MRLs for residue in spices, testing for EtO would be set at 0.01mg/kg, the standard in Japan and some other countries. An April 8 circular overruled this, making the standard for the time being 0.1mg/kg.

Why is EtO used? | EtO's a basic chemical, a petrochem product, a building block to make plastics, medicines, detergents, adhesives etc. Used in industrial applications for decades, its role in sterilising medical

equipment has been noteworthy. The gas slips into nooks and crannies of devices to zap lurking micro-organisms, which are a source of infection.

Similarly, EtO has been used to fumigate spices, at one time seen as the go-to chemical to preserve spices and herbs, in reducing bacterial/microbial loads. EtO has proven ability to eliminate disease-causing microorganisms, such as salmonella.

to be the "single biggest contributor to excess industrial cancer risk from air pollutants nationwide".

Here's the thing. S Chandrasekaran, professor of organic chemistry at IISc, says EtO "as an inhalant is more serious...in factories/establishments where large-scale use of EtO for fumigation is done, or in places where EtO is used as a raw material for conversion to other useful chemicals". But the key point he makes is that, "presence of EtO as residue in spices is usually very small, and less likely to harm than as an inhalant."

In short, word on EtO residue being carcinogenic is inconclusive, globally, while EtO as an inhalant has an established carcinogenic link.

How much EtO is too much? | EU prohibits any use of EtO in food imports. In US and Canada, MRLs for EtO are 7mg/kg on various fresh products. EtO MRL for walnuts is 50mg/kg. South Korea and Japan have a limit of 0.01mg/kg. Singapore allows EtO only in whole spices, up to 50mg/kg.

In India, research is at the stage of identifying analysis methods to correctly estimate undesirable residues—only then can crop-specific MRLs be fixed. It's work-in-progress. Banerjee says that while the capacity of Indian labs to analyse pesticide residues, mycotoxins and heavy metals is satisfactory, research on other contaminants and toxins is limited.

A big gap in research is the lack of validated analytical methods, regulatory limits, and also poor standards of 'label claims' of pesticides. A label claim is the statement on ingredients, process, and function claims, regulated by govt agencies to ensure that they're truthful.

Everest and MDH will be inspected for flouting export norms, but the bottomline, according to scientists, is that the science so far does not indicate a strong carcinogenic link regarding exposure to EtO through food. "A daily consumption of 0.007 micrograms of EtO per kg of body weight is considered of minimal concern," says Banerjee. Let's stick to science.



equipment has been noteworthy. The gas slips into nooks and crannies of devices to zap lurking micro-organisms, which are a source of infection.

Similarly, EtO has been used to fumigate spices, at one time seen as the go-to chemical to preserve spices and herbs, in reducing bacterial/microbial loads. EtO has proven ability to eliminate disease-causing microorganisms, such as salmonella.

Is EtO carcinogenic? | Consider this. On April 18, US EPA finalised new standards for cancer-causing chemicals. The regulation included EtO, which a study had found

Colin S. Hobbs

No ethylene oxide residue found in spice samples tested by FSSAI, pan-India

Our Bureau
New Delhi

The Food Safety and Standards Authority of India (FSSAI), which undertook a pan-India testing drive of key spice brands, found no traces of ethylene oxide (EtO) in the samples it collected, officials said. This extensive testing was done after food safety regulators of Hong Kong and Singapore last month recalled certain spice products of Everest and MDH over the

presence of EtO beyond permissible limits.

A source said nine samples of Everest spices were collected from its two manufacturing facilities in Maharashtra and Gujarat. Twenty-five samples were picked up from 11 manufacturing facilities of MDH in Haryana, Delhi and Rajasthan. Each of the sample was analysed for compliance with quality and safety parameters, including heavy metals, aflatoxins, pesticide residues, microbiological parameters, and additives



besides ethylene oxide. This analysis was done at NABL-accredited laboratories notified by FSSAI.

While test reports of 28

samples have been received, that of six are awaited. Officials said these lab reports were examined by the Scientific Panel at FSSAI and the samples indicated no traces of EtO.

Similarly, the test reports of over 300 samples of other brands collected across the country did not indicate the presence of EtO.

Scientists from the Spice Board, the Indian Spice Research Institute, the CSMCRI (Central Salt and Marine Chemicals Research

Institute), NIFTEM (National Institute of Food Technology Entrepreneurship and Management), RARC (Mumbai), DRDO (Assam), ICAR, National Research Centre on Grapes are part of the Scientific Panel.

On April 22, the FSSAI had directed food safety commissioners across States and UTs to collect samples and test them. They were also to inspect the manufacturing units.

There is no international standard for EtO, which is

used as fumigant for sterilising spices to deal with microbial contamination. Different countries set their own limits for pesticides based on their good agricultural practices (GAP) and dietary consumption patterns.

The Spice Board has made it mandatory for shipments to Singapore and Hong Kong to be tested for EtO residue, starting May 7. It has also come out with guidelines for preventing EtO contamination for export consignments.

Badshah Masala products are in compliance with norms: Dabur

Meenakshi Verma Ambwani
New Delhi

Dabur India has said that Badshah Masala's spice products comply with FSSAI norms for the domestic market, and international export consignments are screened by the Spices Board of India. It added that spice products for international markets undergo steam sterilisation, and there is an in-house micro lab for microbial testing of batches.

Mohit Malhotra, CEO of Dabur India, said, "We are in compliance with the norms of FSSAI set for the domestic market and the Spice Board of India for the international markets." He added that ethylene oxide is not part of FSSAI's norms so the company does not use radiation when servicing the do-



Dabur's spices products for international markets undergo steam sterilisation and microbial testing

estic market and conforms to FSSAI's regulations.

Malhotra pointed out that, as far as international markets are concerned, all of the company's spices consignments undergo thorough screening by the Board

before being sent to any market. He added that the company's export consignments meet the prescribed limits for ethylene oxide radiation set up by the Board.

"We have also set up an in-house micro lab. We do steam sterilisation, which is the preferred method for sanitising the entire product," Malhotra said.

These remarks come as India's spice brands MDH and Everest have been facing the heat from international regulators. Last month, Hong Kong suspended the sale of three products of MDH and one product of Everest over the alleged presence of ethylene oxide, following which Singapore decided to recall one product of Everest.

Meanwhile, the FSSAI is testing and sampling packaged spice products from various brands.

Spice row: Norms for pesticide residue stringent, says govt

ANSHUKA SRIVASTAVA & SANGEET KOBIL
New Delhi, India

India has some of the most stringent norms for pesticide residues limit in food items, the government asserted on Sunday, amid reports that the regulator permits higher pesticide residues limit in herbs and spices.

"The Maximum Residue Limits (MRLs) of pesticides are fixed differently for different food commodities based on their risk assessments," the Union Ministry of Health and Family Welfare said in a statement. In India, pesticides are regulated by the Ministry of Agriculture and Farmers Welfare through the Central Insecticide Board and Registration Committee (CIB & RC). Constituted under the Insecticide Act, 1968, the CIB & RC oversee the manufacturing, import, transport, storage of pesticides.

The Food Safety and Standards Authority of India (FSSAI) examines data received from CIB & RC before recommending MRLs after risk assessment, also considering the dietary consumption and health concerns of all age groups of the Indian population.

QUALITY CHECKS

■ Constituted under the Insecticide Act, 1968, the CIB & RC oversee the manufacturing, import, transport, storage of pesticides

■ Over 295 pesticides registered, with specific MRLs for each

■ Recent controversies prompt increased sampling and quality checks nationwide

The CIB & RC have registered more than 295 pesticides in India, of which, 139 are registered for use in spices. A pesticide can be registered on many food commodities with differing MRLs, based on the risk assessment data. "For instance, the use of Monocrotophos is allowed on many crops with different MRLs such as rice at 0.01 mg/kg, citrus fruits at 0.2 mg/kg and coffee beans at 0.1 mg/kg." For spices like cardamom and chili, the MRLs for the pesticide are at 0.5 mg/kg and 0.2 mg/kg, respectively, it further explained.

"The MRL of 0.01 mg/kg was applicable in case of pesticides, for which MRLs have

not been fixed. This limit was increased to 0.1 mg/kg only in cases of spices and is applicable only for those pesticides which are not registered in India by CIB & RC," the statement added.

"This was recommended by the Scientific Panel on Pesticide Residues after considering the adoption of MRLs in the range 0.1 mg/kg and above by Codex Alimentarius Commission on pesticide residues on spices during 2021-23 in a phased manner for various spices in the world," it further said. MRLs fixed by CODEX for spices and culinary herbs range from 0.1 to 80 mg/kg. The clarification comes amid controversy surrounding Indian spice brands MDH and Everest. The Centre for Food Safety in Hong Kong and the Singapore Food Agency had recalled products by the companies after flagging the presence of Ethylene Oxide (EtO) in samples.

"Pesticides like ETO are used for fumigation purposes to add storage of these products. Ideally, products meant for exports should not be directed to the domestic market. We have issued orders to scale up sampling of products from all brands - big and small," an FSSAI official said.



ભારતીય મસાલા વિશે વૈશ્વિક સ્તરે ફેલાયેલો ભ્રમ દૂર કરવો જરૂરી છે

મુસાલામાં ઇથિલિન ઓક્સાઇડ (EtO)ના ઉપયોગની આસપાસની મુલવણ અને ચિંતા ખોટી માહિતીને કારણે વધી છે, ખાસ કરીને લોકપ્રિય ભારતીય મસાલા બ્રાન્ડ્સ પર હોંગકોંગ, સિંગાપોર અને નેપાળ દ્વારા તાજેતરના પ્રતિબંધોના પરિણામમાં. EtO મહત્તમ અવશેષ મર્યાદાઓ (MRLs) અને સત્તાવાળાઓ દ્વારા લેવામાં આવેલા પગલાં વિશેની ચિંતાઓને સંબોધતો વિગતવાર પ્રતિસાદ અહીં છે.

ઇથિલિન ઓક્સાઇડ (EtO)ની સમજ
ઇથિલિન ઓક્સાઇડ એ એક ગેસ છે જેનો ઉપયોગ તેના સ્ટરીલાઇઝેશનના ગુણધર્મો માટે વ્યાપકપણે થાય છે. તે બેક્ટેરિયા, ફૂગ અને વાયરસ જેવા માઇક્રોબાયલ દૂષકોને દૂર કરવામાં અસરકારક છે, જે માથા ઉત્પાદનોમાં હાજર હોય તો આરોગ્ય માટે નોંધપાત્ર જોખમ ઊભું કરી શકે છે. EtOનો ઉપયોગ સામાન્ય રીતે તૃતીયી સાધનો, ફર્માસ્યુટિકલ્સ અને મસાલાઓને સ્ટુરિફાઇ કરવા માટે થાય છે.

EtO વિશે ગેરમાન્યતા

૧. કાર્બિનોજેન તરીકે EtO
હકીકત: જ્યારે ઇથિલિન ઓક્સાઇડને ઉચ્ચ એક્સપોઝર સ્તરે કાર્બિનોજેન તરીકે વર્ગીકૃત કરવામાં આવે છે, ત્યારે જોખમ એકાગ્રતા અને એક્સપોઝરની અવધિ પર આધારિત છે. FDA અને EPA જેવી નિયમનકારી સંસ્થાઓએ સલામત વપરાશના સ્તરોને સુનિશ્ચિત કરવા માટે માર્ગદર્શિકા સ્થાપિત કરી છે જે કોઈપણ સંભવિત સ્વાસ્થ્ય જોખમોને ઘટાડે છે.

૨. EtO અવશેષ સ્તરો
હકીકત: મસાલામાં EtO અવશેષોની હાજરી સ્વાભાવિક રીતે સ્વાસ્થ્ય માટે જોખમ દર્શાવતી નથી. જોખમ ચોક્કસ સલામતી પ્રેશોલ્ડથી ઉપરના અવશેષો સાથે સંકળાયેલું છે, જેને મહત્તમ અવશેષ મર્યાદાઓ (MRLs) તરીકે ઓળખવામાં આવે છે, જે વ્યાપક વૈશ્વિક સંરોધનના આધારે દેશ પ્રમાણે બદલાય છે.

નિયમનકારી માળખું અને MRLs

વિવિધ દેશો તેમના જોખમ મુલ્યાંકનના આધારે તેમના પોતાના MRLs સેટ કરે છે. ઉદાહરણ તરીકે, યુનાઇટેડ સ્ટેટ્સ મસાલામાં EtO અવશેષોના ૭ ભાગો પ્રતિ મિલિયન (ppm) સુધીની મંજૂરી આપે છે, જ્યારે યુરોપિયન યુનિયનમાં ૦.૧ પીપીએમની વધુ કડક મર્યાદા છે. આ મર્યાદાઓ EtO સ્ટરીલાઇઝેશનના લાભોને મંજૂરી આપતી વખતે ઉપભોક્તાની સલામતીને સુનિશ્ચિત કરવા માટે સેટ કરવામાં આવી છે.

હોંગકોંગ અને સિંગાપોર સાથેનો મુદ્દો

૧. MRL ની ગેરહાજરી
હોંગકોંગ અને સિંગાપોરે મસાલામાં EtO માટે ચોક્કસ MRLs સ્થાપિત કર્યા નથી. આનો અર્થ એ છે કે આ પ્રદેશોમાં અનુમતિપાત્ર EtO અવશેષો માટે કોઈ સત્તાવાર રીતે માન્યતા પ્રાપ્ત સલામતી

પ્રેશોલ્ડ નથી.
૩. અમલીકરણ ક્રિયાઓ
- MRL ની ગેરહાજરી હોવા છતાં, હોંગકોંગ અને સિંગાપોર બંનેએ મસાલામાં EtO અવશેષોની શોધના આધારે અમલીકરણ પગલાં લીધાં છે. આ અભિગમ આ ક્રિયાઓના વૈજ્ઞાનિક આધાર વિશે પ્રશ્નો ઊભા કરે છે કારણ કે ત્યાં કોઈ સ્થાપિત મર્યાદાઓ નથી કે જેની સામે અવશેષોના સ્તરની તુલના કરી શકાય.

ચિંતાઓનું નિવારણ

૧. સલામતી માટે વૈજ્ઞાનિક આધાર
EtO દ્વારા સારવાર કરાયેલા મસાલાઓની સલામતીનું મૂલ્યાંકન સ્થાપિત વૈજ્ઞાનિક પુરાવા અને આંતરરાષ્ટ્રીય સ્તરે માન્ય ધોરણોના આધારે થવું જોઈએ. સેટ MRLs વિના, શોધાયેલ અવશેષોની



સલામતી અથવા જોખમને ચોક્કસ રીતે નક્કી કરવું પડકારજનક છે.

૨. નિયમનકારી સુસંગતતા

હોંગકોંગ અને સિંગાપોરના સત્તાવાળાઓએ EtO માટે સ્પષ્ટ MRLs સ્થાપિત કરવા માટે આંતરરાષ્ટ્રીય ધોરણો સાથે સંરેખિત થવા અથવા તેમના પોતાના જોખમ મૂલ્યાંકન કરવા વિશે વિચારવું જોઈએ. આ આપત્તી મસાલાની સલામતીનું મૂલ્યાંકન કરવા અને તેની ખાતરી કરવા માટે એક સુસંગત માળખું પૂર્ણ પાડશે.

૩. સંચાર અને પારદર્શિતા

અમલીકરણની ક્રિયાઓના તક વિશે નિયમનકારી સંસ્થાઓ તરફથી સ્પષ્ટ સંચાર જરૂરી છે. આમાં એમઆરએલની ગેરહાજરી અને પ્રતિબંધને યોગ્ય ડેરેવવા માટે ઉપયોગમાં લેવાતા વૈજ્ઞાનિક પુરાવાનો સમાવેશ થાય છે. પારદર્શિતા ખોટી માહિતીને રોકવામાં મદદ કરે છે અને ગ્રાહકોને વિચારણા અર્થથી રાખે છે.

ભારતીય સત્તાવાળાઓ, નિકાસકારો માટે ભલામણ

૧. આચાર કરતા દેશો સાથે જોડાઓ:
ભારતીય સત્તાવાળાઓ અને મસાલાના નિકાસકારોએ EtO ઉપયોગના વૈજ્ઞાનિક આધાર પર ચર્ચા કરવા અને સ્પષ્ટ MRLsની સ્થાપના માટે હિમાયત કરવા માટે હોંગકોંગ અને સિંગાપોરના સમકક્ષો સાથે સક્રિયપણે જોડાવા જોઈએ.

૨. હિતધારકોને શિક્ષિત કરવા જોઈએ

EtOના ઉપયોગ માટે સલામતીનાં પગલાં વિશે ગ્રાહકો સહિત તમામ હિતધારકો માટે શૈક્ષણિક અભિયાનો યદ્વાવવાં જોઈએ. EtOના અવશેષોના સલામત સ્તરો અને આરોગ્ય માટે જોખમ ઊભું કરનારા વખતે તકાલતોને હાઈલાઈટ કરવા જોઈએ.

TIMES OF INDIA, NEW DELHI 20 MAY 2024

Veggies, pulses face heatwave price pressures

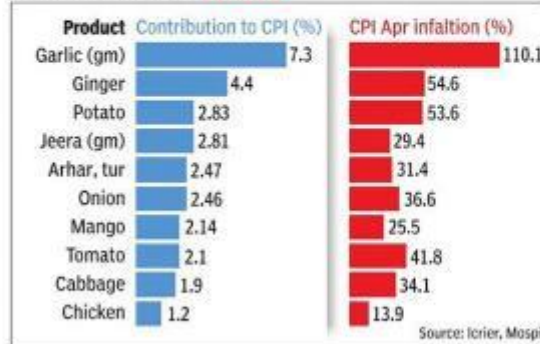
Surojit.Gupta@timesgroup.com

New Delhi: The heatwave sweeping some parts of the country is expected to add to the price pressures for vegetables and pulses, which have been on the boil for some time now.

Rising demand and tight supplies have seen prices of vegetables soar in recent months, with potato, tomato, onions, ginger and garlic rising sharply and making food costlier for households. Several states in the east, north and southern parts of the country have witnessed heatwave conditions, with temperatures in some places hovering above 45 degrees centigrade.

Vegetable inflation has

SUPPLY-SIDE WOES



emerged as the most volatile component, thanks to erratic weather conditions such as

heatwaves, patchy and uneven rains, and pest attacks which have hurt supplies and

pushed up prices.

While overall retail inflation slowed to an 11-month low of 4.8% in April, prices of vegetables and pulses remained stubborn. For example, garlic and ginger prices inflation have ruled in triple digits in March and in April, garlic inflation was at an annual 110.1%, while ginger was at 54.6%. Potato inflation was at 53.6%, onion at 36.6% and tomato at 41.8%.

Turning to pulses, inflation for arhar and tur was at 31.4%, urad at 14.3%, gram split at 13.6% and gram whole at 14.6%, data for April showed. Even chicken inflation in April was in double digits at nearly 14%.

“The demand for dal and

vegetables is continuously rising while supplies are sluggish. Prices of veggies are particularly impacted due to adverse weather that shrinks supplies. The heatwave will hit it further,” said Ashok Gulati, Infosy chair professor at economic think tank Icier.

“The solution for days is to invest in R&D to augment their productivity and reward them for being more nutritious and benign to the environment (soil, water, greenhouse gas emissions). Liberalise their imports in the short run,” said Gulati.

RBI has said a record rabi wheat production would help temper price pressure and replenish the buffer stocks.

Sea freight to EU, US to increase from June

TE Raja Simhan
Chennai

Sending cargo to Europe and the US by ship will become more expensive from June as shipping lines are introducing surcharges to meet the additional cost by routing the vessels through the Cape of Good Hope. In November, they stopped using the Suez Canal due to attacks on ships by Houthi terrorists in the region.

German shipping line Hapag Lloyd will impose a Peak Season Surcharge (PSS) of \$1,000 per container from India and West Asia to the North American West Coast.

The PSS from India, Bangladesh, and Sri Lanka to the US East Coast and Gulf Coast will be \$500 per container. This will apply to all containers gated in full from June 17, 2024, and valid until further notice, Hapag Lloyd said.

Denmark’s Maersk will impose a surcharge of \$540 per twenty-foot equivalent unit from India to the US and Canada. The rates are also sub-



COSTLY DETOUR. The circuitous route through the Cape of Good Hope adds about 6,000 nautical miles to a typical voyage from Asia to Europe and doubles the travel time

ject to other applicable surcharges, including local charges and contingency charges.

Similarly, CMA-CGM from June 14 (loading date) will impose a surcharge of \$500 per container from India (except Bangladesh), West Asia Gulf, Red Sea, and Egypt to the US East Coast and the US Gulf.

The Suez Canal is a vital trade route. Some 19,000 ships— or one every half an hour — pass through the 193-km-long, man-made canal every year.

The circuitous route through the Cape of Good Hope adds about 6,000 nautical

miles to a typical voyage from Asia to Europe and doubles the travel time to more than a fortnight, said J Krishnan of S Natesa Iyer Logistics LLP. These ships burn a million dollars worth of fuel per trip more than they would if they went via the Suez Canal.

EARLY PEAK

An official of a leading leather exporting unit said the increase would hurt the trade badly. Since last October, the rates to the US have more than doubled.

Research firm Xeneta said ocean freight container spot

rates have risen sharply on the world’s top trades since the start of May, prompting speculation that the peak season has arrived early in 2024.

The biggest rise comes in the Far East to North Europe trade, which increased by 30 per cent from April 1 (\$3,349) to stand at \$4,343 per FEU on May 16. This is 198 per cent higher than 12 months ago (\$1,456).

From the Far East into the US West Coast, rates have increased by 29 per cent since the start of April (\$3,456) to 4,468 per FEU on May 16. This is 214 per cent higher than 12 months ago (\$1,422).

From the Far East into the Mediterranean, rates have increased by 22 per cent since April 1 (\$4,144) to stand at \$5,044 on May 16 — an increase of 100 per cent compared to 12 months ago (\$2,521).

From the Far East into the US East Coast, rates have increased by 21 per cent since April 1 (\$4,617) to stand at \$5,584 on May 16, an increase of 129 per cent compared to 12 months ago (\$2,434).

What you need to know about Ethylene oxide

May 7, 2024 by Lalitha R Gowda.

Lalitha R Gowda is former chief scientist at the CSIR-Central Food Technological Research Institute, Mysore.

Ethylene oxide (EtO or EO for short) is a manmade chemical, which is colorless and exists as a gas at room temperature (a gas above 10 °C). It is a cyclic ether and the simplest epoxide: a three-membered ring consisting of one oxygen atom and two carbon atoms (see table below). It is highly unstable and is rapidly converted in the environment to 2-chloroethanol, among other things. Owing to its instability it does not persist for long in the environment. As the conversion of ETO to 2-chloroethanol (2-CE) takes place relatively quickly only 2-CE is usually detected. Small amounts of ETO are also produced when tobacco is burned.

Very small amounts of ETO can be found in nature. ETO is produced in the human body from oxidation of ethylene, and biological processes producing endogenous ethylene have been identified, such as lipid peroxidation, methionine and heme oxidation, and metabolic activity of intestinal bacteria. The contribution of these processes to internal levels of ethylene or ethylene oxide has not been directly quantified.

Where and why is EtO used?

The primary use of EtO is as an intermediate ingredient in the manufacture of industrial products (e.g. polyester). ETO is a surface disinfectant that is widely used in hospitals and the medical equipment industry to replace steam in the sterilization of heat-sensitive medical tools and equipment, such as disposable plastic syringes. ETO is capable of killing bacteria, viruses, and fungi. Due to this property, ETO is also often used in cold sterilisation to reduce the microbial contamination of heat-sensitive food products like spices, herbs and sesame seeds. When spice/seeds etc are fumigated with ETO, but the aeration step is not properly carried out, the residue of the ETO gas reacts with chlorine ions always present in the matrix to form 2-CE which can be found in the treated matrix at higher levels. Because of its volatility, ETO residues in food post-treatment will fully dissipate with time and the residue left is 2-chloroethanol.

EtO as a processing aid/fumigant pesticide, is not an accepted biocidal treatment for herbs, spices or any food sold in India, (Food Safety and Standard (Contaminants, Toxins and Residues) Regulations, 2011 Appendix C of Food Safety and Standard (Food Products and Food Additives) Regulations, 2011). Singapore Food Agency, Singapore's food regulations, ETO can be “used to sterilise spices.

Safety assessment of ETO

United States Environmental Protection Agency (USEPA) and the International Agency for Research on Cancer (IARC), based on environmental risk assessment data, have designated ETO as a human carcinogen by the inhalation route of exposure.

Carcinogenicity is associated with long environmental exposure to EtO gas. Furthermore, ETO gas exposure affects the nervous system, causing symptoms like headache, dizziness, and nausea. All the health effects (reported incidence of cancer) associated with EtO are based on inhalation route exposure studies where there is a continual exposure over a long period.

Most of the available information on the adverse effects of ETO in humans comes from occupational studies of workers exposed during ETO production and/or related to its uses in sterilization and not due to oral consumption.

A study on dominant lethal tests of spices (onion and paprika) treated with EtO demonstrate, that ETO-treated ground paprika or dried onion have no genotoxic effect (Barna 1982). Given orally in water or corn oil, EtO is only slightly toxic with an LD50 of 250-350 mg/kg, (rats and mice). By the inhalation route, EtO is moderately toxic with an LC50 (1 hr) of 1460 ppm in rats and 835 ppm in mice.

International Regulations: Maximum Residue Level (MRLs) vary.

A maximum residue level (MRL) is the highest level of a pesticide residue that is legally tolerated in or on food or feed when pesticides are applied correctly (Good Agricultural Practice). Some countries rely on the Codex Alimentarius Committee on Pesticide Residues to establish MRLs, whereas others set their own. MRLs have

been recommended by the Joint Food and Agricultural Organization/World Health Organization Meeting on Pesticide Residues (JMPPR).

No international MRL is available for EtO and 2-CE residues in food products, each country has its own policy in regard to this matter. Various countries regulate EtO and 2-CE within the scope of pesticide regulations. For instance, U.S (40 Code of Federal Regulations (CFR) part 180: Tolerances and exemptions for pesticide chemical residues in food) and Canada (Canada MRL search engine) have set the MRLs of ETO and 2-CE at 7 mg/kg (ppm) and 960 mg/kg ppm respectively. On the other hand, some countries like the EU and UK have established a uniform MRL 0.1 mg/kg (0.1 ppm, sum of ethylene oxide and 2-chloro-ethanol expressed as ETO). MRLs for nuts, oil fruits, and oil seeds were set at 0.05 mg/kg (Regulation (EU) 2015/868). As a result, several trade problems related to EtO and its metabolites have been identified in instant noodle products, ice cream, sesame seeds, spices and several food additives such as locust bean gum. Singapore Foods Agency has an MRL of 50 mg/Kg for spices, whereas Honkong has zero tolerance. The SFA MRL is 500-fold higher than EU. USA and Canada have 70 fold higher.

Analysis of ETO and 2-Chloroethanol in food products is an analytical challenge?

The analysis of ETO at trace levels in foods is not straightforward and the approaches used by enforcement agencies and countries are quite diverse. In the absence of certified reference materials available for all food items including masala/spice powders, accuracy remains uncertain, and discrepancies in the amounts of Total ETO reported between laboratories underscores the analytical challenges (Bessaire et al., 2023).

Various analytical approaches to quantify ETO, ideally simultaneously with 2-CE have been reported. Due to the high volatility of ETO, confirmatory analysis usually entails gas chromatography coupled to mass spectrometry (GC-MS). Sample preparation involves converting ETO to 2-CE before GC-MS analysis (Bessaire et al. 2023). The direct measurement of ETO with solid-phase microextraction (Du et al. 2019) or by the QuEChERS procedure is also feasible (Jensen,1988). Other methods are based on the conversion of the ETO to 2-CE under acidic conditions, followed by extraction of 2-CE with ethyl acetate and analysis by gas chromatography–mass spectrometry (GC–MS).

Recently Bessaire et al., (2023) demonstrate that not ETO, but 2-CE is the predominant analyte detected in the different processed ingredients suspected to have been previously treated with ETO. Additionally, they show that results of free ETO from methods based on conversion may lead to artefactual detection of native ETO (false positive). They re-enforce the fact that in absence of native ETO in food items (n=146), risk assessment of ETO in foodstuffs should consider the predominance of 2-CE. German Federal Institute for Risk Assessment (BfR 2020, 2021) and other laboratories (EURL SRM 2020, Nawaz 2022, Stupak et al. 2021, Bessaire et al., 2023) document the detection of only 2-CE and not ETO in items (e.g. seeds and spices) apparently treated with ETO.

Bessaire et al., 2023 recommend that an official method from standardization bodies (e.g. CEN, AOAC, ISO, etc.) for the analysis of ETO in different food matrices would be useful to avoid false positive results as evidenced in their study.

Does ETO affect health?

Those who work where ethylene oxide is made or used (such as in hospitals or facilities processing certain herbs and spices), are exposed to it by breathing it in or getting it on your skin. These workers generally have a higher exposure to EtO than the common man.

The prevailing view among the United States Environmental Protection Agency (US EPA) and the World Health Organization (WHO) has been that the contribution to cancer risk from the consumption of low levels of ETO residues in spices is unlikely to be significant due to the relatively low levels of exposure involved (WHO, 1985; US EPA, 1996

Levels of ETO decrease with time as ETO evaporates or breaks down into other substances, and thus, little or none may remain when the food is eaten.? The boiling point of ETO is very low (10–11 °C at 760 mm Hg), so ETO will not persist when applied to produce at the farm or in storage facilities.

United States Environment Protection Agency (EPA) (US EPA 2012), and EFSA (EFSA 2022) reported the conflicting results on the genotoxicity of 2-CE

How much ETO do you ingest from consuming spices

Fowles, et al., (2001) in a conservative estimate of potential cancer risks from consuming ETO in uncooked spices in New Zealand indicated no significant risk but as the breakdown products, remain at considerable concentrations in spices for a relatively long time. **These risks are practically negligible considering the spice consumption of 2.8 kg spices per year and the inconclusive toxicological picture of 2-CE. An oral carcinogenicity study is needed to ascertain whether 2-CE is a potential carcinogen when spices are eaten, and to obtain an estimate of any dose–response relationship.**

Disparity in the scientific information on ETO.

Several questions related to risk assessment arise based on the 1) exclusive finding of 2-CE and not ETO in a large range of fumigated samples (Bessaire et al., 2023) 2) the toxicological profile of 2-CE is less severe than that of ETO (Allemang et al. 2022). In addition, 1) harmonised analytical methods are not used for analysis of ETO by different regulatory agencies, 2) there is a wide disparity in the MRLs for ETO globally, 5) if the MRL for 2-CE is 150-fold higher it is less toxic, 6) certified reference materials are not available for ETO or 2-CE e for different spices. In view of the current scenario of ETO the significance & regulatory implications of the above disparities must be addressed by international regulatory bodies.

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F No CBIC-140609/45/20230rawback Section-CBEC

Government of India

Ministry of Finance

Department of Revenue

Central Board of Indirect Taxes and Customs

Drawback Division

New Delhi, dated 29th of May, 2024

To

All Principal Chief Commissioners/ Chief Commissioners Customs, Customs (Preventive)/ Customs and Central Taxes

All Principal Director Generals / Director Generals under CBIC

Madam/sir,

Sub: Disbursal of Drawback amounts into the exporters' accounts through PFMS

1. Presently, Duty Drawback claims are processed through the Customs Automated System (CAS), enumerated in a scroll/ Computerised Customs Drawback Advice (CCDA) and sent to the Authorised Bank branch along with supporting single cheque of consolidated amount, as per the scroll, for payment of duty drawback amounts into the exporters' accounts.
2. However, now, with effect from 5th June, 2024; payment of Drawback amounts into the exporters' accounts post scroll out, will be facilitated through the Public Finance Management System (PFMS). Consequently, w.e.f. 5th June, 2024 the following procedure shall be discontinued;
 - i. The practice of printing the Drawback scroll for onward transmission to the Authorised bank
 - ii. Issuance of cheque for the total amount to be disbursed under a scroll
2. **Instead, the following procedure shall be adopted;**
 1. Authorised officer at each Customs location shall process the Duty Drawback scroll queue.
 2. The scrolls generated at different locations will be AUTOMATICALLY processed by the CAS for onward transmission to the Central Nodal eDDO.
 3. The nominated central nodal eDDO shall forward the consolidated All India duty drawback scroll to the nodal ePAO.
 4. After approval from the nodal ePAO, duty drawback amounts shall be credited into the exporters' bank accounts linked with PFMS.
5. The jurisdictional Principal Chief Commissioners / Chief Commissioners shall ensure that the Drawback sections functioning under their charge shall complete the following actions before 5th June, 2024;
 - a. All Drawback scrolls generated prior to the said date should be processed, duly sent to the agency banks and cheques issued for the same.
 - b. The cheque number of the last cheque issued for payment of Duty drawback must be intimated to the jurisdictional PAO as well as to the authorised bank along with a confirmation that no future Drawback payments shall be made through the bank. If no future payments are to be made through the cheque book, then the cheque books issued for Drawback payments shall be returned to the PAO.
 - c. In case the same cheque book is being used for Customs refunds payments and is hence retained by the department for refund payments, specific mention of the same must be made in the LOP against the cheque issued.
3. A suitable Trade Notice may be issued in this regard, for the information of trade and staff. Difficulties faced, if any, in the implementation of the instruction may be brought to the notice of the Board.

Yours faithfully,

Malay Samir

(Director)

**IMPORT REJECTIONS IN SPICES FROM EU AND USA
APRIL 2024
(DATA EXTRACTED ONLY FOR INDIA)**

RASFF Import Rejection (in Spices)- April 2024

Total Rejections	34
Most no: import rejections reported from	India (8), Turkiye (4)
Spice with the highest number of rejections	Chilli (6), Cumin (5)
Reason for the most no: of rejections	Presence of Pesticide Residues (13)

USFDA Import Refusals (In spices) – April 2024 Total Rejections 54

Most No of import rejections reported from Lebanon (24), India (9) and Spain (9)

Spice with the highest number of rejections Mixed spices and seasonings (10)

Reason for the most no: of rejections FSVP Violation (24), Labelling (12)

RASFF Alerts

Sl.No	Commodity	Origin	Reason for Rejection
12	Chili Crushed	India	ETHYLENE OXIDE - 0,043 mg /kg, Aflatoxin B1-12,8 +/- 5,6 µg/kg
13	Meat Masala	India	Ethylene oxide-77.8±38.9 mg/kg
14	Dried Bay Leaves	India	Polycyclic aromatic hydrocarbons (PAHs)119,8 +/- 20,8 µg/kg
15	Pepper Chili Crushed	India	Pesticide residues: Ethion-0.39 ± 0.20 (95%) mg/kg
16	Cumin	India	Unauthorised substance chlorpyrifos-0,18 +/- 0,09 mg/kg
17	Turmeric	India	Pesticide residues: Chlorpyrifos-0.043 mg/kg
18	Cumin Powder	India	Pesticide residues: Tricyclazole -1.1 mg/kg, Thiamethoxam-0.54 mg/kg, Propiconazole-0.20 mg/kg, Picoxystrobin -0.33 mg/kg, Kresoximmethyl-0.33 mg/kg, Imidaclopride -0.27 mg/kg, Hexaconazole -0.15 mg/kg, Clothianidin-0.28 mg/kg, Chlorpyrifos-ethyl-0.39 mg/kg, Carbendazim-1.1 mg/kg
19	Ginger Powder	India	Salmonella

USFDA Alerts

Sl. No:	Product	Origin	Reason for Rejection	FDA Sample Analysis
2	Coriander, Ground, Cracked (Spice)	India	It appears to contain Salmonella, a poisonous and deleterious substance which may render it injurious to health.	No

3	Paprika, Ground, Cracked (Spice)	India	The article appears to consist in whole or in part of a filthy, putrid, or decomposed substance or be otherwise unfit to eat	FDA Sample Analysis
4	Pepper, Black, Ground, Cracked (Spice)	India	The article appears to consist in whole or in part of a filthy, putrid, or decomposed substance or be otherwise unfit for food. It appears to contain salmonella, a poisonous and deleterious substance which may render it injurious to health.	No
5	Pepper, Black, Ground, Cracked (Spice)	India	It appears to contain Salmonella, a poisonous and deleterious substance which may render it injurious to health.	No
6	Pepper, Black, Ground, Cracked (Spice)	India	The article appears to consist in whole or in part of a filthy, putrid, or decomposed substance or be otherwise unfit for food. It appears to contain salmonella, a poisonous and deleterious substance which may render it injurious to health.	No
7	Fennel, Whole (Spice)	India	The article appears to be, or to bear or contain a color additive which is unsafe	No
8	Fennel, Whole (Spice)	India	The article appears to be, or to bear or contain a color additive which is unsafe	No

9	Fennel, Whole (Spice)	India	The article appears to be, or to bear or contain a color additive which is unsafe	No
10	Fennel, Whole (Spice)	India	The article appears to be, or to bear or contain a color additive which is unsafe	No

Prepared by:

Sources:

<https://www.accessdata.fda.gov/scripts/importrefusals/>

<https://webgate.ec.europa.eu/rasff-window/portal/?event=SearchForm&cleanSearch=1>



FEDERATION OF INDIAN SPICE STAKEHOLDERS

Regd. office; 504, APMC Building, Market Yard, Unjha–384170, (North Gujarat)

Phone: +91 75750 12424, 9833320999;E-mail: admin@fissh.org, dg@fissh.org

Membership renewal form

Pan No: AADCF0181D

GST No: 24AADCF0181D1Z8

Name of the person (Please attach latest passport size photo)	
Designation	
Name of the company	
Federation Registration No	
Status: Individual /Proprietorship / Partnership / LLP /Pvt. Ltd / Public Limited/ HUF/ Others	
Registered office address	
Phone No	Fax No
Cell No	WhatsApp No:
Email id	Website
Nature of business (Please mention Farmer /Traders / Processor / Manufacturer / Importer / Exporter / Agent / Broker / Service provider	
Name of the products / service offered.	
Country of Export	
PAN card of the Organisation (Attach a copy if not already submitted)	
Spice Board Registration No & Validity period	
Member of any other Association / Business Chambers / Federation	
Membership fee Rs 9000/- for 3 years (For 2024, 2025 & 2026 upto 31.12.2026) +18%GST (Rs 1620) = Total 10,620/-	
Cheque / DD /UTR No.	
Please draw Cheque / DD for Rs 10,620/- (Rupees ten thousand six hundred and twenty only) in Favour of “Federation of Indian Spice Stakeholders” (Cheque/DD Subject to realization)	
Bank Electronic transfer through RTGS : A/c NAME : FEDERATION OF INDIAN SPICE STAKEHOLDERS Current A/c No: 01570200001082. NEFT: BARB0(zero) UNJHAX. : BANK OF BARODA, UNJHA	
I agree to follow all the rules and regulations of the FEDERATION OF INDIAN SPICE STAKEHOLDERS	
Place	Date
Signature	Company’s Stamp
For Official use only	
Approved by	Membership Registration No
Validity of Membership period	Entry made in Membership register



FEDERATION OF INDIAN SPICE STAKEHOLDERS

Regd. office; 504, APMC Building, Market Yard, Unjha–384170, (North Gujarat)

Phone: +91 75750 12424, 9833320999; E-mail: admin@fissh.org, dg@fissh.org

New Membership Registration Form

Pan No: AADCF0181D

GST No: 24AADCF0181D1Z8

Name of the person (Please attach latest passport size photo)		
Designation		
Name of the company		
Status: Individual /Proprietorship / Partnership / LLP /Pvt. Ltd / Public Limited/ HUF/ Others		
Registered office address		
Phone No	Fax No	
Cell No	WhatsApp No:	
Email id	Website	
Nature of business (Please mention Farmer /Traders / Processor / Manufacturer / Importer / Exporter / Agent / Broker / Service provider, Others		
Name of the products / service offered.		
Country of Export		
Country of Import		
GST No of the Organisation (Attach a copy)		
PAN card of the Organisation (Attach a copy)		
Spice Board Registration No & Validity period		
Member of any other Association / Business Chambers / Federation		
Membership fee Rs 9000/- for three years (For 2024, 2025 & 2026 upto 31.12.2026) + One-time Entry / Admission fee Rs 3000/- +18% GST (Rs 2160) = Total Rs 14160/-		
Cheque / DD /UTR No.		
Please draw Cheque / DD for Rs 14160/- (Rupees fourteen thousand one hundred sixty only) in Favour of “Federation of Indian Spice Stakeholders” (Cheque/DD Subject to realization)		
Bank Electronic transfer through RTGS: A/c NAME: FEDERATION OF INDIAN SPICE STAKEHOLDERS Current A/c No: 01570200001082. NEFT: BARBo(zero)UNJHAX.: BANK OF BARODA, UNJHA		
I agree to follow all the rules and regulations of the FEDERATION OF INDIAN SPICE STAKEHOLDERS		
Place	Date	
Signature	Company’s Stamp	
For Official use only		
Approved by	Membership Registration No	
Validity of Membership period	Entry made in Membership register	



ABOUT US

Federation of Indian Spice Stakeholders commonly known as FISS in the agro-trade in India and abroad is a Pan India association of prominent stakeholders of the Spice trade viz Farmers, Traders, Processors, Manufacturers and Exporters with an aim to bring them under one platform for creating a viable Eco-system for a sustainable growth and development of the spice trade.

FISS Head office is situated in Unjha Gujarat which has one of the biggest APMC in the country, well known commercial centre throughout India for its trade of Jeera (Cumin), Varijali (Fennel Seeds), Isabgol (Psyllium Husk), Raido (Mustard Seeds), Dhaniya (Coriander), Methi (Fenugreek) among other spices.

The Trustees, office bearers & the Board of Directors of FISS consist of eminent leaders from the Spice Industry who work relentlessly to resolve the issues faced by the trade and represent the trade at appropriate levels.

India is predominantly an agrarian economy; the majority of the country's population depends on agriculture for their livelihood and this sector contributes roughly 14% of the country's total GDP.

FISS is one of its kind in the country and works as a catalyst between farmers and Industry.

As a part of our social responsibility, Federation imparts training to Agricultural University students by involving them in the crop survey and impart practical training as these young minds are the future of the country in sustainable growth, development of the agro-sector and building up food security.

Annual Crop Survey of Seed Spices Viz Coriander, Cumin, Fennel and Fenugreek

The Federation undertakes physical and scientific crop surveys during January and February for the last many years of seed spices. The students of Dantiwada Agri University are engaged to tour the various seed spices growing area for surveying the crops under the guidance of the Federation members, faculty, agriculture experts, farmers and compiling the crop survey report which are presented at the Annual Spice Trade meet. The Federation crop survey report is released in the Annual Spice meet held in the month of March every year. Our reports are referred to by the Spice Trade and Ministry for its near accuracy.

Crop Survey 2024 was supported by Directorate of Arecanut and Spices Development, Department of Agriculture and Farmers Welfare, Ministry of Agriculture and Farmers Welfare, Government of India

Annual Spice Trade Meet – The most coveted and flagship event of the Federation

Federation has been successfully organising Annual Spice trade meet and Mid-Term meet during the last several years at Mumbai, Ahmedabad, Jaipur, Jodhpur, Udaipur, Neemuch and other places. During the annual meet the Crop survey report is revealed and during Mid-term meet review is undertaken to analyze the crop harvested in relation to the crop production estimated.

Interactive Panel discussion are conducted on the major seed spices i.e. Cumin seed, Coriander, Fennel seed and Fenugreek. Veterans and experts from the spice trade are invited as panellists to share their views on the topics moderated by experts from Zee Business, CNBC Awaaz, Times Group, Commodity World and others.

The discussion and deliberation at the panel are focused on Seed spices - Area of cultivation, Yield, Production, effect of climatic changes, Domestic and International consumption and demand pattern, Market Volatility, Stock availability, Effect on usage of pesticides, Organic farming, Crop rotation and Farmers welfare.

Stakeholders from the Spice trade eco-system consisting of farmers, traders, processors, manufacturers, exporters, brokers, agents and others from across India attend this event in large numbers to learn about the sowing, weather conditions, rainfall, crops yield, carried forward stocks, crops from other origin, demand and supply dynamics, future trends of consumption in domestic and international market, etc which are revealed helping them to strategize their business based on the crop survey report accompanied by networking and B2B opportunities amongst the who's who from the Spice and Agro trade.

Awarding Spice trade top performers for Domestic and Exports, farmers, young achievers, startups, Life time achievers

Theme of the year “Creating synergy between Farmers, Traders and Govt”

During Annual meet FISS award and recognise the top performers in Domestic and Exports trade, Young Achievers and start-ups, Felicitates veterans and stalwarts from the Spice trade with Life time Achievement award and Farmers for best agriculture practice, promoting cultivation of organic & Integrated Pest management (IPM) crops, etc

International Trade Meet in Dubai, UAE

Federation organised its first International Trade meet consisting of conference and gala dinner attended by 200+ delegates on 17th February 2024 at Dubai, UAE on the eve of the Gulf Food exhibition held from 19th to 24th February 2024. Federation provided a platform to explore new business opportunities, network with industry leaders from India & abroad, Foreign buyers, importers and help stay updated of the current and future trends. Federation plan to have several more such International trade meet in future for enhancing the spice export from India.

Federation esteemed members have a significant contribution to the exports of spices and spice products from India which was close to US\$ 4 BN during 2022-23.

The theme of the Federation for the year is “**Creating synergy between Farmers, Traders and Govt**”

Federation is led by Mr. Ashwin Nayak, Chairman, Mr. U Karthik, Co-Chairman and Mr. Tejus Gandhi, Honorary Secretary supported by the dynamic Board of Directors and Trustees representing the various facet from the Spice Trade across India.

Federation wishes many happy returns of the day to Shri Mayur Mehta, Shri Devendra Bhai Patel & Shri Brijesh Agrawal on their birthday celebration

Federation is happy to announce that the prestigious Gujarat Chamber of Commerce and Industry has partnered with Federation and have offered their complimentary membership to those who renew or register New membership of Federation up to 31.12.2023 giving them an opportunity to avail access to GCCI influential Network, supercharge business connect, stay informed about the industry trends and seize collaboration opportunities

Federation Newsletter ‘The Spice Aroma’ containing Domestic and International news of importance to the Spice trade is being send to our members, Govt Departments/ agencies, Indian & Foreign embassy among others for creating a wider presence of the Federation. ‘The Spice Aroma’ has attractive advertisement opportunities for members to promote their company and products.

Members are requested to renew their membership and continue enjoying the membership benefits offered by FISS and strengthen its collective power to make its voice heard at the corridor of power. Those who have already renewed may kindly ignore this message.

REVISED MEMBERSHIP FEE

- Membership fee is revised to Rs 9000/- + 18% GST for 3 years (For 2024, 2025 & 2026 upto 31.12.2026)
- New members enrolment Entry /admission fee Rs 3000/- +Membership fee Rs 9000/- for 3 years +18%GST

We look forward for your comments, feedback, suggestions and articles / writeups related to Spices and Spices products which could be of interest to the Spice trade to be published in the forthcoming issues

“A dream does not become reality through magic; it takes sweat, determination and hard work”

Thanks for sharing your valuable time

Contact us

For further information,

फेडरेशन ऑफ इंडियन स्पाइस स्टेकहोल्डर्स

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