

Federation of Indian

FIS

Spice Stakeholders

NEWSLETTER THE SPICE AROMA

फेडरेशन ऑफ इंडियन स्पाइस स्टेकहोल्डर्स

Presented by Federation of Indian Spices Stakeholder,
Unjha, Gujarat, India. Volume 2 / Issue 10. May 2024.

The Theme of the year "Creating synergy between Farmers, Traders and Govt"



From the chairman’s desk



Dear Colleagues

Greetings from Federation of Indian Spice Stakeholders

As the new season has begun, please be careful while trading. It is advisable to go for long term vision rather than short term gains

While exports are soaring, it is very important to be careful with the compliance with the importing countries norms so as to avoid any unnecessary complication in business.

There have been reports of buyer’s default in certain countries, please ship with adequate precaution.

Federation has raised pesticides issues compliance with the appropriate authorities and we are expecting a favorable result.

Federation will once again seek meeting with FSSAI shortly to raise the concern of the Spice Industry.

Please take utmost care of your health in this hot summer and keep yourself hydrated.

I appeal to all to cast your valuable vote cast in the general elections, it is the foremost duties in our constitutional democracy.

With warm regards

Ashwin Nayak, Chairman, Federation of Indian Spice Stakeholders

Highlights of the May 24 Newsletter – The Spice Aroma

	Pg. No
Chairman’s message	2
Highlights of the May 24 Newsletter – The Spice Aroma	2
Trustees and Board of Directors	3
Export of Seed Spices for Feb 2024	4
Total export (Cumin seed/powder) March 2024	4
Report on Turmeric, Jeera & Dhaniya May 24 - Kedia advisory services	5-6
Spice Board Circular dated 30.4.24 regarding Guidelines on preventing Ethylene Oxide (ETO) contamination in spices exported from India.	7 -13
Spice Board Circulate dated 2.5.24 regarding Inclusion of ETO test for Spices consignments exported to Hong Kong & Singapore under Mandatory Sampling & Testing Programme	13
Spice Board Circular 6.3.24 regarding Export of Chilli & Chilli products to UK - New Regulation on Increased official controls - Ref: Official Controls (England) Regulations 2024 No. 120 of 2024 dt 1st February 2024	14
FSSAI Circular dated 8.4.24 regarding Maximum Residue Limits (MRLs) for Spices and Culinary Herbs	15
Commerce Ministry to seek extension of interest relief scheme for exporters by 5 years	16
Exporters work on product identification problems under UK’s replacement scheme for GSP	16-17
Govt sets up RoDTEP verification mechanism	17
Mumbai: GST Issues Notice To 50 Plus Importers Over Irregularities	18
EU eases Schengen visa rules for Indians allowing validity up to 5 years	18
Indian rupee on the path to become Global currency in 18 countries	18
FISS Membership renewal form	19
FISS New Membership enrolment form	20
About Federation of Indian Spice Stakeholders	21-22

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Views expressed in the FISS Newsletter – The Spice Aroma are Not necessarily those of Trustees, Board of Directors and Members of the Federation

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EXPORT OF SEED SPICES FOR FEB 2024
TOTAL EXPORT (CUMIN SEED/POWDER) MARCH 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 seeds	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 seeds	3,259.24	1,921.46	2,075.10	3691.74
	Mar-21	Mar-22	Mar-23	
Cumin seed	33,203.08	13,406.43	18,552.11	
Fennel Seed	5,894.67	1,580.99	938.64	
Coriander	4,717.10	3,076.23	11,477.52	
Fenugreek seeds	2,157.24	2,408.14	1,879.40	
	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 seeds	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 seeds	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 seeds	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 seeds	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 seeds	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 seeds	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 seeds	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 seeds	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 seeds	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		
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 33,230 MT (CUMIN BAG 55 KG = 6,04,181 LAKH BAGS EXPORT)

Turmeric

Turmeric, a significant player in global spice trade, has been experiencing notable price fluctuations in recent times, making it a topic of keen interest among market observers. Over the past week, turmeric prices have surged by an impressive 15.80%, reflecting a remarkable bullish trend. This upward momentum is further corroborated by a solid 10.02% increase over the course of the past month, indicating sustained positive sentiment in the market. Several factors are contributing to this surge in turmeric prices. Firstly, the decline in crop production across key cultivating regions such as Tamil Nadu, Telangana, and Maharashtra has significantly impacted supply levels. The Ministry of Agriculture and Farmers' Welfare's projection of a decrease in turmeric production for the 2023-24 season further reinforces this trend. Specifically, the first advance estimate suggests a drop in production from 11.30 lakh tonnes to 10.74 lakh tonnes, adding pressure to already tightening supply conditions.

Additionally, the scarcity of fresh arrivals from Karnataka, Erode, and surrounding districts has exacerbated supply constraints, thereby driving prices upwards. These shortages were particularly noticeable in March, contributing to tighter supply dynamics. Internationally, turmeric exports have experienced a slight decline in January, totalling 14,490.09 tonnes, primarily due to soaring prices. However, with forecasts hinting at a potential La Niña event and favourable rainfall patterns, market sentiments remain optimistic regarding future trade prospects. Furthermore, India's total turmeric supply for the 2023-24 season is estimated at 9.44 million bags, a significant decrease of 6 million bags from previous levels. Despite this decline, consumption trends for turmeric are on the rise, both domestically and internationally. This surge in demand, coupled with dwindling supply levels, is expected to create a significant shortfall in the market, potentially leading to stock shortages and further price escalations.

Moving forward, uncertainties surrounding weather patterns and cultivation practices will continue to exert influence on market dynamics, necessitating a cautious approach for stakeholders in the turmeric industry. However, given the current trajectory and the anticipated supply-demand imbalance, turmeric is expected to trade bullish in the coming week. It is likely to test the levels of over 21,000, with strong support expected at around 17,000. Investors and traders should closely monitor market developments and position themselves accordingly to capitalize on potential opportunities presented by the turmeric market.

Jeera

Jeera, has been experiencing a dynamic shift in its price performance over recent weeks and months. Despite facing a downward trend in both weekly and monthly basis, with decreases of 5.16% and 4.90% respectively, the market sentiment seems poised for a potential bullish run in the near future. One of the key drivers behind the recent fluctuations in jeera prices has been the significant increase in production. The surge in cumin acreage, coupled with favourable weather conditions in key producing regions such as Gujarat and Rajasthan, has led to a doubling of production compared to the previous year. This sudden abundance in supply has been met with apprehension, particularly as it surpasses current demand levels. Daily arrivals in major mandis, such as Rajkot Mandi, have consistently exceeded demand, putting pressure on prices.

However, amidst this surge in production, there are factors that suggest a potential turnaround in jeera prices. Global buyers are increasingly favouring Indian jeera, driven by tightening global supplies. Despite concerns over increasing arrivals, demand from international markets remains robust. This indicates a

potential balancing act between supply and demand dynamics. Moreover, forecasts from the Indian Meteorological Department (IMD) predict hot and humid weather in key producing regions, which could lead to lower arrivals in mandis. This weather forecast, combined with the expectation of bullish market sentiment, sets the stage for a potential upward movement in prices.

Although exports have seen a decline in recent months due to volatile domestic prices and international market fluctuations, there are signs of recovery, particularly evidenced by the significant increase in exports in January 2024 compared to the same period in the previous year. Taking into account the current market dynamics, including the surge in production, favourable weather forecasts, and resilient demand from global buyers, jeera is anticipated to trade bullish in the coming week. The commodity is likely to test the levels of over 26000, with strong support expected at around 21500. However, it remains crucial to monitor factors such as weather conditions, demand-supply dynamics, and global market trends for a comprehensive understanding of future price movements in the jeera market.

Dhaniya

The recent performance of dhaniya (coriander) in the market reflects a nuanced interplay between various supply and demand factors, both domestically and internationally. Over the past week, there has been a slight dip in prices, with the commodity experiencing a decline of 0.19% on a weekly basis and 1.32% on a monthly basis. This trend can be attributed to several key developments in the market. One significant factor influencing the market dynamics is the ample availability of dhaniya, driven by robust new crop arrivals in major producing regions such as Rajasthan, Gujarat, and Madhya Pradesh. Reports indicate that the new crop harvest in Madhya Pradesh is expected to range between 40-50 lakh bags, while in Rajasthan and Gujarat, it is estimated to be around 15-20 lakh bags and 45-50 lakh bags respectively. Such abundant supply has put downward pressure on prices, exacerbated by subdued buying demand from masala companies, as well as tepid activity among retailers and stockists.

Despite the challenges posed by surplus domestic availability, the market has found a ray of hope in the form of export demand. There has been a notable increase in exports, with countries like China, the United Arab Emirates, Bangladesh, the United States of America, Algeria, and Yemen contributing significantly to the surge. Ministry of Commerce & Industry data reveals a remarkable 90% increase in coriander seeds exports during the April-January 2024 period, totalling 83,639.18 tonnes. This surge in exports has injected optimism into market sentiment, counterbalancing the downward pressure from domestic oversupply.

Looking ahead, the outlook for dhaniya prices appears optimistic. Anticipated improvements in buying demand from masala companies, coupled with sustained robust export performance, are expected to drive bullish momentum in the coming weeks. Furthermore, technical analysis suggests potential upward movement in prices, with the market poised to test levels exceeding 8000. Notably, a strong support level is anticipated around 7350, providing a cushion against downside risks. In conclusion, despite recent price fluctuations and the challenges posed by surplus domestic supply, the dhaniya market is poised for a bullish trajectory. With favourable demand dynamics from both domestic and international markets, alongside supportive technical indicators, the stage is set for prices to ascend in the coming week.



SPICES BOARD

(Ministry of Commerce & Industry Govt. of India)

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CIRCULAR

No.2/2024-2S

30th April 2024

Sub: Guidelines on preventing Ethylene Oxide (ETO) contamination in spices exported from India.

Spices Board has received reports from Indian Missions abroad regarding the recall/ rejection of spices exported from India by a few importing countries viz., Singapore, Hong Kong, due to the presence of Ethylene Oxide (ETO) beyond the permissible limit.

The Board, after detailed discussions with the Indian spice industry, has prepared a set of guidelines on preventing Ethylene Oxide (ETO) contamination in spices exported from India, which is attached as Annexure-I.

All exporters of spices and spice products are advised to follow the guidelines and to exercise due diligence, to prevent ETO contamination in spices and spice products exported from India.

Director (Marketing)

To

1. All the exporters of spices and spice products
2. All Exporters Association

/ /Issued vide File No. SRD-SS/03/0002/2019 Computer no. 15622/ /

Annexure - I

Guidelines on preventing Ethylene Oxide (ETO) contamination in Spices Exports.

1. Background:

Ethylene oxide (ETO) is a flammable, colorless gas at room temperature. When used directly in the gaseous form or in non-explosive gaseous mixtures with nitrogen or carbon dioxide, ETO serves as a disinfectant, fumigant, sterilizing agent, and insecticide. The major use of ETO is the sterilization of medical equipment. ETO is also used to reduce the microbial contamination in post-harvest stage in plant products including spices. 2-Chloroethanol or ECH is a degraded product of ETO. ETO has also been reported to be produced from natural sources. In certain plants, ethylene (a natural plant growth regulator) is degraded to ETO. The industrially polluted environment can also contribute to the ETO contamination in agricultural products.

2. Regulations on ETO:

In order to control the risks of food safety, it is necessary for both the regulatory authorities and food manufacturers to monitor ETO in foods. The MRL for ETO varies widely among the countries. The CODEX has not fixed any MRL for ETO in spices. The available MRLs are listed in **Appendix-1&2**.

3. Preventive measures for ETO contamination:

- Exporters of Spices shall not use ETO as a sterilizing agent to reduce the microbial contamination in spices consignments.
- Exporters are advised to test their raw materials, processing aids and finished goods for ETO contamination. On 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 necessary steps to avoid future recurrence.
- Exporters shall identify ETO as a hazard and incorporate critical control points for ETO in their hazard analysis critical control points (HACCP) plan.
- Exporters, as a monitoring measure, shall include voluntary testing of ETO during raw material procurement and on final product intended to be exported.
- Exporters shall ensure that transporters, storage houses, packaging material suppliers, cold storage etc. does not use ETO during any processes.
- Exporters of organic spices shall follow the guidelines/ advisories on prevention of ETO contamination in organic products issued by APEDA / Organic Certification Bodies under NPOP.
- Food Safety/ HACCP Plan shall be established and implemented to control the cross-contamination of spices and spice products. Spice units shall monitor the ETO /its residue in spices and spices products and keep records.
- Awareness training for avoiding ETO contamination in spices and spice products shall be imparted to all the stakeholders including raw material suppliers/traders/processors.

4. Alternate methods of Sterilization:

Exporters of spices are encouraged to use alternate methods of sterilization as suitable.

- a) Steam Sterilization
- b) Irradiation (not applicable to organic products under NPOP)
- c) any other alternative suitable methods

5. Guidance on microbial load reduction:

Exporters of Spices are advised to adhere to the following guidelines in processing of spices to reduce / eliminate microbial contamination in spices.

- a) Codex General Principles of Food Hygiene (CXC-1-1969)

- b) Code of Hygienic Practices for Low Moisture Foods (CAC/RCP 75-2015)
- c) Requirements of Schedule IV of Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations 2011.

a) Incoming material requirements

- Spices, herbs and their source plants shall not be accepted by the establishment if they are known to contain contaminants which will not be reduced to acceptable levels by normal processing procedures, sorting or preparation.
- Precautions shall be taken to minimize the chances for cross-contamination of the spices from other contaminated products and raw materials.
- Plants & plant parts, used as spices and herbs, if suspected of being contaminated with any filthy material, shall be rejected.
- Special precautions shall be taken to reject spices and herbs showing signs of pest damage/infestation or mould growth, so as to eliminate the potential hazard of mycotoxins such as aflatoxins.
- Raw materials shall be inspected (for foreign matter, odour and appearance, visible mould contamination etc.), cleaned if needed and sorted prior to processing. Laboratory tests, e.g. for moulds or pathogens such as *Salmonella*, shall be conducted when necessary.
- Because of the diversity of production practices for spices and herbs, it is important to understand the controls in place for production of the incoming material. Spices and herbs shall be obtained from approved suppliers. An approved supplier is one that can provide a high degree of assurance that appropriate controls have been implemented to minimize the possibility of chemical, physical and microbiological contamination.
- If the control measures used to produce the spices and herbs are not known, verification activities such as inspection and testing shall be increased. Consideration shall be given to a program for testing spices and herbs.

b) Measures to prevent microbiological cross-contamination

- Effective measures shall be taken to prevent cross-contamination of spices and herbs by direct or indirect contact with potentially contaminated material at all stages of the processing. Raw products that may present a potential hazard shall be processed in separate rooms, or in areas physically separate from those where end-products are being prepared/stored.
- Spices and herbs that have undergone a microbial reduction treatment shall be processed and stored separately from untreated spices and herbs.
- Exporters shall ensure that the external storage areas comply with the requirement of having separate storage spaces for ETO treated and non-treated materials to avoid cross contamination.

c) Packaging

- Non-porous bags/containers shall be used to protect the spices and herbs from contamination, occurrence of moisture and infestation of insects and rodents. In particular, the re-absorption of ambient moisture shall be prevented. Contamination shall be prevented by the use of liners where appropriate.
- It is recommended that new bags or containers be used for food contact packaging. All bags/containers shall be in good condition and particular attention shall be paid to avoid loose bag fibers that can become potential contaminants.
- Spices and herbs, e.g. dried chilli peppers, shall not be sprayed with water to prevent breakage during packing. This may result in growth of moulds and microbial pathogens.
- Finished products may be packed in air tight containers preferably under inert gases like nitrogen or under vacuum in order to retard possible microbial growth.

d) Transportation

- While moving the commodity into or out of the warehouse, adequate care shall be taken to ensure protection from any of the external adverse environmental factors like rain, high temperature, humidity etc. During

transportation, attention shall be given to avoid exposure to water/moisture and to ensure that pests or debris do not penetrate into the commodity.

- Regular checks shall be made to ensure that the transporting vehicle is covered, that there are no rips in the covers and no leaks on the undersides of vehicle which could allow water from the road to get into the vehicle.
- Vehicles used for transportation must be clean, dry, odour-free and free from infestation, which helps to prevent cross contamination from previously transported products.
- Bags shall preferably be placed on pallets to avoid contact with the floor. The pallets and frames used for transportation shall not be treated with ETO and shall be hygienic and dry.
- Spices absorb moisture quickly if the bags get wet, resulting in considerable increase in moisture content. For products that require a long period for transportation, temperature and humidity shall be monitored, where appropriate.
- Fully ventilated containers are preferable for transporting spices in bags, especially if shipped from a high humidity region. Desiccant boxes filled with calcium chloride can absorb around 100% of their own weight in moisture and may be used for added protection.
- Care shall be taken not to damage the dry-bags packed with spices, and any spillages shall be cleaned immediately.
- Ample space shall be maintained between bags and the roof of the vehicle. Use of the saddle stow method, which minimizes side contact and maximizes airflow between the bags, is recommended.
- While transporting spices and herbs in bulk (E.g. by ship or rail), care shall be taken to ensure adequate ventilation, so as to prevent moisture condensation, resulting from respiration, movement of vehicle from a warmer to a cooler region or from day to night etc
- Prior to bulk transport, the products must be dried to a safe moisture level to prevent the growth of mould and pathogens.

5. Sample handling and testing:

- Adequate care shall be taken while handling samples for testing so as to eliminate the possibility of cross contamination from gloves, sampling equipment etc.
- Appropriate testing methods shall be employed for testing of ETO in spices.

Appendix I

MRLs of ETO for spices & herbs specified in the Commission regulation (EU) 2015/868

Code number	Groups and examples of individual products to which the MRLs apply	ETO (sum of ETO & 2chloro-ethanol expressed as ETO) in mg/kg
0800000	SPICES	
0810000	(i) Seeds	
0810010	Anise	
0810020	Black caraway	
0810030	Celery seed (Lovage seed)	
0810040	Coriander seed	
0810050	Cumin seed	
0810060	Dill seed	
0810070	Fennel seed	0.10

0820000	(ii) Fruits and berries	0.10
0820010	Allspice	
0820020	Sichuan pepper (Anise pepper, Japan pepper)	
0820030	Caraway	
0820040	Cardamom	
0820050	Juniper berries	
0820060	Pepper, black, green and white (Long pepper, pink pepper)	
0820070	Vanilla pods	
0820080	Tamarind	
0820990	Others	
0830000	(iii) Bark	0.10
0830010	Cinnamon (Cassia)	
0830990	Others	
0840000	(iv) Roots or rhizome	0.10
0840010	Liquorice	
0840020	Ginger	
0840030	Turmeric (Curcuma)	
0840040	Horseradish	
0840990	Others	
0850000	(v) Buds	0.10
0850010	Cloves	
0850020	Capers	
0850990	Others	
0860000	(vi) Flower stigma	0.10
0860010	Saffron	
0860990	Others	
0870000	(vii) Aril	

0870010	Mace	0.10
0870990	Others	
0231020	Peppers (Chilli peppers)	0.02
0220010	Garlic	0.02
0256030	Celery leaves	0.05
0256040	Parsley	0.05
0256050	Sage	0.05
0256060	Rosemary	0.05
0256070	Thyme (Marjoram, oregano)	0.05
0256080	Basil (Balm leaves, mint, peppermint, holy basil, sweet basil, hairy basil, edible flowers (marigold flower and others), pennywort, wild betel leaf, curry leaves)	0.05
0256090	Bay leaves	0.05
0256100	Tarragon (Hyssop)	0.05
0401080	Mustard seed	0.05

0163050	Pomegranate	0.02
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Appendix 2

	Country	Crop group	Crop	Crop info	ETO (sum of ETO & 2-chloroethanol expressed as ETO) in mg/kg (ppm)
1	CANADA	VEG: FRUIT-SOLANACEAE	PEPPER-CHILLIESYELLOW (Capsicum baccatum)	DRY	7
		SPICES		-	7
2	EU-MRLS-HARMONIZED	VEG: FRUIT-SOLANACEAE	PEPPER-CHILLIES (Capsicum frutescens)	-	0.02
		VEG: FRUIT-SOLANACEAE	PEPPER-BELL/SWEET (Capsicum annuum)	-	0.02
		SPICES	GINGER: DRY (Zingiber officinale)	-	0.02
		SPICES	HORSERADISH: DRY (Armoracia rusticana)	-	0.02
		SPICES		-	0.10
3	GREAT BRITAIN (GB)	VEG: FRUIT-SOLANACEAE	PEPPER-CHILLIES (Capsicum frutescens)	-	0.02
		VEG: FRUIT-SOLANACEAE	PEPPER-BELL/SWEET (Capsicum annuum)	-	0.02
		SPICES	GINGER: DRY (Zingiber officinale)	-	0.02
		SPICES		-	0.10
4	NORWAY	VEG: FRUIT-SOLANACEAE	PEPPER-CHILLIES (Capsicum frutescens)	-	0.02
		VEG: FRUIT-SOLANACEAE	PEPPER-BELL/SWEET (Capsicum annuum)	-	0.02
		SPICES	HORSERADISH: DRY (Armoracia rusticana)	-	0.02
		SPICES	GINGER: DRY (Zingiber officinale)	-	0.02
		SPICES		-	0.10
5	SINGAPORE	SPICES	SPICES: OTHERS (Spices other)	-	50
6	SWITZERLAND	VEG: FRUIT-SOLANACEAE	PEPPER-CHILLIES (Capsicum frutescens)	-	0.02
		VEG: FRUIT-SOLANACEAE	PEPPER-BELL/SWEET (Capsicum annuum)	-	0.02
		SPICES		-	0.10

7	THAILAND	VEG: FRUIT-SOLANACEAE	PEPPER-BELL/SWEET (Capsicum annuum)	-	N.D.
		SPICES		-	N.D.
8	TURKEY	VEG: FRUIT-SOLANACEAE	PEPPER-CHILLIES (Capsicum frutescens)	-	0.02
		VEG: FRUIT-SOLANACEAE	PEPPER-BELL/SWEET (Capsicum annuum)	-	0.02
		SPICES	HORSERADISH: DRY (Armoracia rusticana)	-	0.02
		SPICES	GINGER: DRY (Zingiber officinale)	-	0.02
		SPICES		-	0.10
9	USA	SPICES		DRY	7
					940 (ECH)

N.D.– Not Detected

Countries which are not covered in the Appendix 1 & 2 shall have an of 0.01 ppm by default.

ETO MRLs



SPICES BOARD

(Ministry of Commerce & Industry Govt. of India)

Sugandha Bhavan

N.H.By-pass

P.B.NO. 2277

Palarivattom P.O. Kochi - 682 025, India

स्पाइसेस बोर्ड

(वाणिज्य एवं उद्योग मंत्रालय, भारत सरकार)

सुगन्ध भवन

एन.एच.वाईपास

पी. बी. नं. 2277

पालारिवट्टम पी.ओ.

कोच्ची - 682 025, भारत

Dated 2nd May, 2024

CIRCULAR No.01/2024-25

Sub: Inclusion of ETO test for Spices consignments exported to Hong Kong & Singapore under Mandatory Sampling & Testing Programme
Ref: Circular No.24/2022-23 dated 23rd March 2023

As a proactive measure to address the concerns regarding Ethylene Oxide (ETO) contamination in spice products, Spices Board, in consultation with the spice industry, has decided to commence mandatory ETO testing in spice consignments exported for Singapore and Hong Kong.

The Maximum Residue Limit (MRL) for ETO in spices as per Singapore Food Agency is 50 ppm, whereas Hong Kong has Zero tolerance for ETO.

All the Spice consignments including Ready-to-eat (RTE) products destined to Singapore & Hong Kong shall be accompanied with cleared analytical report for ETO issued by Spices Board.

This circular, issued under the provisions of the Spices Board Act 1986 & Spices Board (Registration of Exporters) Regulations, 1989 will come into force from 6th May 2024 until further guidelines / instruction are prescribed by Spices Board in this regard.

Director (Marketing)



SPICES BOARD

(Ministry of Commerce & Industry Govt. of India)

Sugandha Bhavan

N.H.By-pass

P.B.NO. 2277

Palarivattom P.O. Kochi - 682 025, India

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सुगन्ध भवन

एन.एच.बाईपास

पी. बी. नं. 2277

पालारिवट्टम पी.ओ.

कोच्ची - 682 025. भारत

6th March 2024

CIRCULAR 16/2023-24

Sub: Export of Chilli & Chilli products to UK - New Regulation on Increased official controls - reg

Ref: Official Controls (England) Regulations 2024 No. 120 of 2024 dt 1st February 2024

The UK has imposed the requirement for official certificate for compliance with permissible limit of Pesticide Residues, for the entry of Peppers (Chilli) of the genus Capsicum (sweet or other than sweet), exported from India, vide their notification No. 120 of 2024, amending European Commission Regulation (EU) 2019/1793.

This is in addition to the existing requirement for Official Certificate for Aflatoxin, for Chilli & Chilli Products and Nutmeg & Nutmeg Products exported from India. Accordingly, the export consignments of Chilli & Chilli Products from India to the UK shall be accompanied by an official certificate for compliance with the permissible limit of Aflatoxin and Pesticide Residues, whereas for export consignments of Nutmeg & Nutmeg Products from India to the UK, Official Certificate is required for Aflatoxin.

Also, UK has increased the frequency of physical and identity checks (testing frequency at entry ports) for Spices & Spice products such as Curry leaves, Cinnamon, Cloves, Nutmeg, Mace, Cardamom, Seeds of Anise, Badian, Fennel, Coriander, Cumin or Caraway, Juniper Berries, Ginger, Saffron, Turmeric (Curcuma), Thyme, Bay Leaves, Curry and other Spices, for Pesticide Residues. The notification (copy attached) will come into force on 7th March 2024.

Accordingly, consignments of Chilli and Chill Products arriving at the ports of UK from 7th

March 2024 are required to be accompanied with an Official Certificate for Aflatoxin and Pesticide Residue. Spices Board has taken up the matter with the authorities concerned for seeking an extension for implementation of the new requirements. Also, the Board has initiated necessary steps to undertake testing of export consignments of Chilli and Chilli Products to the UK for Pesticide Residues.

In the case of export consignments of Chilli and Chilli Products to the UK, for sampling intimations/applications for Official Certificate already received in the Export Support

System of the Board as well as for new sampling intimations/applications for Official

Certificate, the Certificate will be issued after testing and clearance for both Aflatoxin and

Pesticide Residues (for which the system is expected to be ready shortly). All the exporters of Chilli and Chilli Products to the UK are hereby advised to plan the shipping schedules accordingly and also to exercise due diligence for compliance with the new requirements.

Director (Mktg)

All Exporters of Spices and Spice Products/ Exporters' Associations.

File No. Std/SP,,02/Technical Matter/2021-22 43111

Food Safety and Standards Authority of India

(A Statutory Authority established under the Food Safety and Standards Act, 2006)

Ministry of Health and Family Welfare

Science and Standards Division, FDA Bhawan, Kotla Road, New Delhi-11000

Dated 8th April, 2024

ORDER

Subject: Maximum Residue Limits (MRLs) for Spices and Culinary Herbs- reg.

Reference is invited to FSSAI orders dated 21st April,2022 and August,2022 regarding the methodology for fixing the Maximum Residue Limits (MRLs) of Pesticides in respect of spices and culinary herbs. Various representations were received regarding the reconsideration and simplification of orders. Based on the scientific opinion and with the approval of Food Authority the following revised methodology has been decided: -

- a) The MRLs of pesticides for food commodities including spices and culinary Herbs are specified under Food Safety and Standards (Contaminants, Toxins and Residues) Regulation, 2011. These MRLs are fixed based on the field trial data received through Central Insecticides Board and Registration Committee (CIB&RC), Ministry of Agriculture and Farmers Welfare. Until the field trial data is available, the MRLs for spices are also fixed based on the data generated under Monitoring of Pesticide Residues at National Level (MPRNL) scheme, by Department of Agriculture & Farmers Welfare, Ministry of Agriculture & Farmers Welfare.
 - b) In cases the pesticide is registered with CIB&RC and MRLs are specified for food commodities other than spices and culinary herbs, then the MRLs specified under Codex shall be applicable. Further, if the MRLs are not specified by the Codex, then the MRL of 0.1 mg/kg shall apply for spices and culinary herbs.
 - c) In case the pesticide is not registered with CIB&RC and then the MRL of 0.1 mg/kg will be applicable for spices and culinary herbs.
2. This order will supersede the orders dated 21st April, 2022 and 30th August, 2022.
 3. This issues with the approval of Competent Authority.



(Dr. Amit Sharma)
Director (Science and Standards)

To

1. ED ((Regulatory Compliance, TICD, Regional Office)) with a request to communicate to Food Safety Commissioners of all States/UTs
2. Advisor (QA)- with a request to communicate all notified laboratories.
- 3, Director (RCD)/Director QA/ Director (Legal)
4. Director (TICD)-with a request to communicate to all Authorized Officers
5. All Regional Directors, FSSAI
6. CITO- for uploading on FSSAI website

Copy to:

1. PPS to Chairperson, FSSAI,
2. SPS to CEO, FSSAI
3. PS to Advisor (S&S)

COMMERCE MINISTRY TO SEEK EXTENSION OF INTEREST RELIEF SCHEME FOR EXPORTERS BY 5 YEARS

The interest equalisation scheme provides upfront reduction in interest rates on per-shipment and post shipment credit by banks.

The commerce ministry is expected to seek extension of the Interest Equalisation Scheme for exporters for a block of five years instead for a few months when the period of current extension expires on June 30 as it has been of great help in the era of high interest rates, a senior official said.

The interest equalisation scheme provides upfront reduction in interest rates on per-shipment and post shipment credit by banks. The exporters from Micro Small and Medium Enterprises ([MSMEs](#)) get a rebate of 3% on loans under the scheme. The merchant exporters who source goods for exports from other manufacturers and others get 2% benefit for exports of 410 identified products. The discount given by banks is reimbursed by the government.

When the scheme was initially launched on April 1, 2015 it was to run for a five-year period till March 2020. Due to COVID it got a one-year extension in 2020. Later more extensions were accorded and the latest one is to end on June 30.

When the scheme was launched it offered a rebate of 5% to MSME exporters and 3% manufacturers and merchant exporters and they were reduced to the current levels in October 2021. The exporters have requested for restoration of the earlier interest equalisation citing increase in interest rates. The repo rates have gone up from 4% in October 2021 to 6.50% in February, 2023. Higher interest rates are a major disadvantage for exporters who have to compete with suppliers in other countries who pay 2-3% on loans.

The scheme costs the government around Rs 3200 crore a year. In 2023-24 Rs 3700 crore were spent on the scheme. Around Rs 1700 crore has been provided in the interim budget for 2024-25.

Exporters work on product identification problems under UK’s replacement scheme for GSP

There is confusion over product description under the new DCTS scheme as it is at a different HS classification level

Efforts are now on by the exporters’ body Federation of Indian Export Organisations (FIEO) to match the products by drawing equivalents so that there is clarity for exporters on the items being referred to under the new scheme

“It is important for Indian exporters to sort out technical issues related to product identification under the DCTS as India’s exports worth an estimated \$2.5 billion annually were entitled for the GSP benefit in the UK,” the source said.

The scheme is intended to benefit labour-intensive sectors such as leather, carpets, chemicals, iron and steel and textiles.

The DCTS, which is described by the UK government as a simpler and more generous preferential trading scheme designed to boost trade with developing countries, offers import duty cuts similar to the GSP scheme, but the origin declaration process for exporters for their goods to claim benefits was changed.

“The Directorate General of Foreign Trade has recently issued a notification on the changed origin declaration requirements under the UK DCTS which replaced the GSP. But the products were not notified. The UK website gives the product description with HS 12-digit codes but India uses HS 8-digit codes. Now somebody has to find

out the equivalent 8-digit code as that is what is used by Indian exporters. FIEO has stepped in to do so and hopefully, the matter will be sorted out soon,” the source said.

HS classification

The Harmonised System (HS) classification is an international customs classification system which allocates a unique 6-digit HS code to each group of products which lays down the chapter, heading and sub-heading under which a given item is classified to determine what tariffs they attract. The HS codes are further subdivided into 7 to 12- digit items or more depending on the country for a finer classification of items.

“In international trade, the HS classification nomenclature varies from country to country. But there is no change in the HS 6-digit code which is strictly according to the World Customs Organisation classification. So if products get identified at the HS 6-digit level then concurrence between the subgroups at the higher levels of classification can be worked out. Exporters can do the matching,” a government official said.

“Starting from January 1, 2024, Indian exporters to the UK are required to adhere to the new rules under DCTS to avail concessions on their exports to the UK,” the trade notice issued by the DGFT last week noted.

Goods that meet the UK DCTS Rules of Origin (ROO) requirements would be eligible to claim a concessional rate of import duty for exports to the UK.

“Consequently, the origin criteria necessary for satisfying the ROO to avail tariff concessions on exports from India to the UK must be filled in through self-certification,” it added.

Source: Business Line 26.3.2024

Date: 24/04/2024

Govt sets up RoDTEP verification mechanism

The government is putting in place a verification process to establish that only input duties have been remitted under the Remission of Duties and Taxes on Exported Products (RoDTEP) scheme, especially designed to be WTO compatible, whenever investigations are sought by an importing country on an alleged pay out of subsidies.

A verification team with officials from the Department of Revenue and DGFT will hold random inspections of manufacturers when any complaint is made by an importing country, for instance, the US, on alleged subsidy pay-outs for particular products. All input taxes paid by the selected manufacturer will be tallied with the RoDTEP payments received, to satisfy the importing country that only duties and taxes paid during production have been remitted. Earlier, the US and the EU had imposed countervailing (anti-subsidy) duties on some Indian products against RoDTEP payments availed. The verification committee will be in a better position to establish the connection during its random checks, as per a report.

source: Exim News Service: New Delhi, April 23

Mumbai: GST Issues Notice To 50 Plus Importers Over Irregularities

The Goods and Services Tax (GST) authorities have served notices to about 50 importers of spices, dry fruits, processed food and poultry over storage of products at warehouses different from the actual place of supply seeking additional tax payment of an estimated Rs 1,000 crore, said people with knowledge of the development.

The importers were warned of cancellation of registration for failure to register temporary storage warehouses under GST provisions that require registration of place of supply.

The importers use temporary warehouses close to a port and specialised cold storage units for further supplies to domestic customers.

EU eases Schengen visa rules for Indians allowing validity up to 5 years

The EU has eased Schengen visa rules for Indians allowing frequent travellers multi-entry visa for a period up to five years.

“The EU takes another step towards enhancing people-to-people contact with India. New Schengen visa regime gives Indian frequent travellers access to multi-year visa (up to 5 years.) Europe delivers on the partnership,” said Herve Delphin, EU Ambassador to India, in a social media post on X.

Standard rules for Schengen visas allow the holder to travel freely in the Schengen area, comprising 29 European countries, for short stays of a maximum of 90 days in any 180-day period. The visas do not grant the right to work.

Indian Rupee is on the path to become a global currency.

18 Countries Receive RBI's Go Ahead For Trading In Rupee

Banks from 18 countries have been permitted to open Special Vostro Rupee Accounts (SVRAs) for settling payments in Indian rupees

	Tanzania		Guyana		Oman
	Kenya		Israel		Russia
	Uganda		Malaysia		Seychelles
	Botswana		Mauritius		Singapore
	Fiji		Myanmar		Sri Lanka
	Germany		N. Zealand		UK

A MASSIVE MOVE TO DE-DOLLARISE TRADE

INDIAN COMPASS
17 March 2023



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), Variali (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

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 2023-24 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 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 GCCCI 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

“It’s is not about Idea. It’s about making Idea happen”

Thanks for sharing your valuable time

Contact us

For further information,

फेडरेशन ऑफ इंडियन स्पाइस स्टेकहोल्डर्स

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