

Spices Board:
Unfiviling the cause
of Indian Spices

Spices Board (Ministry of Commerce and Industry, Government of India) is the flagship organization for the development and worldwide promotion of Indian spices. The Board is an international link between the Indian exporters and the importers abroad.

The Board has been spearheading activities for excellence of Indian spices, involving every segment of the industry. The Board has made quality and hygiene the cornerstone for its development and promotional strategies.

The Board aims to develop, promote and regulate export of spices and undertake programmes and projects for promotion of export of spices.

Schemes have been implemented to provide assistance for export promotion of all spices through support for technology upgradation, quality maintenance, brand promotion, research & development.

The Board ensures that the Indian spice industry conforms to the norms of BIS, ISO, USFDA, WHO, ASTA, ESA, AGMARK and cleanliness specifications of major importing countries.



Promoting Organic Spices of India to the World

With the growing demand of Organic food products both in the domestic and global market, Spices Board has taken initiatives to promote organic cultivation of spices in India.

Organic Spice
Certification: This aims to help growers in acquiring certification which is a pre-requisite for marketing as organic spices.

Organic Seed Banks:
The organic seed banks in the farmer's field helps to retain the purity and are a source of quality planting materials for export oriented varieties of spices.

Spice producers societies: These societies function as nodal centres for circulation of information acting as the bridge linking the Board and the farmers.

The rise of Sikkim & the Seven Sisters!

North East India is the abode of ethnic, linguistic and religious diversity. The region is an unexplored paradise for globetrotters. The sub-tropical climate along with plenty of monsoon rains makes the North East an ecological hotspot. The natural diversity of the region is maintained because of the adoption of indigenous farming practices. Exploring North East is incomplete without experiencing the specialty spices meticulously handpicked from this treasure trove of the Incredible India.

The Board has taken initiatives to boost the spices sector in the North Eastern states of India. The agro-climatic conditions and fertile soil of this region are conducive for cultivation of spices. Indigenous spice varieties of the North East such as Lakadong Turmeric, Bird's Eye Chilli, Naga Chilli and Nadia Ginger, all gifted with phenomenal intrinsic characteristics, have immense applications in both culinary and non-culinary sectors.

Ensuring the supply of Clean Safe and sustainable Spices

Quality, clean and safe food are one of the focus points of the present-day world. With the increase in awareness of importance of food safety, the demand for traceable Organic foods and food products is raising in the global market.

The Board has made remarkable strides in Indian spices industry by evolving, monitoring and implementing qualitative changes in the Indian Spice Industry.

QEL- Asset of quality assurance

The Spices Board's Quality Evaluation Lab provides analytical support for the Spices Board mandatory inspection on the spice consignment. The analysis on physical, chemical and microbiological parameters which includes pesticide residues, aflatoxin, heavy metals and contaminants/adulterant artificial dyes is conducted as per the quality specification prescribed by USFDA, ASTA, ISO and ESA and in accordance with of the specifications of the importing countries. QELs actively participate in forums organized by scientific bodies like Codex, ISO, IPC etc which deal with the quality issues of spices and contribute towards forming the specifications in accordance with the quality of spices available in India.



CCSCH: Universalizing Spices and Culinary Herbs

Through initiation of the Spices Board, Codex Committee on Spices and Culinary Herbs (CCSCH) has been set up under Codex Alimentarius Committee, Rome - the international organization under FAO and WHO for developing common international standards for spices and culinary herbs to solve the issues of diversity in quality standards of spices set among the countries and to ensure fair practices in trade.

e-Spice Bazaar: A step to traceability of Spices

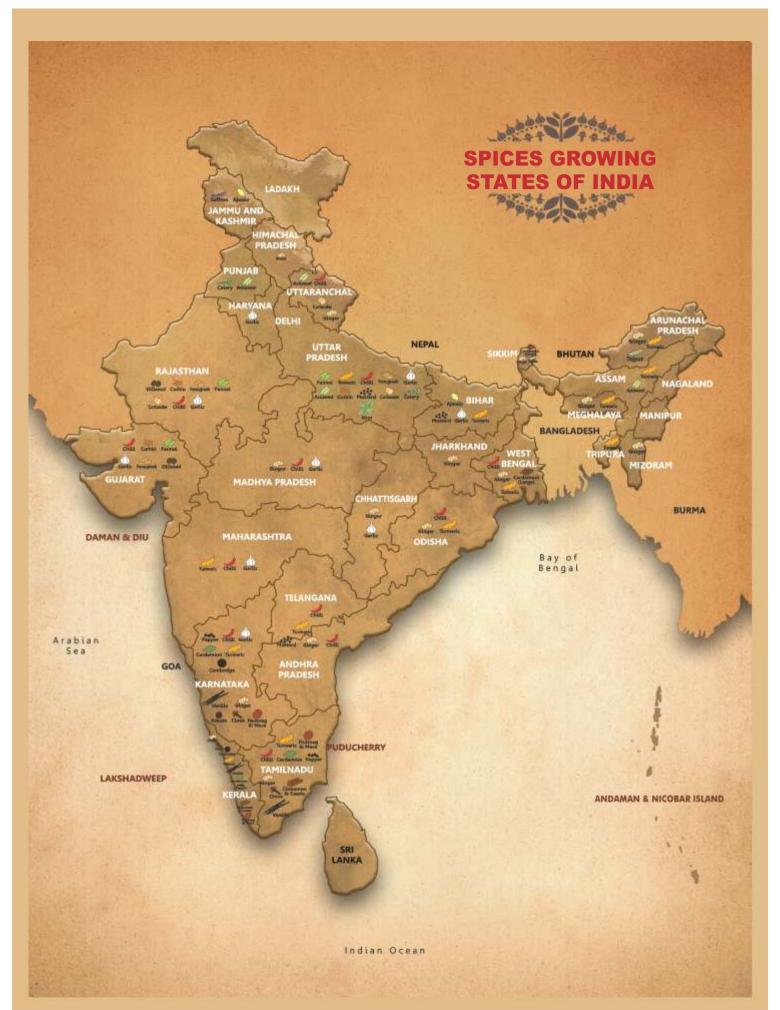
The novel project designed to ensure traceability of Spices, is currently launched in Andhra Pradesh and Telangana to ascertain the origin of chilly, their attributes, from the farm through processing to market, and the consumer. The farmers are provided with Global Location Number which helps the consumer to trace back the product to the village level.

Spice parks

The Spices Board has set up Spice Parks in major spice growing/marketing centres in the country. The paramount objective is to produce high quality value added spices and to provide common infrastructure facilities like cleaning, grading, processing, packaging and warehousing of spices and spice products.

e-auction centre:

The implementation of e-market is one of the main achievement of Spices Board. The e-auction ensures smooth, transparent and efficient running of the auction, enabling the farmers to fetch fair price for their produce by removing the intermediate between them and the exporter/buyers. The implementation of e-auction has helped farmers to get updated price of the crops online, that guides them to choose the day they want to sell the product at the auction.





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