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Spices News and Updates

Spice parks in India

The New India Express reports that the Indian Spices Board plans to set up spice parks and quality testing laboratories in the states of Arunachal Pradesh and Meghalaya to tap the potential of North East Indian region for spice production.

At present around 60,000 hectare in this part of the country is under spice cultivation and major spices available are King Chilly (Nagaland), Lakadong turmeric (Meghalaya), ginger, garlic, black pepper and large cardamom (Sikkim and Assam).

Logistics and transportation are the major challenges faced by the region on its path to become a major player in the spice export market in the country.

The Spices Board will soon set up a centre of excellence in large cardamom research, common facility centre, training centre and quality testing lab in 25 acres of land in Arunachal Pradesh and a spice park and testing lab will be established in Meghalaya in 15 acres, to promote spice cultivation.

The Board also plans to set up cardamom auction centres in Namsai and Kimin in Arunachal Pradesh. Study tours to farmers to South India to demonstrate primary processing of spices will also be organized.

“The efforts of the Spices Board to promote spice production in the North East is a welcome change. But the lack of proper logistics facilities is a major challenge for collection of these spices. In the future companies are likely to set up procurement and storage facilities in that part of the country,” said Sanjaya Mariwala, Managing Director, Kancor Ingredients.

The Spices Board has set an export target of 755,000 tonnes valued at USD2,000 million for the financial year 2014-15.

Meanwhile, more recently and further south, The Hindu newspaper reports that the Spices Board has given its technical agreement for the establishment of a turmeric park in Nizamabad district, Telangana State.

Many farmers believe that if the park cum processing unit comes into existence, it would resolve their difficulties as it will ensure reasonable, remunerative prices and avoid the risks of transport to distant markets such as Sangli in Maharashtra for a better price. With an online trading facility to be available in the turmeric park, trading of produce could be possible from all over the world.

Farmers currently grow the crop and process it in a traditional manner at a high cost. The proposed park is expected to bring modern technical methods to process the crop which saves time and unnecessary costs to farmers.

Farmers would also get expert advice for growing better quality crop. The park would also provide some employment in an area where there is currently no manufacturing.

10-Jan-2015
Subsidies for organic spices in India

The Department of Agriculture and Cooperation of the Government of India implements two schemes to promote organic agriculture, writes the Business Standard. These are the Mission for Integrated Development of Horticulture (MIDH) and the National Mission for Sustainable Agriculture (NMSA).

Under the MIDH, financial assistance is provided for horticulture crops, including spices:

- For the adoption of organic farming - 50% of cost limited to INR10,000 per ha (about USD162/ha) for a maximum area of 4 ha in three instalments.
- For organic certification - INR5 lakhs (about USD8110) for a cluster of 50 ha. in three installments.
- For establishment of vermicompost units - 50% of the actual cost of INR1 lakh (about USD1622) per unit for permanent structure and 50% of the actual cost of INR16,000 (about USD260) per unit for high density poly ethylene vermibed.

Under NMSA, assistance is extended for soil health management, compost production units etc.

The National Bank for Agriculture and Rural Development provides a subsidy for the adoption of organic farming. This is oriented towards clusters and villages.

Finally, the Indian Spices Board is promoting the cultivation and export of organic spices from India with special emphasis on organic production of spices in North Eastern States. The Spices Board provides 50% subsidy for various programs such as support for vermicompost units, establishment of bio-agent production units, organic seed banks (production of organic planting materials/nurseries), organic value addition/processing unit, organic farm certification assistance. Further, a 12.5% of cost of production subsidy, subject to the maximum of INR12,500 per ha (about USD203/ha), is provided for organic cultivation of ginger, turmeric, chillies, seed spices and herbal spices.

12-Jan-15

Indian Government approves the formation of a Saffron Production and Export development Agency (SPEDA).

As 2014 closed, the Government of India approved the setting up of Saffron Production and Export Development Agency (SPEDA). The objective of the new specialized agency of the Spices Board India, is to plan and implement programs for the development and promotion of the export of quality saffron. SPEDA is to be headquartered at Srinagar, in the northwestern state of Jammu and Kashmir, and the State Government will consult with the Spice Board in setting up the agency.

SPEDA will handle research on the production, rejuvenation and processing of saffron. The agency will also provide training to farmers as well as assuring quality control of saffron and developing a Kashmir brand.

The formation of the agency follows the commencement earlier last year of a Saffron Park Project at Pampore Pulwama in J&K State. The saffron park is being developed by the National Horticulture Board, Ministry of Agriculture of the Government of India under the National Saffron Mission at a cost of Rs 24.54 crores.

At the ceremony to lay the foundation stone of the park in August 2014 the Union Agriculture Minister expressed concern over the reports that area under Saffron cultivation in Kashmir declined from about 5,707 hectares in 1996 to just 3,875 hectares in 2010-11.
In the last few years the Minister observed that productivity fell from 3.13 kg/hectares to 2.47 kg/hectares. He mentioned that a large number of Saffron fields had become aged and were suffering from fungal diseases.

13-Jan-15

Tainted pepper stocks to be cleaned and released

The Hindu BusinessLine reported (13th January) that some 6,000 tonnes of pepper, valued at INR450 crore (about USD72 million) could be released in the open market from warehouses in Kerala. The stock had been found to be tainted and cleaning will begin shortly.

The first lot of 60 tonnes of the pepper contaminated with mineral oil will leave Kochi on January 15 and from then onwards a similar volume of pepper would be transported daily to Walayar in Kerala’s Palakkad district, FSSAI officials said.

The Food Safety and Standards Authority of India (FSSAI), Kerala, has outsourced for the cleaning of the entire volume of contaminated pepper to Indian Products Limited (IPL).

The Kerala High Court, disposing of a writ petition on August 28, 2014, ordered the FSSAI to allow the National Commodities and Derivatives Exchange to clean the pepper without prejudice to the exchanges’ rights/claims etc, against any party for the costs incurred.

“All the owners of the pepper lots have been notified of our decision,” K Ajith Kumar, Assistant Commissioner, Kochi said.

The IPL has developed its own technology to clean the pepper using a food grade detergent, he said.

Around 200 tonnes of pepper from the stock were released in recent months, following clearing of counter samples held by some members of a cartel in three instalments, after reportedly testing them at a Public Analysts Laboratory in Kolkata.

Meanwhile, environmental activists in the region have come out against the cleaning of such huge volume of pepper using “heavy doses of detergent”. They alleged that it would “pollute their surroundings apart from exploiting the region’s water resources”.

13-Jan-15

Synthite moving to export packaged spices and blends to the Gulf.

The Hindu BusinessLine reports that Synthite group, which has recently moved into marketing packaged curry powders, masalas and spices, is set to enter the Gulf market with its products under the brand name Kitchen Treasures.

Ashok Mani, CEO, Kitchen Treasures CEO said that the first shipment to UAE was scheduled for end February and the company will offer about 25 products to the Gulf market, including two non-vegetarian pickles.

The curry powder and masalas market in the Gulf region is estimated to have a value of INR 200 crore (about USD32mn), with the UAE market alone accounting for nearly half of that. The company will also offer some Arabic masalas for Gulf markets produced in the Kolenchery unit and also focus on the domestic and the entire West Asian markets in the seasoning segment, he said.

Synthite has taken steps to have a strong presence in the FMCG segment in India. “Over the next two years we will have 50 or more products in the mass retail segment”, Mr Mani added.
Synthite is a world leader in the oleoresins market, and presently exports to 85 countries. In order to ensure raw material with the least amount of pesticide, the company has taken the contract farming route, educating farmers on best practices in farming, particularly in chilli farming.
14-Jan-15

**Solvay expects to open new production site in China in 2015**

Designing vanilla flavors since 1884, Solvay Aroma Performance* is the worldwide leader in vanilla flavors, vanillin and ethyl-vanillin.

Solvay was the first company to produce the vanillin molecule on an industrial scale, inventing ethyl-vanillin in the 1970s. Solvay has continued to provide innovation to food industries for 130 years.

Aroma Performance operates FSSC 22000 certified facilities in Saint-Fons (France) and Baton Rouge (USA). A third unit will be operational soon in Zhenjiang (China- 2015).

Solvay Aroma Performance products Rhovanil®/Rhovanil® Natural vanillin ranges, and Rhodiarome® ethyl-vanillin, ensure:

- Compliance with the most stringent food standards and regulations
- Eco-friendly process
- Full traceability throughout the manufacturing chain in a single site
- Consistency in quality
- Security of supply for a range proudly made in USA, France & China

Aroma Performance proposes also Govanil™, a functional solution based on vanilla flavors that opens a wide range of superior functional opportunities for food manufacturers. Designed for baked goods/chocolate, high protein and nutrition challenges, Govanil™ intense and long-lasting taste provides solutions to main food trends such as; - Health, Taste and more Natural.

Aroma Performance food technologists support customers worldwide through laboratories (ie Vanil'Expert Centers) located in France, China, Singapore.
26-Jan-2015

**Demand for turmeric trending up**

Foodnavigator-USA reports an interview with California–based BJ Nutraceuticals, the largest supplier of botanical ingredients in the USA, for us in dietary supplements, pharmaceuticals, and personal care and pet care products. They note that, while consumers may think twice about buying a large box of cereal featuring a new functional ingredient, they are much more willing to try new things in the beverage category. BJ highlight the beverage category as one of the more progressive areas of the food industry with innovation in ingredients and trends.

In particular, turmeric is becoming “bigger and bigger” as consumers learn that it is not only a valuable flavour ingredient but also has health benefits. TurmericALIVE (see Market Insider news story) is one example.

Other spices, herbs and botanicals trending in the beverage category include ginger, camomile, peppermint and lemongrass.
27-Jan-2015
Nut allergens in cumin prompt recalls

At the end of 2014 peanut allergens were located in a number of cumin products in the USA. In January this year, the US Food and Drug Administration (FDA) reported product recalls by a number of companies whose cumin products were found to have, or might have, undeclared peanut protein. People who have allergies to peanuts run the risk of serious or life-threatening allergic reaction if they consume these products.

Lately, the UK Food Standards Agency (FSA) has issued an alert to people with nut allergies about a batch of ground cumin sold that has been found to contain traces of almond protein not listed on the label. No cases of allergic reactions linked to the affected product have been reported to the FSA.

The undeclared almond protein was identified as part of a sampling programme initiated by the FSA following the reporting of possible nut contamination in cumin in North America. None of the products recalled in the US and Canada was distributed to the UK, however, as a precaution the FSA began testing cumin sold in this country.

The sampling programme involved testing batches of ground cumin and cumin seeds bought from supermarkets, grocery shops, and wholesalers across the UK and also from consignments inspected at ports. All of the samples have been tested for undeclared peanut and almond protein. Of the results received so far, undeclared almond protein has been identified only in one product of the Barts Ingredient Company. None of the tests have detected peanut proteins at levels that would require allergen labelling.

Jason Feeney, Chief Operating Officer at the FSA, said: 'The FSA has been pro-active in checking for problems with cumin products in the UK and, as a precaution, is taking action to protect consumers. Currently there is no evidence to suggest that the undeclared almond protein found in this product is linked to the problems with cumin found in the US and Canada. Investigations are on-going.'

The FSA is working closely with the US authorities, port health authorities in the UK and producers and importers of spices.

Fourth quarter sees McCormick profits up

The Q4, September through November, 2014 period saw North American spice manufacturer McCormick lose market share in the US market but gain sales growth in China to give a 14% rise in profits over the same period last year.

Income rose to $148 million from $129.9 million a year earlier. For fiscal year 2014, the company grew sales 3% in local currency. In fiscal year 2015, McCormick expects to grow sales 4% to 6% in local currency.

In a press release, Alan D. Wilson, Chairman and CEO, commented, "McCormick delivered a solid financial performance in 2014, despite a difficult environment. Our on-trend categories are growing in markets around the world with increasing consumer demand for flavor. We are driving growth in sales and profit and, in 2015, are stepping up our cost reduction activities to fuel our growth.

"In 2014, we grew sales 3% in local currency, achieved an 8% increase in adjusted earnings per share and generated more than $500 million in cash flow from operations. Both our consumer and industrial businesses achieved higher sales and operating income.

"Including the benefit of our acquisition in China, we grew sales in emerging markets 14%, and these markets now account for 17% of total company sales, up from 10% in 2011. In markets around the world, we are making solid progress with product innovation, and in 2014, new products launched in the past three years accounted for 8% of sales. We also increased our investment in
brand marketing nearly $20 million and are building customer intimacy to drive growth. To fuel this
growth, employees throughout McCormick made significant improvements in productivity,
generating $65 million of cost savings under our CCI program.

"We participate in flavor categories that are well-aligned with the shift in consumer demand toward
fresh ingredients, healthy meals and great flavor. We believe that these latest eating trends are here to stay. While we have a growing and profitable business, as a food company, we operate in
a competitive environment. We are currently addressing competitive in-roads in our United States
customer business by accelerating innovation, building our brand support and applying our
analytics to help retail customers optimize the spice and seasoning and recipe mix categories."

While there has been strong sales growth in emerging foreign markets, Wilson elaborated on the
situation in the USA in a conference call with analysts saying: "our main challenge has been
fragmentation in the spice and seasonings category, value-priced products, ethnic brands and
premium and organic items," and he continued "What we have to do is get core growth in U.S.
spices and seasonings."  

Frutarom opens 2015 with new acquisitions

Frutarom Industries Ltd., one of the world's top 10 companies for flavours and specialty fine
ingredients, continues to implement its rapid growth strategy. The company headquarters in Israel
have announced the acquisition of 100% of the share capital of UK-based FoodBlenders Ltd. for
approximately US$ 2.4 million plus an additional sum expected to stand at about US$ 600,000,
depending on the company's performance. The transaction was completed upon signing and is
being independently financed.

Established in 1998, FoodBlenders develops, manufactures, and markets savory solutions which
mainly include spice and seasoning mixes, functional ingredients, marinades and sauces for the
food industry, with particular emphasis on the convenience foods segment. In 2014 FoodBlenders
posted sales of approximately US$ 3 million.

FoodBlenders has a site in England where it develops, manufactures and markets its products
within close proximity of Frutarom's own Wellingborough site. FoodBlenders' product line and
technologies complement the product portfolios and activities of UK-based Savoury Flavours and
EAFI which were acquired by Frutarom in 2012 and 2011 respectively and which also specialize in
savory flavour solutions. The management of Frutarom believe that the proximity to the Frutarom
site at Wellingborough and the complementary line of products promise to generate synergies
between FoodBlenders' activity and Frutarom's expanding savory activity in the UK and throughout
the world.

Meanwhile, in Spain, Frutarom announced the acquisition of 100% of the shares of Ingredientes
Naturales Seleccionados SL of Spain ("Ingrenat") in exchange for approximately US$ 8 million plus
up to $US 1.1 million additionally, depending on Ingrenat's 2015 performance.

Ingrenat specializes in the research and development, production, and sales and marketing of
natural extracts from plants which include, among others, paprika, rosemary, bixin, alfalfa and more
which deliver taste, colour, and antioxidant activity solutions for the food industry. Ingrenat's sales
grew 10% in 2014 to approx. US$ 9.8 million.

Ingrenat's operations will be integrated into the activities of Frutarom's Specialty Fine Ingredients
division with which it shares similar profitability margins. The acquisition will be funded through
bank financing. The acquisition of Ingrenat is a continuation of the implementation of Frutarom's
strategy of deepening and expanding in the plant-based segment of natural food colors and
antioxidants and it will continue investing towards substantially expanding its global activity in this
important and growing field. The natural food colours activity joins the natural colours activity of
Montana Food which was acquired in September 2014, and of Vitiva for which the purchase
agreement was signed in December 2014. Ingrenat's activity in antioxidants based on natural
substances, particularly in the field of food preservation and protection and extension of shelf life, further reinforces Frutarom's line of solutions in this area which also gained a substantial boost with the acquisition of Vitiva which has activity as well in this growing field.

Ingrenat has 28 employees, an R&D and sales and marketing center, and a production site in Murcia, Spain with large production capacity and the possibility of extensive expansion, of which Frutarom will look to gain full advantage and achieve significant operational savings.

Frutarom say in their press releases that they will strive to fully exploit the cross-selling opportunities inherent in the two acquisitions and expand the product portfolio for its existing customer base. Frutarom will also note their aim to work towards achieving the utmost operational and business efficiencies possible from the mergers.

10-Feb-2015

Product recalls in the UK as almond protein found in paprika

The UK Food Standards Agency (FSA), the government department responsible for food safety and hygiene, issued a further allergy alert 16th February following confirmation that a batch of paprika was the most likely source of undeclared almond protein in three food products which have been recalled.

The three products are the Morrison's Fajita Meal Kit, the Aldi Fiesta brand Fajita Dinner Kit which the FSA issued allergy alerts last week (12 and 14 February) and a batch of Discovery Taco Seasoning, for which an allergy alert has now been issued.

Investigations indicated that a spice mix supplied by Santa Maria UK Ltd used in the three products contained undeclared almond protein. Subsequent industry testing revealed that the paprika in the spice mix was the most likely source. Further investigations into the supply chain of paprika are continuing.

These product withdrawals are in addition to a batch of Bart's Ground Cumin which was withdrawn from sale on 31 January because of the undeclared presence of almond. There is no evidence this was linked to the Santa Maria UK Ltd products.

The FSA has said that people with a nut allergy who have bought these products should not consume them, but should return them to where they were purchased. The levels of almond protein found in these products are low and no cases of allergic reactions linked to the affected products have been reported to the FSA.

18-Feb-2015

Currency devaluations hit Olam earnings

Olam International Limited reported its results for the quarter and six months ended December 31, 2014.

For Q4 2014, Profit after Tax and Minority Interest (PATMI) was down 12.0% to S$118.7 million primarily due to the adverse impact of sharp currency devaluation across major markets. Revenue increased by 8.3% to S$4.9 billion compared to the previous corresponding period of Q4 2013. Earnings Before Interest, Tax, Depreciation and Amortization (EBITDA) was down 10.3% to S$283.2 million, which included an estimated net adverse impact of approximately S$30.0 million. This was on account of severe and concurrent currency devaluation against the US dollar across major markets, including Russia, Nigeria, Brazil and Australia and to a lesser extent Turkey, Mozambique and Indonesia. These results also included a net loss of S$12.0 million on the fair valuation of biological assets compared to a net loss of S$15.4 million in Q4 2013.
For the second half of 2014, the 11.6% decline in sales volume compared to the previous corresponding period, H2 2013) was a result of the Company's strategy to grow in prioritised platforms while reducing volumes from lower margin businesses. Despite lower volumes, revenue increased by 4.0% to S$9.2 billion due to a sharp increase in commodity prices of almonds, hazelnuts, cocoa and coffee.

The prioritized platforms, including Edible Nuts, Cocoa, Coffee, Spices & Vegetable Ingredients.
18-Feb-2015

**Global growth in chili sauces**

A recent blog post on the Euromonitor website elaborated on growth trends in the market for spicy sauces.


Euromonitor research analyst Jack Skelly wrote: “The world’s tolerance for hot sauces appears to be rising. From a global perspective, sales of spicy chili sauces grew by nearly twice as much as packaged food. Moreover, growth was well balanced, with strong performances in both developing and developed markets, which have been struggling – in North America, chili sauces contributed 11% to all additional packaged food growth over 2009-2014, while in Asia Pacific, an extra US$493 million was added by these sauces. This is worth more than total packaged food value sales growth in Bulgaria over the same period. There are several reasons why these sauces are performing so well across the world.

**Where has all the spice come from?**

High streets and street food are playing an important part in the West's growing penchant for hot sauces. High street fast food chains are extremely interested in what foods are fashionable in street food. At the moment, there are a couple of standout trends: the first is the irresistible rise of all things Mexican, as Burritos have become ubiquitous. Chipotle, an American fast food chain that sells Mexican cuisine, recorded a 19% CAGR between 2008-2013, and is now expanding globally; Latin American chained fast food grew by 25% in the US over the same period. Elsewhere, Nando’s, which sells Portuguese/Mozambican food that utilises hot sauces, continues to enjoy success, with global sales almost doubling over the last five years. Pan-Asian street food has also risen, with Vietnamese and Korean food becoming particularly prevalent in the US and the UK. Sriracha sauce, which is the Asian equivalent to tomato ketchup, is an essential component of these forms of cooking.

As a result of the ubiquity of these sauces and increased exposure to cuisines that are spicier than standard Western fare, there has been an increased disposition for, or at least tolerance of, spice. Subsequently, as sauces have become more widely accepted, they have trickled down into supermarkets, which have jumped on the bandwagon. In the UK, Nando’s already sells its Peri-Peri sauces in grocery stores, and has more than doubled its sales of chili sauces over the last five years.

**Growth of Chili Sauces Against Other Sauces**
Hot table sauces also signify two broader trends in developed markets. Firstly, consumers are developing more sophisticated tastes, and are becoming more willing to experiment and try new flavours. This is conducive to additional sales in developed markets, where hot sauces are relatively niche products and consumers have larger disposable incomes, which makes them more willing to purchase non-essential products. This demand for more sophisticated goods is broadly applicable across different food products in these countries. Within chocolate confectionery, for example, preference for darker chocolate and unusual flavour combinations, such as chili chocolate, has grown.

Table sauces also give users the opportunity to customise their dishes. Unlike popular cuisines such as curries, sauces such as Sriracha or Peri-Peri make spice optional, which makes them more accessible to those who are put off by hot dishes. These sauces are also lighter and more easily digested than curries, which could boost their appeal. They also possess a novelty value that stalwarts of the sauces market, such as Heinz, have been less successful in copying – with this company’s market share stalling in Western Europe and North America.

**Experimenting could reap unexpected rewards**

Chili sauces are expected to maintain their substantial growth over the next five years, with an additional US$632 million of new sales globally. Again, this compares favourably with the overall performance of both sauces and packaged food – in North America, growth of hot sauces is expected to grow 15 times quicker than the overall sauces market. Companies would certainly do well to invest in these products.

Jack Skilley ended his blog with the comment that “The success of these products also suggests that companies should take risks on niche or artisanal flavours that are popular within street food. The success of Sriracha shows that ubiquity in fashionable city food markets can translate well into broader packaged food retail sales. Taking a gamble can reap dividends.”

Euromonitor International (http://www.euromonitor.com/) is a leading supplier of strategy research for consumer markets.

19-Feb-15
McCormick products not involved in recent peanut contamination of cumin

McCormick & Company, Incorporated (NYSE: MKC), a global leader in flavor, released on Thursday last week the following statement in response to the FDA Consumer Advisory regarding the recent episodes of peanut contamination of cumin.

Mr Roger Lawrence, McCormick Corporate Vice President, Global Quality Assurance said: “Due to the FDA Consumer Advisory and increased attention surrounding peanut contamination of cumin in the marketplace, we want to assure the public that no McCormick products are involved. This includes all ground cumin, cumin seed, and seasonings that contain cumin like Taco Seasoning Mix and Chili Powder.”

Mr Lawrence continued: “At McCormick, quality and safety are top priorities, and our investment in these areas is the largest in the spice and seasoning industry. Our quality assurance program includes these key practices to ensure the safety of our products, including cumin:

• Purity in Sourcing: McCormick sources whole cumin seed, which mitigates the chance for adulteration (like nut shells) that could be encountered by purchasing ground product. Our sourcing organization has a combined total of more than 100 years of experience in the spice trade.
• Peanut-free Facilities: We do not handle any peanut materials in our facilities where cumin seeds are cleaned and ground, thereby eliminating the possibility of cross-contamination.
• Inspecting, Cleaning and Treating: We inspect every lot for extraneous matter, representing several million ingredient and product analyses each year. In addition, our spices are treated through a steaming process.”

Mr Lawrence ended the press release saying: “For 125 years, McCormick has had an unmatched track record in delivering safe, high-quality products to our consumers. It is important to purchase your spices from a trusted resource. Because of our unwavering commitment to safety and quality, McCormick continues to be the taste you trust.”

21-Feb-2015

McCormick announces acquisition of Italian spice maker Drogheria & Alimentari

McCormick and Company announced at the end of last week that it has agreed to acquire the Italian spice and seasoning company, Drogheria & Alimentari, for $97 million. The deal, which is expected to close in May, will expand McCormick’s presence in Europe.

Alan Wilson, Chairman and CEO of McCormick stated, "We are pleased to expand our portfolio of leading brands around the world with the addition of Drogheria & Alimentari. As a supplier of both brand and private label products, D&A has approximately one third of the spice and seasoning category in Italy and exports its products to 60 other countries. We anticipate strong growth for these premium products, particularly in the U.S. and key international markets where consumers are seeking unique and authentic ethnic flavours. The owners and employees of D&A have built a great business and we look forward to working with them to achieve continued success."

Malcolm Swift, President McCormick Europe, Middle East and Africa (EMEA) added, "This acquisition complements McCormick’s strong brands across EMEA and expands McCormick’s current spice and seasoning leadership in Europe with a sizable footprint in Italy. In addition, there is a strong fit between McCormick, a recognized flavour leader in the region, and Drogheria & Alimentari, which has a reputation for high quality products and professionalism."

Founded in 1880, D&A has approximately 120 employees and a modern manufacturing facility located in Florence, Italy. McCormick expects to work with the current owners of the business and to grow sales of D&A products at a mid-single digit rate.

21-Feb-15
IFF Expands Flavour Facility in South Africa

International Flavors & Fragrances Inc., a global leader in the creation of flavours and fragrances for consumer products, has announced the expansion of its flavours facility in Isando, South Africa.

The expanded facility, located near Johannesburg and adjacent to IFF’s existing manufacturing plant, more than doubles IFF’s creative capabilities in South Africa. The new cutting-edge facility includes flavour creation, application and sensory laboratories, and a pilot plant that will cater to the Company’s expanded customer base in the rapidly growing Sub-Saharan Africa region. IFF’s total footprint in South Africa is approximately 30,000 square meters.

“IFF is proud to continue its more than 90 year history in South Africa,” said Matthias Haeni, Group President, Flavors. “Our expanded site will bring an even greater level of resources to this fast-growing and dynamic market. The increased level of consumer insights, creative excellence, and technical expertise supports our customers’ pursuit of authentic taste experiences that satisfy local palates.”

IFF continuously reviews its footprint to ensure it is investing appropriately to best meet customers’ needs. Over the past six months, the Company announced the opening of flavours facilities in Chicago, US; Jakarta, Indonesia; and Santiago, Chile. IFF has also made several large investments to support key markets over the last few years in Singapore, Turkey, China, India, and UAE.

03-Mar-15

Recent Research Suggests Spices and Herbs Can Help Americans Meet Dietary Goals Broader Than Sodium Reduction

Guy H. Johnson, PhD, Executive Director of the McCormick Science Institute testified yesterday to officials from the US Department of Agriculture and US Department of Health and Human Services regarding the Scientific Report of the 2015 Dietary Guidelines Advisory Committee.

Johnson applauded the committee’s inclusion of spices and herbs as a way to reduce sodium consumption, while encouraging policy makers to look more broadly at flavor’s role in diet quality.

“Spices and herbs are an important tool in helping Americans meet the committee’s dietary recommendations,” said Johnson. “Taste is the primary driver of food decisions, and recent data suggests spices and herbs can not only increase the acceptability of low-sodium foods, but also those low in saturated fat and calories.”

Johnson encouraged the agencies to include practical information in the forthcoming 2015 Dietary Guidelines about how spices and herbs can be used to add flavor with virtually no additional calories, saturated fat, sodium or sugars. He reviewed several studies demonstrating the positive impact of spices and herbs on healthier eating:

- **Increase acceptance of healthy foods**: Researchers from the University of Colorado and the Anschutz Health and Wellness Center demonstrated that adding spices and herbs to reduced-fat meals (lean meats, vegetables and pasta) helped make them more appealing. In fact, some reduced fat dishes with added herbs and spices were rated just as high as the full-fat version.

- **Increase vegetable consumption among young children**: Researchers from The Pennsylvania State University showed that offering a reduced-fat dip flavored with herbs and spices may help children learn to like vegetables they previously rejected or disliked, and significantly increase vegetable consumption.
• Improve youth diet quality through education: Researchers from the University of Maryland School of Medicine demonstrated that nutrition education intervention focusing on spices and herbs may help improve diet quality among inner city high school students.

• Adhere to lower-sodium eating plans: Researchers at the Johns Hopkins University showed a behavioral intervention that taught adults to add herbs and spices – instead of salt – to food led to a decrease in almost 1,000 mg/d sodium consumption compared to people who tried to reduce sodium on their own.

The Scientific Report released by the committee in February advised the food industry to "help consumers understand how to flavor unsalted foods with spices and herbs," and lower the sodium content of industry products. In addition to offering healthy, flavorful recipes and tips to consumers, McCormick works closely with food companies to provide flavor solutions that help reduce sodium in packaged foods and on restaurant menus.

03-Mar15

Intertaste acquires Caldic’s herbs and spices business in Belgium

Intertaste and Caldic announced late last week the acquisition by Intertaste of the herbs, spices, dried vegetables and seasonings business of Caldic in Belgium.

The acquired Caldic portfolio complements the Intertaste portfolio of customers and ingredients. With this acquisition Intertaste has further strengthened its position in the Belgian, French and Dutch markets. Besides expanding the product offering, the herbs and spice business is seen to fit well with the Intertaste portfolio of in-house processed high quality and purity ingredients.

The official transaction date is April 20th 2015. Intertaste and Caldic will ensure continuity and high service level for their customers. All customers and suppliers will be informed individually about further details of the process.

The divestment of its herbs and spices activity, which has its own market dynamics, allows Caldic to continue its focus on its rapidly growing food ingredient business. Caldic aims to accelerate growth by focusing on this field and by offering tailored and value added solutions for their customers.

Intertaste Food Ingredients is active in individual spices, herbs and vegetables and in the products based on these categories. It has a strong focus on purity, facilitated by in-house processing in the Netherlands. Intertaste Food Ingredients is active in the market for individual herbs and spices, seasonings for major food applications – from snacks to noodles, and the Fresh market: bringing taste solutions to players in the retail and convenience segments. Management believe that the announced acquisition fits perfectly in the expansion plans of Intertaste - both geographically as application segment wise.

Caldic is an international distributor and manufacturer of ingredients and products for the food, chemical and technical industries. With branches across Europe, North America and Asia-Pacific, Caldic provides a wide range of high quality products and related services to many industries. Caldic offers a wide range of products, including innovative food ingredients, natural products and functional solutions for all food market segments. Further value is added by providing personalized services such as supply chain services, production services and application services. Caldic acts as full service distributor to its partners in the global food industry.

07-Apr-15
Nedspice update on its Farmers’ Partnership Programmes

Dutch spice processor and dealer Nedspice has published an update on its programmes to partner with spice producers in Vietnam and India. Nedspice initiated the development of backward integration programmes for farmers in Vietnam and India and other countries in order to ensure that spice farming remains financially attractive and offers a sustainable livelihood for farmers. The programmes are titled Nedspice Farmers’ Partnership Programmes (NFPP).

**Vietnam Pepper** In 2013, in Vietnam’s Binh Phuoc Province, a 2-year pilot-project on cultivation of Sustainable Pepper was started. The aim of the Sustainable Pepper project is to assist 500-700 farmers on how to improve agricultural practices, in turn also leading to improvement of social standard and the environment. Farmers are thus assisted in adapting their farming practices to comply with the Rainforest Alliance (RA) certification requirements. In this way, biodiversity, ecosystem conservation and labourers’ occupational health and safety is ensured. The project also provides the farmers with a closer-to-market-access by establishing long-term cooperation with Nedspice, while farmers can improve their income by raising cultivation yields and the price they receive in return for their higher quality and certified product.

In 2013/2014, 200 farmers were already engaged under the pilot-project, which during the 2014/2015 season has grown to 500; farmers are organized into approximately 20 farmer clubs based on common/near-each-other locality. With that comes the advantage of farmers interacting much more than before and from that, experience sharing and mutual learning, is derived, while a “sense of belonging” is also strengthened.

As part of NFPP’s Community Outreach-activities, the company also has supported a school in the Sustainable Pepper cultivation area. These activities included so far refurbishment of the school classrooms and the paving of the school’s yard, using suppliers located in the local area, thus contributing also to employment directly in the local community.

In support of the procurement of Sustainable Pepper, Nedspice is working exclusively with a collector who operates a buying station 100% dedicated to sustainable pepper, well situated among the farmers/farmer club locations. At the buying station, a team of buyers perform the daily procurement of the Sustainable Pepper. Once bought, the Sustainable Pepper is then brought to the buying station’s warehouse, where it is sorted and graded; eventually then being sold and transported to Nedspice Processing Vietnam Ltd. in the pilot-project’s neighbouring province, Binh Duong. Ultimately it is expected that the pilot-project will bring about 1,000 tonnes of sustainable pepper in 2015.

**India Cumin** Nedspice Processing India Pvt Ltd. has started NFPP with an overall objective of producing sustainable spices by integrating its operations from the farm level and to deliver the customer requirements by addressing critical issues at farm level and in the entire value chain. Under NFPP, Nedspice India started to produce IPM (Integrated Pest Management) cumin to meet the specifications of various import countries (e.g. Japan and Europe) with regards to pesticide residues, allergens and other contaminants.

The Sustainable Cumin programme started in the state of Rajasthan. The project was taken up in 4 villages, comprising 44 farmers with 440 ha of land with a production of 300 tonnes in 2013/14. For 2014-15 project is targeted to expanded to 7 villages with 1500 ha with 121 farmers, the target procurement would be about 600 tonnes. This project was also successfully implemented with Nedspice sustainable agricultural principles and Sustainable Supplier status under the Unilever Sustainable Agriculture Code and Scheme rules (USAC) was obtained during 2014. Farmers have also been educated on the soil health management practices and Integrated Nutrient Management. Conducted activities were demonstrations of occupational health and safety measures, awareness programmes on child labour, crop protection and chemicals storage. Risk assessment of sustainable agricultural practices is in progress.
India Turmeric: Nedspice India has also started to produce “Better Turmeric” through sustainable agricultural practices and production of quality turmeric under hygienic conditions. During 2013 Sustainable Turmeric Farming was taken up in two districts of Andhra Pradesh in a two-year pilot. The overall aim is to encourage farmers to make cultivation practices more economically, socially and environmentally sustainable, integrate producers into Nedspice’s value chain, and ultimately to provide good quality turmeric to meet increasing customer demand.

Sixty farmers, amounting to 120 hectares of land, will be assisted in good agricultural practices. This will improve their productivity which increases their income and thereby contributes to the improvement of their livelihoods. They are also introduced to water saving techniques and taught how to release less nitrogen into the atmosphere, which will improve their living conditions and reduce investment costs. Finally, farmers will receive a price premium from Nedspice.

The project aims at cultivating and delivering 200 MT of turmeric annually. During Q3 of 2014 Sustainable Supplier status was attained under USAC.

The farmers have also been educated in soil health and nutrient management, IPM and INM. Activities conducted were farmer training programmes on sustainable agricultural practices, risk assessment of the agricultural practices, survey for community development programmes is under progress and field visits are conducted for field diagnosis and on field recommendation. Farmers were also educated on the natural resources for conservation, biodiversity and occupational health and safety.

4-10 May 15

Frutarom makes fourth acquisition of the year

Israel-based flavour and fine ingredients company Frutarom continues its growth through acquisition. Frutarom announced that it has acquired 60% of the share capital of the flavour and fragrances company Sonarome Private Ltd. in exchange for a cash payment of US$ 17.2 million. The purchase agreement includes an option for Frutarom to acquire the remaining balance of shares starting two years from now at a price conditional on the company's business performance. The transaction is being financed using bank debt.

Sonarome, which was founded in 1981, engages in the development, production and marketing of flavours, fragrances and seasonings. Sales for Sonarome have grown quickly in recent years at a double-digit annual rate, reaching US$ 12 million in 2014. Sonarome's manufacturing, marketing, and research and development are based in Bangalore, India where it has additional production capacity. In addition to its activities in India, Sonarome has extensive activity in about 20 African markets, particularly in Nigeria, South Africa, Ethiopia, Kenya and Mozambique, which also constitute key growing target markets in Frutarom’s growth strategy. Sonarome has a broad customer base that includes global and local food and beverages manufacturers.

Ori Yehudai, President and CEO of Frutarom Group, said: “The acquisition of Sonarome will provide Frutarom with the advantages of a global manufacturer having a local R&D and production platform in cutting delivery time and improving service to customers in the region. It will also contribute towards accelerating the momentum of expanding activity in the growing markets of Africa where Frutarom began independent operations four years ago, which also gained a boost with the acquisition of JanDeRee in South Africa about two years ago. In addition to its flavors activity, Sonarome maintains an excellent and growing infrastructure for activity in the field of fragrances as well, particularly in India and the emerging markets of Africa, and Frutarom will work towards utilizing this infrastructure in penetrating additional emerging markets.

Mr. Yehudai summarized in saying: "Thanks to Frutarom’s proven experience in executing acquisitions and realizing the synergetic opportunities inherent in combining the acquired activities with its own, we are certain that this acquisition too will contribute to Frutarom’s continued rapid and profitable growth and generate top value for our customers, employees and investors. Sonarome is our fourth acquisition this year as we continue to search out and perform further strategic
Support scheme announced for Indian pepper farmers

The Hindu BusinessLine reports that the Indian Spices Board has announced new schemes to support pepper growers to make Indian pepper competitive in international markets and to bring in economies of scale in production.

Starting with the installation of pepper threshers for hygienic separation of pepper berries from the spikes, the other components are provision of bamboo mats for drying pepper in hygienic conditions, cleaning and grading units and user-friendly ladders for harvesting from the vines.

All the schemes are designed to motivate the growers to produce export quality pepper by ensuring clean and hygienic practices. It is expected to benefit the growers in terms of minimising the operations costs and mitigating the labour shortage problem as it covers all sectors of harvesting, cleaning and drying.

According to Spices Board officials, it is proposed to provide over 1,100 units of pepper threshers during this plan period in Kerala, Karnataka, Tamil Nadu, Andhra Pradesh, West Bengal and North Eastern states. The increase in export volumes can be achieved only through massive processing under regulated scientific facilities.

The current practice of manual cleaning and grading using sieves is labour-intensive, time consuming and has the risk of contamination, the officials added.

Source: The Hindu BusinessLine
18-24 May-15

Malawi growers fail to meet paprika demand

Malawi newspaper The Nation reports that paprika buyers in the country have complained of low production of paprika, saying that farmers are failing to meet their demand.

Exagris Africa Ltd outgrower manager Jonas Moyo said in an interview that out of 500 tonnes of paprika they wanted to buy from farmers last year, they sourced 400 tonnes.

Moyo added: “This year we have more markets in Spain and South Africa. As such, we plan to buy 1,000 tonnes. But we doubt if we will meet this target because few farmers grow paprika.

He said that demand for Malawi paprika is increasing on the international market due to the product’s good quality.

In an attempt to help farmers produce more paprika, Mzuzu-based Nyika Food Trust has supported 202 farmers in Rumphi with farm inputs worth K9 million (about USD20,000).

The trust is implementing a paprika project in the area of Senior Chief Mwankhunikira in the district for about K15.9 million. Nyika Food Trust project manager Sigman Chirambo said they expect the farmers to produce 40 metric tonnes of paprika from 30 hectares. He said the project wants to promote commercial farming of paprika for farmers to have easy access to income for an improved livelihood.

“‘We are also providing trainings in business management skills so that farmers should be able to save some money after selling their produce,” said Chirambo.

Nyika Food Trust was formed in 2011 by a Scotland-based firm, Malawi Fruits, which mobilizes resources to support the farmers’ activities. Malawi Fruits director Alan Laverock said the project
targets to reach out to 20,000 farmers in the next 10 years. Laverock said an assessment they did with the Mzuzu Agricultural Development Division in 2012 indicates that paprika requires less work and low cost of production as compared to tobacco.

Source: The Nation
18-24 May-15

**Government of India to host 43rd Session and Annual Meetings of IPC from 22nd - 25th Nov. 2015**

The International Pepper Community Head office in Jakarta reports that the Government of India has extended its acceptance to host the 43rd Annual Session and other related Meetings of the International Pepper Community in Mysore, Karnataka, India during 22nd - 25th November 2015, as communicated by Director (Mktg) of Cochin based Spices Board, India to the Executive Director, IPC.

Along with the 43rd Annual Session, other related meetings including the Business Session, Peppertech Meeting, Pepperexim and Executive Committee Meeting of Heads of Delegations of the IPC member countries will also be organized during the period of 22nd - 25th Nov. 2015. The IPC Session is being organized jointly by the International Pepper Community, Ministry of Commerce and Industry of India and the Spices Board, India.

The host country through Spices Board of India is now working in finalizing the hotel venue and alternative hotels for the stay of the delegates to the 43rd Session. IPC is also making arrangements to make available the information for the interested government officials, pepper/spice exporting and importing companies, spice trade associations and representatives of the other international agencies who have interest on pepper trade and industry to register and participate at this year Session.

IPC also welcomes any suggestions from the spice trade associations and individual companies, any items or paper presentation, which are of common interest to the pepper players for inclusion in the discussion of the Session and Meetings. For more information, please contact the Executive Director of IPC at mail@ipcnet.org.

Event website of the 43rd Session will be made available for access by interested organizations and companies, immediately after the host country confirmed the selected hotel venue for the Session.
25-31 May-15

**Dr Jayathilak announced as new chair of the IPC**

The International Pepper Community Head office in Jakarta announces that Dr. A. Jayathilak IAS, who is the Chairman of the Spices Board of the Ministry of Commerce and Industry, Government of India, is the new Chairman of the International Pepper Community to serve the office till November 25, 2015.

India is now holding the chairmanship of the International Pepper Community and Dr. Jayathilak assumed the office of the Chairman of IPC from Mr. Tran Kim Long, Director General of International Cooperation Department, Ministry of Agriculture and Rural Development of the Government of Vietnam.

Dr. A. Jayathilak from Indian Administrative Service (IAS) of 1991 batch- Kerala Cadre is a post graduate in Medicine Surgery and a native of Thiruvananthapuram. He has been appointed as the Chairman of the Spices Board in 2011 and is holding the additional charge of the Chairman of the Rubber Board from Sept. 2014.

Prior to his appointment, Dr. Jayathilak held posts in Govt. of Kerala as Secretary & Director, Agriculture; Secretary, Water Resources Department; Director, Rural Development; Director,
Personal and General Administration; District Collector, Kollam & Kozhikode; Managing Director, KTDC; Managing Director, Industries, and Sub Collector, Mananthavadi. He also held posts in Govt. of Chhattisgarh as Managing Director of the Tourism Board, and Commissioner, Finance & Excise.
25-31 May-15
**Market Dynamics**

**Pepper** – Since mid to late February prices have continued to firm up with not a lot of trade at the moment. Buyers are holding back in the expectation that producers will have to come to market and sell at some point, but there is little indication so far of that development: the Indian and Vietnamese growers seem set to hold out with a gradual release of stock to drip feed the low volume demand.

The International Pepper Community (IPC) have reported producer prices as follows:
(Indicative prices as received by growers. Based on information received from regional reporters)

![Black Pepper Price Chart](chart.png)

**Cloves** – Prices are easing off in a quiet market. There is a sense among traders that the industry is poorly covered for future needs but that buyers are hesitant to step in a weakening market. Equally the Madagascan trade will need to clear old stock ahead of the new crop and other origins particularly Indonesia will be harvesting sooner. We wait to see who blinks first.

**Chillies** – Malawian offers, which normally begin in April, have been notably rare, suggesting a late crop.

**Coriander** – East European/Bulgarian crop coming in a few weeks’ time. No difficulties reported so far.

**Ginger** – Indian price remain firm. Thin availability from Nigeria but some time before the next crop is available in quarter 4.

**Nutmeg & mace** – Prices are gradually easing down from their high altitude levels suggesting easier availability and, perhaps, indicating new planting coming on stream.

**El Niño** – Expectations of weather disruptions are building up in the agricultural commodity trades as national meteorological agencies are advising of a sustained and deeper El Niño phenomenon this year. The El Niño disturbance to typical currents and air flows normally builds up later in the year but this year is already causing concern. Both the Japanese and the Australian meteorological bureaux have warned recently of a stronger than usual El Niño based on the present level of anomalies in the weather and sea temperature patterns.
An El Niño weather pattern is characterised by abnormally high temperatures and drier conditions in the western Pacific, in other words impacting the growing conditions in East and South East Asia. Simultaneously there is increased rainfall in Central America and the west coast of South America. The effects often go much further afield and drought can be expected in India through quarters 2 and 3 and in south east Africa quarters 3 and 4 are can be dried than normal.

At the moment these are forecasts, though India has been suffering a heatwave and delayed monsoon and coffee traders are already talking of rising prices in dry conditions in the Philippines and Vietnam, but the predictive models are improving and the situation will become clearer in the next few weeks.
## Prices in the market place

### Spices

All prices are quoted in US$/Kg

<table>
<thead>
<tr>
<th>PRODUCT</th>
<th>GRADE</th>
<th>PRICE 2 Month ago</th>
<th>Month 1 Ago</th>
<th>Year Ago</th>
<th>MARKET</th>
<th>GRADE</th>
<th>PRICE This Week</th>
<th>2 Month ago</th>
<th>Month 1 Ago</th>
<th>Year Ago</th>
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*Market Insider*

Spices
<table>
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<tr>
<th>PRODUCT</th>
<th>GRADE</th>
<th>PRICE</th>
<th>2 Month ago</th>
<th>1 Year Ago</th>
<th>This Week</th>
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* Vanilla – the prices given here are indicative of the value of bulk sales at origin. Selling prices within Europe are substantially higher as they reflect much smaller quantities that may be specially packaged.
# Prices in the market place

All prices are quoted in US $/Kg

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Statistical information and related resources

Source: UN COMTRADE (http://comtrade.un.org/) and IPC

**EU 28 Imports of Pepper**

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**EU 28 Imports of Pepper by origin**

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