Marketing Manual and Web Directory for Organic Spices, Culinary Herbs and Essential Oils

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ITC supports the development of exports in organic and natural products from developing countries through technical assistance to trade support institutions, government bodies, the private sector and producer organization.

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- Product and market development
- Development of trade support services
- Trade information
- Human resource development
- International purchasing and supply management
- Needs assessment, programme design for trade promotion

ITC’s technical assistance concentrates on the three issues for which it believes the need for national capacity-building is most critical: helping businesses understand WTO rules; strengthening enterprise competitiveness; and developing new trade promotion strategies.

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2nd Edition
This study was first published in 2004. Due to the high numbers of copies distributed and continuing demand for up to date information on products and traders, ITC has revised the 2004 edition. All the original listings have been revised with amendments, deletions and additions made accordingly. The aim of the manual is to provide a concise guide to the marketing of these commodities, and to provide a convenient source for web links for both producers and buyers.

Summarised quality control and production information is included, with web links to sites where more detailed information can be found on topics relevant to the production of high quality, marketable goods. Hyperlinks to web sites or PDF files in the text can be followed to view further information.

Supply and demand is evolving rapidly for organic spices, herbs and essential oils, and the listings and links provided are inevitably incomplete. Readers are invited to comment on this manual, updated in July 2006, request listings for their companies in future updates, ask questions, provide missing information or suggest improvements – email: updates"at"organicconsultants.org

The current update adds a number of producers and importers to the database. Contamination problems with food products - organic and annex conventional - in target markets are increasingly reported, and the costs and penalties involved becoming increasingly severe. New links to sites dealing with quality management including the use of sterilisation methods for finished products and mycotoxin prevention advances are in Annex IV.
The opinions expressed in this study are those of the author and do not necessarily reflect the views of ITC.

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1. INTRODUCTION AND SUMMARY

1.1 Background

In recent years the world has seen a growing awareness of health and environmental issues in particular in relation to developing countries. A constantly growing number of concerned consumers, mainly in the industrialized countries, have generated this awareness. The international community is more conscious of these issues, and government policies in industrialized as well as developing countries are increasingly formulated to encourage organic and other forms of sustainable agriculture.

Since 1997 the International Trade Centre UNCTAD/WTO (ITC) has been strongly involved in export development of organic products from developing countries and has published a number of market surveys, including the following:

*Organic food and beverages: world supply and major European markets (1999)* which covers seven European markets, and provides an overview of world supply of organic products and deals with certification procedures.

*World markets for organic fruit and vegetables (2001)* was published jointly by FAO/ITC/CTA, covers organic fresh produce markets in Europe, Japan and the United States and gives case studies of successful developing countries in this sector.

*The United States market for organic food and beverages (2002)* provides information on the U.S. market for organic products, describes distribution channels, market access, etc. and gives advice on how to enter this market.

*The Canadian market for organic food products (2004)* gives information on market characteristics, distribution channels and identifies major importers and other organic companies.

*Overview of World Production and Marketing of Organic Wild Products (2006)* describes the market for food and natural ingredients products that are collected in the wild and certified organically.

These studies are designed to fill an information gap amongst decision makers at government and non-government levels in developing countries, in particular producers and exporters, by providing comprehensive information on the supply situation and world markets for organic products. These publications can be downloaded from ITC’s organics portal, Organic Link [http://www.intracen.org/dbms/organics](http://www.intracen.org/dbms/organics).

This manual builds on information compiled through consultancy and mission seminars in Africa and South America, as well as other activities carried out under ITC projects. It is designed to address the needs of producers and exporters in developing countries for technical and market information in order to develop their organic enterprises and to export the products covered to target markets.
1.2 What is organic agriculture?

"Organic agriculture uses holistic production management systems which promote and enhance agro-ecosystem health, including biodiversity, biological cycles, and soil biological activity … Organic production systems are based on specific and precise standards of production which aim at achieving optimal agro-ecosystems which are socially, ecologically and economically sustainable. Terms such as "biological" and "ecological" are also used in an effort to describe the organic system more clearly. Requirements for organically produced foods differ from those for other agricultural products in that production procedures are an intrinsic part of the identification and labelling of, and claim for, such products."


1.3 General marketing advice

Mistakes to be avoided include over-optimistic estimates of supply quantities and delivery dates, not providing samples which are representative of the crop, not answering enquiries immediately and being difficult to contact. Publicity material including websites should be checked by a native speaker of the language concerned to make sure the detail is correct. Issues of traceability and quality are covered separately.

Every exporter should have at least a simple website, and avoid changing web or email addresses if possible – if an exporter’s web address is registered in a trade database, but does not connect and there is no redirect in place, potential buyers are likely to assume the company is no longer trading. Websites should be simple and quick to load, and include contact details with an email address telephone details – not just a “contact us” form. Exporters should take professional advice in website design to ensure search engines return their sites on the first page or two in response to a specific query.

In 2006-07 ITC is providing technical assistance to SMEs in Ghana, Uganda and Kenya on developing their skills in webmarketing. (see www.intracen.org/organics)

1.4 Market opportunities for organic spices, herbs and essential oils from developing countries

Most spices, herbs and essential oil crops are labour intensive and are produced mainly in the tropics, and so provide export opportunities for developing countries. Interest in organic spices, herbs and essential oils continues to grow along with the overall market for organic food and beverages.

Labour cost differentials between developing countries and target markets and demand for tropical and arid climate products provide value adding opportunities for developing countries in exporting finished products. Generally these products will need to be marketed in co-operation with marketing companies and under brands recognised in the importing markets - just as for other processed or packaged products.

As value adding requires investments of money, skills and time, the immediate marketing opportunities are currently in increasing the supply of bulk spices, herbs and essential oils for repacking or as ingredients for caterers and food manufacturers.
While there are excellent opportunities for producers of organic spices, herbs and essential oils, recommendations for production of specific crops are not given in this manual. Markets are often niche rather than broad-based and can be flooded by produce from newly certified large producers changing the balance of supply and demand for crops in these dynamic markets. It is therefore important that producers keep themselves well informed of market developments, through information sharing, reading trade journals and visiting the target markets in order to determine what crops to grow, and for which markets.

Producers should seek to offer products that have organic (and when feasible also fair trade) certification, are high quality and reliably supplied. They should also endeavour to improve their marketing edge and overall company/product profile by offering their customers additional (and increasingly mandatory) quality certifications such as HACCP, EurepGAP and ISO.

### 1.5 Spices and herbs markets

The retail market for organic spices and herbs is likely to remain relatively small depending on the range that supermarket chains offer.

The foodservice/catering sector offers potential for increased demand for organic spices and herbs, although sales are still very small. Fast food chains are likely to continue to position themselves as healthy alternatives to home-cooked meals and to distance themselves from the image of fat filled, unhealthy cooking, and offering organic options helps convey this message.

Food and drink manufacturers demand consistently high quality and so tend to stay with suppliers who have proved reliable. As the ingredient percentages of spices and herbs in food products are usually low, price has mostly been of secondary importance compared with quality, but will become more important in the future.

In some target markets there are opportunities for value-added processing, including the packing of private brands, but in general, market penetration can best be achieved in the industrial sector, which is still the main outlet for spices and herbs exporters in developing countries.

### 1.6 Essential oils and extracts markets

The flavourings market is expected to grow fairly slowly, mainly due to the following constraints: lack of reliability of suppliers, high price premiums, and legislation allowing non-organic flavourings in organic products.

Cosmetics are probably the most promising sector for the development of the organic essential oils and extracts business. The major certification standards (EU, NOP, JAS) currently cover only food items. Some EU organic certification agencies certify cosmetics against their private standards - e.g. Ecocert’s BIO standard and the UK Soil Association’s standards.

In spite of these and other problems, the market for organic essential oils extracts is increasing from a small base, and a high premium is often available for many oils.
2. WORLD ORGANIC TRADE - AN OVERVIEW

2.1 Market size

International customs classifications do not currently distinguish between organic and conventional produce so no detailed official statistics exist as yet for foreign trade in organic products. Some of the basic data needed for such statistics is now being generated as the major markets increasingly adopt mandatory organic standards which require permits and the recording of organic imports and exports.

Various working groups, including government representatives and international organizations, are considering ways of obtaining statistics on organic agriculture and trade. See for example, www.eisfom.org

Detailed estimates of trade in specific organic product categories would currently need to be based on a world survey of certification agencies’ records and information given by exporters and importers. Such surveys have not yet been made available. However, ITC has estimated the world retail market for organic food and beverages at approximately US$ 30 billion in 2006, with Europe and North America (USA and Canada) together accounting for about 95% of the total. Smaller but important markets include Japan, Australia, New Zealand and Singapore. Some developing countries, including Argentina, Brazil, Chile, China, Egypt, India, Malaysia, the Philippines and South Africa, have developed small domestic markets.

World trade in organic products has grown rapidly during the last decade and is expected to do so also in the future, although growth rates will differ greatly between various markets and specific products.

Organic spices, herbs and essential oils have so far probably accounted for less than 1% of the total market for these products (conventional and organic).

A good statistical source for the overall spice trade is the ITC publication World Markets in the Spice Trade 2000 - 2004 More references for publications on market information and trade statistics are given in Annex IV.

2.2 Organic production of spices, herbs and essential oils

Quality of produce, and the achievement of viable and sustainable yields depend on achievement and maintenance of appropriate soil fertility. Use of inadequate (often limited to the application of any available compost from the holding) or zero soil fertility inputs is widespread - particularly in, but not limited to, small scale producers in developing countries. The results are the “mining” of soils, soil erosion and poor yields. Herb, spice and essential oils crops are not heavy users of plant nutrients when compared to starch crops (see below). However, the use of low cost, preferably locally mined, rock phosphate, lime and sulphur together with legume rotations or interplants (using appropriate rhizobial innoculants to improve nitrogen fixation) will generally improve yields and reduce erosion. A guide to organic production of a selection of spice and herb crops can be downloaded here. References to other production guides can be found in Annex IV.

Spice and herb crops use modest amounts of plant nutrients (particularly N) compared to grain crops, and yield differentials between organic and conventional crops should be small. Essential oil crops extract little from the plant nutrient cycle, as the oils are generally only composed of
hydrocarbons, and distillation residues containing of the crop’s agronutrients can be composted and returned to the land. Fertility and plant protection input costs for organic production are thus often lower than in conventional production of spices, herbs and essential oils, especially with the trend to higher energy costs. Plant pests and diseases are not generally a major problem.

Organic production methods rely on low cost fertility inputs rather than the high cost water soluble chemical fertilisers such as ammonium nitrate and superphosphate. Yields equivalent to those attained by conventional chemical farming can be achieved by organic methods, with lower external input costs but sometimes with higher labour requirements for weed control without the herbicide option.

Low input cost methods are suitable for small scale farmers - certified organic or not - who can not generally afford or justify adequate investment in high cost conventional inputs - where high yields are required for viability. More ideas on the need for, and ways, of developing viable small scale farming production using low cost inputs can be found on this link. More references can be found at Annex IV.

2.3 Prices

Information on organic prices is difficult to obtain from published sources and prices can move rapidly to reflect the changing balance between supply and demand. Importers and potential partners in the importing countries can be useful sources of price data, and may be able to provide quotes for competing products. Indications of buying prices can sometimes be obtained from traders’ selling prices or competitors’ quotes. Some of the buyers sites listed in the annexes give selling prices of both organic and conventional product a good indication of the organic premium that may be negotiated.

Over the medium term, opportunities for achieving premium prices exist as markets for organic spices, herbs and essential oils evolve. Over the longer term, since organic spices, herbs and essential oils can often be produced as cheaply as conventional produce, organic prices may be expected to settle closer to the level of conventional produce.

2.4 Organic certification

Certification is a procedure for verifying that a product conforms to certain production and processing standards. In the case of organics, certification gives consumers a formal assurance that organic production standards have been met. A producer/exporter must have certification that meets the requirements of the target market, including legal regulations and standards in the importing country.

In developed country markets, the labelling of goods as organic requires formal certification in accordance with legislation. Import regulations for organic produce apply in most markets as well for example, an EU importer must be both certified by an accredited certification body and also registered with the national organisation responsible for organic legislation. The importer must then obtain a permit covering each product to be imported from each source, unless the country of origin and the relevant certification has been accepted by the EU as equivalent - achieved by several developing countries including Costa Rica, India and Argentina. Exporters should confirm with their customers that the necessary registrations are in place before shipment takes place. Details of regulations affecting organic imports into target markets can generally be obtained from the importer’s organic certification body.

In the United States, the National Organic Program (NOP) came into effect in October 2002, and is administered by the US Department of Agriculture. More detailed information on the NOP is available at the USDA NOP web site http://www.ams.usda.gov/nop.

Organic regulations for plant-based products took effect in Japan in 2001. Organic products must carry the mark of the Japanese Agricultural Standard (JAS). In general, the regulations require the registration of certification bodies, as well as the certification of operators by registered certification bodies based on the technical criteria for certification. For details http://www.maff.go.jp/soshiki/syokuhin/hinshitu/organic/eng_yuki_59.pdf.

In the case of Canada, the National Standard for Organic Agriculture was introduced in 1999. However, the standard is voluntary and so does not fully serve its purpose. A proposal for a mandatory national organic regulation was presented to the Canadian Food Inspection Agency in April 2004 by the organic community, and is expected to become a codified federal regulation in late 2006. The province of Quebec applies its own mandatory programme to all organic products coming into Quebec, whether Canadian or foreign. See http://www.caaq.org/en/home.asp. Other provincial authorities also accredit certifying bodies. In British Columbia, for example, this will be done by the Certified Organic Associations of British Columbia (COABC). See http://www.certifiedorganic.bc.ca.

In Switzerland, the production, processing and marketing of organic products are regulated by the Swiss regulation on Organic farming (Schweizer Bio-Verordnung). www.biosuisse.ch provides information on requirements for using its organic logo.

Some EU and US certification agencies are accredited under the relevant legislation to inspect and certify to the main world standards (EU, NOP and JAS), and carry out one inspection visit covering certification to these standards.

An ITC paper Organic Farming and Certification, providing further detailed information on certification, including certification in exporting countries, can be downloaded from http://www.intracen.org/organics.
3. ORGANIC SPICES AND HERBS

3.1 Market structure

In the major markets, dried spices and herbs (conventional and organic) are sold in three main sectors: retail, catering/foodservice and food manufacturing. The latter category is the most important, accounting for 50-60% of trade in both conventional and organic spices and herbs in the EU.

3.2 Certification and branding of organic spices and herbs

For retail packed spices, herbs and related products such as condiments and sauces, organic certification is perhaps becoming more of an adjunct to a brand’s quality image than being the main reason for a purchasing decision. Dried organic spices and herbs in bulk are used as ingredients in a wide range of products (only a few non organic spices can still be used in organic food and beverages). This is the market where most developing country suppliers may need to concentrate. Options for value adding are generally limited to grinding (as long as buyers are confident that product quality and integrity is properly monitored) and leaf processing, e.g. tea bag sizing for herbal teas.

Certification is more important in consumer purchasing decisions for the main organic sellers - baby food, fresh fruit and vegetables, dairy products and grains, where consumption per person is higher and pesticide use on conventional crops is perceived to be more widespread. In much of the EU market bottled baby food is mostly organic. In contrast, the percentage of organic retail packed spices and herbs to conventional is probably less than 5%.

Most supermarket chains are reluctant to stock a complete range of organic spices as they already carry the market leaders (manufacturers’ brands) and their own brands. If shelf space is given to organic spices in the major chains, generally the top selling half dozen lines only are listed because of the relatively low sales value to space ratio for spices.

Natural food stores are more likely to stock a complete range of organic spices, and individual outlets are mainly supplied by whole food/organics wholesalers. These are relatively more important for spice products than for organic lines such as baby foods, where supermarkets tend to purchase direct from manufacturers.

3.3 Fair trade

The fair trade movement, particularly under well-known Fair Trade labels, provide many producers with a marketing advantage, in conjunction with organic certification. The success of the fair trade initiatives in commodities such as bananas, tea, coffee and cocoa indicates that marketing opportunities for fair trade branded and retail packed spice and herb crops also exist. Fairtrade standards have now been developed for bulk production of spices and herbs by producer groups, and generic fairtrade standards have also been published. Web addresses for further information are listed in Annex IV.
Some certification agencies have arrangements for fair trade and organic inspections to be carried out together. An example of this concept is BioEquitable in France (with fair trade inspections combined with Ecocert organic certification). (See www.bioequitable).

3.4 Adding value in the producer country

Sourcing food products packed in the country of origin of the raw materials provides additional income to producers, generates employment, and has downstream benefits to local industries such as packaging companies. The quality requirements of the importing markets act as a stimulus to development of export industries in the developing world.

From the producer’s perspective, given the high retail price per kilo of consumer packs, producers of dried spices and herbs often consider whether packing at source in consumer packs to add value would be feasible. Niche marketing of organic spices packed ready for retail sale at source has been achieved on a small scale - e.g. spice jars with an integral grinder packed in South Africa. Opportunities also exist for export of packaged food from developing countries, such as condiments, (garlic paste, basil pesto, mustards, pasta sauce, etc.) which incorporate organic spices and herbs.

The economics of value added organic spices and herbs packed at source vs. packing in the target market are similar to those of conventional products, and a thorough analysis of prospects for these was conducted by the UK’s Natural Resources Institute: *Ground and Packaged Spices: Options and Difficulties in Processing at Origin*. (See Annex IV).

Constraints on opportunities include:

- The need to offer a full range of spices and herbs.
- High working capital requirement to finance stock of crops harvested annually.
- Shipment transit times.
- Holding of buffer stock to avoid shortages.

Products aimed at niche markets may have advantages where production in these markets involves a high labour input, but transport costs will be higher for retail packs. Marketing costs are high for new brands, and products will normally be marketed under brand names already recognised in the developed country market. Some buyers recognise the marketing opportunities that exist in importing fair trade and “packed at source” food products from developing countries - rather than importing commodities for value adding in the target markets.

3.5 Quality control aspects

Quality standards required by buyers of organic dried spices and herbs are usually the same as for conventional. For the more important spices the International Organisation for Standardisation (ISO) has standards covering constituents and infestation parameters (http://www.iso.org). American Spice Trade Association (ASTA) standards are also widely used (http://www.astaspice.org). Examples of quality standards are given in Annex II.

Individual companies generally have their own quality compliance requirements - including HACCP (Hazard Analysis Critical Control Point) systems, ISO accreditation, EurepGAP and other legislative and GMP (Good Manufacturing Practice). These requirements are designed to reduce the incidence of poor quality or contaminated product, to ensure producers meet standards with regard
to employee protection, and to give the purchaser a “due diligence” defence if faced with prosecution or private legal challenges.

Prevention of insect infestation of organic crops post harvest may require the use of some combination of heat, cold and carbon dioxide gas post harvest treatments – permitted under organic regulations in the major markets. Some spices (e.g. coriander, paprika, chillies) - though few aromatic herbs - are highly susceptible to storage pest infestation. Considerable work has been done worldwide on the use of carbon dioxide as a fumigant. Large scale fumigation techniques are well demonstrated by the Natural Resources Institute (http://www.nri.org) video Sealed Bag Stacks for Better Grain Storage- now available from Practical Action (www.itdg.org).

A major quality problem in trading spices (organic and conventional) is mycotoxin contamination. In particular, pepper, nutmeg, paprika and chillies are regularly spot tested for aflatoxin at the port of entry, and often found to be over the permitted maxima (less than 4 parts per billion aggregate aflatoxins in the EU).

Aflatoxin management must be maintained all through the growing and storage processes. Promising work has been done on the use of competitor and predator fungi. Once a crop is contaminated there is little beyond sorting for suspect product visually that can be done to reduce mycotoxin contamination organically. Ammonia treatment is used to reduce aflatoxin in some conventionally grown crops like groundnuts, but cannot be used under organic rules.

Problems arising from detection in importing markets of contamination of goods are a continuing feature of trading. Contamination of capsicums with Sudan Red and other non-permitted colourants have caused substantial losses following detection, and the resultant costs of testing and delays at ports need to be minimised by pre-shipment testing and documentation.

To achieve high quality standards in herbs controlled artificial drying is generally necessary - indirect solar or fuel fired. Herbs mostly require some form of more specialised cleaning equipment to separate leaf from the undesirable stalk after the herb has been dried. Spices (seeds and fruits) can usually be cleaned in standard seed processing equipment, and direct solar drying is feasible with most spices.

Compliance with increasingly stringent microbiological standards set by buyers and importing country legislation needs constant attention by producers. Herbs produced in target markets are likely to be processed under factory conditions, rather than dried on farm as is normally the case in developing countries, and to have lower microbiological contamination as a result. Attention to hygiene at every stage is needed for dried and fresh herbs to be acceptable when in competition with local production.

Spice production is less common in importing countries, but good microbiological standards are still increasingly important. Some spices are used without cooking – pepper and paprika are examples - and contamination with pathogenenic bacteria like salmonella can lead more easily to food poisoning than it would for herbs and spices used in cooking. For both spices and herbs, tests are routinely done by food safety authorities at port of entry and locally, and detection of pathogens can quickly lead to loss of markets and possible prosecution.

Good hygiene through the production and storage process is the ideal but hard to guarantee when much of organic production is done by small scale outgrowers. Steam sterilisation can produce excellent (99% plus) post production decontamination results, and is increasingly being used in the
country of origin as well as in the importing markets. Steam treatment followed by re-drying reduces bacterial counts and also the risk of infestation, as does dry roasting. These techniques can be used on crops like paprika where the risk of losing volatile oils is not a major consideration, and with more difficulty on aromatic seed crops such as coriander or caraway.

3.6 Major markets and principal importers (spices and herbs)

3.6.1 European Union (EU)

The EU organic market received an early boost by the introduction of mandatory organic standards and regulations, which have been in place since 1991, much longer than those in other major markets, and mandatory standards for the USA and Japan were introduced in 2001-2002.

The main importers of spices, herbs and essential oils increasingly trade throughout the EU, gradually reducing differences between individual markets within the Union.

3.6.2 France

France is amongst the five largest markets in the world for organic food and beverages and is a very important market for spices and herbs. It is not only a significant importer from developing countries, but also a large producer and exporter of culinary herbs. French consumption of peppers (white, black, red and green peppercorns, chillies, cayenne pepper) is relatively high. Herbal tea is widely consumed.

Organic importers and traders


Weleda (Germany, France, Switzerland) [http://www.weleda.de] - Organic distributors of retail packed products


3.6.3 Germany

Germany is the world’s second largest market for organic food and beverages and the largest spice and herb market in Europe, although it is currently growing at a slower pace than some of the neighbouring markets. There is a growing base of organic specialist shops and supermarkets, as well as the long established natural food shops (Naturkostläden) and traditional health food shops (Reformhäuser), which also carry some organic products. The demand for herbal plant materials used in organic health care remedies and cosmetic and body care is growing rapidly.
Organic importers and traders


Lebensbaum U. Walter GmbH [http://www.lebensbaum.de]

Hamburger Gewuerzmuehle [http://www.gewuerzmuehle.de]

Importer/distributors

Rapunzel Naturkost AG [http://www.rapunzel.de]


Worlee [http://www.worlee.de]

3.6.4 The Netherlands

The country is a traditional importer and trader in produce for the EU market, and this applies particularly to organic spices and herbs, where Dutch trading companies are among the largest EU importers. The Dutch market for organic spices and herbs has increased both in the domestic market and for re-export to the EU. Demand for organic non-food herbal plants for nutraceutical/herbal medicines and cosmetic/body care products has also increased significantly over recent years.

Organic importers and traders


3.6.5 United Kingdom

The United Kingdom is the third largest market in the world for organic food and beverages and is a major market for spices and herbs. Supermarket chains account for the majority of organic retail sales, as they do for conventional food and beverages, but they currently carry only a limited range of organic spices and herbs (dried or in paste form). Some specialist shops, e.g. Fresh’n Wild [http://wholefoodsmarket.com/stores/freshandwild/index.html] and Planet Organic [http://www.planetorganic.com/], stock a wide range of organic goods.
Organic importers and traders

Barts Spices  http://www.bartspices.com  Buyers and packers of fresh/frozen and dried herbs and spices including organic and fairtrade.

Beacon Foods  http://www.beaconfoods.co.uk  Fresh/frozen suppliers (garlic, herbs, chillies- some organic).

Community Foods Ltd. Major wholesaler and importer  http://www.communityfoods.co.uk

Infinity Foods Ltd. Major whole foods/organic wholesaler and bulk importer  http://www.infinityfoods.co.uk


Norgrow.  www.norgrow.com  - Organic and conventional spices, herbs and other commodities

Steng Ingredients  www.steng.co.uk  - Processor and importer of organic and conventional fresh and frozen herbs.


3.6.6 Spain

Spain is a relatively large market for conventional spices and herbs and is a major producer and trader of paprika powder and saffron - with some organic exports. As with conventional spices such as paprika, where domestic production has largely been supplanted by imports, Spain’s increasing labour costs will make organic spice and herb imports more important in the future.

Organic importers and traders

Serpentie Verde  http://www.serpienteverde.com

Especias del Sol  http://www.especiasdelsol.com

3.6.7 Canada

Canada is the sixth largest market in the world for organic food and beverages. The market appears to be growing rapidly. Sales of organic spices and herbs are small, but the market is growing. Most
imports are currently from the United States, but there is a keen interest in diversifying sources of supply.

**Organic importers and traders**


**Organic distributors/wholesalers/brokers (finished products)**

Horizon Distributors [http://www.horizondistributors.com](http://www.horizondistributors.com) - Importer and distributor of organic retail packed foods.


**3.6.8 Japan**

Japan is a large market for "specially cultivated crops" or "green products" (grown with reduced use of chemical pesticides and fertilizers), which were long considered as organic products. However, with the introduction of new standards (JAS), introduced by the Japanese Ministry of Agriculture in 2001, organic products are now defined similarly to those in other major markets.

The market is growing rapidly following the introduction of the JAS, and as consumers are becoming increasingly concerned not only with their health but also with the environment, but it is fairly small compared with the other major markets in the EU and USA.

**Organic importers and traders**

Altertrade [http://www.altertrade.co.jp](http://www.altertrade.co.jp) Fair trade and organic importers and distributors.

The Fair Trade Company imports@globalvillage.or.jp - Fair trade and organic importers and distributors.


**3.6.9 United States**

This is the world’s largest organic market. The introduction of a national standard, the National Organic Program (NOP), implemented in October 2002, has made a significant impact on the development of the US organic industry. Throughout the value chain, from the domestic or foreign farmer to the final consumer, the NOP standards will increase the focus on organic products and help to regulate and promote trade.
Natural foods stores, dominated by the two chains Whole Foods Market Inc. http://www.wholefoodsmarket.com and Wild Oats http://www.wildoats.com still are the largest sellers of organic food sales, but mainstream supermarkets and grocery stores stock and increasing range of organic foods. Farmers’ markets, food service and other non-retail outlets are also increasingly important outlets. The USA is a substantial producer of some organic herbs and a large importer of organic spices and herbs.

In 2006, Walmart (www.walmart.com) announced they would be including a wide range of organic food products in the US. As the world’s largest retailer, it purchases very high volumes and competes on cost.

**Organic importers and traders**


**Manufacturers/packers**

Hain Celestial http://www.hain-celestial.com - Large natural food conglomerate. Celestial Seasonings has a limited range of organic herb teas, and Earth’s Best baby foods is part of the group.

McCormick http://www.mccormick.com - Owner of major spice brands like Schwartz (UK), Ducros (France). Buyers of a range of organic herbs and spices.
4. ORGANIC ESSENTIAL OILS AND OLEORESINS

4.1 Market size, organic premium and structure

As with for organic spices and herbs, no official statistics exist for trade in organic essential oils. Premiums paid for organic oils vary, and prices are not easy to establish. A rough check can be done by comparing selling prices of suppliers/buyers who carry both organic and conventional oils—some of which are listed in this report.

The main outlets for organic essential oils include the following: aromatherapy/natural medicine, cosmetics, perfumery and flavourings/food ingredient markets. The aromatherapy and cosmetics categories overlap, with many suppliers offering both types of product. Legislation on the use of the word “organic” applied to compounded products in the cosmetics and perfumery markets was not introduced with the detailed mandatory EU standards for foodstuffs.

Traditionally, essential oils used in aromatherapy were seen as “natural” and more or less organic anyway, and this perception limited the uptake of organic certified oils for this market. However, many aromatherapy companies now offer full organic essential oil ranges, in all major markets. Organic oils, with an audit trail required to be in place under certification rules, are often perceived by company buyers as having a reduced risk of adulteration. Furthermore, it is easier for larger aromatherapy companies to have direct links to producers, and thus have more influence on quality.

Perfumery and cosmetics form the largest market for organic essential oils and extracts. Regulations covering organic cosmetics are under discussion in the EU. When questions such as whether synthetic chemical preservatives may be used in organic cosmetics are resolved, demand for organic oils should increase. Some individual certification agencies have developed their own health and beauty product standards, e.g. the Soil Association in the UK. However, more stringent labelling regulations in the EU might lead to reduced use of natural essential oils with their multiple constituents and favour synthetic single ingredient chemical alternatives.

In flavourings, the market for organic essential oils and oleoresins has grown slowly and is limited by current regulations (e.g. for the EU) which allow organic foods to contain natural (but not necessarily organic) flavours as long as less than 5% is used. For example, non-organic essential oils like bergamot can currently be used with organic tea to make an Earl Grey mix that qualifies as organic. The essential oils in demand for the flavour industry are mainly spice oils, produced largely in Sri Lanka and Madagascar, and the herb oils from the Mediterranean countries. Most conventional spice and herb oleoresins are extracted using a solvent (generally hexane) which is then largely evaporated out of the mix. Hydrocarbon solvents (except organic alcohol) are not permitted for use in organic processing. Organic alcohol based oleoresins are available and some producers of these are listed in the Annexes. Liquid carbon dioxide gas is acceptable as a solvent under organic regulations, but the process requires a high capital investment compared to standard solvent extraction.
4.1.1 **Quality aspects**

**Storage**

Oils should be dried by filtration or the use of anhydrous calcium sulphate. Containers should be opaque, made from materials detailed below. Headspace should be filled with nitrogen gas. Carbon dioxide works well and is cheaper and easier to obtain in many developing countries, but there is a risk of reaction with residual moisture to form carbonic acid, which may in turn react with essential oil constituents.

**Sampling**

Generally buyers will order subject to a pre-shipment sample approval. The sample should be fully representative of the shipment, and should show the producer name, date, sample contents, batch number and quantity represented. Sample bottles should not leak or be able to contaminate the sample. Plastic bottles are generally not suitable. Packing information on the container sizes and quantities of the shipment should also be sent. The sample should be couriered with individual bottles in plastic bags to avoid or isolate any leakage, and bubble-wrapped. Buyers’ requirements may include the following:

- Material safety data sheet (examples can be found on some buyers’ websites listed in the Annexes).
- Technical data sheet.
- Pesticide residue analysis.
- GMO free declaration.
- Declaration of non-animal product derivatives.
- For flavour raw materials in the US and European markets, Kosher certificate and Halal certificates.

If all these steps have been carried out properly, the sample is more likely to be accepted. However, rejection of a high quality oil can occur, for example, if it does not fit the individual requirements of the company’s existing lines or product development criteria.

**Analysis**

Buyers are more likely to look at representative samples from potential new producers if they are provided with a detailed analysis of the oil showing the main constituents rather than an ISO standard analysis showing optical rotation, density etc. The required GS-MS equipment exists in many producer countries (often unknown to producers, located at local universities). Often it is only necessary to have a single detailed analysis done, supplemented by a standard GC trace for individual samples.

4.1.2 **Distillation process**

If the time of distillation is too short, higher boiling point aromatic molecules may be lacking and if distillation is too long, the oil may develop a burnt odour which is difficult to remove.
Some examples of typical times of distillation are:

- Lavender oil, 45 minutes.
- Geranium oil, 2 hours.
- Pepper oil, 3 hours.
- Ylang Ylang, 20 hours.
- Clove bud 48, hours.

For some products (vetiver, cinnamon bark) the oil is the mixture of light and heavy fractions. These must be well mixed before sampling, or some aromatic parts of the oil will be missing and the sample may be rejected.

4.1.3 Variety and species

In the author’s experience, a surprising number of producers start distillation without having confirmed that the oil produced from the planting material is acceptable to the target market. This illustrates the importance of having up-to-date market information, maintaining regular contact with major importers and end-users, and paying visits to customers and relevant trade fairs. This way a producer will have a higher degree of confidence that his production accurately reflects the requirements of the market place.

4.1.4 Transport regulations

Essential oils can be flammable and/or irritant liquids, and the hazard classification is related to the flash point, listed in ISO and AFNOR standards. Most carriers require a completed hazardous goods declaration, obtainable from shipping/forwarding agents.

4.1.5 Packaging

Glass bottles: the most used container for samples.

Aluminium bottles and drums: were widely used in the past for essential oils, concretes and absolutes but are now used only for expensive products.

Lacquered and lined steel drums: widely used all over the world for essential oils.

Plastic drums in HDPE: drums made from high density polyethylene are accepted by some buyers for some oils, and are less expensive than lined steel drums. Only drums approved for the transport of hazardous products should be used.

For names and addresses of manufacturers of packaging and equipment see Annex III.

4.2 Major end-users of essential oils and oleoresins

As shown above, most essential oils traded are used by the manufacturing industry as raw materials or ingredients. The following industries and companies are amongst the most important ones:
4.2.1 Flavour industry

Companies likely to use organic essential oils in flavours are mainly large manufacturers with subsidiaries in major markets. Some of these are listed below. Some also trade in perfumes and cosmetics:

Danisco (Denmark) [http://www.danisco.com](http://www.danisco.com)
Degussa (Germany) [http://www.flavors-fruit-systems.com](http://www.flavors-fruit-systems.com)
Firmenich (Switzerland) [http://www.firmenich.com](http://www.firmenich.com)
Givaudan (Switzerland) [http://www.givaudan.com](http://www.givaudan.com)
Mane (France) [http://www.mane.com](http://www.mane.com)
McCormick (USA) [http://www.mccormickflavor.com](http://www.mccormickflavor.com)
Robertet (France) [http://www.robertet.com](http://www.robertet.com)
Symrise (Germany) [http://www.symrise.com](http://www.symrise.com)
Quest (USA) [http://www.questintl.com](http://www.questintl.com)

4.2.2 Fragrance and cosmetic industry

The main demand for organic essential oils is from these sectors. All the mainstream industry fairs now have a growing section set aside for organic manufacturers – raw material and finished products. Laboratories of various sizes have been approved for organic cosmetic and fragrance production ranging from small structures such as Les Douces Angevines in France to international companies such as Weleda’s German operation with many hundreds of employees.

Buyers purchase in quantities ranging from kilograms to tons. Most types of essential oils are likely to be used in the cosmetic and fragrance industries, not only the well known perfumery oils like neroli, ylang ylang and lavender but also spices and herbs oils. There are too many companies involved in this industry to list all of them. However, further names of relevant companies can be found at the Biofach Web site [http://www.biofach.de](http://www.biofach.de)

Major leaders in the industry include:

Anika Aroma Kosmetik (Germany) [http://www.anika-cosmetics.de](http://www.anika-cosmetics.de)
Aveda (USA) [http://www.aveda.com](http://www.aveda.com)
Decléor (France) [http://www.decleor.com](http://www.decleor.com)
Organic Blue Health Ltd (United Kingdom) [http://www.organicblue.com](http://www.organicblue.com)
Primavera Life (Germany) [http://www.primavera-life.de](http://www.primavera-life.de)
Sanoflore (France)  http://www.sanoflore.net

WalaVita Dr Hauschka Kosmetik (Germany)  http://www.wala.de

Weleda (Germany, France, Switzerland)  http://www.weleda.de

Cosmebio (an association of around 70 manufacturers with a common Bio cosmetic standard)  http://www.cosmebio.org

4.2.3 Aromatherapy

Aromatherapy as a market for organic oils is relatively small in terms of volume but has a large number of participating businesses. For example, in the USA some 25,000 aromatherapy companies are estimated to be operating, largely by mail order via the Internet. Aromatherapy companies buy many different types of essential oils, but in small quantities. Conventional oils are generally purchased through brokers. However, since organic production volumes are smaller and organic price premiums can cover higher unit transport costs, some organic aromatherapy companies do purchase direct from producers.

Given the large number of aromatherapy companies dealing in organic oils, contact details for important companies are best found from exhibitor lists published by the major organic fairs such as Biofach (see Annex VII).

4.3 Traders in organic essential oils and extracts (most of these are also organic importers/buyers)

4.3.1 Austria

Bruder Unterweger bu-oils@tirol.com

4.3.2 Canada

Aliksir  www.aliksir.com Organic oils. Quebec

4.3.3 France

Golgemma Importer of organic oils and extracts and promotion of organic essential oils from a number of North African, Indian Ocean and European countries.

Adrian France  http://www.orgasynth.com

René Devalance Tel : +33 3 26 80 53 85 Fax : +33 3 26 81 35 02.

Emile Noel Aromatherapy carrier oils, culinary oils- organic and conventional  http://www.emilenoel.com


IES Labo  http://www.ieslabo.com
Produits Aromatiques du Diois www.herbier-du-diois.com
Sanoflore http://www.sanoflore.net
Sirius Trading http://www.sirius-trade.com
Terra Provence Tel + 33 4 93 75 28 62 13 Fax: + 33 4 75 28 60 07.
Sirius www.sirius-trade.com Large range of essential oils.

4.3.4 Germany

Sonnentag Natur Pur
Paul Kaders GmbH

4.3.5 Hungary

Silvestris http://www.silvestris.hu

4.3.6 United Kingdom

Adrian Essential Oils Ltd UK Tel: 01784 485600.
Aroma Trading http://www.aromatrading.co.uk Organic and conventional oils.
Fuerst Day Lawson http://www.fdl.co.uk Major trader of essential oils, with some organic oils and spice seeds offered.
Organic Herbs Trading Company http://www.organicherbtrading.com

4.3.7 United States

Adrian US http://www.adrianusa.com/index.html
Amrita http://www.amrita.com
A Woman of Uncommon Scents http://www.awomanofuncommonscents.com

EO Products/Small World Trading Essential Oils http://www.eoproducts.com

Frontier Coop http://www.frontiercoop.com

Manheimer http://www.manheimer.com


Mastertaste http://www.mastertaste.com/natural/Organics.asp
Annex I

Developing/Transition Economies: Producers, suppliers and main products

The lists below are not complete and contact details of additional producers will be added as the manual is updated. Producers who would like to be listed in future editions are requested to contact update"at"organicconsultants.org

Organic essential oils

Summary Table

Organic essential oils used in flavour, fragrances and cosmetic industries

<table>
<thead>
<tr>
<th>Name</th>
<th>Botanical name</th>
<th>Parts distilled</th>
<th>Major producer countries</th>
</tr>
</thead>
<tbody>
<tr>
<td>Angelica</td>
<td>Angelica archangelica</td>
<td>Seeds, roots</td>
<td>Hungary</td>
</tr>
<tr>
<td>Anise</td>
<td>Pimpinella anisum</td>
<td>Seeds</td>
<td>France</td>
</tr>
<tr>
<td>Basil</td>
<td>Ocimum basilicum</td>
<td>Leaf</td>
<td>Madagascar</td>
</tr>
<tr>
<td>Bergamot</td>
<td>Citrus aurantium bergamia</td>
<td>Zest</td>
<td>Italy</td>
</tr>
<tr>
<td>Camphor</td>
<td>Cinnamomum camphora</td>
<td>Leaf</td>
<td>Madagascar</td>
</tr>
<tr>
<td>Caraway</td>
<td>Carum carvi</td>
<td>Seeds</td>
<td>Egypt</td>
</tr>
<tr>
<td>Catnip</td>
<td>Nepata cataria</td>
<td>Leaf</td>
<td>France</td>
</tr>
<tr>
<td>Cedar</td>
<td>Cedrus atlantica</td>
<td>Wood</td>
<td>Morocco</td>
</tr>
<tr>
<td>Chamomile blue</td>
<td>Tanacetum annuum</td>
<td>Flowers</td>
<td>Morocco</td>
</tr>
<tr>
<td>Chamomile roman</td>
<td>Anthemis nobilis</td>
<td>Flowers</td>
<td>France</td>
</tr>
<tr>
<td>Cinnamon bark</td>
<td>Cinnamomum zeylanicum</td>
<td>Bark</td>
<td>Sri Lanka, Madagascar</td>
</tr>
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<td>Cinnamon leaves</td>
<td>Cinnamomum zeylanicum</td>
<td>Leaf</td>
<td>Sri Lanka, Madagascar</td>
</tr>
<tr>
<td>Citronella</td>
<td>Cymbopogon nardus</td>
<td>Leaf</td>
<td>Sri Lanka, Brazil, Zimbabwe</td>
</tr>
<tr>
<td>Clary sage</td>
<td>Salvia sclarea</td>
<td>Leaf</td>
<td>France</td>
</tr>
<tr>
<td>Clove buds</td>
<td>Eugenia caryophyllus</td>
<td>Bud</td>
<td>Madagascar</td>
</tr>
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<td>Coriander</td>
<td>Coriandrum sativum</td>
<td>Seeds</td>
<td>France, Egypt</td>
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<td>Cypress</td>
<td>Cupressus sempervirens</td>
<td>Branches</td>
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<tr>
<td>Dill</td>
<td>Anethum graveolens</td>
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<td>France</td>
</tr>
<tr>
<td>Eucalyptus globulus</td>
<td>Eucalyptus globulus</td>
<td>Branches</td>
<td>Portugal</td>
</tr>
<tr>
<td>Eucalyptus radiata</td>
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<td>Branches</td>
<td>Australia</td>
</tr>
<tr>
<td>Eucalyptus smithii</td>
<td>Eucalyptus smithii</td>
<td>Branches</td>
<td>Zimbabwe</td>
</tr>
<tr>
<td>Fennel</td>
<td>Foeniculum vulgare</td>
<td>Leaf</td>
<td>France</td>
</tr>
<tr>
<td>Geranium</td>
<td>Pelargonium graveolens</td>
<td>Leaf</td>
<td>South Africa, Malawi, Egypt</td>
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<td>Grapefruit</td>
<td>Citrus paradisi</td>
<td>Zest</td>
<td>Argentina</td>
</tr>
<tr>
<td>Hyssop</td>
<td>Hyssopus officinalis</td>
<td>Leaf</td>
<td>France</td>
</tr>
<tr>
<td>Juniper</td>
<td>Juniperus communis</td>
<td>Branches</td>
<td>France</td>
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<td>Lavender</td>
<td>Lavandula angustifolia</td>
<td>Flowers</td>
<td>France</td>
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<td>Lavandin spike</td>
<td>Lavandula spicata</td>
<td>Flowers</td>
<td>Spain</td>
</tr>
<tr>
<td>Lavandin abrialis</td>
<td>Lavandula sp</td>
<td>Flowers</td>
<td>France</td>
</tr>
<tr>
<td>Lavandin super</td>
<td>Lavandula sp</td>
<td>Flowers</td>
<td>France</td>
</tr>
<tr>
<td>Lemon</td>
<td>Citrus limon</td>
<td>Zest</td>
<td>Italy, Argentina</td>
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<td>Lemon balm</td>
<td>Melissa officinalis</td>
<td>Leaf</td>
<td>France</td>
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<td>Lemongrass</td>
<td>Cymbopogon citratus</td>
<td>Leaf</td>
<td>Sri Lanka, Madagascar, Zambia</td>
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<td>Essential Oil</td>
<td>Scientific Name</td>
<td>Part Used</td>
<td>Country</td>
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<td>--------------</td>
<td>----------------</td>
<td>-----------</td>
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<td>Lovage</td>
<td>Levisticum officinalis</td>
<td>Roots</td>
<td>France</td>
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<td>Mandarin</td>
<td>Citrus reticulata</td>
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<td>Italy</td>
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<tr>
<td>Marjoram</td>
<td>Origanum marjorana</td>
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<td>France</td>
</tr>
<tr>
<td>Mint bergamot</td>
<td>Mentha citrata</td>
<td>Leaf</td>
<td>France</td>
</tr>
<tr>
<td>Monarda</td>
<td>Monarda sp</td>
<td>Leaf</td>
<td>France</td>
</tr>
<tr>
<td>Myrtle</td>
<td>Myrtus communis</td>
<td>Leaf</td>
<td>Morocco</td>
</tr>
<tr>
<td>Neroli</td>
<td>Citrus aurentium</td>
<td>Flowers</td>
<td>Comoros, Egypt</td>
</tr>
<tr>
<td>Niaouli</td>
<td>Melaleuca viridiflora</td>
<td>Branches</td>
<td>Madagascar</td>
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<tr>
<td>Orange</td>
<td>Citrus sinensis</td>
<td>Zest</td>
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</tr>
<tr>
<td>Oregano</td>
<td>Origanum sp</td>
<td>Leaf</td>
<td>France</td>
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<td>Palmarosa</td>
<td>Andropogon martini</td>
<td>Leaf</td>
<td>Madagascar, Sri Lanka</td>
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<td>Parsley</td>
<td>Petroselimum sativum</td>
<td>Leaf</td>
<td>France</td>
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<td>Patchouli</td>
<td>Pogostemon cablin</td>
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<td>Madagascar</td>
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<td>Pepper black</td>
<td>Piper nigrum</td>
<td>Fruits</td>
<td>Sri Lanka, Madagascar</td>
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<td>Peppermint</td>
<td>Mentha piperita</td>
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<td>Petitgrain</td>
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<td>Egypt</td>
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<td>Pinus sylvestris</td>
<td>Branches</td>
<td>France</td>
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<tr>
<td>Rose</td>
<td>Rosa damascena</td>
<td>Flowers</td>
<td>Iran</td>
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<tr>
<td>Rosemary</td>
<td>Rosmarinus officinalis</td>
<td>Leaf</td>
<td>France, Spain, Morocco</td>
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<td>Sage</td>
<td>Salvia officinalis</td>
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<td>France</td>
</tr>
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<td>Sage</td>
<td>Salvia lavandulifolia</td>
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<td>Spain</td>
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<td>Spearmint</td>
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<td>Egypt</td>
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<td>Tagette</td>
<td>Tagetes minut</td>
<td>Leaf</td>
<td>Egypt, Zimbabwe</td>
</tr>
<tr>
<td>Tea tree</td>
<td>Melaleuca alternifolia</td>
<td>Branches</td>
<td>Australia, Zimbabwe, Zambia</td>
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<td>Thyme</td>
<td>Thymus vulgaris</td>
<td>Leaves</td>
<td>France</td>
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<tr>
<td>Turpentine</td>
<td>Pinus pinaster</td>
<td>Gum</td>
<td>Portugal</td>
</tr>
<tr>
<td>Verbena</td>
<td>Lippia citriodora</td>
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<td>France</td>
</tr>
<tr>
<td>Vetiver</td>
<td>Vetiveria zizanoides</td>
<td>Roots</td>
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</tr>
<tr>
<td>Winter savory</td>
<td>Saturela montana</td>
<td>Leaf</td>
<td>France</td>
</tr>
<tr>
<td>Ylang ylang</td>
<td>Canaga odorata</td>
<td>Flowers</td>
<td>Comores, Madagascar</td>
</tr>
</tbody>
</table>

Some of the producers listed in importing countries, e.g. France, are also importers.

ASIA

Organic essential oil production in India, China and Indonesia - the biggest producers of conventional essential oils and extracts in the world - is a very small part of their overall production.

India

Earthoil [http://www.earthoil.com](http://www.earthoil.com) has a base of organic producers in Uttar Pradesh, and produces organic mint oils, and in other regions distilling nutmeg, pepper, cinnamon, clove, citronella and lemongrass.
**Sri Lanka**

The main organic essential oils produced are cinnamon bark and herb, cardamom, clove bud, stem and herb, nutmeg, mace, black pepper, and lemon grass.

EOAS Organics Pvt Limited, eoas@itmin.com

D.D da Silva hddes@panlanka.net

**Australia and New Zealand**

The main organic oils produced are, tea tree, fennel, and parsley herb and seed.

Bronson and Jacobs (producer and trader) [http://www.bronsonandjacobs.com.au sales@bjnz.co.nz](http://www.bronsonandjacobs.com.au sales@bjnz.co.nz)

Australian Essential Oils [http://www.australescence.com](http://www.australescence.com)

**AFRICA**

**Comores**

Tropical SA (owned by Orgasynth, a French group) [http://www.orgasynth.com](http://www.orgasynth.com) Ylang ylang, neroli, clove bud, basil - Reunion type.

**Egypt**

Egypt is one of the major producers of organic essential oils. Both companies below offer a wide range of organic essential oils, herbs and spices.

A. Fakhry a.fakhry@starnet.com.eg

Hashem Brothers sales@hashembrothers.com

**Kenya**

Earthoils [http://www.earthoils.com](http://www.earthoils.com) Essential and fixed (expressed) oils

Cinnabar Green horsey@africaonline.co.ke Geranium, melissa, and culinary herb oils.

Africa Botanicals africabotanica@gallmannkenya.co.ke Organic indigenous essential oils Lelechwa, Lippia javanica etc.

Arbor Oils of Africa malte@wananchi.com Frankincense
**Madagascar**

Arco Ocean Indien, Antananarivo Fax : +33 4 93 40 47 79  Pink pepper oil, lemongrass, Eucalyptus citriodora, ravensara, petitgrain, Ylang Ylang, palmarosa, basil, pepper, vetiver, vanilla extract.

Société Agricole du Bevoay, Nosy Bé Tel : 00 261 20 86 Ylang Ylang.

Phaelflor, Antananarivo phaeflor@dts.mg Clove, camphor neroli, vanilla extract

Parapharma [www.parapharma-madagascar.com](http://www.parapharma-madagascar.com) Wide range of essential oils and organic oleoresins UK representative johngriffin@bigfoot.com

**Malawi**

Geranium, lemongrass, rosemary:

Chikunda Farm, Blantyre pancho@africa-online.net

Satemwa Tea Estate Ltd 100667.1740@compuserve.com

**Morocco**

Biolandes. A French company, a major producer of essential oils and extracts in France, is starting the production and distillation of organic extracts and essential oils in Morocco, including geranium, artemisia and rosemary. [http://www.biolandes.com](http://www.biolandes.com)

**Seychelles**

[http://www.islandscent.com](http://www.islandscent.com) Cinnamon oils

**South Africa**

Main essential oils produced are geranium (Bourbon type), lavender, rosemary, and *Eucalyptus dives* and *smithii*, but many other oils are also available. The following are producers and traders, and can offer technical support to growers.

Biosys Plant Extracts (Pty) Ltd [http://www.biosys.co.za](http://www.biosys.co.za)

Clive Teubes (Pty) Ltd [www.teubes.com](http://www.teubes.com)

**United Republic of Tanzania**

ZSTC in Pemba pbadist@afric@aonline.co.tz Lemongrass and other organic oils, as well as conventional clove oils.

**Zambia**

AOFI Lusaka aofi@zamnet.zm Lemongrass, geranium, rosemary and other culinary herb oils.
Arulussa paagaard@zamnet.zm  Herb oils, tea tree oil and others.

A Stucki sticki@zamnet.zm  Lemongrass, geranium, rosemary oils.

Zimbabwe

Four Seasons Foods fsfoods@zol.co.zw  Organic tagette, eucalyptus smithii, citronella, lavender and culinary herb oils.

EUROPE

France


Essences Naturelles Corses EssNatCorses@aol.com - thyme, oregano, rosemary oils.


Hungary


Italy

The main Italian essential oils are the citrus oils produced in Calabria and Sicily. Bergamot, lemon, orange, grapefruit, mandarin.

Eurofood SAS http://www.lemonplus.it

Jardino botanico dei Berici, Arcugnano http://www.vagheggi.it

Citrus Vita SPA http://www.citrusvita.com

Salamita http://www.salamita.it  Co-op with wide range of organic products including essential oils.

Spain

SOUTH AMERICA

Argentina

Expoorganica SA  http://www.expoorganica.com.ar

Lavendas de las Sierras  lavandas@ba.net

Brazil

Citrovita  http://www.citrovita.com.br  Organic citrus including essential oils

Montecitrus Trading SA (Brazil)  http://www.montecitrus.com.br

Chile

Twilta  http://www.novbeltec.com  - Rose hip and other fixed and essential oils

San Salvador

Uprex  uprexa@telemovil.net  - Oregano, lemongrass.

ORGANIC SPICES AND HERBS PRODUCERS/EXPORTERS (SPICES AND HERBS)

AFRICA

General

Links to producers in several African countries:  www.intracen.org/organics

Egypt

Bio Nile  bio_nile@link.net

A. Fakhry  a.fakhry@starnet.com.eg

Egyptian Herbarium  egyherb@access.com.eg

Egyptian Organic Agriculture  eoa-sales@hotmail.com

Herbal Family  ahaddad@herbal-family.com

Kenya

Cinnabar Green  horsey@africaonline.co.ke  Culinary herbs.

Kisima Farm  pinguone@kisima.co.ke  Paprika, chillies and other spices and herbs.
Meru Herbs  meruherbs@swiftkenya.com  Herbs and herb teas Karkade, Lemongrass etc.

Three Palm Gardens  organic@3palmgarden.co.ke  Chillies.

Mt Kenya Herb Co  suzanne@africaonline.co.ke  - Medicinal herbs.

Africa Bio-Medica.  bgasston@yahoo.com  - Medicinal herbs.

Mace Foods Ltd  macefoods@multitechweb.com  - Birds Eye, Cayenne.

Madagascar

Promabio  phaeflor@dts.mg  - Vanilla and other spices

Pabiom  pabiom@les-raisting.de  - Vanilla

Parapharma  www.parapharma-madagascar.com  - Wide range of essential oils and organic oleoresins UK representative  johngriffin@bigfoot.com

Malawi

Pirimiti Ltd., Blantyre  pirimiti@malawi.net

Hortiflora, Blanyre  shoga@malawi.net

South Africa

Meadowsweet Herbs  www.meadowsweet.co.za  - Organic herbs.


Organic Agricultural Association of South Africa (OAASA)  http://www.oaasa.co.za  

United Republic of Tanzania

Kimango  kimone@africaonline.co.tz  - Paprika, chillies, lemongrass, hibiscus. Dry and fresh.

TAZOP  http://www.tazop.ch  - Ginger, turmeric, pepper, other spices.

Mufindi.  noells@intafrica.com  - Lemongrass, camomile.

Uganda

Esco Uganda Ltd.  esco@africaonline.co.ug  – Vanilla.

AMFRI  amfri@infocom.co.ug  - Vanilla.
Zambia
AOFI Lusaka aofi@zamnet.zm - Lemongrass, rosemary and other herbs.

SOUTH AMERICA
Guatemala
Agromec Organic Cardamom agromec1@yahoo.com

Peru
Greenworks ilopez.greenworks@gmail.com

ASIA AND AUSTRALASIA
Australia
Lexus Foods www.lexusfood.com - Australian based trader in organic and conventional Indian spices

India
Aryan International http://www.aryanint.com
VASuDHA Kerala vasudhaorg@yahoo.com
Indian Spice Board http://www.indianspices.com
POABS http://www.poabsorganic.com
Galore Enterprises galore@vsnl.com
Kashmir Kessar Mart. Organic saffron, kkmartsgr@hotmail.com
International Resources for Fairer Trade, Mumbai, India, amol@irft.org
Kirpal Trade Development A. S. Virk be_sunny_ena@yahoo.co.in - Himalayan organic herbs, fixed oils.
Sri Lanka


Vanuatu

Annex II
Quality Control – standards and methods

Spices and herbs (example of a quality control specification)

Kitchen Garden Organics, UK - Sample microbiological/mycotoxins/heavy metals standards

<table>
<thead>
<tr>
<th>Microbiology</th>
<th>Guide value (CFU/g)</th>
<th>Maximum value (CFU/g)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Anaerobic platecount</td>
<td>1.0 x 10^6</td>
<td>1.0 x 10^7</td>
</tr>
<tr>
<td><em>Escherichia coli</em></td>
<td>1.0 x 10^2</td>
<td>1.0 x 10^3</td>
</tr>
<tr>
<td>Staphylococcus aureus</td>
<td>1.0 x 10^2</td>
<td>1.0 x 10^3</td>
</tr>
<tr>
<td><em>Bacillus cereus</em></td>
<td>1.0 x 10^2</td>
<td>1.0 x 10^3</td>
</tr>
<tr>
<td>Clostridium</td>
<td>1.0 x 10^2</td>
<td>1.0 x 10^3</td>
</tr>
<tr>
<td><em>Yeast and Fungi</em></td>
<td>1.0 x 10^2</td>
<td>1.0 x 10^6</td>
</tr>
<tr>
<td>Salmonella/25g</td>
<td>Negative</td>
<td>negative</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Aflatoxin</th>
<th>Detection limit (µg/kg)</th>
<th>Maximum value (µg/kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>B&lt;sub&gt;1&lt;/sub&gt;</td>
<td>0.1</td>
<td>2.0</td>
</tr>
<tr>
<td>B&lt;sub&gt;2&lt;/sub&gt;</td>
<td>0.1</td>
<td></td>
</tr>
<tr>
<td>G&lt;sub&gt;1&lt;/sub&gt;</td>
<td>0.15</td>
<td></td>
</tr>
<tr>
<td>G&lt;sub&gt;2&lt;/sub&gt;</td>
<td>0.1</td>
<td></td>
</tr>
<tr>
<td>Σ B&lt;sub&gt;1&lt;/sub&gt;, B&lt;sub&gt;2&lt;/sub&gt;, G&lt;sub&gt;1&lt;/sub&gt;, G&lt;sub&gt;2&lt;/sub&gt;</td>
<td></td>
<td>4.0</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Heavy metals</th>
<th>Maximum value (mg/kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cd</td>
<td>0.10</td>
</tr>
<tr>
<td>Pb</td>
<td>2.00</td>
</tr>
<tr>
<td>Hg</td>
<td>0.05</td>
</tr>
</tbody>
</table>
**EUROPEAN SPICE ASSOCIATION SPECIFICATIONS OF QUALITY MINIMA FOR HERBS AND SPICES**

**Abbreviations:** weight by weight (w/w), acid insoluble ash (AIA), volatile oil (VIO), volume by weight (v/w)

<table>
<thead>
<tr>
<th>Subject</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Extraneous matter</td>
<td>Herbs 2%, Spices 1%</td>
</tr>
<tr>
<td>Sampling</td>
<td>(For routine sampling) Square root of units/lots to a maximum of 10 samples. (For arbitration purposes) Square root of all containers. e.g. 1 lot of pepper may = 400 bags, therefore square root = 20 samples.</td>
</tr>
<tr>
<td>Foreign Matter</td>
<td>Maximum 2%</td>
</tr>
<tr>
<td>Ash</td>
<td>Refer to List</td>
</tr>
<tr>
<td>Acid Insoluble Ash</td>
<td>Refer to List</td>
</tr>
<tr>
<td>H₂O</td>
<td>Refer to List</td>
</tr>
<tr>
<td>Packaging</td>
<td>Should be agreed between buyer and seller. If made of jute and sisal, they should conform to the standards set by CAOBISCO Ref C502-51. However, these materials are not favoured by the industry, as they are a source of product contamination, with loose fibres from the sacking entering the product.</td>
</tr>
<tr>
<td>Heavy Metals</td>
<td>Shall comply with national / EU legislation.</td>
</tr>
<tr>
<td>Pesticides</td>
<td>Shall be utilised in accordance with manufacturers recommendations and good agricultural practice and comply with existing national and / or EU legislation.</td>
</tr>
<tr>
<td>Treatments</td>
<td>Use of any EC approved fumigants in accordance with manufacturers' instructions, to be indicated on accompanying documents. (Irradiation should both be used unless agreed between buyer and seller.</td>
</tr>
<tr>
<td>Microbiology</td>
<td>Salmonella absent in (at least) 25 g.</td>
</tr>
<tr>
<td></td>
<td>Yeast &amp; Moulds 10⁴/g target, 10⁵/g absolute maximum</td>
</tr>
<tr>
<td></td>
<td>E Coli. 10⁴/g target, 10⁵/g absolute maximum</td>
</tr>
<tr>
<td></td>
<td>Other requirements to be agreed between buyer and seller.</td>
</tr>
<tr>
<td>Infestation</td>
<td>Should be free in practical terms from live and / or dead insects, insect fragments and rodent contamination visible to the naked eye (corrected in necessary for abnormal vision).</td>
</tr>
<tr>
<td>Aflatoxins</td>
<td>Should be grown, harvested, handled and stored in such a manner as to prevent the occurrence of aflatoxins or minimise the risk of occurrence. If found, levels should comply with existing national and / or EU legislation.</td>
</tr>
<tr>
<td>Volatile Oil</td>
<td>Refer to List</td>
</tr>
<tr>
<td>Adulteration</td>
<td>Shall be free from.</td>
</tr>
<tr>
<td>Bulk Density</td>
<td>To be agreed between buyer and seller.</td>
</tr>
<tr>
<td>Species</td>
<td>To be agreed between buyer and seller.</td>
</tr>
<tr>
<td>Documents</td>
<td>Should provide details of any treatments the product has undergone; name of product; weight; country of origin; lot identification/batch number; year of harvest.</td>
</tr>
</tbody>
</table>
Information on HACCP (Hazard Analysis Critical Control Point) management for herbs and spices can be purchased from the American Spice Trade Association http://www.astaspice.org.
Standards for the main spices and herbs can be obtained from the International Organisation for Standardisation (ISO) [http://www.iso.org](http://www.iso.org).

EurepGAP [http://www.eurepgap.org/Languages/English/index_html](http://www.eurepgap.org/Languages/English/index_html) - Agricultural standards.

**Advice on achievement of required standards:**

**Steam sterilisation**

The use of steam to reduce microbiological contamination of spices well tested, and if used correctly can bring contamination to less than 1% of levels common in farm dried spices. The process needs to be designed for each commodity to minimise loss of colour, volatiles and non volatile constituents. In general, herbs are harder to clean effectively without loss of quality than spices. Providers of turnkey plant are listed below. A steam generator with a suitable vat such as an essential oil still can be effectively used, together with a suitable dryer and good post process hygiene and moisture control.

Steamlabs [www.steamlab.de](http://www.steamlab.de).


**2. Essential Oils**

Standards for oils can be obtained from the ISO [http://www.iso.org](http://www.iso.org) and from AFNOR [http://www.afnor.fr](http://www.afnor.fr).

Product data sheets are provided by most large essential oils suppliers. Examples can be found on websites such as [http://www.eramex.de](http://www.eramex.de).
Annex III

Equipment manufacturers and consultants

1. Essential oils

Retail bottles

http://www.alexander-essentials.com
http://www.Pontackaging.com
http://www.miron-glass.com

Glass and aluminium containers

http://www.tournaire-equipement.com
Alcancorp@vsn.com
http://www.hirschfeld-emballages.fr - Packaging supplier (HDPE drums and other containers for hazardous goods use).

Drums

Greif http://www.greif.com - Metal and plastic drums.

Equipment manufacturers

India

hiteksb@bomb4vsnl.net.in
Fine Pack Structure http://www.finepac.com
Evergreen Technology Pvt Limited info@evergreenindia.com

Africa


Europe

http://www.tournaire.fr
http://www.perryprocess.co.uk - Used equipment.

Process technicians/consultants

Marius DouallyConsultations Techniques caropolge@aol.co.uk
Denny Mackenzie Essential Oil Consultants Timdenny@southcom.co.au
2. Spices and herbs

Equipment suppliers and design sources

Manufacturers of tea and tobacco processing machinery, supplying drying and leaf/stalk sorting equipment are useful source of new and used herb processing equipment – the processes are similar.

Innotech, Germany  http://www.innotech-ing.de/Innotech/english/TT-Dryer.html - Solar dryers


NRI – Natural Resources Institute, United Kingdom  http://www.nri.org - Publication: Producing Solar Dried Fruit and Vegetables for Micro- and Small-Scale Rural Enterprise.
Annex IV  
Information sources (market surveys and other publications) 

1. Markets

ITC  http://www.intracen.org/organics  - A wide variety of reports on markets, including organics. Contact information on organic producers and buyers worldwide.

Food Research Institute Leatherhead The International Market for Organic Food GB £410  http://www.rssl.com


CBI, Netherlands http://www.cbi.nl
Natural Ingredients for Pharmaceuticals. 2000.
Natural Ingredients for Cosmetics. 2001
EU Market Survey- Spices and Herbs- 2002


SIPPO/FiBL The Organic Market in Switzerland and the EU. http://www.fibl.org

EPOPA http://www.grolink.se/epopa/Publications/index.htm  - Selection of market reports, Africa.
Mintel Market Intelligence http://www.mintel.com Trade statistics and market information. Subscription only service. Studies on organic food markets for most EU countries.


Prices

Some indications on prices can be obtained from:

Organic Trade Services http://www.organicts.com  - Organic market forum with buyer and seller information, news and statistics. Related sites:
http://www.planetaorganico.com (Brazil)

Greentrade http://www.greentrade.net Organic trade website
Commodities (non organic). Subscription service.

ITC Market News Service. Price data on various commodities
information available only on subscription.


International Food Ingredients http://www.ifi-online.com

Public Ledger http://www.public-ledger.com - Market information on most

Fresh Marketplace http://www.freshinfo.com - Perishables price information
(conventional and some organic).

International Pepper Community Publisher of ‘International Pepper News Bulletin
http://www.ipcnet.org

Indian Spice Board http://www.indianspices.com

3. Organic regulations and standards

Certification bodies’ websites often include organic standards applicable, or links to
these - e.g. http://www.ecocert.de for EU standards and updates.


Independent Inspectors http://www.ioia.net
http://www.ifoam.org - International Federation of Organic Agriculture Movements (organic
umbrella organization).

DEFRA http://www.defra.gov.uk/farm/organic - EU organic standards and import
regulations for the UK.


Canadian Organic Standards http://www.pwgsc.gc.ca/cgsp

EU Organic Standards http://europa.eu.int/eur-lex/en

4. Trade regulations and customs tariffs

Access to the EU markets (general information) http://www.cbi.nl/accessguide
EU customs tariffs http://www.douane.nl
USITC Tariff and Trade DataWeb http://dataweb.usitc.gov
IATA Purchase of IATA dangerous goods regulations on airfreight of essential oils.
http://www.iata.org
5. Links and databases

Foodfirst  [http://www.foodfirst.co.uk](http://www.foodfirst.co.uk) Database of UK organic companies.
Green Guide  [www.greenguide.co.uk](http://www.greenguide.co.uk)

6. Quality control


7. Information on production

Natural Resources Institute (NRI) UK:

*Field Distillation of Herbaceous Oils.* T Denny. A detailed technical analysis of distillation science, with useful practical guides to still and condenser design. Timdenny@southcom.co..au


*The Essential Oils.* Guenther. Publishers Robert E.Krieger 1950. 6 Volume definitive work on world production, chemistry etc. Dated but very comprehensive - an indispensable reference work. Krieger Publishing USA, or try Amazon USA and UK. Up to US$1,000 for the 6 volume set.


Four Seasons Foods (Pvt) Ltd  *Guide to Organic Spice and Herb Crops Production in the Tropics/Subtropics*

Soil analysis

Some laboratories with experience with the use of organic inputs such as rock phosphates:

*Crop Nutrition Services Ltd, Kenya*
Glenside Group Ltd UK

Organic Inputs Database- Permitted or Restricted Inputs:

Directory of organic commercially available fertilisers.
http://www.fao.org/ag/agl/agll/orgfert/orgfert.jsp

Rock Phosphate (PR)

Local sources of phosphate, a limiting factor in many developing country soils, is a major economic advantage for organic production. As discussed in the body of this manual, Phosphate rock of sedimentary origin can be used directly on most soils. PR of igneous origin can in the right conditions be applied directly to soils - it can become available over several years, and is cheaper per unit of P than superphosphate.

The subject is complex and controversial, but in summary:

Igneous origin “unreactive” PR can in favourable conditions, become available over a period of several years. These PRs should be used in tropical and subtropical moderately acid soils with as much soil biological activity as possible, and the solubilisation of the RP can be assisted by the addition of phosphate solubilising bacteria, the admixture of sulphur, and the use of crops with high mycorhizal activity. Inclusion of PRs in composting mixes is also practiced. However, since PRs of igneous origin are almost insoluble when tested under laboratory conditions in a weakly acidic solution - a standard test uses 2% citric acid - some countries will not register igneous origin PR for sale as a fertiliser.

Some high quality sedimentary origin PRs like Tanzanian Minjingu or North African Gafsa are as effective as superphosphates in some soils.

General information on agrominerals can be obtained from:

FAO Rock Phosphate Resources Database spreadsheet covering locations worldwide of rock phosphate deposits

Phosphate Deposits of the World Vol II. Northolt, Sheldon and Davidson. Cambridge U Press


Partial database of producing PR sources

(Information from correspondents is particularly welcome on contact details and results of direct application of PRs from producing PR mines, and will be included in future updates)

As noted earlier, sedimentary (soft) PR is generally suitable for direct application to acid tropical soils, with good availability of P to plants over several seasons. Igneous origin RP in conventionally termed non reactive- but can break down under favourable conditions (soil PH, moisture, temperature, humus levels and soil biological activity, action of root fungi, addition of phosphate solubilising bacteria, admixture with sulphur or other acidifying agents).
Australia. Queensland
Brazil ARAXA
Burkina Faso. Kodjari.
China [http://www.phosphatefertilizer.com](http://www.phosphatefertilizer.com/)
Egypt Sedimentary deposits.
India [http://www.rsmm.com/phosphate.htm](http://www.rsmm.com/phosphate.htm)
Jordan
Malawi Tundulu Igneous
Mali TILEMSI
Morocco [http://www.ocpgroup.ma](http://www.ocpgroup.ma) Sedimentary
Niger TAHOUNA
Peru
Senegal [www.ics.snl](http://www.ics.snl) and others. Sedimentary deposits.
South Africa [www.foskor.co.za](http://www.foskor.co.za) Igneous. Langfos- not currently being mined.
Tanzania. Mijingu Mines & Fertiliser [ccilar@bolco.tz](mailto:ccilar@bolco.tz). High quality reactive sedimentary
Togo
U.K. [http://www.carrs-fertiliser.co.uk](http://www.carrs-fertiliser.co.uk) Suppliers of GAFSA rock phosphate and sylvinitite KCl
Uganda BISUMBU Igneous
Zimbabwe Zimphos [www.zimphos.co.za](http://www.zimphos.co.za) Igneous

**Potash**

U.K. [www.clevelandpotash.co.uk](http://www.clevelandpotash.co.uk) Sylvinite (KCL). 16% K₂O minimum. EU certification. [http://www.carrs-fertiliser.co.uk](http://www.carrs-fertiliser.co.uk) Sylvinite

**Other Soil Amendments**

**South Africa**

National Plant Food cc. Fishmeal based fertiliser. PO Box 89, Cato Ridge 3680

Gromor [gromor@iafrica.com](mailto:gromor@iafrica.com)

Neutrog [http://www.neutrog.co.za](http://www.neutrog.co.za)

**Pesticides Database – Permitted or Restricted Use**

**Biological Control Products**

Copper and Sulphur formulations – not itemised, as these are widely available from conventional agrochemical suppliers

**South Africa**

[www.biocontrol.co.za](http://www.biocontrol.co.za) - Ecocert approved bio-inputs- Trichoderma etc

[http://www.agro-organics.co.za](http://www.agro-organics.co.za) - Range of approved pesticides and herbicides
Pyrethrum

Pimpexport Pyrethrum suppliers, http://www.pimpexport.com

Pyganic http://www.pyganic.com - Pyrethrum products and use - organic insecticide

Organic Seed Suppliers

Choice of seeds should be done in conjunction with buyers where possible to avoid a common problem of loss of time and money through purchase of varieties unacceptable in the market.

Organic seed databases are maintained for various EU countries under the website http://www.organicxseeds.com. Use of non-organic seed of varieties not listed under these databases require a derogation from the inspection agency.

Eco-PB http://www.eco-pb.org - Organic Plant Breeding Website

http://www.organic-growers.com/seeds.htm - List of USA organic seed sellers

www.tamarorganics.co.uk - Organic herb seeds

Other information


http://www.fibl.org - Research on organic farming and markets from the Swiss Research Institute for Organic Agriculture (FiBL).


http://www.cgiar.org - Consultative Group on International Agricultural Research. Links to research sites on crop production.


8. Finance


http://www.triodos.co.uk - Triodos Bank, UK. Loan and equity finance for organic businesses (sustainable banking).

http://www.shared-interest.com - Shared Interest. Trade finance for fair trade importers from developing countries.
9. Fair Trade organisations

bioequitable@hotmail.com Bio Equitable  www.bioequitable.typepad.com
http://www.fairtrade.net  Fair Trade Labelling Organisation International
http://www.ifat.org  International Fair Trade Association
http://www.traidcraft.co.uk  Traidcraft
http://www.transfair.org  TransFair International
Annex V

Development agencies, business information services and trade associations

International Chamber of Commerce [http://www.iccwbo.org]
European Spice Association [mcosta@fdf.org.uk]
COVIB (Syndicat National des Transformateurs de Poivres, Epices, Aromats et Vanille) [covib@wanadoo.fr]
Fachverband der Gewürzindustrie eV [verbaendebuero@t-online.de]
AIIPA (Associazione Italiana Industrie Prodotti Alimentari) [n.manca@aiipa.it]
International Trade Centre UNCTAD/WTO (ITC) [http://www.intracen.org]
DIPP (Danish Import Promotion Programme) [http://www.dipp.eu]
GTZ Deutsche Gesellschaft für Technische Zusammenarbeit GmbH [http://www.gtz.de]
ICE Italian National Institute for Foreign Trade [http://www.ice.it]
CBI (Centre for Promotion of Imports from developing countries) [http://www.cbi.nl]
Norad (Norwegian Agency for Development Co-operation) [http://www.norad.no]
SIDA (Swedish International Development Co-operation Agency - Department for Infrastructure & Economic Co-operation) [http://www.sida.se]
SIPPO (Swiss Import Promotion Programme) [http://www.sippo.ch]
OTA (Organic Trade Association) North America [http://www.ota.com]
CDE Netherlands [www.cde.int]
Annex VI

Trade press

The Grocer [http://www.william-reed.co.uk](http://www.william-reed.co.uk)  Food press UK.
Hot Spice Newsletter [http://www.hotspice.de](http://www.hotspice.de) “Spice museum”.
Lebensmittel Praxis : [http://www.lpvinet.de](http://www.lpvinet.de)  Trade press titles (Germany).
Annex VII

Organic trade

Many of the websites listed contain information and addresses on buyers and suppliers exhibiting

**Organic trade fairs**
BioFach – Nürnberg, Germany. [http://www.biofach.de](http://www.biofach.de), Also Organic fairs at Baltimore USA, China, Brazil, Japan.
Organic Products Europe. Olympia, London [http://www.naturalproducts.co.uk](http://www.naturalproducts.co.uk)

**Other fairs with an organic section**
Alimentaria. Spain, Portugal and Mexico [http://www.alimentaria.com](http://www.alimentaria.com)
ANUGA. Cologne, Germany (biennial) [http://www.anuga.de](http://www.anuga.de) alternating with SIAL.
Food Ingredients Europe (biennial) [http://www.fi-events.com](http://www.fi-events.com)
Horecava. Amsterdam, The Netherlands [http://www.rai.nl](http://www.rai.nl)
IBA. Düsseldorf, Germany [http://www.messe-duesseldorf.de](http://www.messe-duesseldorf.de)
International Food Exhibition. London, United Kingdom [http://www.ife.co.uk](http://www.ife.co.uk)
Natural Products Expos [http://www.naturalproductsexpo.com](http://www.naturalproductsexpo.com)
Natural Products East, Washington DC [http://www.expoeast.com](http://www.expoeast.com)
Natural Products West, Anaheim, California [http://www.expowest.com](http://www.expowest.com)
Natural Products Europe, Amsterdam, The Netherlands [http://www.expoeurope.com](http://www.expoeurope.com)
Natural Products Asia, Hong Kong SAR, China [http://www.naturalproductsasia.com](http://www.naturalproductsasia.com)
Dubai organic and natural products fair [www.globallinksdubai.com](http://www.globallinksdubai.com).
Natural Trade Show [www.naturaltradeshow.com](http://www.naturaltradeshow.com) Expos in the UK
World Food Moscow [http://www.ite-exhibitions.com](http://www.ite-exhibitions.com)
SANA [http://www.sana.it](http://www.sana.it) Bologna Natural Expo
SIAL, Paris (biennial) [http://www.sial.fr](http://www.sial.fr) alternating with ANUGA.
Istanbul Organic and Natural Expo [www.exponatura.net](http://www.exponatura.net)

**Fairs and congresses for aromatics, natural plant products and cosmetics**

These events generally have an organic section, and are often better places to meet established buyers and suppliers than purely organic fairs, where a larger proportion of visitors tend to be from the general public.

IFEAT Annual conference. A major event for essential oil users and traders. [http://www.ifeat.org](http://www.ifeat.org)

International Symposium of Aromatherapy and Medicinal Plants, Grasse, France (annually). This congress is mainly directed towards organic essential oils used in aromatherapy and cosmetics. conger@ville-grasse.fr

Centifolia, Grasse, France. (biennial). International congress of perfumery and natural raw materials. Mainly perfumers and producers of natural raw materials intend this congress. conger@ville-grasse.fr
Journées Internationales - Huiles Essentielles et Extraits/ Symposium on Plants Essential Oils & Extracts, Digne, France (annually, early September). This symposium is of special interest for producers, users of natural plant extracts and essential oils for food, flavour, cosmetic, fragrance product development as well as for official organizations (agriculture, quality control, legislation, academic). Congress participants are mainly European producers and buyers.

http://www.appam04.com

Cosmeeting info@cosmeeting.com

Personal care ingredients Europe http://www.stepex.com

Heath Ingredients Europe http://www.hi-events.com
Heath Ingredients Japan http://www.hi-events.com

World Perfumery Congress. Cannes http://www.worldperfumerycongress.com
Symposium International d’Aromatherapie. Grasse congres@ville-grasse.fr
The International Trade Centre (ITC) is the technical cooperation agency of the United Nations Conference on Trade and Development (UNCTAD) and the World Trade Organization (WTO) for operational, enterprise-oriented aspects of trade development.

ITC supports developing and transition economies, and particularly their business sectors, in their efforts to realize their full potential for developing exports and improving import operations.

ITC works in six areas:

- Product and market development
- Development of trade support services
- Trade information
- Human resource development
- International purchasing and supply management
- Needs assessment, programme design for trade promotion

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