

Campco in pact with IISR for pepper certification

Hindu Business Line/ March 2: 2017

The Mangaluru-based Central Arecanut and Cocoa Marketing and Processing Cooperative (Campco) Ltd, which is planning to market pepper in the retail segment, has inked an agreement with an ICAR (Indian Council of Agricultural Research) agency for quality certification.

Suresh Bhandary, MD of Campco, told BusinessLine that the cooperative started procurement of pepper from grower members in December and wants to market it in the packs of 100 gm, 200 gm and 500 gm to customers.

In this regard, Campco has signed a memorandum of understanding (MoU) with the **Kozhikode-based Indian Institute of Spices Research (IISR)**, an institute under ICAR. Per this agreement, Campco will use the facility available for spices processing operations at IISR in Kozhikode. The facility will be used for cleaning, grading and packing whole black pepper and white pepper using the respective infrastructure available at Kozhikode.

He said IISR would provide training and technical guidance. One of the major advantages of this agreement is that Campco will get IISR's certification. The retail packs will have 'Manufactured at ICAR-IISR processing facility for spices' on them.

He said the cooperative wants to enter the retail segment for marketing pepper under Campco's brand name from next financial year.

Bhandary said the cooperative is procuring pepper from growers in 13 centres in Karnataka and Kerala. The number of procurement centres will rise to 56 , he said.

Expert panel meeting held to prepare projects under 13th five year plan

Times of India-06-Mar-2017

Scientists from Indian Institute of Spices Research said that they are ready to provide high yield quality seeds of spices.

KOZHIKODE: A meeting of the expert panel chaired by Kozhikode district panchayat president Babu Parassery here on Monday decided to give priority for the water conservation projects. The meeting was organised to conduct discussion to envisage various projects under the 13th five year plan programme of the district panchayat. The expert panel held a detailed discussions on projects



needed to be implemented in the sectors of water conservation, health, agriculture and waste management.

Participating in the deliberations, Centre for Water Resources Development and Management (CWRDM) Scientist Dr V P Dinesan urged the president to take up projects to clean the unused water resources and protect it for future purpose. He said the district has a total of 385 ponds and 40 of them have spread on more than fifty cents of land. "If we protect these ponds, then the water from these ponds can be used for drinking proposes at the time of water scarcity," said Dr Dinesan.

Dr K P Aravindan stressed the need of setting up of wellness centres to conduct early detection of lifestyle diseases and to take remedial measures.

Scientists from Indian Institute of Spices Research said that they are ready to provide high yield quality seeds of spices if the district panchayat is ready to take up cultivation of spices products.

District panchayat president BabuParassery in his reply said steps will be taken for the execution of well recharging project with the technical guidance of CWRDM. The meeting also decided to prepare project in-cooperating the suggestions put forth by the experts.

District panchayat vice president Reena Mundegandttu and officials and experts of various departments attended the meeting.

Drought hits coconut cultivation

Web India |14-Mar-2017

Drought situation prevailing in the region adversely impacted the coconut production the most, Centre for Water Resources Development and Management (CWRDM) Executive Director E J Joseph today said.As a result, coconut cultivation has decreased 30 to 35 per cent in the region, Mr Joseph told reporters here. This was followed by rubber, pepper and acrecanut production, he said. Stating that rainfall in the region was decreasing, he said Kerala has registered a 39 per cent deficiency this year.This and other major issues affecting the region would be discussed in detail in a two-day national seminar, beginning at the CWRDM campus on March 16.About 145 delegates from different parts of the country would take part in the event, jointly organized by CWRDM and Indian Institute of Spices Research (IISR), he said.

Calicut University Vice Chancellor Dr K Mohammed Basheer would inaugurate the seminar titled Natural Resources Management for Horticultural Corps under Changing Climatic Conditions (NRMHCCC). Dr E J James, Director, International Affairs Karunya University, Coimbatore would deliver the keynote address, he added.UNIPCH CJ RJ 1421

Focus on quality, not quantity, says spices research institute director

The Times of India | Feb 3, 2017

MYSURU: Nirmal Babu, director, Indian Institute of Spices Research, Kozhikode, urged farmers to produce quality spices instead of focusing on quantity to ensure higher profits.

Delivering the keynote address at the inauguration of two-day national conference on 'Spices: Challenges and Opportunities' organised by the Central Food Technological Research Institute on Thursday, Babu said Indian spices are known all over the world and should not be adulterated.



Spices add value to our food and they should not be contaminated just to make a quick buck. The intrinsic value of the produce should be protected. There should be zero tolerance for adulteration and the use of pesticides in growing spices should be avoided.

"In the rush to make money, we're adding contaminants, knowingly or unknowingly, from farm to product development. In volume, we cannot challenge China or Vietnam, but in value we certainly can compete. Traders follow those who make the best produce, not those who produce the most," Babu said.

He added that traders know that the best market is dependent on the origin of the produce and geographical indication. "They know what has been sprayed on them during cultivation. So, there should be good agricultural practices. By focusing only on high yields, we should not destroy soil immunity. To have a better crop, the soil should be protected," he said.

Homi Cheriyan, director at the Directorate of Arecanut and Spices Development, Kozhikode, said there has been an increase in spice production in the country from 3.3 million tonnes to 7 million tonnes in the past 10 years. "The quality of the produce should be given importance. Technologies should be adopted to improve quality so that we can compete in the international market," he said.

During the inaugural address, Nabard chief general manager M I Ganagi said India, which once was top in spice production, has slipped to third place, behind China and Vietnam. The lack of interest among farmers, climate change and other factors has affected production.

"The severe drought in Kerala and coastal areas and Malnad region in Karnataka also led to a drop in production. There's a need to organize farmer producers' associations to address their problems. Only when farmers, scientists and entrepreneurs work together will there be good crop production," he said.

Cheriyan released the souvenir and brochure on innovative spice products. Seven stalls, including those of the Spices Board of India, Scientific Food Testing Services, AKRAS Flavours India Pvt Ltd, showcased their products.

Innovate to retain edge in spices market, say experts

Thehindu /Feb 14, 2017

International spice meet begins, industry told to adopt higher standards

The second edition of the International Spice Conference began here on Monday with speakers highlighting the need for India to adopt innovative methods of production and trade to remain competitive in the global market for spices.

Delivering the inaugural address, Suresh Narayanan, chairman and managing director, Nestle India Limited, said India should strive to set new international quality benchmarks in farming and trade of spices, rather than adhering to the existing standards.

Mr.Narayanan said though India was still the largest producer, exporter, and consumer of spices, it faced challenges from changing times and benchmarks. He underlined the need to introduce new methods of cultivation and address quality issues to ensure sustainable growth in the spices sector.

President, American Spice Trade Association VinayakNarain presided. Anil Jain, CEO, Jain Irrigation Systems, delivered the theme address. **The Indian Institute of Spices Research was awarded for its contributions to the spices industry and Dieter Fuchs was honoured with the lifetime achievement award.**

Assistant Director-General, Indian Council for Agricultural Research, Janakiraman and president, Cochin Chamber of Commerce and Industry, Shaji Varghese were among those who addressed the inaugural session.

Theme of meet

Focussing on the theme '21st century Spice Industry: Disrupt or be Disrupted', the three-day conference will discuss the evolution of the spice market and value networks.

Scientist-student interface on invertebrate research held

The Hindu | January 26, 2017

About 85 postgraduate Zoology students representing different colleges in Kozhikode district took part in a one-day student-scientist interface on 'New Vistas in Invertebrate Research' held at **ICAR-Indian Institute of Spices Research** here on Wednesday. The interface was planned to bring together students and scientific communities working on various aspects of insects, nematodes and other invertebrates, to discuss current developments in the area of invertebrate research and inspire young minds to take up challenges in the frontier areas of invertebrate research.

Dr.NirmalBabu, Director of the institute, inaugurated the event.

The programme had sessions on topics such as biodiversity, taxonomy, chemical ecology, biological control, endosymbionts, plant based pesticides, vector management and forensic entomology. Dr. S. Devasahayam, Dr. C.A. Jayaprakas, Dr.Sabu K. Thomas, Dr. Sachin James and Dr.Bhaskara Rao delivered talks on these aspects and interacted with the students. Dr. Santhosh J. Eapen, Dr.T.K. Jacob and Dr.C.M. Senthil Kumar also spoke.