



# CHILLI

## WORLD OF SPICE



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# PREFACE

With a robust agro potential the Country has, the Government of India has launched the One District One Focus Product Scheme (ODOFP) for agriculture sector by the Ministry of Food Processing Industries. Among its primary objectives, the ODOFP initiative aims to enhance the value of the products which is eventually expected to boost employment and income levels of the farmers. The identified products across the country is available at <https://www.nfsm.gov.in/odopstatecropsreport.aspx>

Karnataka has identified its product mix with high demand and export potential across all the districts. The implementing agency for this initiative is the Karnataka State Agricultural Produce Processing and Export Corporation Limited (KAPPEC), the nodal agency in the State.

VTTC being the nodal agency for promotion of exports from the State has made an attempt to draw the action plan district wise, to capture the potential, present status and future prospects in domestic and international markets. Besides, detailed insights have been provided into the biological description of the product, their local, national and international varieties, export-import analysis, HS codes. For a holistic perspective for those concerned, each report also provides SPS standards, processing technologies available, export grading and packing specifications, and suggested pivotal roles and responsibilities among the government departments, boards, corporations and Universities.

Presenting the Action Plan/Report for Chilli, a ODOFP product mapped to Gadag, Raichur district of Karnataka, formulated by VTTC. I sincerely hope that this ready reckoner with first-hand information regarding the farming sector would help all those concerned, especially the FPOs and food processing entrepreneurs who have a desire to focus on exporting this product.

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## Introduction

Chilli peppers (also chile, chile pepper, chilli pepper, or chilli) are varieties of the berry-fruit of plants from the genus *Capsicum*, which are members of the nightshade family Solanaceae, cultivated for their pungency. Chilli peppers are widely used in many cuisines as a spice to add "heat" to dishes. Capsaicin and related compounds known as capsaicinoids are the substances giving chilli peppers their intensity when ingested or applied topically. Other varieties of capsicum include bell peppers (UK: peppers), but while chilli peppers are (to varying degrees) pungent or "spicy", bell peppers are generally not and provide additional sweetness and flavor to a meal rather than "heat."

Chilli peppers are believed to have originated somewhere in Central or South America and were first cultivated in Mexico. After the Columbian Exchange, many cultivars of chilli pepper spread around the world, used for both food and traditional medicine. This led to a wide variety of cultivars, including the *annuum* species, with its *glabriusculum* variety and New Mexico cultivar group, and the species of *baccatum*, *chinense*, *frutescens*, and *pubescens*.

Chilli plants have been cultivated by humans for about 6,000 years. Excavations have shown that the hot berries were collected and eaten much earlier. Chilli plants spread across the American continent from Mexico to Brazil, Cuba and finally from the southern states of the USA to Chile. When Christopher Columbus brought capsicum plants with him from his travels, the spice quickly became known in Europe as "Spanish pepper". A characteristic that immediately catches the eye is its sharpness. This is divided into a degree of sharpness of 0 to 10 or more precisely on the Scoville scale. Habaneros are located at the upper end of the scale because they are the sharper chilli varieties. Bhut Jolokia, Trinidad Moruga Scorpion and Carolina Reaper show that it goes even further, because they are known worldwide as the sharpest chillies.

In addition to the pungency, their pods differ in taste, size and color of the ripe fruit.



## Most Popular Chillies of the World

### Bird's Eye Chilli:

Birds Eye is a chilli variety from Africa belonging to the *Capsicum annum* species. In Ethiopia, among other places, it still grows wild in the woods. They are small but productive chilli plants hence it is also cultivated agriculturally. Bird eye chillis are popular worldwide as a spice. Especially in India and Asia, chilli peppers are often used for cooking or cut into salads.



### Bishops Crown Chillies:

These have a distinct paprika taste and are suitable for tens of dishes. They are thin to medium fleshy and have a diameter of 3 to 4 cm (~1.5 inch). Compared to other chillies, the plant quickly reaches an impressive height. It does not have the widespread bushy growth form but grows like a tree in height. Finally, the *Capsicum baccatum* plant is about two meters high and often has a trunk of 1.5 meters in length. At the top, Bishops Crown branches out into an expansive crown.



### Piri Piri Chilli:

The name Piri piri means “pepper pepper” in Swahili. These probably originated from Mozambique and then came to Portugal. Hot and small chilli peppers of Spain and Portugal are called Piri Piri. They are processed into powder, sauces and pickled. A chilli chicken made with these pods is on menus often called Piri Piri dish. Piri Piri plants are typical representatives of the *Capsicum frutescens* species. The chillies are thin-walled and about 2 to 5 cm long. Like Tabasco, the fruits on the shrub point in all directions. Some stand upright, grow horizontally or hang down slightly. The pods are harvested when they are ripe and red. Perennial Piri Piri plants grow bushy and rarely reach a height of more than one meter.



## Tabasco Chillies:

This is the most frequently mentioned name of a chilli variety used in Tabasco sauce, which is made from its pods. In the Mexican state of Tabasco agro cultivation happens in a subtropical climate. The high humidity, partially sunny, warm climate and a nutrient-rich soil make the area the perfect chilli growing area. Narrow 4–5 cm long chilli peppers are formed on the perennial chilli variety plants. Harvesting begins when the chillies turn red. Harvested chillies are classically processed into a spicy sauce. Tabasco plants can easily grow up to 4 m high. It is perfectly suited as an indoor plant in pot with a height of one meter. Because of the smaller root space, plants on balconies and window sills remain slightly smaller at half a meter. Piripiri is also known as African red Devil and African Bird's Eye. Fact: African bird's eye chillies are devilishly sharp.



## Bhut Jolokia Chilli:

Bhut Jolokia, the ghosts' chilli pepper, was in the Guinness Book of Records from 2007 to 2011 as the hottest chilli in the world. Just 10 years ago, many chilli connoisseurs thought it impossible for a chilli to be so hot. Bhut Jolokia has her nickname "ghost chilli" because of her devilish sharpness. In fact, it can be dangerous for some popular people to taste this chilli. It has happened before that inexperienced chilli-eaters collapsed. It is also possible to hallucinate in pain and see ghosts. Like most chilli peppers with a high concentration of capsaicin, belongs to the genus



**Capsicum chinense** whose origin lies in the South American Amazon basin, but the origin of the Bhut Jolokia Chilli lies in the north-eastern India, in the region Assam. The seed producer Frontal Agritech did pioneering work in breeding and distribution. Due to the initial high demand from seed traders, seed sales were initially limited. Today you can get the seeds at almost every chilli mail order company.

## De Cayenne Chilli Variety:

Chilli de Cayenne is a popular and widespread chilli variety. Adult plants are 60 to 80 cm (2 - 2.6 ft.) high and carry many thin-fleshed pods which are easy to dry. Their chillies are often dried and ground into cayenne pepper. Goulash, stews, and chicken get a tasty spice with the chilli flavoring. Chilli Cayenne plants is a *Capsicum annum* species and belongs to the nightshade family. The origin and name of this chilli variety lies in the city of Cayenne in South American Guyana. Because of its shape and origin, de Cayenne chilli is also called cow horn, Guinea chilli or "Spanish pepper". The slightly smoky and bitter taste of this Chilli is excellent for sauces.



## Prairie Fire ornamental chilli:

Prairie Fire chillies are edible ornamental chillies with beautiful, bushy growth. The plants are perfect for indoor cultivation, but also look good in the garden as bedding. With a height of about 20 cm and a diameter of 30 cm, these small plants live up to their name Prairie Fire. Countless small chillies of about 2 cm in length form on the mini chilli. These ripen from light green to red. They have a good pungency, and, unlike many other ornamental chillies, they still have taste. Unusually for *Capsicum annum* plants the fruits of this plant stand almost vertically in the air. This is usually the case with *Capsicum frutescens* species, whose most famous representative is the Tabasco chilli.



## Habanero chilli plant:

Habanero is a beautiful and hot chilli variety. The chilli is popular for gardens and balconies as it grows compact and bushy. In a flowerpot, the deep green plants reach a height of 60 to 90 cm after about 70 days. Soon afterwards they carry small peppers. Habaneros belong to the genus *Capsicum* Chinese. The nightshade plant forms enormous amounts of flowers and chillies when well cared for. It likes warmth and sunshine and shrinks in light frosts. With good care and without frost, Habaneros form beautiful flowers and fruits for four to six years.





## Chilli Black Pearl:

The unique ornamental pepper Black Pearl rightly bears the name black pearl. Its berry-like fruits ripen from green to black to red. Of course, the fruits, which look like small cherries, are edible. A pleasant, medium sharpness then spreads in your mouth and brings a smile to your lips. Because Black Pearl Chillis taste damn good. In the direct sun the leaves turn to a dark violet. Depending on the light conditions they appear pitch black. A lot of light, warmth and slightly moist soil are important at the location. . Its compact growth makes it a perfect candidate for cultivation in a tub. Ideal as a houseplant in the house or on the balcony. This ornamental pepper is only about 40 to 50 cm( ~1.5 feet) high. When the berries ripen from black to red, an intense paprika aroma forms. Wonderful for seasoning goulash or chilli sin Carne.



## Caribbean Red Habanero Chilli:

Habanero Caribbean Red is a very spicy chilli that belongs to Capsicum chinense species. It has a fruity, slightly smoky aroma. The origin of Habaneros probably lies in Yucatán which lies at the southern tip of Mexico and separates the Gulf of Mexico from the Caribbean Sea. The Habanero seeds were spread by birds on the islands of the Caribbean. These include the Canaries of Caymann, Cuba and Haiti. Here the “Queen of Fire” has developed into a special variety. With Spanish Galoenen, Chillis came later to Europe. Dutch and Portuguese invaders spread these to China.



## Pepperoni Lombardo chilli:

Lombardo is an old Italian pepperoni variety belonging to Capsicum annum species. It is known as Lombardi, when preserved in vinegar or oil. Pepperoncini Lombardo is very mild without pungency. Its spiciness is capable enough to make you cough when consumed.



## Jalapeño:

Jalapeño is one of the most popular chilli varieties of *Capsicum annuum* variety. Jalapeños were named after the city of Jalapa. Today this city in Mexico is called “Xalapa de Enríquez”. In 1982, the Jalapeno was the first chilli to enter space. An astronaut took several pods as a snack to eat it in the space shuttle. Jalapeno chilli plants are easy to grow and are harvested green. Whether green or red, they can be used in many recipes. The crunchy pods have a pleasant spiciness. The slightly sour paprika taste is perfect for sauces, salads and stuffed chilli peppers.



## Seven Pot Chilli Varieties:

An unusually hot and tasty chilli variety which bears the name 7 Pot because Caribbeans seasonal festival of seven pots of food has one of their pods. Among the hottest chilli varieties from the Caribbean, it has the fruitiest taste. The fiery spiciness of this pod also has a wonderful smoky and nutty aroma. Originally, the 7 Pot Chilli comes from the Caribbean Island state of Trinidad and Tobago. The small island state belongs to the Lesser Antilles and has only 1.3 million inhabitants.



## Carolina Reaper:

It is a relatively new breed of *Capsicum chinense*. This is probably a cross between a Naga and a red Habanero from the West Indian Island of St. Vincent. If you take a closer look at a reaper pod, you will discover a dangerous-looking sting at the bottom of the chilli. This shape resembles that of a scorpion. Carolina Reaper chillies look very similar to 7 Pot or Trinidad Scorpion. The surface and red signal color could be from a Bhut Jolokia.

For more information, visit: <https://chilli-plant.com/chilli-varieties/> and <https://crushmag-online.com/a-flaming-guide-different-types-of-chillies/>



## The famous varieties of Chillies grown and exported from India

Indian cuisine is often considered to be incomplete without the generous use of chillies. The flavour and spices that chillies bring to each dish is incomparable to any other cuisine in the world. Chilli was brought to India by Vasco-Da-Gama in the 16th Century, before which black pepper was the only source through which spices were incorporated into Indian cuisine. Black pepper was abundantly grown in Bengal and on the Malabar coast at the time. Chillies were first introduced in India by the Portuguese in Goa and from there it spread to the rest of South India. Although chillies may not be native to India, the country today is one of the largest producers and exporters of raw chillies, dried chillies and chilli powder. India contributes 25% to the world's total production of chillies! Andhra Pradesh is the largest producer of chilli in the country followed by Maharashtra, Karnataka, Gujarat and Tamil Nadu.

### Bhut Jolokia, North-East Region of India:

Bhut Jolokia, also known as 'ghost pepper' is cultivated in the North-Eastern states of the country - Assam, Manipur, Nagaland and Arunachal Pradesh. It was certified as the hottest chilli in the world by the Guinness Book in 2007. The Bhut Jolokia is consumed both as a spice and as food in the form of pickles and goes well with the combination of dried or fermented fish and pork dishes.



### Kashmiri Chillies, Kashmir:

The Kashmiri chilli is the most extensively used chilli in Indian households because of its unique characteristics. The Kashmiri chilli, is a lot less hot or spicy as compared to the other varieties of chillies found in India and imparts a deep red colour, giving the food a rich look.





### **Jwala Chilli, Gujarat:**

The Jwala chilli is grown in Kheda and Mehsana districts of Gujarat. The colour of the chilli is initially green which turns red once the chilli matures. The Jwala chilli is also known as 'finger hot pepper' and is very pungent in flavour.

### **Guntur Chilli, Andhra Pradesh:**

Guntur in Andhra Pradesh is the main producer and exporter of chillies and chilli powder to other parts of the world and is known for the spicy Guntur chillies like the Guntur Sannam.



### **Kanthari Chilli, Kerala:**

The Kanthari chilli is also known as the 'Bird's Eye' chilli of Kerala. The chilli becomes white in colour when it matures and imparts a good flavour and heat to dishes. The Kanthari chilli is often soaked in yoghurt and salt and then sun-dried and had as a condiment.



### **Byadagi Chilli, Karnataka:**

Named after the town of Byadagi, in Karnataka, this is a very famous variety of chilli that is known for its colour and pungency. The Byadagi chilli is similar to paprika that is native to North America in the sense that they are long and slightly fat. The Byadagi chilli is used commonly in Karnataka, Goa, Kerala and Maharashtra. They are especially used by the Maharashtrians to concoct a spicier version of the traditional Goda Masala.

Apart from this, Byadagi chillies oil and oleoresins are used in cosmetics as coloring agent in lipsticks and eyeshadows for their exclusive red color. They find great export value due to this specialty. Karnataka has registered this chilli variety as a Geographical Indication (GI) under the agriculture segment, with the GI Registry, Chennai, Govt. of India.



### **Ramnad Mundu/ Gundu, Tamil Nadu:**

Native to the Ramnad district of Tamil Nadu, this chilli is small and round in shape and has a thin, shiny orange red coloured skin. The Ramnad chilli is used to flavour the famous Chettinad cuisine of Tamil Nadu.

### **Dhani, Manipur:**

Also known as 'Bird's Eye' chilli of the North-East, this deep red coloured chilli is grown in Manipur and is sought after for its strong and pungent smell and taste. They are often dried, pickled or consumed as is by the locals.

### **Tomato Chilli, Andhra Pradesh:**

Grown in the Warangal district of Andhra Pradesh, this variety of chilli is also known as Warangal Chappatta. The Tomato Chilli is short in size and deep red in colour. This chilli is milder and less pungent in flavour as compared to several of the aforementioned varieties.

### **Madras Puri, Andhra Pradesh:**

The Madras Puri, contrary to its name, is grown in the Nellore district of Andhra Pradesh and is a fiery red, hot and extremely pungent variety of chilli.

### **Khola Chilli, Goa:**

Grown in Canacona in Goa, the Khola chilli is a bright red chilli that is known for its taste and colour. It is used as a key ingredient in the home-made condiment Recheado in Goa which is fiery and tangy in taste and is often used as a stuffing for mackerels and other seafood.

### **Dalle Khursani, Sikkim:**

Considered to be as fiery as its cousin the Bhut Jolokia, this red-hot pepper of Sikkim is used in local food preparations. It is also had as an accompaniment, particularly with momos, as a pickle or as a sauce.



### **Chilli - HS Codes**

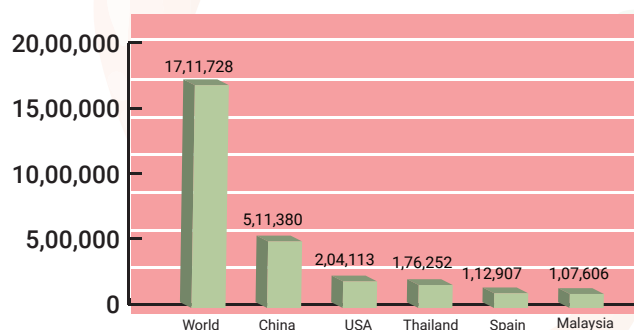
09042110	Of Genus Capsicum
07096010	Green Chilly
09042219	Crushed or Ground; Other Fruits of Genus Capsicum

## World Exports and Imports

090421: Fruits of the genus Capsicum or of the genus Pimenta, dried, neither crushed nor ground

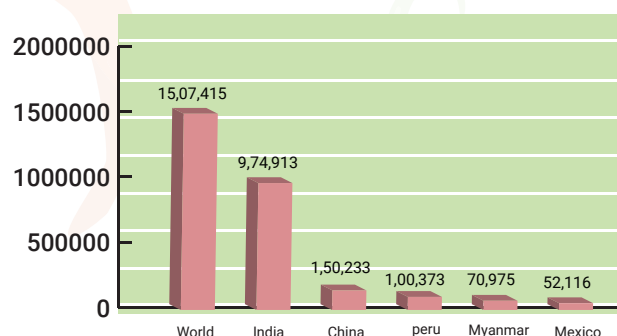
2021 Global Imports 1,711,728 USD.

No.	Country	Value USD
1.	China	5,11,380
2.	USA	204,113
3.	Thailand	176,252
4.	Spain	112,907
5.	Malaysia	107,606



2021 Global Exports 1,507,415 USD.

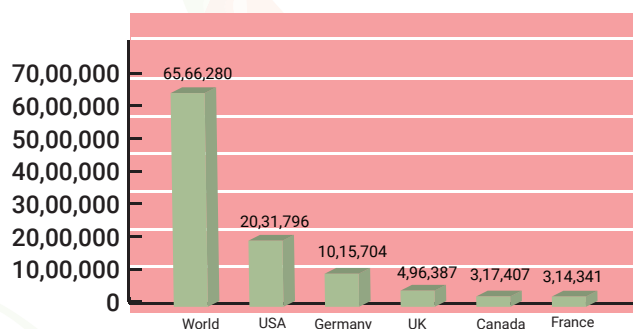
No.	Country	Value USD
1.	India	974,913
2.	China	150,233
3.	Peru	100,373
4.	Myanmar	70,975
5.	Mexico	52,116



070960: Fresh or chilled fruits of the genus Capsicum or Pimenta

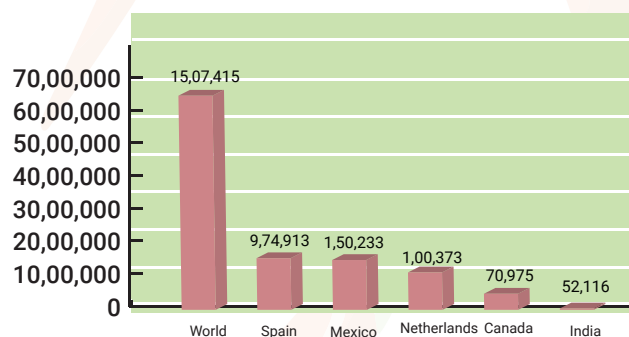
2021 Global Imports 6,566,280 USD.

No.	Country	Value USD
1.	USA	2,031,796
2.	Germany	1,015,704
3.	United Kingdom	496,387
4.	Canada	317,407
5.	France	314,341



2021 Global Exports 6,579,206 USD.

No.	Country	Value USD
1.	Spain	1,584,851
2.	Mexico	1,529,259
3.	Netherlands	1,148,990
4.	Canada	493,523
5.	India	40,852

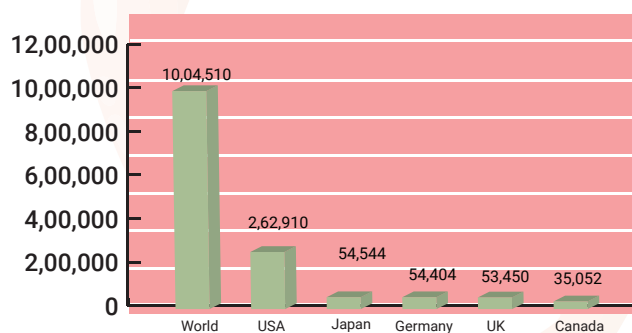




090422: Fruits of the genus Capsicum or of the genus Pimenta, crushed or ground.

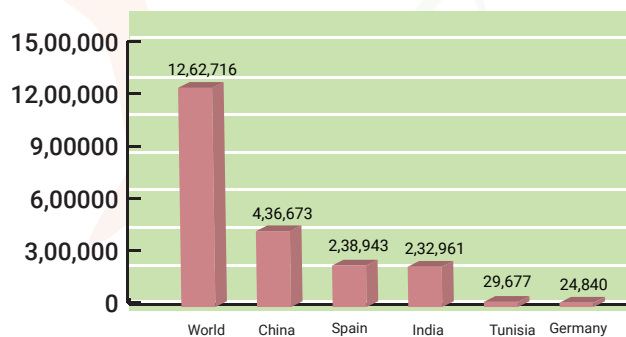
2021 Global Imports 1,004,510 USD.

No.	Country	Value USD
1.	USA	262,910
2.	Japan	54,544
3.	Germany	54,404
4.	UK	53,450
5.	Canada	35,052



2021 Global Exports 1,262,716 USD.

No.	Country	Value USD
1.	China	436,673
2.	Spain	238,943
3.	India	232,961
4.	Tunisia	29,677
5.	Germany	24,840



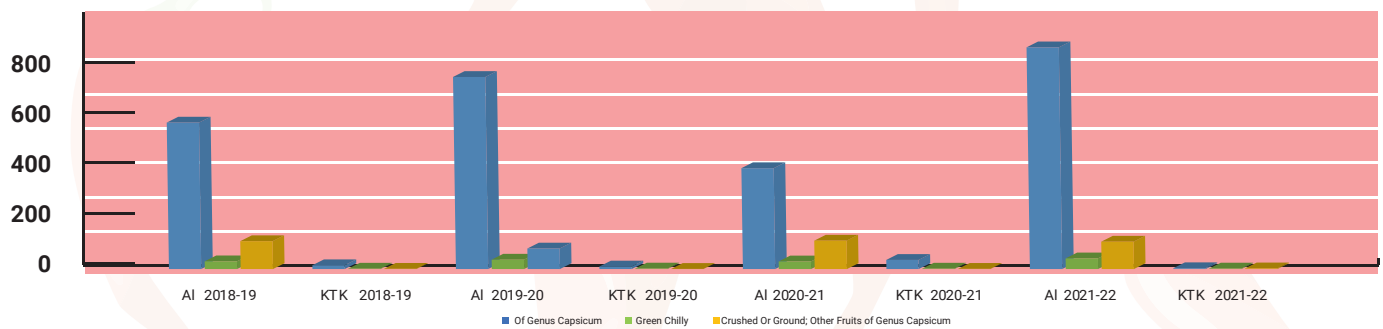
Source: ITC Trade-map. Year: 2021.



## Export performance of Chilli for the last four years

### All India and Karnataka.

No	HS Code	Description	2018-19		2019-20		2020-21		2021-22		Major Importing Countries
			AI	KTK	AI	KTK	AI	KTK	AI	KTK	
1	09042110	Of Genus Capsicum	577.85	14.76	757.60	9.61	398.11	35.44	875.34	3.33	China, Thailand & Sri Lanka
3	07096010	Green Chilly	30.47	1.48	36.61	1.62	29.54	1.57	41.65	1.95	UAE, Qatar & Bangladesh
4	09042219	Crushed Or Ground; Other Fruits of Genus Capsicum	109.72	1.02	80.78	0.34	111.80	0.73	107.97	2.62	USA, UAE & Australia

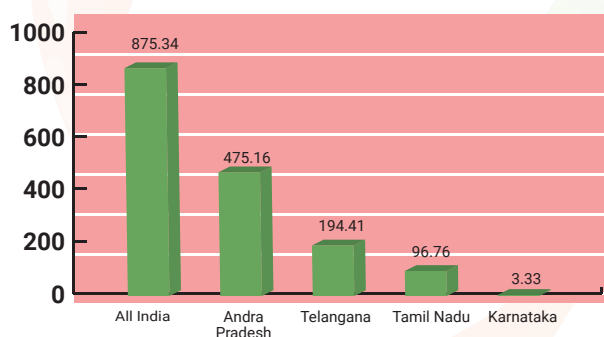


## Export analysis of Chillies: 2021-22

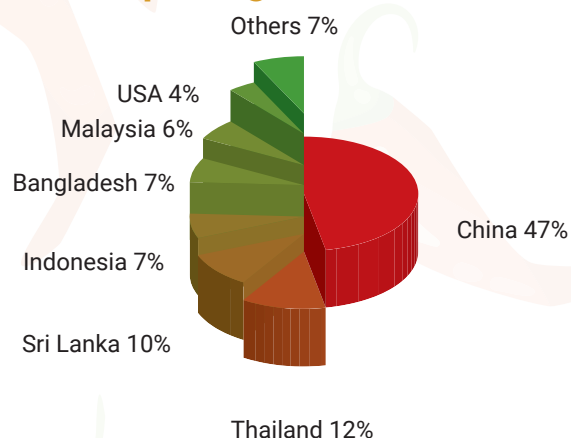
09042110: Of genus Capsicum

Rank	State	Value USD Mn	Destination
0	All India	875.34	China, Thailand, Sri Lanka (89)
1.	Andhra Pradesh	475.16	China, Thailand, Bangladesh (+43)
2.	Telangana	194.41	China, Thailand, Indonesia (+23)
3.	Tamil Nadu	96.76	Sri Lanka, Thailand, Indonesia (+37)
8.	Karnataka	3.33	UAE, Bangladesh, Malaysia (+22)

### Exporting States



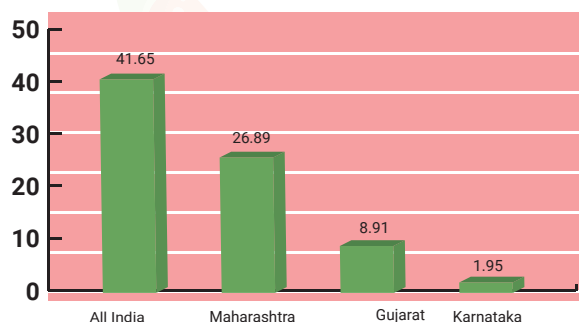
### Importing Countries



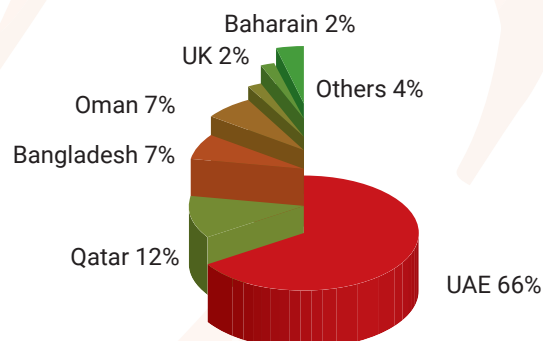
07096010: Green Chilli

Rank	State	Value USD Mn	Destination
0	All India	41.65	UAE, Qatar, Bangladesh (+27)
1.	Maharashtra	26.89	UAE, Qatar, Oman (+16)
2.	Gujarat	8.91	UAE, Qatar, Oman (+9)
3.	Karnataka	1.95	UAE, UK, Bangladesh (+6)

### Exporting States



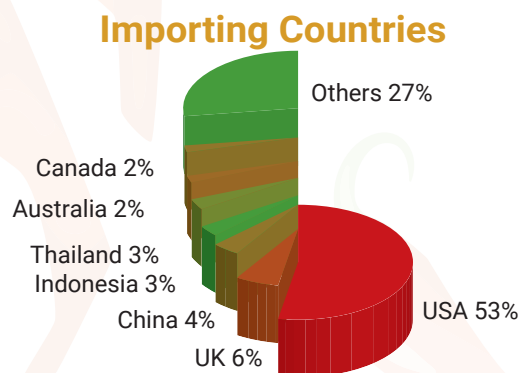
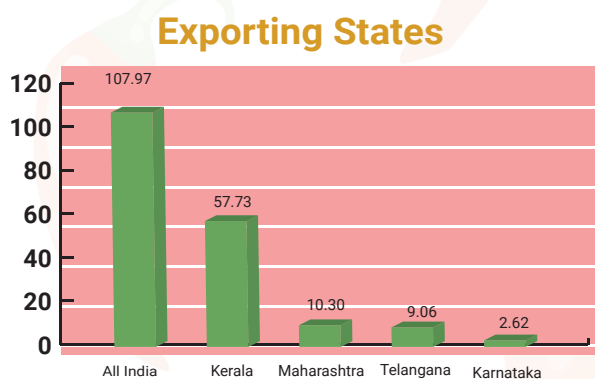
### Importing Countries





## 09042219: Crushed or ground; other fruits of genus Capsicum

Rank	State	Value USD Mn	Destination
0	All India	107.97	USA, UK, China (+105)
1.	Kerala	57.73	USA, Indonesia, UK (+57)
2.	Maharashtra	10.30	USA, UK, China (+56)
3.	Telangana	9.06	USA, Thailand, Belgium (+21)
7.	Karnataka	2.62	USA, UAE, Australia (+12)



Source: [Exim analytics](#), DGCIS, 2021-22



## Production Data of Chilli in the last 5 years

STATE	2017-18		2018-19		2019-20		2020-21		2021-22(Adv. Est)	
	Area	Production	Area	Production	Area	Production	Area	Production	Area	Production
Andhra Pradesh	119260	618350	158428	501410	153082	805026	177456	796653	160000	700000
Telangana	73780	340800	82521	369020	80579	436380	89156	536541	85000	433122
Madhya Pradesh	94410	232700	87839	217550	88675	208634	122198	315598	118295	303069
Karnataka	100340	191480	157587	194760	74078	129238	85598	147049	100000	184533
Orissa	71700	69280	71700	69280	71700	69280	71700	69280	71699	69257
Tamil Nadu	44120	18100	45950	14000	47991	29618	55716	25648	53518	24117
Gujarat	11350	22070	11335	21444	11299	18905	11930	23345	11990	22359
Assam	20240	18990	19847	18980	2196	4713	20459	20189	20691	19648
Maharashtra	7050	14130	5698	14030	6508	22434	5605	24484	5648	18546
Punjab	7500	14080	8770	16656	8776	16955	8777	17630	8265	15882
Rajasthan	7990	13280	8480	14356	9832	20033	6603	10925	7598	12915
Uttar Pradesh	13640	12580	13763	12716	13547	11808	13600	12065	13619	11885
West Bengal	65550	105750	5292	8300	5450	8576	4930	7821	4507	7781
Nagaland	180	810	1372	1798	1379	1754	1980	4328	1377	1748
<b>Total including others</b>	<b>678880</b>	<b>1718200</b>	<b>706710</b>	<b>1515560</b>	<b>623446</b>	<b>1841800</b>	<b>702047</b>	<b>2049213</b>	<b>694313</b>	<b>1866108</b>

Source: Spice Board, India.

Production data Major Spice wise:

<http://www.indianspices.com/sites/default/files/majorspicewise2022.pdf>

Production data spices-state wise:

[http://www.indianspices.com/sites/default/files/majorspicestatewise2022\\_v2.pdf](http://www.indianspices.com/sites/default/files/majorspicestatewise2022_v2.pdf)



## Role of Spice Board

Spices Board is a statutory body constituted with effect from 26.02.1987 under the Spices Board Act, 1986 (10 of 1986) by merging the erstwhile Cardamom Board and the Spices Export Promotion Council under the administrative control of the Department of Commerce. The Spices Board is responsible for the overall development of the cardamom industry and export promotion of 52 spices listed in the schedule of the Spices Board Act, 1986. The primary function of the Board includes the development of small and large cardamom, promotion, development, regulation of export of spices and control on the quality of spices for export. The Spices Board also undertakes research activities on cardamom (small & large) under Indian Cardamom Research Institute.

## Primary Functions

Research, Development and Regulation of domestic marketing of Small & Large Cardamom  
Post-harvest improvement of all spices  
Promotion of organic production, processing, and certification of spices  
Development of spices in the Northeast  
Provision of quality evaluation services  
Export promotion of all spices through support for:-  
Technology upgradation.  
Quality upgradation  
Brand promotion  
Research & product development



## Other responsibilities related to the export promotion of spices

Quality certification and control  
Registration of exporters  
Collection & documentation of trade information  
Provision of inputs to the Central Government on policy matters relating to the import & export of spices  
Other Activities & Services: <http://www.indianspices.com/about-us/constitution.html>



## Quality Standards for Spices

Guidelines on quality improvement:

<http://www.indianspices.com/quality/quality-standards/guidelines-quality-improvement.html>

MRLs for pesticides: <http://www.indianspices.com/mrls-pesticides.html>

European Spice Association: <https://www.esa-spices.org/>

BIS: [https://www.services.bis.gov.in:8071/php/BIS\\_2.0/dgdashboard/published/standards?commtid=Mjc4&commttname=RkFEIDk%3D&aspect=&from=&to](https://www.services.bis.gov.in:8071/php/BIS_2.0/dgdashboard/published/standards?commtid=Mjc4&commttname=RkFEIDk%3D&aspect=&from=&to)

FSSAI: <https://fssai.gov.in/cms/food-safety-and-standards-regulations.php>

AGMARK: <https://www.dmi.gov.in/GradesStandard.aspx>

ASTA Cleanliness Specifications: <https://www.astaspice.org/food-safety-technical-guidance/best-practices-and-guidance/cleanliness-specifications/>

## FPOs of Chilli registered under Spice board

Amarabarayana Horticulture Farmers Producer Company  
H.No. 160, Madikere, Chintamani Taluk, Chikkaballapur District – 563125.

Tungabhadra Horticulture Farmers Producer Company Limited,  
No. 412, 15th Ward, Near Chandra Mouleswara -Temple, Amravati,  
Hospet Taluk, Bellary – 583201. E: [hospetfpo@gmail.com](mailto:hospetfpo@gmail.com).

Sri Manjunatheshwara Horticulture Farmers Producer Company Limited,  
Opposite Govt, Junior College, Premanagara, Nuggehalli Post,  
Chanraypatna-573131. E: [crpatnafpo@gmail.com](mailto:crpatnafpo@gmail.com)

Kayaka Yogi Horticulture Farmers Producer Company Limited, Shivapur, Near Air-Tech  
Factory, P. B Road, Dharwad – 580005. E: [gaurav@isapindia.org](mailto:gaurav@isapindia.org)

Puttarajagawayi Horticulture Farmers Producer Company Limited, Shri  
Tulasegere Dhama, behind P & T, Quarters, Kareyamma Kallu Bhadavani,  
Gadag- 582101. E: [gadagfpo@gmail.com](mailto:gadagfpo@gmail.com)

Kumareshwar Horticulture Farmers Producer Company Limited,  
Havanagi, Hanagal- 581102. E: [hangalfpo@gmail.com](mailto:hangalfpo@gmail.com)

Uluva Yogi Horticulture Farmers Producer Company Limited, Katnur Post, Hubli Taluk,  
Dharwad- 580024. E: [hublifpo@gmail.com](mailto:hublifpo@gmail.com)

[http://www.indianspices.com/sites/default/files/FPO\\_List\\_2021.pdf](http://www.indianspices.com/sites/default/files/FPO_List_2021.pdf)

Karnataka has 38 registered FPOs working under the Spices Board, India.

## Action Plan

Spice Board being the nodal agency has several plans, schemes, training programs and responsibilities to improve the quality and quantity of Chillies.

Export Oriented Production by Spice Board:

[http://www.indianspices.com/export\\_oriented\\_prod.html](http://www.indianspices.com/export_oriented_prod.html)

Though Karnataka leads in the export of dry spices, spice powders and oleoresins the volume when compared to other states is comparatively low. More cultivators can be encouraged to involve themselves in growing the spices in demand.

Production yield of some spices is good but poor post-harvesting methods and grading is resulting in wastage and rejections. Adoption of Good Agricultural practices can combat this loss.

## Responsibility Matrix

Spice Board India, Ministry of Commerce & Industry, GOI has developed spices farmer's app to educate and facilitate production.

The government of India has notified the formation of 11 Spice Development Agencies (SDAs) in the main Spice growing regions for the overall development of spices grown in the region.

One such SDA/SPEDA is in Haveri for spices such as Pepper, Chilli, Cardamom, Ginger, Turmeric, Kokum, and Coriander.

Spice Board has a database of cultivation practices for various spices like nutmeg, pepper, ginger, turmeric, cardamom, cinnamon, clove, vanilla, Chilli and coriander. The board has collaborated with international agencies in incorporating GAP thus enabling the farm produce to stay internationally competitive.

They also have a separate wing meant for research and development that concentrates on quality, quantity, pre- and post-harvesting methods, Processing, grading and marketing of Spices.

Sl.no.	Actions	Responsibility
1.	Cultivator's database and aggregation of the produce	Spices Board India, Ministry of Commerce & Industry, GOI
2.	Inviting Exporters/entrepreneurs to Investors meetfor contract farming and processing industries	Spices Board India, Ministry of Commerce & Industry, GOI
3.	Post-harvesting technologies, Grading and Processing of Spices	Spices Board India, Ministry of Commerce & Industry, GOI
4.	Processing technology and Value Addition Handholding	CFTRI and IIFPT, Thanjavur
5.	Export training, orientation, and Market Intelligence	Spices Board India and VTPC Karnataka

### Regulators and Service providers

No.	Organization	Service	Contact
1.	APEDA	RCMC, Market survey and assistance.	1st Floor, Beeja Bhavan, Bellary Rd,Hebbal, Bengaluru - 560024. E: <a href="mailto:apedablr@apeda.gov.in">apedablr@apeda.gov.in</a>
2.	KAPPEC	PMFME Scheme	17, Richmond Rd, Shanthala Nagar, Richmond Town, Bengaluru - 560025. E: <a href="mailto:kappec1996@gmail.com">kappec1996@gmail.com</a>
3.	DGFT	IEC, Customs and ICEGATE	6th floor, Kendriya Sadan, C & E Wing, 17th main, Koramangala 2nd Block, Koramangala, Bengaluru - 560034 E: <a href="mailto:bangalore-dgft@nic.in">bangalore-dgft@nic.in</a>
4.	Plant Quarantine	Phyto Sanitary certification (SPS)	Hebbal-Boopasandra Road HA Farm Post, Bengaluru - 560024. E: <a href="mailto:dd-pqfsb-ka@nic.in">dd-pqfsb-ka@nic.in</a>
5.	BIAL Cool Port	Freight and Flight	KIAL Road, Devanahalli, Bengaluru -560300 W: <a href="http://www.aisats.in">http://www.aisats.in</a>
6.	Spice Board	Schemes and Incentives for turmeric exports	Shop No.2976, Krishna Rajendra Rd, Bengaluru – 560082 E: <a href="mailto:spicesboard.blr@gmail.com">spicesboard.blr@gmail.com</a>