

**GOVERNMENT OF INDIA
COMMERCE AND INDUSTRY
LOK SABHA**

UNSTARRED QUESTION NO:830
ANSWERED ON:19.03.2012
EXPORT OF RED CHILLIES
Lagadapati Shri Rajagopal

Will the Minister of COMMERCE AND INDUSTRY be pleased to state:

- (a) whether red chillies are being exported to countries like US, Japan, Europe, etc.;
- (b) if so, the details of exports made during the last three years, year-wise, country-wise and variety-wise;
- (c) whether the exported chillies are affected with Aflotoxin and other pesticide residues resulting in rejection of the export consignment on that basis; and
- (d) if so, the corrective measures being taken by the Government in the matter?

Answer

MINISTER OF THE STATE IN THE MINISTRY OF COMMERCE AND INDUSTRY (SHRI JYOTIRADITYA M. SCINDIA)

(a) & (b): Yes, Madam. The major varieties of chilli being exported are sannam, teja, byadagi, mundu, Kashmiri chilli etc. The details of exports of chillies during the last three years, year-wise and country-wise is enclosed as annexure.

(c) & (d): Yes, Madam. To avoid the export rejection, Spices Board has been implementing pre-shipment mandatory sampling and testing of chilli and chilli products for Sudan dye I, II, III, IV, Aflotoxin and other toxic elements from October, 2003 before exports to European Union (EU). Apart from EU, the chilli and chilli products for export to other destinations including USA, South Africa and Japan are also now within the mandatory pre-shipment quality check. As such only consignments of chilli/chilli products which are cleared by Spices Board are allowed to be exported to various international markets. As a consequential effect of the preventive action, 2253 consignments have been detained by the Spices Board from export during last three years, after testing a total of 77409 consignment samples for chilli and chilli products.

Spices Board is also imparting training programmes for chilli growers in different producing states for pursuing Good Agricultural Practice so as to reduce the level of Aflotoxin from various levels of harvesting/processing. Similar training programmes are conducted for traders/ exporters also for Good Manufacturing Practices such as proper storage and hygienic transportation to avoid moisture and to reduce the level of Aflotoxin. This is an on going process which help the farmers, traders and processors to export consignments without the issue of Aflotoxin.