

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

UNSTARRED QUESTION NO:2776
ANSWERED ON:13.03.2015
PRODUCTION AND CONSUMPTION OF SPICES
Shekhawat Shri Gajendra Singh

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

- (a) the demand and domestic consumption of different varieties of spices in the country during each of the last three years and the current year, State/UT-wise;
- (b) the country's share in production of spices in the world along with share of various States/ UTs therein;
- (c) whether the production of spices is less than demand in the country, if so, the details thereof and the reasons therefor;
- (d) the details regarding quality and prices of spices in the country during the said period; and
- (e) the measures taken/to be taken by the Government to boost production of spices?

Answer

THE MINISTER OF STATE IN THE MINISTRY OF COMMERCE AND INDUSTRY (INDEPENDENT CHARGE) (SMT. NIRMALA SITHARAMAN)

(a): The total production of spices is around 6 million tonnes in the country, out of which only 11% is exported and the rest is internally consumed. Estimated domestic consumption of major spices in the country is given as Annex-I. State-wise data of demand and domestic consumption is not maintained.

(b): India's share in the production of major spices in the world is estimated as 30%. State-wise share of major spices in the world production is given as Annex-II.

(c): In the case of tree spices like Clove, Cinnamon/ Cassia, Star anise etc., India is a traditional net importer as our production of these spices is not sufficient for internal consumption. India also imports a few selected spices such as Light Pepper with high piperine content, Turmeric with high curcumin and Chilli with high colour value for value addition and re-export by the processing industry especially the oleoresin extraction industry.

(d): Domestic prices of major spices in the country for the last three years are given in a statement as Annex- III.

(e): Government, through the Spices Board implements several development and promotion programmes including development of infrastructure for common processing facilities in Spices Parks, adoption of upgraded technology in spice processing, setting up of quality evaluation labs, quality certification and training of laboratory personnel, providing assistance to the farmers for post-harvest quality improvement, imparting training to the farmers in Good Agriculture Practices etc. for producing quality spices.