



KAMARAJ IAS ACADEMY
Only IAS Academy by Grandson of "Perunthalaivar Kamarajar"

World Spice Congress

Published On: 11-01-2023

Why is in news? 14th Edition of the World Spice Congress (WSC) to be held in Mumbai from 16-18 February 2023

India is known as the **‘Spice Bowl’ of the world**. It produces a number of quality, rare and medicinal spices.

With an aim to **open up newer opportunities to promote international trade of Indian spices**, the 14th edition of the World Spice Congress (WSC), is to be **held in Mumbai** from 16-18 February 2023.

Maharashtra is a **one of the leading states producing spices**. It is the largest producer of turmeric in India. Maharashtra produces two GI tagged turmeric varieties and one GI tagged chilli variety.

Coastal areas of Maharashtra are also known for production of **GI tagged Kokum**. The state is one of the largest exporting hubs for spices.”

A majority of the spice trade in India takes place during the last quarter of the year and the Indian spice industry is looking forward to an increased export of spices during January -March 2023, which is expected to take the total exports towards the USD 4 billion mark.

World Spice Congress (WSC), the conglomeration of the global spice industry, has become the most apt platform to deliberate the concerns and considerations of the sector over its three decades long presence.

Organized under the leadership of **Spices Board, Ministry of Commerce and Industry**, Government of India with support from various trade and export forums, the World Spice Congress provides opportunity to get to know the sector in a better way.

Trade, sustainability, quality and food safety initiatives, recent developments, concerns and future prospects are discussed and deliberated in detail by the key players of the industry- the producers, traders, processors, exporters and regulators from across the world.

Since its **inception in 1990**, the WSC could successfully bring together the global perspectives in the spice sector to its ambit ranging from the traditional food and beverages to the most advanced examinations for **nutraceuticals and nootropics**.

It has been a much sought after and well attended event. Spices have progressed a great deal from the traditional culinary aspect to astounding utilities in food preservation, food safety, pharmaceuticals and nutraceuticals, cosmetics, natural colourants and much more.

The congress will **discuss on customised production of quality spices** to meet the requirements of the consumers, thrust on organic production, ways to arrive at a consensus on the wide and varied trade and quality regulations, value addition, product innovation and new initiatives, integrating the supply chain for better output and better understanding of the challenges and prospects of the industry, etc.

The business sessions of WSC 2023 will **focus** on topics such as:

Kamaraj IAS Academy

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India - The Spice Bowl for Global Market

Perspectives on addressing Food safety & Quality Requirements for Spices (Presentation/Panel Discussion with Regulatory Authorities);

Strengthening Global Spice Trade-Country Perspective & Opportunities

Crops & Markets - Forecasts & Trends

Spice Market outlook by International Spice Trade Associations

