

# **Constraints and Outburst of spices farming in India**

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## **Abstract**

*Global spice industry is self-possessed for a major hike in the 21<sup>st</sup> century. Global trade in spices is probable to attain even higher levels due to the awaited developments in the global food industry. The climatic conditions in the country offer an ultimate environment for the natural progress of various spices. Types of spice crops to be grown depend upon agro climatic conditions and need of the spices. Chilli, black pepper, ginger, turmeric, cardamom, cloves, nutmeg, coriander and cumin are important. Very wide variability in the productivity in spices is observed among various states due to diverse growing conditions prevailing in the respective regions.*

**Key words:** *spice industry, global trade, spice crops*

## **Introduction**

Agriculture sector has been accorded highest priority in various policy announcements of Government of India. Various initiatives and policy reforms undertaken by the government and hard work of the farmers have resulted in highest ever food grains production of 211 million tonnes during 2001-2002. We have now entered the phase of surpluses of food grains rather than shortages. Now the challenge before us is managing the surplus food grains. The focus, therefore, is now being shifted to management of surpluses and diversification of agriculture to horticulture, oilseeds, pulses, livestock and fisheries. In diversification of agriculture, horticulture provides wider opportunities in terms of increased production, productivity and export. In horticulture sector, spices are important commercial crops widely grown in diverse agro climatic conditions. India is known as "Home of Spices" and produces about 63 spices, which include important spices like black pepper, ginger, turmeric, chilli, cardamom, seed spices, vanilla and tree spices like cloves, nutmeg, cinnamon etc.

## **Statement of the problem**

Kerala is the most commercialized regional economy in India; farmers took up the cultivation of spices very interestingly. There are a number of intermediaries existing in the marketing of spices and farmers are often at their mercy to marketing their product. Price fluctuations occur frequently in the case of spices and hence have been a focus of research even from the distant past. Movements in prices may have important implications for resource allocation as well as consumer and producer welfare. It is thus important to know the evolution of price volatility to help in the design of appropriate policies and to help market participants to better accommodate these phenomena. These studies review policies that can help to mitigate the risk of price volatility and which can help farmers to better cope with income instability.

### **Objectives of the study**

1. To compare the area and production of major spices in India.
2. To analyse the export of major spices from India during 2017-18.

### **Methodology**

This paper is based on secondary data sources.

### **Significance of the study**

Spice is naturally the most important components of export in Kerala. The prices of spices are continued to rule high on short supply in the domestic and international markets. The demand for the spices went on increasing in the major markets – US, Europe and South America. In India too, domestic demand is rising, thanks to its growing use in indigenous medicines/drugs, cosmetics and in various food products. The changing lifestyles and food habits are driving the demand for spices in the country. The subsequent years are the gigantic break to our spice cultivators.

### **Spices Trade in Kerala-The Present Scenario**

The climatic conditions in the country offer an ultimate environment for the natural progress of various spices. Types of spice crops to be grown depend upon agro climatic conditions and need of the spices. Chilli, black pepper, ginger, turmeric, cardamom, cloves, nutmeg, coriander and cumin are important. So spices play an important role in the economy of different regions of the country. Spices trade is a livelihood for a huge number of spices growers and foreign exchange earner for spices traders. The cultivation provides a source of

rural employment for a large section of society. However, during the last decade the economics of spices cultivation in Kerala totally changed. The pepper belts in Kerala, once regarded as the paradises of spices growers in Wayanad and Idukki districts present a unattractive picture today.

**Table 1: Area and production of major spices (Area in Hectare, Production. in Tonnes)**

Major Spices	2016-17		2017-18	
	Area (Hectare)	Production (MT)	Area (Hectare)	Production (MT)
Pepper	134280	57000	139487	64000
Ginger	171730	1830590	168989	1794560
Turmeric	247630	925270	231637	863460
Cardamom	69357	17990	69330	20650
Clove	2200	1230	2210	4290
Nutmeg and Mace	23080	15460	23380	15110
Cinammon	2680	5140	2690	5080

Source: spices board

In Kerala extensive cultivation of black pepper is found in the districts Wayanad and Idukki. During the year 2017-18, the area under black pepper cultivation in Kerala was 139487 hectares with an annual production of 64000 MT, with an average yield of 217 kg per hectare as against 134280 hectares with an annual production of 57000 MT, with an average yield of 236 kg per hectare. Kerala is also a major ginger producing state in both the total area and production of ginger in the country. During the year 2017-18, the area under ginger cultivation in Kerala was 168989 hectares with an annual production of 1794590 MT as against 2016-17, the total area under ginger cultivation in Kerala was 171730 hectares with a production of 1830590 MT. During the year 2017-18, the area under cardamom cultivation in Kerala was 69330 hectares with an annual production of 20650 MT as against 2016-17, the total area under cardamom cultivation in Kerala was 69357 hectares with a production of 17990 MT.. The area under turmeric cultivation in Kerala was 231637 hectares with an annual production of 863460 MT as against 2016-17, the total area under turmeric cultivation in Kerala was 247630 hectares with a production of 925270 MT.

### **Export performance of major spices from India**

During 2017-18, the export of cardamom (small) and value added products like curry powder/paste, spice oils & oleoresins etc. have shown an increase both in volume and value, as compared to 2016-17. As far as the individual spices are concerned a total volume of 16,840 tonnes of Pepper valued at 82,078.48 MT have been exported as against 17,600

tonnes valued at ` 1, 14,313 MT of the previous year registering a decrease of 4 per cent in quantity and 28 per cent in value. A total volume of 22,605 tonnes of ginger valued at ` 21,607.49 MT have been exported as against 24,950 tonnes valued at `25,705 MT of the previous year registering a decrease of 9 per cent in volume and 16 per cent in value. A total volume of 1, 07,300 tonnes of turmeric valued at ` 1, 03,567.63MT have been exported as against 1, 16,500 tonnes valued at `1, 24,189 MT of the previous year registering a decrease of 8 per cent in volume and 17 per cent in value. The total volume of 5,680 tonnes of cardamom (small) valued at ` 60,908.15 MT have been exported as against 3,850 tonnes valued at `42,150 MT of the previous year registering an increase of 48 per cent in volume and 45 per cent in value. During 2017-18, a total volume of 5,500tonnes of nutmeg and mace valued `22,094.31MT was exported as against 5,070 tonnes valued ` 23,642 MT of the previous year, registering an increase of 8 per cent in volume and decrease of 7 per cent in value.

**Table 2: Export of major spices from India during 2017-18 compared with 2016-17**

	2017-18		2016-17		Percentage change in 2017-18	
	Quantit( in (MT))	Value in( Rs. Lakhs)	Quantity in (MT))	Value in( Rs. Lakhs)	Quantity in (MT))	Value in( Rs. Lakhs)
Pepper	16,840	82,078.48	17,600	1,14,313	-4	-28
Ginger	22,605	21,607.49	24,950	25,705	-9	-16
Turmeric	1,07,300	1,03,567.63	1,16,500	1,24,189	-8	-17
Cardamom	5,680	60,908.15	3,850	42,150	48	45
Curry Powder	30,150	61,619.55	28,500	59,910	6	3
Mint Product	21,500	3,22,834.86	22,300	2,52,750	-4	28
Nutmeg and Mace	5,500	22,094.31	5,070	23,642	8	-7

Spice oils and Oleoresins	17,200	2,66,172.39	12,100	2,30,775	42	15
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Source: spices board

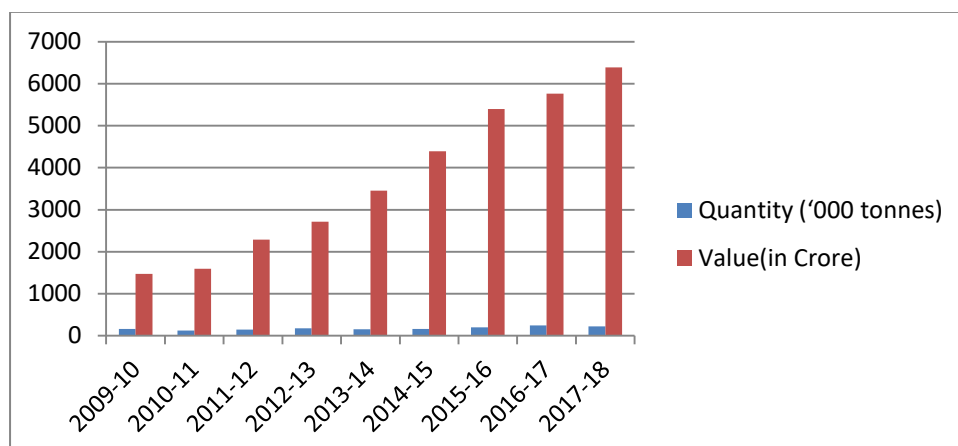
In the case of value added products, the export of curry powder/paste in 2017-18 was 30,150 tonnes valued at `61,619.55 MT as against 28,500 tonnes valued at ` 59,910 MT during the previous year, registering an increase of six per cent in volume and three per cent in value. Further, 2017-18 witnessed a total export volume of 17,200 tonnes of spice oils and oleoresins valued ` , 2, 66,172.39 MT as against 12,100 tonnes valued at ` 2, 30,775 MT of the previous year, registering an increase of 42 per cent in volume and 15 per cent in value. The statements showing item-wise estimated export of spices from India during 2017-18, compared with 2016-17 are given in Table.

**Table 3 : India's Import of Spices (2009-2018)**

Year	Quantity ('000 tonnes)	Value(in Crore)
2009-10	161.78	1476.04
2010-11	124.49	1595.91
2011-12	146.77	2284.85
2012-13	175.56	2715.76
2013-14	155.58	3451.69
2014-15	163.09	4393.25
2015-16	197.06	5399.95
2016-17	242.29	5760.25
2017-18	222.33	6385.26

Source: spices board

**Fig 1: India's Import of Spices (2009-2018)**

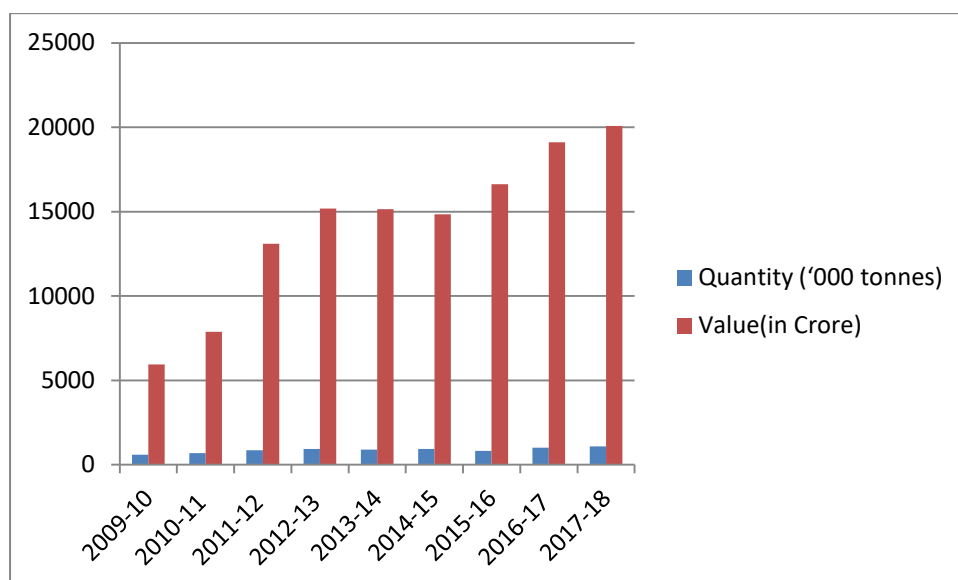


**Table 4: India's Export of Spices (2009-2018)**

<b>Year</b>	<b>Quantity ('000 tonnes)</b>	<b>Value(in Crore)</b>
2009-10	601.40	5948.73
2010-11	688.39	7886.51
2011-12	858.20	13102.50
2012-13	932.59	15176.75
2013-14	896.57	15146.36
2014-15	939.01	14847.74
2015-16	831.68	16630.14
2016-17	1014.45	19111.25
2017-18	1096.32	20084.91

Source: spices board

**Fig 2: India's Export of Spices (2009-2018)**



### **Challenges of spices production in India**

- ✓ Lack of quality planting materials.
- ✓ Deteriorating soil health.
- ✓ Climate change.
- ✓ High cost of cultivation.
- ✓ Shortage of farm labour.
- ✓ Majority of the farmers are small and marginal.
- ✓ Inadequate storage facilities.
- ✓ Inadequate processing facilities.

- ✓ Lack of organized markets.
- ✓ High transportation cost.
- ✓ Lack of grading and standardization.

#### **Future thrust and conclusion**

- ✓ The major thrusts in research programmes are oriented towards the following for increasing productivity of spices.
- ✓ Conservation of genetic resources and bar-coding of genotypes.
- ✓ Raising the productivity of spices using improved varieties of seeds.
- ✓ Increasing crop management
- ✓ Promotion of organic farming.
- ✓ Developing cost effective machines to substitute labour.
- ✓ New technologies for developing value added products.
- ✓ Development of marketing strategies.

No doubt, the state has a remarkable potential for the production of spices. There is prerequisite to develop research activities in order to harness the potentiality of spice production. It is recommended to form farmers' organizations for better marketing of the produce. No doubt, spices have the capacity to double the farmers' income in the state. The fact that the state is still facing the problem of meeting the demand and supply of spices.

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