



# The Spice Digest

The Spice Council Newsletter

Issue 02 • September 2021



## THE SPICE MARKET

Sri Lanka is a celebrated destination for its spices, since the early history. Sri Lanka's spice economy continues to flourish having penetrated the foreign markets. Sri Lanka supplies the international market with some of the most sought-after spices and allied products such as Cinnamon, Pepper, Cloves, Cardamoms, Ginger, Turmeric, Nutmeg, Mace and Vanilla.

The global pandemic since the past few year has slowed down the local and global economy reducing the market for exports. However, the Spice and Concentrate market of Sri Lanka has recorded exports of USD 243.64Mn from January – July 2021, with an increase of 72% in comparison to the same period in 2020.

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# Developments of the Council

Over the past quarter, the Council periodically assembled for the monthly committee meetings, where the issues and developments pertaining to the Spice industry were discussed. Related actions and initiatives were taken up by the Council to represent the stakeholders and to communicate the industry matters.

The Council has been actively communicating with the Delegation of the German Industry and Commerce in Sri Lanka and other foreign trade missions, to broaden the markets of the Sri Lankan exporters and increase the bilateral business opportunities.

Further, the Council is dynamically operating to provide the stakeholders and membership of Spices and Allied products with up-to-date information of the industry and to establish a platform to serve as the central forum for consensus building.



## Market Demands & Trends

The Spice industry in Sri Lanka comprises of a wide range of Spices. However, the most dominant commodities in the international market are Ceylon Cinnamon and Ceylon Pepper contributing to 23% and 48% respectively, of the exports. Conversely, a rising demand is encountered for Turmeric, Essential Oils and Ginger in the domestic market.

Apart from the most sought-after spices, the Sri Lankan market does now see a growing potential for other allied products. The global demand for Coffee provides an enormous growth potential for the Sri Lankan Coffee Exporters, which has seen a growth of 84% over the past few years. Moreover, the difficulties in finding natural Vanilla, has raised the market prices globally, hence spurring the potentials for local production.

Sri Lanka also holds the privilege to cater commodities such as the Ceylon Tea and Coconut based products. Ceylon Tea is renowned as the world's finest tea for its unique taste, quality and aroma. with value additions such as Ginger Tea, Cinnamon Tea etc. and contributing 11% to the export industry. Coconut being the 3rd most important and versatile agricultural product has induced the growth of many base products, which has uplifted the market trend and growth.



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## Geographical Indication for Ceylon Cinnamon

Sri Lanka is the leading exporter of true cinnamon to the world and holds almost 80% of the global cinnamon market. However, Ceylon Cinnamon to the world market, particularly within the European Union (EU) and North, Central and South American markets, are facing rising competition from substitutes such as Cassia and other varieties of cinnamon supplied by Madagascar and the Seychelles.

In order to assist Sri Lankan Cinnamon exporters to overcome this challenge, the relevant government and private stakeholders of the cinnamon industry such as the Ceylon Cinnamon Association (CCA), The Spice Council (TSC), United Nations Industrial Development Organization (UNIDO), Sri Lanka Export Development Board (EDB), Department of Export Agriculture (DEA), and the Spices & Allied Products Producers and Traders Association (SAPPTA) are working together to obtain Geographical Indication (GI) for Ceylon Cinnamon within the EU. Accordingly the Ceylon Cinnamon Geographical Indication Association (CCGIA) was formed. UNIDO assisted and funded this process through out.

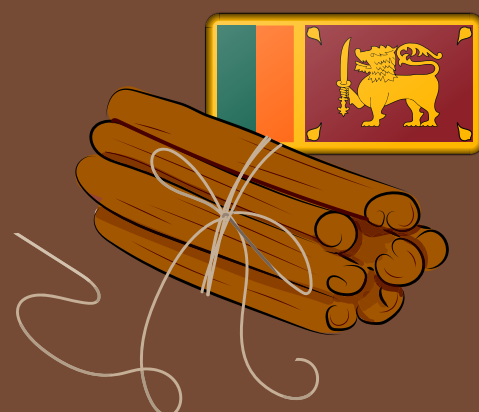
### WHAT IS GEOGRAPHICAL INDICATION (GI)?

GI is a name or sign that is used on goods by a group of producers or manufactures, which indicates that the goods have special qualities or characteristics with a specific geographical origin. Examples of such products are Darjeeling Tea, Thirupathi Laddu, Scotch Whiskey, Bordeaux Wine etc. To be qualified as a GI, a sign must identify a product unequivocally as originating in a given place.

### BOTANICAL NAME OF CEYLON CINNAMON

Cinnamon (*Sinhala: Kurundu*) is a native plant to Sri Lanka. The botanical name of the cinnamon tree *Cinnamomum zeylanicum* is derived from Ceylon, the former name of the country. In some countries the name 'Ceylon' or 'Sri Lanka' denoting the country of origin is affixed as an identifier to the common names used for Cinnamon in their respective countries.

The genus *Cinnamomum Schaeffer*, is a large genus having more than 250 species, distributed in South and South - East Asia, China and Australia. The genus *Cinnamomum*, (cinnamon) is one of the species belonging to the Lauraceae. Cinnamon and Cassia are the two oldest known spices of the genus *Cinnamomum* used by mankind and are the only commercially important products. Cinnamon (*Cinnamomum zeylanicum Blume*) is the "True Cinnamon" of commerce. Other Cassia species, is obtained from various sources like Chinese, Indonesia, Vietnam cassia.





## WHAT IS THE DIFFERENCE BETWEEN A TRADEMARK AND GI?

A Trademark is a sign serving to distinguish the goods or services of different enterprises. Whereas, a GI indicates and informs the consumers and traders that the product is originating from a certain country or a geographical location of a country and possesses special qualities, characteristics or reputation. GI is the highest level of branding and visibility for promoting a product of its origin.

## CEYLON CINNAMON

Ceylon Cinnamon is a plant that's indigenous to Sri Lanka and is also among our major agricultural exports. The fourth most valuable spice in the world, Ceylon Cinnamon is both unique and special by its far superior characteristics to Cassia.

Botanical names for plants were developed to identify individual plants scientifically as there were many different common names given to one particular plant. *Cinnamomum zeylanicum* is the botanical name given to Ceylon cinnamon which refers to the cultivated specific species of Cinnamon indigenous to Sri Lanka (Ceylon). Ceylon cinnamon is one of the earliest spices known to mankind and traded in the world. Cinnamon is popularly known in trade as Ceylon cinnamon. The Cinnamon tree is reported to have originated in the central hills of Sri Lanka where several species of wild Cinnamon occur sporadically in places such as Kandy, Matale, Belihull Oya, Haputale and the Sinharaja forest range. Toponymical evidences as well as the archaeological and historical findings prove that Cinnamon grew in North and North Central provinces during the period establishment of the Anuradhapura kingdom. Even though Ceylon Cinnamon plants were introduced to other countries the chemical characteristics and other inherent qualities of Cinnamon, grown in Sri Lanka are superior to Cinnamon produced in other countries. The quality of Cinnamon grown in Ceylon owed its superiority to the soil and climatic conditions and also to the methods of harvesting and production.

Sri Lanka is still the major producer and supplier of 90% of the world's Cinnamon with Madagascar and Seychelles following.

The latter countries produce and supply Cassia (Chinese Cinnamon). However, Ceylon Cinnamon has acquired a long standing reputation in the international market due to its intrinsic properties, quality, colour, flavour, aroma and taste.

## CEYLON CINNAMON GEOGRAPHICAL INDICATION ASSOCIATION (CCGIA)

The CCGIA was established to communicate and hold ownership of the Ceylon Cinnamon GI. The product specifications included in the GI document need to be implemented and practiced by all stakeholders in the Cinnamon industry. In order to do so all players in the supply chain that is growers, processors, traders, and exporters have to become eligible to obtain the membership of the CCGIA. The association will represent all the stakeholders in the cinnamon industry in Sri Lanka.

The participants within the cinnamon supply chain need to be registered and obtain the membership of the CCGIA to export Ceylon Cinnamon to the EU region under the name "Ceylon Cinnamon". The responsibility of the CCGIA is to implement an internal control mechanism to monitor the registered stakeholders for meeting the specifications stated in the GI specification document. In this regard, the cooperation and active participation of the cinnamon industry stakeholders is to be obtained by the CCGIA.

The traceability system has been established with assistance of UNIDO. The control plan to meet the specifications which includes National Vocational Qualification (NVQ) for actors in the Cinnamon value chain has been established with EDB and Control Union participation.

The acceptance of GI of Ceylon Cinnamon is underway and is a great achievement by all the stakeholders of the cinnamon industry to see Ceylon Cinnamon registered as the first GI in Sri Lanka.







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SRILANKA'S BAN ON CHEMICAL FERTILIZERS AND  
IMPLEMENTATION FOR USE OF ORGANIC FERTILIZERS IS THE FIRST  
INITIATIVE OF MANY TO DEVELOP AN ORGANIC AGRICULTURAL  
SECTOR

## Sri Lanka going 'Organic' - A practical, workable approach

BY

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PROF. ATHULA PERERA, EMERITUS PROFESSOR

The combination of local terrorism, natural disasters and global pandemic of the last few years had tremendously lowered the growth of the agricultural sector in Sri Lanka. Amidst all this the industry has faced other difficulties and hazards, the most formidable of all being the “vasa-visa ahara” (food containing toxic substances) due to the alleged use of or over-use of agrochemicals. Hence, the need to produce organic agricultural products in a scientific, organized manner was raised.

### WHY 'MODERN' AGRICULTURE USES LARGE QUANTITIES OF INORGANIC FERTILIZER?

The global population currently stands at ~7.7 Bn and is projected to reach 8.5 Bn by 2030 and 9.7 Bn by 2050. The land area suitable for growing crops is shrinking continuously due to various reasons. Some of the productive lands are 'lost' due to urbanization (i.e. population pressure) while some are converted for alternative non-agricultural use (i.e. industrial purposes). Conversely, a portion of land available for crop production is gradually, but continuously lost, as they become unproductive and economically non-viable due to climate change and soil degradation.

Increasing population and decreasing arable land area continuously challenges to increase the crop yields per unit land area ('crop productivity') to fulfil the increasing demand for food, feed and other products from agricultural crops. To produce a greater amount of yield from the same unit of land, a crop requires a greater quantity of essential nutrients, provided in the form of fertilizer.



Prof. WAJM de Costa (University of Peradeniya), stated in a media article titled “Inorganic vs Organic fertilizers” that inorganic fertilizers (chemical fertilizers) contain nutrients in a concentrated form (i.e. fraction of the nutrient in a unit weight of the fertilizer is high). They are produced via industrial processes or by refining mined minerals containing the nutrient. These contain 3 major plant nutrients, viz. Nitrogen, Phosphorus and Potassium, either individually (‘straight fertilizers’) or in a mixture (‘compound fertilizers’). Whereas, organic fertilizers (organic manures) are raw materials of plant, animal or human origin. All organic fertilizers are ‘compound fertilizers’. In comparison to inorganic fertilizers, the fraction of nutrients in a unit weight of organic manure is much lower. Therefore, to give a crop/soil the same amount of a nutrient, a much greater quantity of organic manure has to be applied. Inorganic fertilizers release their nutrients quickly. In recent times, nano-scale materials have been used to slow down the release of nutrients from inorganic fertilizers (known as ‘nano-coated slow-release fertilizers’). Whereas, organic fertilizers decompose and release their nutrients slowly. Natural decomposition occurs due to the action of naturally-occurring soil microorganisms. At present, formulations of microorganisms are used to accelerate the decomposition and nutrient release from organic fertilizers.

## MOVING TOWARDS AN ‘ORGANIC’ ERA

Some of Sri Lanka’s leading agricultural economists have indicated that the immediate, non-phased replacement of chemical fertilizers with organic counterparts will result in significant drops in crop yields. Some predict crop losses as much as 33 % in rice and 35% in tea, leading to export income losses.

From ancient times, Sri Lanka has been identified as a country that produces some of the best spices in the world, especially Ceylon Cinnamon, Pepper, Nutmeg, Cloves, Ginger and Cardamom. Moreover, organic spice products are in great demand in the world market, particularly in the EU. However, the impact of the recent chemical fertilizer ban may have significant negative effects on over 95% or more conventionally produced spices, which are commonly available to the consumers.

How can we go about making Sri Lanka a model ‘organic’ country? Decisions taken without any scientific basis are bound to bring disaster. With a well-prepared National Plan that includes strategies and activities, and proper implementation, it can be done in a stage by stage, time-targeted manner. The key factors for consideration are illustrated below

1

### New ‘organic’ varieties

The “Green Revolution” plant varieties grown all over the world were the result of scientifically altering the genetic architecture of plants to respond rapidly and efficiently to chemical fertilizers. The chemical pesticides will get rid of any hazardous insect pests, while chemical weedicides (herbicides) will kill all types of harmful weeds, hence the production escalated many-fold. This is the modern, chemical world of agriculture. Without chemical inputs, these varieties will struggle and significantly decline in production in a new organic farming environment. Much scientific evidence has pointed to this downfall.

**Strategy:** The first solution is to scientifically produce/breed varieties that can perform substantially well, without added agrochemicals. It would take at least 5-8 years to get the first favorable results.

**Activity:** A new plant breeding program will have to be initiated in every Plant Breeding Station of the country, in parallel with all other activities stated below.

2

### Compost

It is essential to focus on the Quantity and Quality of compost to obtain the successful productivity.

#### (i) Quantity

Compost has very little of the major nutrients N (nitrogen), P (phosphorous) and K (potassium) while having much micro-nutrients.

**Strategy:** Large quantities of compost need to be produced throughout the year to cater to crops that are grown in the rainy seasons (of Maha and Yala), plantation crops (Tea, Rubber, Coconut etc.) and Spices.

**Activity:** The proposed plan is to make use of the research institutes / centres of the Department of Agriculture (DEA) situated at all parts of the country. Each division should undertake production of specific crops grown in the area. Appropriate quantities of compost could be produced in this way for all crops in a holistic manner by linking institutes and expertise, making sure that essential raw materials are available year after year.

#### (i) Quality

This is another important criterion. Different crops require different proportions of N, P and K with the essential micronutrients, at different growth stages. Compost made for Tea is not suitable for Rubber or for Spice crops and vice versa, just as much as feed suitable for chicken cannot be given to cattle and vice versa. Hence a quality check is mandatory. The nutrient content of compost can vary from bag to bag, day to day, season to season, depending on the raw material used, type of composting technology adopted, duration, storage, and transport. The nutrient content will determine the quantity to be applied at different stages of a specific crop.



3

### Specific Crop requirements – some examples.

Plant nutrition is the only way to optimize crop yields, where a healthy plant has the capacity to resist disease and in the case of spice crops to maintain authentic flavor and aroma of the final product. Given below are the fertilizer application recommendations for the spice crops pepper and cinnamon by the DEA, in order to obtain expected annual crop yields.

#### Pepper

Recommended mixture:

2380 kg/ha (without Gliricidia lopping)

1190 kg/ha (with Gliricidia lopping)

Components	Parts by weight	Nutrient
Urea (46% N)	4	14% N
Rock phosphate (28% P <sub>2</sub> O <sub>5</sub> )	5	11% P <sub>2</sub> O <sub>5</sub>
Muriate of potash (60% K <sub>2</sub> O)	3	14% K <sub>2</sub> O
Kieserite (24% MgO)	1	2% MgO

#### Cinnamon

Recommended fertilizer mixture – 900 kg / ha /yr

Components	Parts by weight	Nutrients
Urea (46% N)	2	23% N
Rock phosphate (28% p <sub>2</sub> O <sub>5</sub> )	1	7% P <sub>2</sub> O <sub>5</sub>
Muriate of potash (60% k <sub>2</sub> O)	1	15% K <sub>2</sub> O

Age of plantation	Maha (mixture kg/ha).	Yala (mixture kg/ha).
1st Year		
(six months after planting)	150	150
2nd Year (kg)	300	300
3rd Year and onwards (kg)	450	450

4

### How can organic fertilizer, as an alternative, provide the above nutrients?

Strategy: A single company cannot produce a mountain of compost for the whole country and then distribute it across the country ‘just like that’. It is not workable, as standards must be maintained and specific crop requirements have to be met. The production has to be de-centralized.

Activity: Specific provinces can produce the compost for appropriate crops, analyze and recommend as per nutrient content. Institutes such as the Industrial Technology Institute (ITI) can set standards in consultation with the relevant crop specialists / institutes and carry out nutrient analyses of compost in its accredited laboratories in order to provide the necessary certification. Every ‘bag’ (miti) must indicate the authentic nutrient contents. This should apply to any imported compost as well. Some research institutes may be able to do the analyses in their own laboratories and get the certification from the ITI.

5

### Biofertilizer

Strategy: The University of Peradeniya established the technology for preparation of Biofertilizer using azolla and other such organisms, many decades ago. This technology can be re-ignited.

Activity: This technology should be adopted and expanded to commercial scale. Quality assurance (nutrient content) through certification and commercial production is required.

6

### Biochar fertilizer and Vermiculture

Strategy: Supplements such as Biochar, a fine-grained charcoal obtained by burning wood and agricultural byproducts and Vermiculture, artificial cultivation of earthworms to convert garbage into compost can be used.

Activity: We have the know-how for both bio-technologies which can be introduced across the country to supplement the above products, on a commercial scale. holistic manner by linking institutes and expertise, making sure that essential raw materials are available year after year.

7

### Biopesticides and Bioherbicides – the forgotten poisons!

It is of importance to note that much poisoning of our food is from the extensive use of chemical pesticides and herbicides. Fear of this type of poisoning is high among the general public. Being a rich tropical country, pest attacks are common on every crop, along with growth of weeds. We thus require bio-products as alternatives.

Strategy: It will be necessary to identify and establish centers for production of specific Biopesticides and Bioherbicides.

Activity: The necessary resources already existing can be utilized to form small teams of expertise to lead the research and development activities in these areas. Traditional knowledge would provide clues to creating specific bioproducts.

8

### Model Farms / Plantations

Strategy: A model organic farm/plantation must first be established in order to show how it can be done.

Activity: It is proposed that such farms be established in several Cantonments of the armed forces in the different provinces. The armed forces personnel will only plan, administer and monitor the activities. The actual farm work will be done by employing people from the neighboring villages, especially the womenfolk and youth, thus providing employment as well as training. The Provincial Governors and officials can provide additional support to this national effort.

9

**Focal Point and Organic Farming Clearing House**

It is presumed that the Ministry of Agriculture is the Focal Point for development of organic agriculture.

Strategy: Much research has been conducted and results published on many aspects of organic agriculture carried out in Sri Lanka. Collation of this information would contribute to the rapid adoption, development and success of organic farming.

Activity: This information must be collated into a database so as to identify the expertise and possible centers to be developed. The database must also have information on both public and private involvements in organic farming and must act as the Organic Farming Clearing House mechanism to provide necessary advice when requested, as well as to plan public awareness programmes.

The Council for Agricultural Research Policy (CARP) and the National Science Foundation (NSF) must be 'roped in' to play major roles in facilitating this national programme.

10

**The Private Sector**

Strategy: The private sector must be 'installed' as a partner in this national endeavor.

Activity: Establishing their own organic fertilizer units in all the provinces and also playing a role in the transport and marketing activities as well, in a typical PPP involvement.

11

**Step by step – from GAP Certification to Zero tolerance or Dual farming system?**

Strategy: Have interim, options.

Activity 1: Until all of the above needs are 'installed' in a targeted period of time, we can implement the approved Good Agricultural Practices (GAP) technology and demand GAP certification for marketing. Thereafter, chemical use can be gradually decreased with time, to finally reach zero tolerance.

Activity 2: As another interim option, we can also establish a dual farming system in-parallel, where a limited number of particular crops, especially the plantation crops, including the spices can be allowed to use, with the essential quantities of chemicals, to begin with, until all necessary resources are available to gradually convert to organic culture.

One may say that it is easy to sit and prepare plans but the crux of the matter is to execute such plans. This proposed national plan is a result of discussions and planning held with many stakeholders including both public and private, which began many decades ago.

As shown above, a 'massive' plan with strategies and activities, needs to be prepared and implemented stage by stage. To achieve a model organic country label will take time, but we must start at some point without continuously talking and about it and then taking drastic, baseless decisions.

This proposal may take 10-15 years or even more to get the final results. Many other experts such as the organic farmers themselves, economists, food scientists, soil scientists etc. will air their views, and should rightfully do so and should be heard and considered in this huge national endeavor.

The enormity of the challenges and tasks that lie ahead can be overcome by preparing a National Plan with time-targeted activities, along with monitoring. Then, the knowledgeable and the experts will join the effort. If not, this country will face yet another major calamity.







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# Spice Stats

CROP	PRODUCTION (MT)
Cinnamon	20,866
Pepper	23,970
Clove	3,512
Cocoa	612
Coffee	2,345
Cardamom	86
Nutmeg	2,751
Areca Nut	20,526
Citronella	29
Ginger	22,705
Turmeric	25,506
Vanilla	26
Lemon Grass	8

## ANNUAL PRODUCTION - 2020

SOURCE: DEPARTMENT OF EXPORT AGRICULTURE

CROP	EXPORTS (USD Mn)
Cinnamon	116.45
Pepper	57.11
Clove	26.56
Nutmeg & Mace	10.18
Cardamom	0.21
Essential Oils	18.93
Oleoresins	9.98
Ginger	0.36
Saffron	0.01
Turmeric	0.31
Vanilla	0.09
Condiments	0.09
Spices & Mixtures	3.34

## EXPORTS - JAN TO JULY 2021

SOURCE: EXPORT DEVELOPMENT BOARD

	MAY	JUN	JUL	AUG
Black Pepper	686.92	754.62	748.29	731.73
White Pepper	928.64	1,030.10	1,079.95	1,059.53
Clove	957.13	1,273.15	1,266.36	1,271.54
Coffee	954.15	1,006.58	1,061.71	1,089.80
Cardamom	12,500.00	14,000.00	11,312.50	10,958.33
Nutmeg	723.12	825.70	960.87	926.71
Mace	3,698.22	3,664.20	3,771.46	3,819.25
Turmeric	387.74	414.54	850.00	750.00
Vanilla	6,000.00	-	-	-
Ginger	147.32	204.41	225.76	250.14

	MAY	JUN	JUL	AUG
Cinnamon Oil	3,006.67	3,310.00	3,491.25	3,746.67
Alba	3,073.17	3,041.88	3,141.69	3,157.58
C5 Special	2,629.67	2,829.88	2,792.55	2,814.82
C5	2,458.39	2,550.00	2,587.95	2,615.52
C4	2,296.06	2,388.08	2,440.30	2,476.19
M5	2,160.67	2,238.50	2,277.17	2,314.11
M4	2,098.22	2,169.00	2,181.92	2,211.00
H1	2,083.27	2,148.70	2,173.33	2,182.16
H2	1,961.80	2,003.60	2,046.75	2,063.80
Citronella Oil	2,600.00	2,750.00	2,693.75	2,733.33

## AVERAGE PRICES (LKR) OF CROPS -

MAY TO AUG 2021

SOURCE: DEPARTMENT OF EXPORT AGRICULTURE

	2019		2020		2021 (JAN-JUL)	
	QTY (KG)	VALUE (USD)	QTY (KG)	VALUE (USD)	QTY (KG)	VALUE (USD)
Pepper	7,812,708	46,203,230.50	9,038,431	49,184,498.10	9,256,166	57,110,639.65
Cinnamon	17,176,234	175,674,287.41	18,721,690	206,310,960.73	9,977,010	116,452,246.65
Cloves	5,115,248	29,996,749.24	2,579,364	15,201,955.32	5,264,821	26,556,704.77
Nutmeg & Mace	3,022,808	21,395,358.70	2,046,194	16,369,744.00	1,115,656	10,183,814.45
Cardamom	12,790	188,433.93	1,346	95,036.03	1,839	212,366.23

### EXPORTS - 2019 TO 2021

SOURCE: EXPORT DEVELOPMENT BOARD

The above table indicates the quantity and value of Pepper, Cinnamon, Cloves, Nutmeg & Mace and Cardamom exported from 2019 to 2021 (January - July).

As given in Chart 1, despite the global pandemic restrictions and recurrent lock-downs imposed in the country, the export of spices have grown exponentially, with an overall growth rate of 56% for the period of January - July from 2020 to 2021. Cinnamon has indicated the highest exports followed by Pepper with a growth rate of 17% and 6% respectively from 2019.

However, comparatively all spices have attained large export numbers in the 1st 7 months of 2021.

As given in Charts 2-4, Cinnamon has contributed to the highest percentage of exports in quantity for all 3 years, followed by Pepper. Export of Cloves have increased in 2021. However, Cardamom has indicated low volumes in exports.

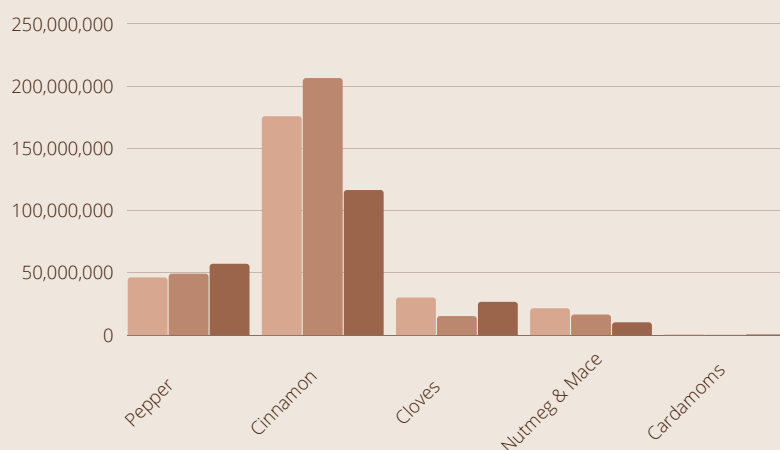


CHART 1 - VALUE OF SPICES EXPORTED  
2019 - 2021

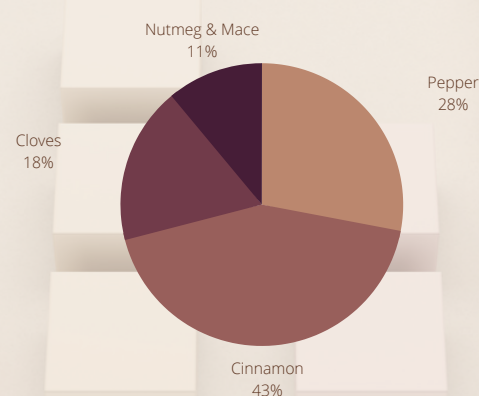


CHART 2 - QUANTITY OF  
SPICES EXPORTED IN 2019

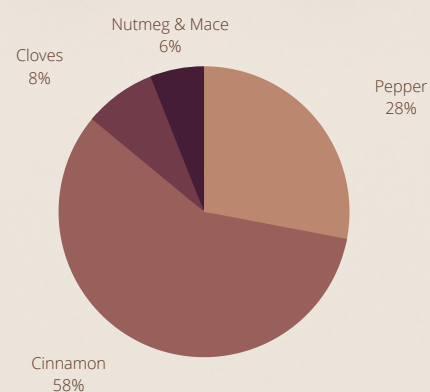


CHART 3 - QUANTITY OF  
SPICES EXPORTED IN 2020

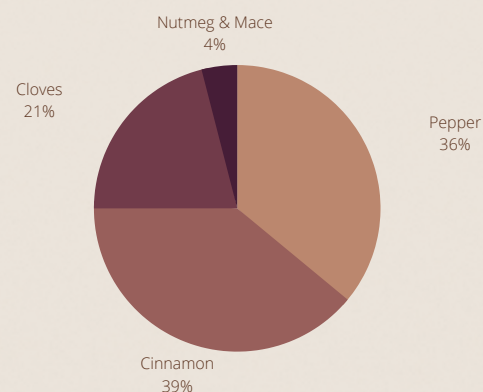


CHART 4 - QUANTITY OF SPICES  
EXPORTED IN 2021 (JAN-JUL)



## VISION

“

SRI LANKA TO BE WITHIN THE TOP FIVE BRANDED AND VALUE ADDED SPICES AND ALLIED PRODUCTS MARKETERS IN THE WORLD

”



## MISSION

“

TO ACT AS THE APEX BODY TO MEET THE ASPIRATIONS OF STAKEHOLDERS BY UNIFYING THEIR EFFORTS TO REALIZE THE INDUSTRY VISION

”

## THE SPICE COUNCIL OF SRILANKA

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