

Life at Kozhikode

Kerala is one of the most sought after tourist destinations in Asia. A long shoreline with serene beaches, stretches of emerald backwaters, lush hill stations with waterfalls and sprawling plantations and historical monuments and places of worship makes Kerala truly a 'God's own country' as it is often called. Kozhikode (also known as Calicut) is situated in the south Indian state of Kerala, on the southwest coast facing the Arabian Sea. The city came into prominence in world history after Portuguese traveler Vasco Da Gama landed at Kappad in 1498 near Kozhikode after his discovery of a sea route from Europe to India. Long stretches of beaches are available for sightseeing in Kozhikode, Bepore and Kappad. Adjacent district of Wyanad has hill resorts with milder climate and scenic beauty.

The climate at Kozhikode during May will be warm and humid with minimum and maximum temperatures in the range of 22-24°C and 35-36°C, respectively.



Transport

Kozhikode is well connected by road and rail to major cities in India, Bengaluru, Chennai and Mumbai. It is also connected by air to middle east Asian hubs. Calicut International Airport is 26 km away from Kozhikode city at Karipur. Kochi International Airport is 200 km from Calicut. The city has a good road transport infrastructure with private and public cab services.

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Feed The Future India Triangular Training (FTF ITT) Program

International Training on



Post Harvest Technology
and Value Addition
in Tropical Spices

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PREAMBLE

India, known as the home of spices, boasts a long history of trading with the ancient civilisations of Rome and China. Today, Indian spices are the most sought-after globally, given their exquisite aroma, texture, taste and medicinal value. India has the largest domestic market for spices in the world. Traditionally, spices in India have been grown in small land holdings, with organic farming gaining prominence in recent times. India is the world's largest producer, consumer and exporter of spices; the country produces about 75 of the 109 spices listed by the International Organization for Standardization (ISO) and accounts for half of the global trading in spices.

The spices from the tropics like black pepper, cardamom, ginger, turmeric were traditionally considered as additives that increased the flavour and taste of food and were considered as ingredients of rich man's table. Recently, compounds present in volatile oils and oleoresins of spices are discovered with promising pharmaceutical values that would contribute to health and nutrition. Thus there is a shift in paradigm from cultivation and use of spices in food to product development, value addition and diversification.

Agenda of the Training

The training aims at developing professional knowledge and hands on skills in the tertiary sector domains of post harvest operations/technologies, on farm processing, value addition and product diversification in major spices- black pepper, ginger, turmeric, nutmeg, and cinnamon. The pedagogy will involve a blend of expert lecture sessions, exposure visits to farms, institutions and assignments. The themes that will be included in the course curriculum are.

- Spice Evolution- Historical Perspectives
- Spices produce as raw material for products - Good management practices in cultivation, harvesting and storage.
- Product development and diversification in spices-Production, packing, storage and infrastructure
- Quality and quality management of spices and products- Chemical analysis, food safety, international standards, nutraceutical properties.
- Economics of cultivation, processing, marketing and trade including policies.
- Entrepreneurship and Business development for Value addition in spices - Concept, practices and issues.

About ICAR- Indian Institute of Spices Research

• ICAR-Indian Institute of Spices Research (ICAR-IISR), Kozhikode (Calicut) a constituent body of Indian Council of Agricultural Research (ICAR), is a major Institute devoted to research on spices. The Institute started in 1975 as a Regional Station of Central Plantation Crops Research Institute (CPCRI), Kasargod at Kozhikode, Kerala. In 1986, it was upgraded to National Research Centre for Spices and in 1995, centre was elevated as a fullfledged institute- Indian Institute of Spices Research.



Key research areas of ICAR- IISR

- Collection, conservation, evaluation and cataloging of germplasm.
- Development of varieties of high yield, quality and resistance to biotic and abiotic stresses

through conventional and biotechnological approaches

- Standardizing propagation methods to ensure large scale production and distribution of high yielding genotypes
- Development of agro techniques for increasing production and productivity
- Integrated pest and disease management.
- Post harvest technology
- Socio-economic aspects of cultivation, marketing and information dissemination in spices.
- Investigation on nutraceuticals and pharmacokinetics aspects of spices.

Logistics and Funding for the training

The Institute will provide all hospitality upon arrival. including accommodation, local transport, travel assistance and food. Nominations for the training may be routed through MANAGE, Hyderabad as per norms of FTF ITT programme.

