

A Study on Production of Spices and the Problems Faced by the Cultivators and Traders

W. Vibin Hershon

Research Scholar (Commerce), Scott Christian College, Nagercoil – 629 003.

Dr. S. Memukhan Gnanamoni

Assistant Professor of Commerce (Research Guide), Scott Christian College, Nagercoil-3.

(Research Scholar, Manonmaniam Sundaranar University, Tirunelveli.)

Abstract – India is widely known as a spice country. Spices are the pearls of developing countries. Various kinds of spices are grown in the country, especially in south India. The most popular spice from India is cultivated in state of Kerala, Karnataka and Tamil Nadu. India, blessed with agro climatic zones, export spices to 120 countries. Change in food habit and the increasing preference for flavorful and healthy foods has resulted in improved consumption. This paper highlights with the present status of production of spices and the problems faced by the spices cultivators and traders in Kanyakumari district.

Keywords: Spices, cultivators and traders.

This paper is presented at the National Seminar on E-Marketing of Products and Services: Way Forward! on 9th March (2018) conducted by Department of Commerce, St. Jerome's College, Anandhanadarkudy, Kanyakumari District, Tamilnadu, India.

INTRODUCTION

India is the largest producer as well as the consumer of the spices in the world. The demand for spices and its products are ever increasing both in the internal and external market. The geographical and climatic peculiarities of south India in general and Kerala in particular are the major gifts of nature still providing us an upper hand in the world of spices. Geographical advantages of the state coupled with the sterling efforts of the people, particularly of the high ranges of the Western Ghats, help us to produce the best quality spices favored all over the world, survey of Indian Agriculture.

India is the land of spices as many as 63 varieties of spices are grown in our country, Out of the total 109 spices listed by the International standard Organizations (ISO). Although the list of spices under cultivation in long, from this only 16 are important in black pepper, cardamom, ginger, garlic, turmeric, large cardamom, clove, chili, saffron, celery, coriander, fennel, fenugreek, ajwain and sowa.

The generally trends and problems of the spices sector naturally reflect in the domestic spices trade too fluctuation in the quality of production and prices of spices affected the financial conditions of the spices cultivators. The factors that have direct influence on domestic spices trade can be categorized as production and supply of spices, demand for spices inside and outside the country, International and domestic price of spices, general factors including competition, marketing channels, marketability, operating expenses, spices board and its ac activities, source of finance and government attitude and polices.

REVIEW OF LITERATURE

Sunitha, (2014) in her article marketing of pepper in India ‘entitled to India has been the oldest pepper producing countries and one of the biggest markets of the premium grade of pepper. The price of pepper can be volatile and the figure fluctuates year for example, pepper made up 39 percent of all spices imports in 2010. Vietnam has recently become the world largest producer and exporter of pepper (1,85,000 tons in 2012) other major producers include Indonesia (67,000 tons) India (65,000 tons) Brazil (35,000 tons), Malaysia(22,000 tons).pepper in India mostly gets harvested at the beginning in the year only. But in the current scenario the production of pepper in India has been drastically increased in production.

Premalatha (2012) in her Ph.D thesis “production and marketing of spices in kanyakumari district” evaluate spices are important groups of horticulture crops from the point of view of high income generation and forging exchange earning through export Kanyakumari District had the privilege as it got the first place a where the tree spices like clove, nutmeg are introduced in India by Europeans. The important spices crops grown in the district are clove nutmeg, pepper, cinnamon, tamarind and all spices. However, the are a under spices in the district as per the statistical records are 2431

hectare which in percentage of the horticulture crops in the district.

AGRI report (2010) "Indian Spices Industry- overview" suggested India produces around 4.8 million tones of about 63 varieties of spices in different categories such as major spices, tree spices, exotic spices and herbal spices. Spices are cultivated in almost all the states in the country. An area of around 26.5 lakh ha under spices cultivation in the country. Major spices producing states in India are Kerala, Karnataka, Tamilnadu, Andhra Pradesh, Madhya Pradesh, Gujarat, Maharashtra, Orissa, Rajasthan and Eastern states. Black pepper and Cardamom are the two major spices from India in terms of international trade.

Peter (2009) in his article, "Spices for wellness" suggest among spices black pepper is the king. It is the most popular and widely used spice in the world. Black pepper is essential ingredient in the Indian system of medicine. Ayurveda, Sidha, Unani and Folk medicines. It is a curative agent for many maladies. A number of functional properties of pepper like analgesic, antipyretic and antimicrobial have been vetted.

Sinngh Jitendra (2008) in his book entitled "spices and plantation crops" stated that different types of pepper plantations are found in India. The First type in the large scale cultivation on the hilly slopes in Kerala and in south Karnataka District of Mysore. The second type in the mixed crop in home compounds and the third type is cultivation in the outlying areas at the foot hills and in coastal regions.

Raju and Sadakathulla (2001) in their article "pest affecting spices in storage" has stated that spices add zest flavour to the food to an otherwise monotonous diet in every day food of the people especially in the tropical regions. It is also a minor pest oil cake, oilseeds, cereal products, pulses, dried fruits and sago flour. These damage by boring holes on the commodity and feeding the inner content, the whole product turns into powder it is unnoticed for a long time.

Thomas et.al.,(1998) in their paper" a Brief Review of Development of spices in India during post-independent era", have made an evaluation of then development of spices in India during post independent era. It further says about the emergence of cardamom Board and subsequently the spices board. A comparative study of developmental programmers during different five year plan periods also have been made . it gives some role of co-operative societies and to observe the future scope of co-operative sector in the field of pepper marketing.

Meena Benjamin(1998) studied the problems and prospects exports of value added spices in general and spices oils and oleoresins in particular, in her project report named "problem and prospects of exports of spices oils and Oleoresins from

India" the study has covered the processing of spices oils, major market trends in exports, problems, export incentives review of the export volume of producing countries, and distribution problems of value added spices. The study gives some valuable indications about the future possibilities of spices relating to processing and value additions.

OBJECTIVES OF THE STUDY

The objective of the present study are as follow:

- 1) To study the production of spices in Tamil nadu
- 2) To identify the problems faced by the spices cultivators in Kanya kumari District.
- 3) To identify the problems faced by the spices traders in kanya kumari district.

RESEARCH METHODOLOGY

The present study is based on the primary and secondary data collected to understand the present status of production spices and its problem faced by the spices cultivators and spices traders in the kanya kumari district.

The secondary data were collected from books, journals, magazines and internet are used as a data service. The primary data were collected from the spices cultivators and traders in Kanya kumari district.

CULTIVATION OF SPICES IN INDIA

India is widely known as a spice country. Various kinds of spices are grown in the country, especially in south India. The area, production and productivity of spices in India are present in the following table 1.

Table -1
Area, production and productivity of spices in India
2007 – 2008 to 2016 – 2017

year	Area	Production	Productivity
	'000 Ha'	'000 M T'	'M T/Ha'
2007 - 2008	2617	4357	1.66
2008 -2009	2629	4145	1.58
2009 -2010	2464	4016	1.63
2010 - 2011	2940	5350	1.82

2011 –2012	3212	5951	1.85
2012 –2013	3076	5744	1.87
2013 - 2014	3163	5908	1.87
2014 - 2015	3317	6108	1.84
2015 - 2016	3474	6988	2.01
2016 - 2017	3535	7077	2.02

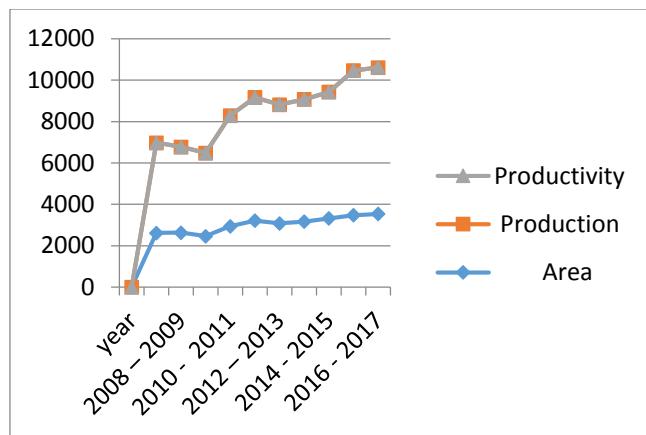
Source: 1) Horticulture statistics Division 2017

2) Department of Agriculture

Table 1 indicates the area, production, productivity of spices in India during 2007 – 2017. The area under the spices cultivation has been variable from year to year. In 2007 the area under spices cultivation was 2617 ha which is increased to 3535 ha during 2017. The production of spices in 2007 is 4357 metric tones and increase 7077 metric tons during 2017. The productivity of spices in 2007 is 1.66 metric tones per ha and increased to 2.02 metric tones per ha during 2017.

India's area, production and productivity of spices

(2007 -2017)



Production and productivity of spices in kanyakumari district

Kanyakumari district is predominantly an agricultural district about 63 per cent of total geographical area of this district is under cultivation. In present study states that spices is extensively cultivated in mainly three taluks of this district namely Thovalai, Kalkuzham, and Vilavan code taluks of the district. In 2017 the area under spices cultivation was 2072 ha.the production of spices in 2017 is 4225 metric tons. The productivity of spices in 2018 is 2.04 hectare.

Problems faced by the spices cultivators and traders in kanyakumari district

In observation it has been identified that the production and marketing of spices cultivators and traders is affected by several problems. The problems are categorized into two groups, namely cultivators and traders problems. Having discussion with some of the groups namely cultivators and traders from the literature, five problems related to cultivation were framed. The problems such as lack of skilled labours, climate change, and high labour cost, diseases to the spices and lack of financial support from the government are name cultivators problems. The problems such as inadequate storage facilities, price fluctuations in the market and implementation of government rules related to EXIM policy are named as traders problems .

The production and marketing were give the list of the above five problems, namely five cultivators problems and five traders problems under separate headings and are asked to rank them. According to their view to identify the major problems. Garrets ranking technique is used to analyze the rank given by the cultivators and traders. The ranks assign by the cultivators and traders against each problem are converted into the percentage positions transmuted scores in the scale of 100 points are taken from the Garrett's Ranking table. the mean score and ranks obtained for identified problems based on Garrett's ranking technique are shown in the table 2 and 3.

Table 2 Ranking of the problems faced by the spices cultivators

SI.NO	Problems faced by the spices cultivators	Mean Score	Rank
1	climate changes	46.24	5
2	High Labour cost	52.43	1
3	Lack of skilled labourrs	51.21	2
4	lack of financial support from the Government	49.33	4
5	Diseases to the spices plants	50.20	3

Source: Primary data

Table 3 Ranking the problems faced by the pepper traders

SI.NO	Problems faced by the spices traders	Mean Score	Rank
1	Price fluctuations in the market	52.90	1
2	In adequate storage facilities	38.38	5
3	Lack of monetary support from the Government	47.65	3
4	Implementation of Govt rules related EXIM policies	47.16	4
5	In adequate financial facility	48.66	2

Source : primary Data

It is noticed from table 2 that the problems regarding high labour cost ranks first by the cultivators as the major problems. Lack of skilled labours ranks second, diseases to the spices plants ranks third, lack of financial support from the Government ranks fourth and climate change fifth. Table 3 has explained the problems regarding price fluctuations in the market ranks first by the spices traders as it is the major problem for marketing. Inadequate financial facility ranks second , lack of monetary support from the government ranks third , implementation of Government rules related EXIM policies ranks fourth and in adequate storage facilities fifth. thus the problems faced by the spices cultivators and traders are rectified.

FINDINGS

It has been identified that the cultivators and traders are affected by several problems. Regarding the producers problems high labour cost ranks first by the cultivators as the major problem. Lack of skilled labours ranks second, diseases to the spices plants ranks third, lack of financial support from the government ranks fourth and climate change ranks fifth. Rank analysis on various problems faced by the traders in spices marketing reveals price fluctuations in the market ranks first by the spices traders as it is the major problem for marketing. Inadequate financial facility ranks second, lack of monetary support from the Government ranks third, implementation of Government rules related to EXIM policy ranks fourth and Inadequate storage facilities rank fifth.

CONCLUSION

All spices come under the category of plantation crops. Spices is most of the valuable commercial plantation crops in India. Most plantation crops belong to tropics. Spices plantation on poor soil and inconvenient natural condition, overdosing chemical fertilizers and pesticides, without bioorganic treatments often causes low productivity with disease and mass death. The major reason for spices cultivation is due the problems of high labour cost and the lack of skilled labours.

REFERENCES

- [1] Sunitha.V (2014) in her article “ a study on production of pepper and problems faced by the producers and traders” IJEM, volume 2, issue 1,jan 2014- p-p 41-48.
- [2] Premalatha .S‘A study about the production and marketing of spices in kanyakumari district’ ph.d thesis ,(2012)
- [3] Peter K.V ‘ spices for wellness ‘ spice India, vol.22, no.6, jan 2009.p-p 7
- [4] Reports of AGRI Business’ Indian spices India ‘ vol.no 3,2010 , p-p 6-7
- [5] Singh Jithira ‘ spices and plantations crops’ spices print line New Delhi (2008)