



About NFPP

Nedspice believes that backward integration and sustainability are some of the main challenges for the food industry in the years ahead. To ensure that spice farming remains financially attractive and offers a sustainable livelihood for farmers Nedspice has initiated the development of backward integration programmes for farmers in the countries it works in. This ambition is laid down in the Nedspice - Farmers Partnership Programme (NFPP) which defines the approach, key principles as well as the expected results. In this update you will find information about the latest NFPP activities for the nutmeg pilot undertaken in Kerala, India.

Crop stage



- The nutmeg harvest commenced in June and finished at the end of July which was earlier than usual due to heavy precipitation in Kerala during this monsoon season.
- Fruit drop occurred due to heavy rainfall, resulting in lower yields. Therefore, the targeted procurement volume of 30 MT was adjusted to 25+ MT.
- Additionally, the two-step drying process was used due to the excessive moisture of harvested fruits, meaning a first step of a 24 hr dry at 50 - 55°C and a second step of a 24 hr dry at 40 - 45°C.
- A volume of 25 MT has been graded, dried and packed at the buying station.

Climate development in NFPP area (2017/18 season)¹

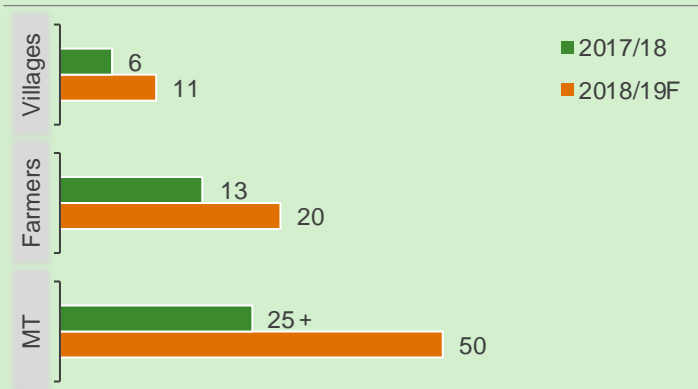
Stage	Period	☀️ °C	☁️ mm	☔ Days	📏
Non flowering	Sept	2%	793%	110%	✓
Bud initiation	Oct – Nov	1%	51%	53%	✓
Fruit development	Dec – Mar	(2%)	34%	23%	✓
Fruit maturation	Apr – May	(3%)	(48%)	25%	✓
Harvest	Jun – Aug	(5%)	63%	4%	✗

Developments



- The NFPP for nutmeg was initiated in the 2017/18 crop season. A pilot project started in Ernakulam district of Kerala, known as one of the traditional nutmeg growing regions in Kerala.
- 13 farmers across 6 villages, with productive nutmeg plantations that are 16+ years old, participated in the pilot programme, from which 25+ MT of superior quality nutmeg was procured.
- The Better Nutmeg Initiative will start for the upcoming crop 2018/19, comprising of 11 villages in Kerala with 20 farmer registrations, a 80% increase versus 2017/18.
- Nedspice aims to procure 50 MT of aflatoxin free dried nutmeg for the 2018/19 crop season.

Programme impact and evolution



Nutmeg crop stage

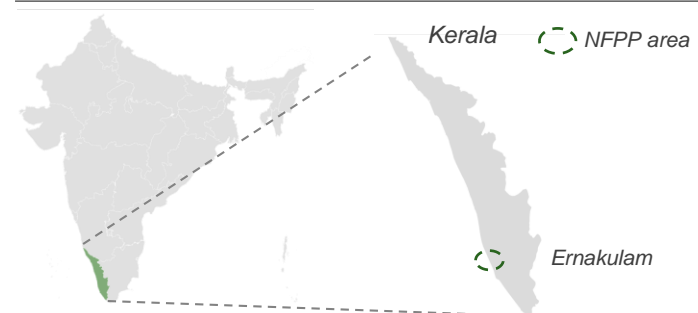


NFPP area overview



- Nutmeg fruit with pericarp split open.

- Nutmeg fields under waterlogged condition.



¹ Stages are indicative for the Kochukudy and Viswasree variety. The percentages represent the change versus the same period last year, considering data until 31-July-18. Rainy days are defined as days with >0mm rainfall. Temperature is based on the average of day maximum temperatures over the period.



- The number of drainage channels were increased to reduce waterlogging after the heavy monsoon rainfall.
- Fruits with pericarp split open were harvested by nutmeg fruit pluckers, ensuring minimum ground contact and aflatoxin free produce.
- The sun drying of nuts reduces the occurrence of moisture associated with mould growth.
- Nuts are dried until the seed rattles inside.
- The initial grading of nuts is carried out in the field by farmers after sun drying and is then brought to the buying station on a daily basis. This process helps to obtain superior quality nutmeg for further processing.
- Slicing, grading and drying processes will be done in the Nedspice buying station before packing.

Nutmeg packing and sampling



- Nutmeg farmer lots for sampling.
- Nutmeg bags with NFPP labels for traceability.



Nutmeg harvest and post harvest



What's next?



- The NFPP Better Nutmeg Initiative will be rolled out for the upcoming crop season from Sep-18 onwards, including more farmers from different villages in the project area.
- Farmer trainings will be conducted in Oct-18:
 - Good Agricultural Practices will be adopted in the nutmeg orchards;
 - The benefits of the application of bio fungicides on the nutmeg plants during the non-flowering stage as a preventive disease management practice will be explained to farmers;
 - The use of Bordeaux mixture as a prophylactic spray will be replaced by Copper Oxychloride/ Copper Hydroxide/ Copper Sulphate which significantly reduces residues.

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