

Market Development

MARKET BRIEFING

GINGER

Overview of the world market
July 1995

ITC



INTERNATIONAL TRADE CENTRE UNCTAD/WTO

Ginger - Overview of the world market

PRODUCT DESCRIPTION

HS 0910.10 Ginger, excluding ginger preserved in sugar or conserved in syrup.
(This corresponds to position 075.27 in SITC Revision 3.)

Ginger is traded in three basic forms: **fresh** (green), **preserved** (pickled) and **dry**. Only **dry ginger** is regarded as a spice, the others classified as vegetables. Major usage of **fresh ginger** is in the preparation of Oriental food. **Preserved ginger** has the same usage but is also used in the food processing industry. Further, it constitutes the raw material for the preparation of ginger in syrup and crystallised ginger. **Dry ginger** is used in cooking, for beverages (both alcoholic and non-alcoholic), by the food processing industry, in the production of fragrances, dentifrice and oral hygiene products as well as pharmaceuticals. It is exported in two forms: ground and unground, of which the last constitutes the largest share.

Most sources on trade statistics, apart from Japanese, do not itemize dry ginger separately which is the principal form in which it is traded wholesale. While covering the market for ginger in general, this market brief will focus on demand for dry ginger. The table below presents import data for major markets; in the case of Japan, the bulk of imports are of ginger preserved in brine, whereas for the majority of the other markets, imports are mainly of fresh ginger.

MAIN SUPPLIERS

The main producers of ginger are India and China. Even if most of their production is consumed locally, they still export considerable volumes.

➤ Dry ginger

Major exporters are India and China. Among others are Indonesia, Brazil, Sierra Leone, Australia, Fiji, Nigeria and Jamaica.

➤ Fresh and preserved ginger

Indonesia, Taiwan Province, China and Thailand are major exporters. Others are Brazil, Costa Rica, Malaysia, Fiji, India, Nicaragua and certain Caribbean islands such as St Lucia and St Vincent. Important suppliers of **preserved ginger** are also Hong Kong, which re-exports the refined **fresh ginger**, and Australia.

MARKET CHARACTERISTICS

➤ Dry ginger

The largest markets are the United States, where an increase in imports, in terms of volume and value, has been recorded over the last years, and the United Kingdom. Other markets are the Netherlands, France, Germany, Canada, Japan, Saudi Arabia,

Malaysia, Pakistan, Morocco, Singapore and Hong Kong, the last two mainly for re-exports.

PRINCIPAL IMPORTING COUNTRIES

World trade in ginger (SITC3 075.27), 1990-1994										
Q: '000 tons V: US\$'000	1990		1991		1992		1993		1994	
	Q	V	Q	V	Q	V	Q	V	Q	V
Japan (a)	46,886	37,635	61,777	51,534	59,038	55,954	48,186	54,880	54,489	51,680
USA	7,151	10,045	8,151	12,157	8,398	10,378	8,216	9,813	14,788	17,725
United Kingdom	5,699	7,775	6,800	8,258	6,981	7,726	6,474	7,455	6,567	7,042
Hong Kong (b)	801	679	1,208	1,394	12,902	7,079	10,760	5,242	9,754	4,766
Canada	2,003	3,105	2,254	3,535	2,549	3,396	2,850	3,722	3,508	4,427
Netherlands	1,643	2,832	1,955	2,979	2,744	3,406	2,665	3,449	3,277	4,079
Germany (c)	1,082	2,020	1,686	3,022	1,428	2,776	1,435	2,632	1,525	2,798
Singapore	2,579	1,816	2,840	1,653	2,849	1,507	3,016	1,439	4,150	2,600
France	741	1,620	789	1,554	1,255	1,872	940	1,591	936	1,789
Morocco (d)	696	762	1,007	1,225	1,637	1,677	1,214	1,059	1,416	1,210
Malaysia	6,689	1,537	4,774	1,346	4,731	1,705	3,166	1,098	na	na
India	3,313	995	4,607	1,120	4,659	1,105	3,594	760	na	na
New Zealand	294	489	315	611	346	580	338	610	418	705
Sweden	159	382	195	447	180	419	232	497	249	534
Switzerland (e)	115	314	124	350	166	380	145	345	179	453
Mexico	67	187	65	193	74	190	78	159	91	235
Korea Rep.	1	1	233	359	57	111	45	79	1490	225
Pakistan	951	818	407	482	751	658	164	173	154	167

(a) 1994 data for Japan based on national statistics; (b) data for Hong Kong for period 1990-1991 in SITC(2); (c) 1990 statistics refer to FR Germany; (d) data for Morocco for period 1990-1992 in SITC(2); (e) includes data for the Principality of Liechtenstein.

Source: ITC, Comtrade database, United Nations Statistical Office.

Exports from Jamaica and Sierra Leone are considered to be of high quality on account of their superior flavour and clean appearance. However, the price of Jamaican ginger is very high which has led importers to search for cheaper alternatives. The ginger from Australia is today being regarded as a high-quality ginger due to its standardised and clean appearance and its steady price. The ginger from China has been favoured by grinders but their use of the bleaching agent sulphur dioxide has adversely influenced Chinese exports to European and North American countries. In the Middle East, however, it is still widely used. Nigerian ginger is particularly suitable for oil extraction.

➤ Fresh ginger

The bulk of ginger production is consumed in the producing region, Asia. The main purchaser and re-exporter is Hong Kong, where growth in imports has been the largest, especially in 1992. Other major importers are the United Kingdom and the United States; imports in other European countries, although comparatively smaller, are increasing rapidly.

➤ Preserved ginger

The leading importer of preserved ginger is by far Japan, which imported 24,598 tons in 1994, accounting for more than 45% of total Japanese imports of ginger. Other important markets are the United Kingdom and the Netherlands. Demand in North America and Western Europe has expanded over the last few years.

MARKET ACCESS

Imports into Japan, the United States and the European Union are subject to the following tariffs.

		Base rate	Bound rate
Japan	preserved		9%
		for retail sales	5%
		other	2.5%
USA	unground	free	free
	ground	2,2¢/kg	MFN 1.0¢/kg - as of 1995
EU	all	free	free

Under the Generalized System of Preferences, all forms of ginger are exempt from import duties. Non-tariff trade control measures in the form of sanitary regulations and quality standards apply to imports of ginger.

➤ Dry ginger

The product should be clean, uniform in colour, brittle enough to break evenly, have a pleasant odour and a low fibre content. Dry ginger used for the extraction of ginger oil and oleoresins should have a high oil content. Three types of standard specifications are applied to dry ginger:

- The British Standards Institution's *Standard specification for 'Ginger, whole, in pieces, and ground'* (BS 4539:1970) which is identical to that of the *International Organization for Standardization (ISO 1003-1980 E)* and the United States Government Standard *US Federal Specification - 'Spices, ground and whole, and spice blends'* - No. BB-S-631H, 5 June 1975. These regulations concern flavour strength, other chemical properties, moisture content and macroscopic cleanliness.

- *American Spice Trade Association's (ASTA) Cleanliness Specifications* are more stringent and preferred by the trade. Although officially valid in the United States only, it has been adopted by many major buyers in Western Europe.

- Standards focusing on the protection of people's health and safety. For this, different national standards are applicable. For Japan, quality parameters for all agricultural products have been laid down in the *Quarantine System and Plant Protection Law* and the *Food Sanitation Act Import Guide lines of Agricultural Marketing Act* and the regulations issued by *Agriculture Canada* are the prevailing standards for the United States and for Canada, respectively. For the EC market, no uniform standards are yet developed. For other information, contact CBI, Protrade, Promex-pma and De CTA (see Useful addresses below).

➤ Fresh ginger

Import consignments must conform to the national regulations for health and sanitation of vegetables. These are identical to the standards for dry ginger regarding people's health and safety.

➤ **Preserved ginger**

The flavour should be characteristic, but mild in pungency; the fibre content should be low; the appearance should be attractive and the colour pale. There are no international standards currently in force.

PRICES

Ginger is an annual crop, and price is the deciding factor for planting in the next season.

➤ **Dry ginger**

Prices have fluctuated widely as a result of supply variations, which are often caused by speculation, and quality differences. Coch in ginger sets the price level for dry ginger in general. Prices given below are CIF, US\$ metric ton, if not otherwise specified.

Market	Indian Coch in	Chinese, whole	Chinese, sliced
Netherlands	2,550 (July)	1,100 (July-August)	1,000 (July-August)
Germany	no quotation	1,250 (July-August)	1,300 (July-August)
UK	2,750 (July-August)	1,050 - 1,150 (shipment)	950 - 1,000 (shipment)
USA	3,090 (July)	1,365 (spot)	925 (spot)
Japan	3,000 (spot shipment)	2,200 spot (2,150 shipment)	1,800 spot (2,000 shipment)
Hong Kong		1,350 FOB	865 FOB

Source: ITC Market News Service (5 July 1995).

➤ **Fresh ginger**

Prices below are in the currency of the importing market, unless otherwise specified.

Market	Origin	Price	Origin	Price
Germany	Brazil	DM 5.40 (air)	Thailand	DM 4.50 (sea)
Switzerland	Brazil	SF 4.00	Thailand	SF 4.50
United Kingdom	Brazil	UK£ 1.50	Thailand	UK£ 1.75
USA (New York)	Brazil	US\$ 2.64 (US\$ 2.87 high)		

Source: ITC Market News Service (for Europe 4 May 1995; for USA 29 June 1995).

➤ **Preserved ginger**

Specific price information was not available. Trade sources indicate that prices vary widely on account of quality differences, with Australian ginger fetching the highest prices. Prices for Hong Kong products tend to be lower and for Chinese products lower still.

DISTRIBUTION CHANNELS

Specialized importers still play an important role in the trade. A list of importers can be provided against payment (free of charge to least developed countries).

➤ Dry ginger

The traditional distribution system has declined as a result of an increase of purchasing by dealers and processors direct from the source. There has also been an increase in trade in some countries among certain ethnic communities, Asian in particular, who have developed their own system of distribution based on direct trading with the producing countries and a network of small retail outlets.

➤ Fresh and preserved ginger

The marketing structure is that characteristic of fresh vegetables. The rise of supermarket chains has eroded the position of wholesalers since some importers sell direct to supermarkets. In some importing countries, however, ginger in its fresh form is seen almost exclusively in shops catering to ethnic communities.

PACKAGING

Standards for environmentally sound packaging will increase in importance. In Germany, stringent environmental standards have come into effect. The implications for the trade of ginger in specific are not obvious at the moment. For further information contact *Duales System Deutschland GmbH* (see Useful addresses). Exporters should also bear in mind that standards set for health and safety purposes will become increasingly important.

➤ Dry ginger

Unground ginger should be packed in sealed, clean and sound containers made of a material which does not affect the ginger. Ground ginger should be packed in sealed, clean and sound tinplate or glass containers, or in paper cartons properly lined with waterproof paper, or in moisture-proof bags. Packaging should be such that maximum weight loss is 10%, i.e. 20 kg declared should be at least 18 kg upon arrival at port. Humidity during transport should be 85-90% if shipped for immediate consumption or 65-70% if consumed within 2-6 months; temperature should be at 13 degrees and ventilation should be good.

➤ Fresh ginger

Packed in corrugated fibre board boxes (5 kg), in wire board boxes (18 kg) or in sacks (< 50 kg). These are packed in wire banded wooden crates which permit the circulation of air and prevent damage and bruising. Containers of 15-20 tons are often used. To maintain quality during shipping, the consignment should be kept well ventilated and preferably be refrigerated at 13-15 °C.

➤ **Preserved ginger**

Packed and shipped in large wooden barrels or plastic drums. Australian ginger is packed in steel drums which is more appreciated by the trade. For retail, preserved ginger is usually packed in glass jars or bottles. Coloured, glossy and well-designed labels are considered important for commercial purposes.

➤ **Marking**

For both ground and unground ginger the packages should be marked with:

- name of the material, and the trade name or brand name, if any
- name and address of the manufacturer/packer
- batch or code number
- net mass
- grade of the material (if graded) according to the national standards
- producing country
- any other marking required by the purchaser
- year of production, if known

MARKET OPPORTUNITIES

➤ **Dry ginger**

Consumption of spices is likely to increase, due to an augmented production of high flavoured food by the food industry. In addition, increasing interest in health food and, consequently, "natural" instead of "artificially" flavoured food, will also increase consumption of spices.

There is scope for newcomers in the market. A development noted in the trade of ginger has been the increasing use of oils and oleoresins, powdered and processed ginger in major importing countries, especially in Europe and the United States. Ginger exports for the manufacture of powdered ginger must be fibre free, while the products exported for the manufacture of ginger oil and oleoresins should have a high oil content. Export efforts should be based on increased productivity and improved postharvest technology.

➤ **Fresh ginger**

There may be some prospects for a moderate increase in international trade in fresh ginger mainly for the ethnic market, specifically Asian communities.

➤ **Preserved ginger**

Japan will continue to be the largest market, but some growth is also expected in other countries in Western Europe as well as in the United States. In general, however, the prospects for preserved ginger remain modest.

USEFUL ADDRESSES

1. Associations

American Spice Trade Association
(ASTA) Inc.
580 Sylvan Avenue
P.O. Box 1267
ENGLEWOOD CLIFFS, NJ07632
United States
Tel: (201) 568-2163
Fax: (201) 568-7318

Flavour and Extract Manufacturers
Association of the United States
1620 I St, NW, Suite 925
WASHINGTON D.C. 20006
United States
Tel: (202) 293-5800
Fax: (202) 463-8998

Spice Trade Association & Seasoning
Manufacturers Association
6 Catherine St
LONDON W C2B 5JJ
United Kingdom
Tel: (071) 836 2460
Fax: (071) 836 0580

Syndicat National des Triturateurs-
Conditionneurs de Poivres et Epices
(SNPE)
8, rue de l'Isly
75008 PARIS
France
Tel: (1) 45 22 28 15
Fax: (1) 43 87 85 40

Syndicat National des Fabricants de
Produits Aromatiques (PRO D A R O M)
48, Avenue Riou Blaque t
06130 GRASSE
France
Tel: (93) 36 07 21
Fax: (93) 36 54 26

All Nippon Spice Association
5-23-28 Nishi-Gotanda
Shinagawa-ku
TOKYO 141
Japan
Tel: (03) 49 3 6884

Canadian Spice Association
P.O. Box 189
DONMILL, Ontario M3C 2S2
Canada

Waren-Verein der Hamburger Börse
Plan 5
2000 HAMBURG 1
Germany
Tel: (040) 326 414
Fax: (040) 322 639

Nederlandse Zuidvruchten Vereniging
Bezuidehoofdweg 82
2594 AX DEN HAAG
Netherlands
Tel: (70) 383 3011
Fax: (70) 347 5253

2. Standards

International Organization for
Standardization (ISO)
Case Postale 56
1211 GENEVA 10
Switzerland
Tel: (022) 749 0111
Fax: (022) 733 3430

Codex Alimentarius Commission
Via delle Terme di Caracalla
00100 ROME
Italy
Tel: (6) 57 9 71
Fax: (6) 579 7 3152/5782610

Agriculture Canada
Food Production and Inspection Branch
Dairy, Fruit and Vegetable Division
2255 Carling Avenue (Hallidon House)
OTTAWA, Ontario
Canada K1Y 0Y9
Tel: (613)995-5433
Fax: (613)993-8511

United States Department of Agriculture
Agricultural Marketing Service
Washington, D.C. 20250
United States
Fax: (202)720-8477

ProTrade
Deutsche Gesellschaft für Technische
Zusammenarbeit (GTZ) GmbH
Postfach 5180
6236 ESCHBORN
Germany
Tel: (6196)790
Fax: (6196)797

3. Environmental packaging

ECO-Emballage
44, Avenue Georges-Pompidou
92300 LEVALLOIS-FERRET
France
Tel: (40)89 99 99
Fax: (40)89 99 88

4. Trade fairs

Central Marketing Gesellschaft
Deutschen Agrarwirtschaft
P.O. Box 200320
5300 BONNENBAD GODESBERG
Germany
Tel: (228)8470
Fax: (228)847202

Japan Food Service Show
c/o Japan Food Service Association
8-9-13 Ginza, Chou-ku
TOKYO
Japan
Tel: (03)3573 3231

Fromex-pma
10, Avenue d'Iéna
75016 PARIS
France
Tel: (1)40 73 30 67
Fax: (1)40 73 39 69

DECTA
Bank House
Sutton Court Road
SUTTON, Surrey SM1 4SP
United Kingdom
Fax: (081)643 8030

CBI
P.O. Box 30009
3001 DARTDAM
Netherlands
Fax: (010)411 4081

Ministry of Health & Welfare
2-2, Kasumigaseki 1-chome
Chiyoda-ku 100
TOKYO
Japan

Duales System Deutschland GmbH
Abteilung Vergabe "Grüner Punkt"
Postfach 1324
5300 BONNEN 1
Germany
Fax: (228)979 2198

Salon International de l'Alimentation
39, rue de la Bienfaisance
75008 PARIS
France
Tel: (1)42 89 46 87
Fax: (1)42 89 46 94

Anuga
Messe- & Ausstellungen GmbH
Postfach 210760
5000 COLOGNE 21
Germany
Tel: (0221)821-0
Fax: (0221)821-2574

Annex I

List of importers (non-exhaustive)

Germany

Henry Lamotte-Bremen (*Spices*)
Postfach 103 849
28038 BREMEN
Tel: (0421) 547 060
Fax: (0421) 547 069 9

Autec Vertriebs GmbH (*Vegetables*)
Molkerieweg 5
7419 6 NEUENSTADT
Tel: (071) 39 7 072
Fax: (071) 39 7 075

Leo Savelsberg (*Spices*)
Postfach 1380
52410 JÜRICH
Tel: (02461) 52045
Fax: (02461) 58 856

Großhandelsgesellschaft Obst, Gemüse und
Speisekartoffeln Berlin mbH (*Vegetables*)
Verlängerter Waldowallee 43a
10318 BERLIN
Tel: (030) 50 080
Fax: (030) 500 8210

United Kingdom

James Dalton (Seasoning & Spices)
Ltd. (*Dry Ginger*)
Pennine Range Mills
Camwell Road, Starbeck
HARROGATE, HG1 4PY
Tel: (0423) 885 255
Tlx: 57 9 03
Fax: (0423) 880 611

Geest PLC. (*Vegetables*)
White House Chambers
West Marsh Rd
SPALDING, PE11 2BB
Tel: (0775) 761 111
Fax: (0775) 769 48

West African Commercial Agencies
(London) Ltd. (*Dry ginger*)
15 South Primrose Hill
CH ELMSFORD, CM1 2RF
Tel: (0245) 261 062
Fax: (0245) 49 2 884

France

Daras S.A. (Georges S.) (*Spices*)
14, rue Fortia
B.P. 1878
13222 MARSEILLE Cedex 01
Tel: (91) 54 9 1 68
Tlx: 430 59 6 DARAS F
Fax: (91) 55 62 36

Sainte Lucie S.A. (*Spices*)
53, rue Corbier Thiebaut
60270 GOUVREUX
Tel: (44) 58 57 57
Tlx: 155 039 F
Fax: (44) 58 06 49

Alfred L. Wolff (France) (*Spices*)
15, rue de l'Arsenal
75004 PARIS
Tel: (1) 42 72 9 2 31
Fax: (1) 42 72 11 99

Canavese S.A. (*Vegetables*)
CD 2 La Muscatelle
B.P. 161
13675 AUBAGNE Cedex
Tel: (91) 43 44 45
Tlx: 402 186 F
Fax: (91) 27 01 10

Netherlands

Eerste Euro Graan B.V. (*Spices*)
Bornholmstraat 4
9723 AX GROENINGEN
Tel: (050) 133 344
Tlx: 53 100 EEG NI
Fax: (050) 146 304

Karsten Stadsanaal B.V., P. (*Spices*)
Transitorweg 3
9503 GT STADSKANAAL
Tel: (05990) 21 000
Fax: (05990) 21 744

Daarhover & Co's Handelsmij. B.V.
(*Spices*)
Harengracht 223-225
1016 BG AMSTERDAM
Tel: (020) 624 4113
Fax: (020) 626 0977

Brink B.V., Jan v.d. (*Vegetables*)
Marconistraat 19A
3029 AE ROTTERDAM
Tel: (010) 476 6122
Fax: (010) 425 5414

Catz International B.V. (*Spices*)
Blank 22
30111 TA ROTTERDAM
Tel: (010) 411 3440
Fax: (010) 404 5406

Eeuwijk van Campen B.V., Van
(*Vegetables*)
De Run 444
5503 LR VELDHOVEN
Tel: (040) 535 025
Fax: (040) 534 698

United States

Alex Farm (*Dry and fresh ginger*)
831 N.W. 21st St Terr.
MIAMI, FL 33127
Tel: (305) 324 0090

Northwest Cold Pack Co. (*Dry ginger*)
Div. of Kelly Clark Co.
P.O. Box 10818
BAINBRIDGE ISLAND, WA 98110
Tel: (206) 842 4741
Fax: (206) 842 9118

Cal-Pro Sales Co. (*Dry ginger*)
P.O. Box 6477
BEVERLY HILLS, CA 90212
Tel: (213) 879 6166

Park Avenue Banana (*Dry ginger*)
91 E. 111th St
NEW YORK, NY 10029-2615
Tel: (212) 369 7017

International Diversity (*Dry ginger*)
9467 E. Slauson Ave.
RICO RIVERA, CA 90660
Fax: (310) 949 7481

Schiff Food Products Co., Inc. (*Dry ginger*)
190 Berry St
BROOKLYN, NY 11211
Tel: (718) 782 4353
Fax: (718) 782 4731

Z-B Industries (*Vegetables*)
P.O. Box 950
SAN PEDRO, CA 90733
Tel: (310) 832 8000
Fax: (310) 514 1550

Hongwon Trading, Inc. (*Vegetables*)
108 Waterbury St
BROOKLYN, NY 11206
Tel: (718) 417 0109
Fax: (718) 456 846

Carben Inc. (*Vegetables*)
2150 N.W. 70th Ave.
MIAMI, FL 33122
Tel: (305) 470 0000
Fax: (305) 637 1717

Canada

Charles Fine Foods (*Spices*)
R.R. #1
WALLORYTON,
Ontario K0E 1R0
Tel: (613) 923 5098

Reliable Enterprises Ltd. (*Vegetables*)
510 West Hastings St #205
VANCOUVER, BC V6B 1L8
Tel: (604) 689 1169
Fax: (604) 689 9309

Japan

Ashoka Co., Ltd. (*Spices*)
3-17, Mizuki 5-chome
DAIZAIJU CITY, 818-01
Tel: (092) 923 5822
Fax: (092) 923 5823

San-Ai Trading Corp. (*Spices*)
174-2 Ikeshitabata
Moriyama-ku, NAGOYA 463
Tel: (052) 791 1888
Tlx: 443 4687 STC NAG J
Fax: (052) 791 1889

Ataka Produce Co., Ltd. (*Spices*)
3-1- Minami Aoyama
Minato-ku, TOKYO 105
Tel: (03) 478 9128
Tlx: 22568

Union Spice Foods Co., Ltd. (*Spices*)
10-14, Kuzuhara 1-chome
Kokurakiku, KITAKYUSHU 800-02
Tel: (093) 471 8747
Fax: (093) 471 8747

Hino Pharmaceutical Co., Ltd. (*Spices*)
3-15, Doshmachi 2-chome
Chuo-ku, OSAKA 541
Tel: (06) 231 5847
Tlx: J6449 OHINO
Fax: (06) 231 7309

All Kyushu Banana Trading Co., Ltd.
(*Vegetables*)
Fuji Bldg. 2-39, Asano 1-chome
Kokurakiku, KITAKYUSHU 802
Tel: (093) 521 1545
Fax: (093) 521 0877

Morii Trading Co., Ltd. (*Spices*)
Morii Bldg.
4-10, Arajimachi 1-chome
Chuo-ku, OSAKA 541
Tel: (06) 222 3774
Tlx: 522 2002 EMORII J

Eishoku Co., Ltd. (*Vegetables*)
17-8, Chiyoda-cho
Atsuta-ku, MAGOYA 456
Tel: (052) 682 8471
Tlx: 446-3827
Fax: (052) 681 5756

Hong Kong

Boron International Traders (*Spices*)
703 Tung Ying Bldg.
100 Nathan Road
Kowloon
Tel: 312 0628
Fax: (852) 739 6435

Lung Fung Co., Ltd. (*Vegetables*)
P.O. Box K-4020
Hong Kong
Tel: 3/315 195
Tlx: 54374 W TAKH H X

Singapore Trading Co Ltd (*Spices*)
19 Queen St, G/F
Hong Kong
Tel: 858 1188
Tlx: 86016 SINCO H X
Fax: (852) 858 1452

Singapore

Sagar Trading Co. (*Spices*)
P.O. Box 1870
SINGAPORE 9037
Tel: 224 8816
Tlx: RS 23206

Masda Chemical PTE Ltd. (*Spices*)
58 Tanjong Pagar
SINGAPORE
Tel: 268 6533
Tlx: RS 24089 MASDACO

Morocco

Fettah S.A.R.L. (*Spices*)
3, rue Abou Rakrak
21000 CASABLANCA
Tel: (02) 311 123/311 054
Tlx: 27642
Fax: (02) 311 068

Oubonor (*Vegetables*)
20, rue Mustapha El Maani
CASABLANCA
Tel: (02) 270 701
Tlx: 21078