

*The Market for*  
  
*Nutmeg*  
  
*in the European Union*

ITC



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**ABBREVIATIONS**

<b>ACP</b>	African, Caribbean and Pacific States
<b>CAD</b>	Cash against documents
<b>CBI</b>	Centre for the Promotion of Imports from Developing Countries
<b>CFR</b>	Cost and Freight
<b>CIF</b>	Cost, Insurance and Freight
<b>D/P</b>	Documents against payment
<b>EU</b>	European Union
<b>FOB</b>	Free on Board
<b>GCNA</b>	Grenada Cooperative Nutmeg Association
<b>GSP</b>	Generalized System of Preferences
<b>HACCP</b>	Hazard Analysis Critical Control Point
<b>HS</b>	Harmonized Commodity Description and Coding System
<b>KG</b>	Kilogram
<b>LDCs</b>	Least Developed Countries
<b>MT</b>	Metric Ton
<b>MFN</b>	Most Favoured Nation
<b>N.E.S.</b>	Not Elsewhere Specified
<b>Q</b>	Quantity
<b>SITC3</b>	Standard International Trade Classification (Revision 3)
<b>SPS</b>	Sanitary and Phytosanitary measures
<b>V</b>	Value

## EXECUTIVE SUMMARY

Approximately 90% of the world's nutmeg 9,700 tons is produced by Indonesia and Grenada. India, Malaysia, Papua New Guinea, Sri Lanka and a few Caribbean countries produce the remaining 10%.

Nutmeg trees bear an apricot like fruit, which consists of a husk that contains a seed, the nutmeg, which is surrounded by a thin layer called mace. Nutmegs contain 20% to 40% of fixed oil called nutmeg butter and 8% to 15% of essential oil. Generally traded in whole form, nutmeg is mainly used in ground form by the food processing industry in meat products, sausages, soups, baked good and spice mixes.

The EU imports on average 9,000 MT of nutmeg yearly (around 50% of total world imports). The Netherlands and Germany are the world leading importers; together they totalise around 60% of the tonnage imported in the EU. The Netherlands is a major trading centre and the main world re-exporter of nutmeg, mainly to other EU countries. Indonesia and Grenada provide most of the supplies with 4,000 MT and 2,000 MT annual averages respectively. Currently, Grenada exports go almost exclusively to the European Union where the product is highly appreciated for its above-range quality in terms of flavour and sanitary issues, due to the tight controls carried out by the Grenada Cooperative Nutmeg Association. On the contrary, Indonesian exports are losing ground because of aflatoxin problems.

Aflatoxin is a naturally occurring mycotoxin produced by two types of mold: *Aspergillus flavus* and *Aspergillus parasiticus*. *Aspergillus flavus* is common and widespread in nature and is most often found when certain grains are grown under stressful conditions such as drought. The mold occurs in soil, decaying vegetation, hay, and grains undergoing microbiological deterioration and invades all types of organic substrates whenever and wherever the conditions are favourable for its growth. Favourable conditions include high moisture content and high temperature. At least 13 different types of aflatoxin are produced in nature with aflatoxin B1 considered as the most toxic. While the presence of *Aspergillus flavus* does not always indicate harmful levels of aflatoxin it does mean that the potential for aflatoxin production is present.

The EU market is steady and despite a slight decline of consumption, trade sources foresee a positive trend in trade and consumption in the next few years. Overall, market prices have been good and steady over the last two years and trade sources believe that price rises are not expected in the near future. Nevertheless, EU demand for premium quality nutmeg is high and Grenada production does not suffice to cover demand. Therefore, Indonesian exporters, whose market shares have dropped over the last few years due to aflatoxin problems and competition of minor producing countries' exporters must focus on quality and sanitary issues, mainly aflatoxin control.

Exports of nutmeg oil and nutmeg oleoresin, which cannot be affected by aflatoxin, could be envisaged as a way to bypass aflatoxin and quality problems. Furthermore, non-traditional sectors should be investigated like the pharmaceutical and cosmetics industries where new uses of nutmeg can be found and developed in various preparations as balms or syrups.



## A. PRODUCT DESCRIPTION

This Market Brief covers the European Union market for nutmeg, classified under the following codes:

**HS:** 0908.10 Nutmeg  
**SITC 3:** 075.25 Nutmeg, mace and cardamoms

Nutmeg trees, *myristica fragrans*, belong to the family of myristicaceae. They bear fruit after about six years and reach their best production after 20 years. The fruit of the nutmeg tree resembles a small apricot but, unlike apricot, it is not soft and juicy. Underneath the skin of the fruit is a thick, fibrous husk, which contains a dried seed, the nutmeg. A thin layer of lacy material, which produces mace, surrounds the nutmeg. When ripe, the husk splits apart revealing the crimson coloured mace. The husk of the harvested fruit is then broken apart completely and the mace is carefully peeled away from the dried seed. Nutmegs are generally oval in shape and have a wrinkled surface, which is light brown in colour. They contain 20% to 40% of fixed oil called nutmeg butter and 8% to 15% of essential oil. Generally traded in the whole form, either shelled or unshelled, nutmegs are mainly used, after grinding, in meat products, particularly sausages, soups, baked goods and spice mixes. Nutmeg essential and fixed oils and nutmeg fat called trimyristin, are used in the pharmaceutical, cosmetics, and soap industries, which offer interesting alternatives to the marketing of whole nutmeg. In the pharmaceutical industry, nutmeg extracts can be found in the preparation of balms, syrups etc.

## B. PRODUCTION, FOREIGN TRADE AND CONSUMPTION

### *Production*

- Two major world producers and two main varieties of nutmeg.

Indonesia and Grenada represent approximately 90% of total world production. Other minor producers are India, Malaysia, Papua New Guinea, Sri Lanka and a few Caribbean countries.

**Table 1**

### **Major producers of nutmeg, in MT**

<b>Country</b>	<b>1997</b>	<b>1998</b>	<b>1999</b>	<b>2000</b>	<b>2001</b>
Indonesia	19200	18400	12700*	7500*	7600*
Grenada	2725	2500	2940	2300	2070

**Source:** FAO.

\* FAO Estimates

The East Indian Islands situated mainly in the Moluccas area produce the East Indian highly aromatic nutmegs variety while Grenada produces the West Indian variety, which is milder in flavour and lighter in colour. International trade in nutmegs is either of the East Indian variety or the West Indian variety. A negligible quantity of wild “Bombay” variety is traded and mainly imported by the USA.

### *Foreign trade*

- The EU absorbs on average 50% of total world imports of nutmeg.

Over the period 1997-2001, world import of whole nutmeg\*, averaged 16,000 MT yearly, of which 8,000 MT was from Indonesia and 2,700 MT from Grenada. During the same period, the EU imported yearly 9,000 MT on average, of which around 4,000 MT were from Indonesia and 2000 MT from Grenada. The Netherlands is the major importer in the EU, followed by Germany. Together, they represent around 60% of total EU imports with around 37% (3,300 MT yearly average) and 22% (2,000 MT yearly average) respectively.

\* Nutmeg is generally imported in whole form as it rapidly loses its flavour once ground.

**Table 2**

### **Major importers of nutmeg in the EU** **Q in MT; V in US\$ '000**

	1997		1998		1999		2000		2001	
	Q	V	Q	V	Q	V	Q	V	Q	V
Total EU	9578	22263	10431	30421	8803	42671	8367	51476	7282	39883
Netherlands	4102	8203	3116	9808	3531	16137	2983	18693	2969	15521
Germany	2047	4900	1767	6857	2317	11452	2119	13920	1885	10757
France	1059	2704	1011	3776	913	4469	932	5895	584	3219
Belgium-Lux	824	2155	691	2700						
Belgium					724	3723	666	4403	611	3383
Italy	505	1354	308	1207	509	2563	367	2298	376	1980
UK	352	989			218	702	259	1870	271	1459

**Source:** COMTRADE database, United Nations Statistics Division (UNSD).

- Growing interest for Grenada nutmeg and a decline of Indonesian exports.

Aflatoxin risks have considerably affected Indonesian exports to the EU, which dropped from around 5,200 MT in 1997 to around 3,000 MT in 2001. In Grenada, where about 25% of total foreign exchange earnings come from nutmeg, exports remained steady over the same period. An estimated 40,000 people, almost half the Grenada’s population, depend on the nutmeg industry. European importers who used to have a preference for the East Indian variety are showing a growing interest for the West Indian variety and for imports from



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Grenada, where quality and aflatoxin problems are well under control. The Netherlands and Germany are the main destination of Grenada's nutmeg, and together absorb around 70% of the island's total production while this quantity represents 20% of Indonesian production.

- The Netherlands : The World's main re-exporter.

Besides being the major world importer of whole nutmeg, the Netherlands is also the main re-exporter of re-processed nutmeg (1,500 MT yearly average). Its major destinations are Germany, the United Kingdom, Belgium and Italy.

**Table 3**

**Major exporters of nutmeg to the EU**  
**Q in MT; V in US\$ '000**

	1997		1998		1999		2000		2001	
	Q	V	Q	V	Q	V	Q	V	Q	V
Extra-EU, of which:	7996	17145	6238	21369	6350	30820	5749	37460	5523	29738
Indonesia	5173	10436	3603	12278	3988	18611	4094	25971	3017	15759
Grenada	2354	5557	2153	7540	1919	9948	1261	9095	2066	12098
India	124	377	104	362	155	900	156	1016	290	1088
Sri Lanka	15	64	26	83	66	347	73	443	45	332
Singapore	211	404	226	684	118	609	81	456	37	142
Intra-EU, of which:	1580	5115	4192	9050	2453	11951	2619	14014	1758	10140
Netherlands	798	2217	883	3489	1776	8127	1488	9436	1041	5774
Germany	231	1150	137	698	182	1033	170	966	184	1145
France	146	685			197	1289	265	1562	151	1140

**Source:** COMTRADE database, United Nations Statistics Division (UNSD).

*Apparent consumption*

Following an interview with JHB International in Belgium, sole agent for Grenada's nutmeg, the consumption market is steady and a positive trend in nutmeg trade and consumption is to be expected in the next few years, despite the slight decline that can be seen in imports and apparent consumption (see tables 2 and 4). This decline, probably due to aflatoxin problems in Indonesia and/or an increased use of nutmeg oil or nutmeg oleoresin by the industry, is considered to be marginal and temporary by the same source.

**Table 4**

**Apparent Consumption\* in the major EU consuming countries  
Q in MT**

	<b>1997</b>	<b>1998</b>	<b>1999</b>	<b>2000</b>	<b>2001</b>
Total EU	7124	5381	5573	5031	5143
Netherlands	2984	2016	1355	1100	1687
Germany	1698	1527	2066	1865	1649
Belgium-Lux	541	516			
Belgium			574	534	436
France	583		502	508	409
Italy	475	271	396	246	273
Untd-Kingd.	270		186	188	191
Spain	209	198	146	216	198

**Source:** Calculation based on the COMTRADE database figures.

\*Due to the absence of nutmeg production in the EU, the apparent consumption figures in table 4, above, correspond to total imports - total exports.

### C. MARKET CHARACTERISTICS

- Growing trend in the use of nutmeg oil and nutmeg oleoresin by the food processing industry.

The food processing industry is the major traditional consumer of nutmeg in culinary preparations such as meat preparations, soups, sauces, preserves, bakery products, cheese, egg preparations and spice mixes. Nevertheless, due to aflatoxin risks in nutmegs one can observe a growing demand for nutmeg oil and nutmeg oleoresin which cannot be affected by aflatoxin. This demand comes not only from the food processing industry but also increasingly from the pharmaceutical and cosmetic industry.

Household consumption represents a small portion\* of total nutmeg consumed in the EU. The spices are sold in retail packs in ground or whole form but consumers indicate a preference for ground nutmeg due to its practical use. When sold in whole form nutmegs must be sound and attractive in appearance, as defectives or BWPs (broken, wormy and punky) cannot be used in retail trade. (See paragraph E: Grading).

\* Around 5% of total consumption.

### D. MARKET ACCESS

#### *Tariffs*

- No import duty is levied on nutmeg in the EU.

#### *Regulations, sanitary and phytosanitary measures*

- Nutritional, hygienic and toxicological issues are major concerns to EU consumers. Subjects such as macro-cleanliness, microbial loads, aflatoxin, trace metal and pesticide residues are regulated by food safety standards.

The EU has a number of directives and regulations concerning food safety and the European Spice Association (ESA) has fixed minimum quality and sanitary standards agreed by all members. Individual member countries or buyers may consider these standards, directives and regulations as guidelines and enforce them more strictly.

As an example, in the Netherlands, irradiated foods are totally forbidden while the EU Directive 1999/3/EC of the European parliament and the European Council of 22 February 1999 set at 10 the maximum overall average absorbed radiation dose (kGy) permitted in spices.

With regard to aflatoxin, which is produced by a fungus and contaminates improperly stored corns, soya beans, peanuts and other foods in warm humid regions, its level in nutmeg

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should comply with the following EU regulations setting maximum levels for certain contaminants in foodstuffs:

Commission Regulation (EC) No 257/2002 of 12 February 2002 amending Regulations (EC) No 194/97 and (EC) No 466/2001, Official Journal L 041, 13/02/2002.

Commission Regulation (EC) No 472/2002 of 12 March 2002 amending Regulation (EC) No 466/2001, Official Journal L 075, 16/03/2002.

The EU website: [http://europa.eu.int/comm/food/index\\_en.html](http://europa.eu.int/comm/food/index_en.html) contains additional information on subjects such as:

- ✓ Food Contact Materials.
- ✓ Food Contaminants and Residues (chemical and pharmaceutical).
- ✓ Food Hygiene.
- ✓ Food irradiation.
- ✓ Official controls on food products.

Information can also be found in the International Organization for Standardization (ISO) website: <http://www.iso.org>, more specifically the following standard:

- ISO 6577:2002 - Nutmeg, whole or broken, and mace, whole or in pieces (Myristica fragrans Houttuyn).

Exporters may also wish to refer to the American Spice Trade Association (ASTA) Cleanliness Specifications, which are often considered as a reference, and consult the website: [www.astaspice.org](http://www.astaspice.org).

➤ The Hazard Analysis and Critical Control Point system

The EU Directive on Hygiene for Foodstuffs (93/43/EC) which became effective on the 1<sup>st</sup> of July 1996 stipulates that: “foodstuffs companies shall identify each aspect of their activities which has a bearing on the safety of foodstuffs and ensure that suitable safety procedures are established, applied, maintained and revised on the basis of the HACCP system”. The HACCP (Hazard Analysis and Critical Control Points) system is mandatory to EU companies which process, treat, pack, transport, distribute or trade foodstuffs. It concerns risks such as macro biological (vermin), microbiological (viruses, bacteria, moulds) and toxicological (contamination by pesticides, heavy metals or dioxin). Although not mandatory for exporters to the EU, an approved HACCP system can be an asset.

## E. GRADING

- Two major varieties and three broad quality classifications.

Nutmegs from Indonesia and Grenada are classified as East Indian and West Indian, respectively. Their district of origin further classifies East Indian nutmegs (e.g. Siau, Ambon, etc.). Nutmegs from less important sources are designated according to their country of origin.

The following broad quality classifications apply to whole nutmegs, further classified by origin and by grade:

Sound:	High quality nutmegs mainly used for grinding and to a lesser extent for oleoresin extraction.
Substandard:	Nutmegs used for grinding, oleoresin extraction and essential oil distillation.
Distilling:	Poor quality nutmegs used for essential oil distillation.

After drying (6 - 8 weeks), sound nutmeg kernels are graded according to the number of seeds per pound.

**East Indian:** mainly from the Indonesian islands of Siau (Siau), Sangihe, Ternate, Amboina, Banda and Java.

Classification	Grade
Sound:	- <i>80s, 110s and 130s</i> : number of nutmegs per pound. - <i>'ABCD'</i> : all sizes mixed together. - <i>'Shrivels'</i> : heavily wrinkled nutmegs.
Substandard	- <i>'Sound shrivelled'</i> : generally have a shrivelled appearance and a higher volatile oil content than sound nutmegs. - <i>'BWP'</i> : (broken, wormy and punky): mainly used for grinding (volatile oil content generally does not exceed 8%).
Distilling	<i>'BIA' or 'ETEZ'</i> : contain a relatively large quantity of shell material and a volatile oil content of 8% to 10%. - <i>'BSL' or 'AZWI'</i> : contain a small amount of shell material and a volatile oil content of 12% to 13%.

**West Indian:** mainly from Grenada.

In Grenada, only "Sound" high quality nutmegs are exported. They are hand picked and graded by size: *60s-65s, 80s, and 110s*.

Other Caribbean Islands export negligible quantities\* of "West Indian" nutmeg the quality of which cannot be compared to Grenada's high standards.

\*Around 100 MT/year.

**Sri Lanka:**

Nutmegs are available, shelled and in shell, in three grades: N° 1, FAQ and BWP.

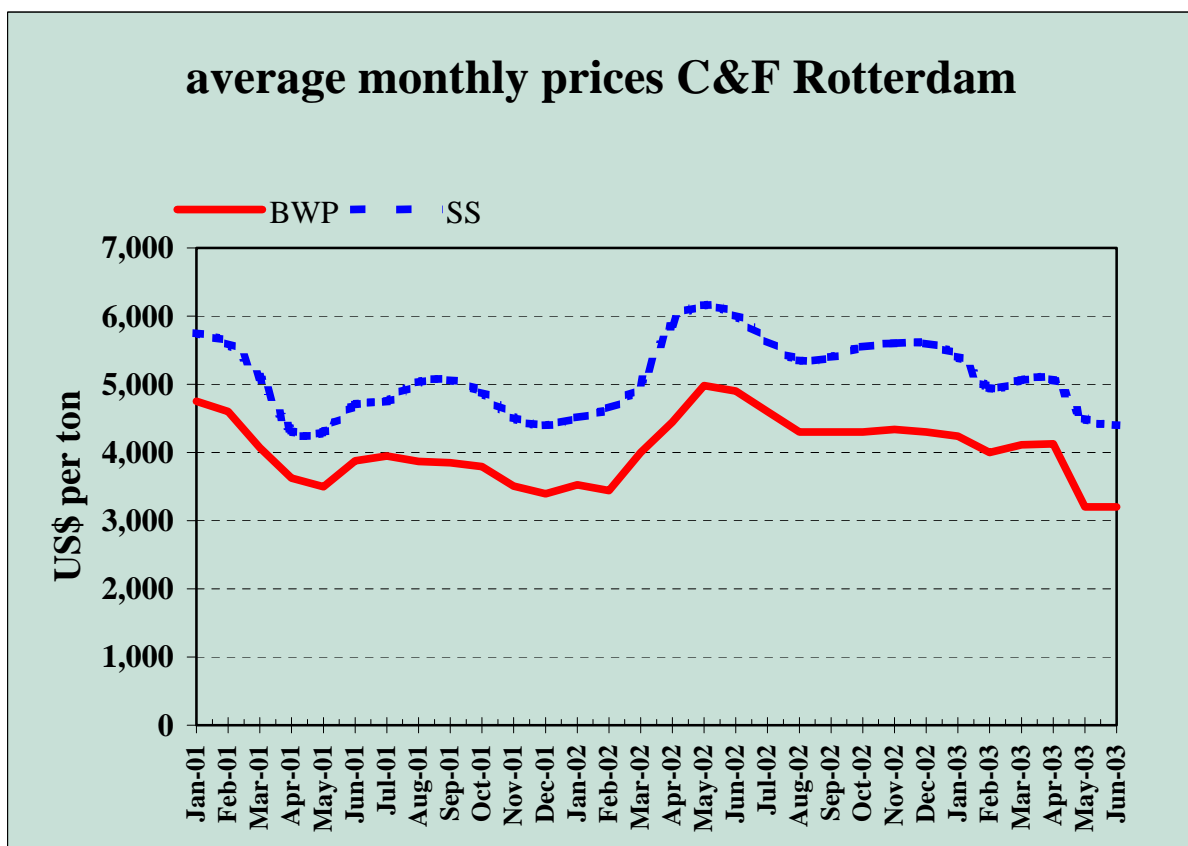
One should not forget that similar grades from different origins might have different characteristics. Therefore, although origin and grading are two important factors in marketing nutmeg, the final quality assessment depends on the individual experience of the traders.

**F. PRICES**

- Market prices have been good and steady over the last two years, at least for Grenada's nutmeg.

Two major factors influence prices: in Indonesia, aflatoxin is the current major problem and in all producing countries climatic conditions have a direct influence on production and quality and thus on prices. Generally, prices have been steady over the past two years and experts believe that better prices are not to be expected in the near future. Concerning Indonesia, an improvement of post harvesting techniques, mainly drying, could lead to a significant price improvement.

Man Producten Rotterdam B.V., one of the two major Dutch importers of nutmeg has provided the following average monthly prices from January 2001 to June 2003:



- The Market News Service (MNS) of the ITC and its regular market reports.

The Market News Service (MNS) of the ITC collects information from a network of correspondents worldwide in order to provide timely and detailed price and market information on various products including spices. MNS is available on ITC's Product Map market intelligence platform on : <http://www.p-maps.org>

The following wholesale prices (US\$ per MT) in the Netherlands market were given in the latest MNS report dated 3 September 2003.

Indonesian SS: 5850  
WI 110's: 6950

The Public Ledger and Marchés tropicaux et méditerranéens (see annex V) publish up-to-date quotes for nutmeg. The following prices were obtained from the Public Ledger issue of 18 August 2003.

<b>Grade and origin Main European Ports</b>	<b>\$/MT. Settlement/Close</b>
<b>Grenada C&amp;F, 60/65s</b>	
Spot	7500
Shipment July/December 03	7100
<b>Grenada C&amp;F, 80s</b>	
Spot	7300
Shipment July/December 03	7100
<b>Grenada C&amp;F, 110s</b>	
Spot	7100
Shipment July/December 03	7000
<b>Indonesia CIF, SS</b>	
Spot	5700
Shipment	5500
<b>Indonesia CIF, BWP</b>	
Spot	4300
Shipment	4100
<b>Indonesia CIF, ABCD</b>	
Spot	6400
Shipment	5900

## **G. DISTRIBUTION CHANNELS**

As a major producer, Grenada plays an important role in the distribution network. The Grenada Cooperative Nutmeg Association (GCNA), which is composed of about 7,000 members, is the sole exporter of the nutmeg produced in the country. GCNA have an exclusive agency agreement with JHB International Trade & Finance S.A., in Belgium, which sell Grenada's nutmeg to importers, traders, re-processors and distributors.

In other producing countries, exporters work directly with importers but many prefer to work with sales agents based in the importing country who have easier access to market information including up to date market prices. Sales agents act on behalf of the exporter; they find an importer, negotiate prices and contractual terms, present samples and have them tested, give the exporter market reports etc. Before working with agents and engaging their services on a long-term contract, exporters should check their trade references.

- Main dealers located in Rotterdam

The major importers are often grinders and their main clients consist of food processing companies and to a lesser extent of retailers. Catz International and Man Producten in the Netherlands are important players in the nutmeg trade. Large industrial consumers prefer to buy from established spice merchants rather than from growers, as the former will deliver on time and to the required specification.

At the retail level, many supermarket chains work with specialist packers and wholesalers.



## H. COMMERCIAL PRACTICES

- Standard contracts are generally used.

Usually orders are placed after acceptance of samples and one of the two following standard contracts are used. They are issued by the:

Netherlands Spice Trade Association  
(Nederlandse Vereniging Voor de Specerijhandel)  
c/o Van Sillevoldt Specerijen B.V.  
P.O Box 64  
Paperndrecht 3350 AB  
Tel: + 31-78 6151755  
Fax: + 31-78 6153107

International General Produce Association  
Gafta House  
6 Chapel Place  
Rivington Street  
London. EC2A 3SH  
United Kingdom  
Tel: + 44 20 7814 9666  
Fax: + 44 20 7814 8383  
E-Mail: [igpa@gafta.com](mailto:igpa@gafta.com)  
Web Site: [www.igpa.com](http://www.igpa.com)

Where buyers and sellers are well known to each other they may prefer to agree mutual terms rather than use a standard contract. However, it is worthwhile that sellers compare their arrangements with the terms offered by other buyers.

Nutmegs are traded on a FOB or CIF basis subject to agreement between parties. Payment is usually cash against documents but the letter of credit (L/C), both confirmed and irrevocable is used with certain origins.

To create goodwill, new suppliers are advised to offer advantageous terms such as payment after arrival and inspection or drawing a certain percentage against the L/C, the rest to be paid after inspection.

## I. PACKAGING AND LABELLING

Nutmegs must be thoroughly dried before packing and stored under cool, dry conditions. They are usually packed in 50 Kg double-layered linen, jute, sisal or woven polyethylene bags. If other material is to be used special care must be taken to avoid materials that might lead to sweating and development of mould. Packaging should be such that maximum weight loss is 10% upon arrival at port after transport in containers in conventional vessels.

Environmental regulations are also of high importance regarding packaging. The EU Directive 94/62/EC of 20 December 1994 on Packaging and Packaging Waste, which became law in 1996, commits all EU members to adopt policies to restrain the production of packaging wastes and facilitate their recovery, recycling and reuse. For spice exporters, it lays down the permitted maximum levels of heavy metals such as lead, chromium and mercury in packaging materials. Additional and detailed information may be found in the ITC publication: "Dried Herbs and Spices – A packaging manual", 1999. This publication contains information on the following subjects:

- Transport packaging
- Retail packaging
- Packaging materials
- Packaging methods
- Health, safety and environmental issues affecting spice packaging.

Another ITC publication: PACkit: Importing Country Profile, EU, 2002 contains useful information on, inter alia, impact of packaging on developing countries.

Information on labelling, presentation and advertising of foodstuffs to the final consumer may be found in Council Directive 2000/13/EC of 10 March 2000.

Exporters are advised to write labels in at least two EU official languages. Labelling requirements include:

- Name of the product
- Country of origin
- Care conditions
- Name and address of the manufacturer or distributor
- Net weight
- Special storage requirements
- Instruction for use

## J. SALES PROMOTION

- Exporters should play the card of safe (aflatoxin free) nutmeg.

The main visiting card remains the regular offer of high quality, aflatoxin free nutmeg. Trade sources suggest that due to the current steadiness of the food processing market for nutmeg, the best way of promoting this product is to target non-traditional sectors (see paragraph K. below). Other means of promotion consist of the distribution of promotional pamphlets with product description and culinary suggestions and recipes, which could be done in cooperation with the importer. Exporters can also place advertisements in specialized publications (see annex 5) or through the Web. In addition, participation in trade fairs can introduce new contacts and provide information on market trend and commercial practices. Two major food fairs in Europe could be suggested:

### **Food Ingredients-Europe (FIE)**

Biennial trade fair, which take place in various locations. Next event: 8-20 November 2003 in Frankfurt, Germany:

Expoconsult BV trading as CMP Information

PO Box 200

3600 AE Maarssen

The Netherlands

Tel: + 31 346 559 444

Fax: + 31 346 573 811

E-mail: [Fi@cmpinformation.com](mailto:Fi@cmpinformation.com)

[www.fi-events.com](http://www.fi-events.com)

### **Anuga**

11 to 15 October 2003

Koelnmesse GmbH

Messeplatz 1

50679 Köln

Germany

Tel: + 49 221 821-3895

Fax: + 49 221 821-3410

E-mail: [anuga@koelnmesse.de](mailto:anuga@koelnmesse.de)

[www.koelnmesse.de](http://www.koelnmesse.de)

## K. MARKET PROSPECTS

- The main issue concerns high quality products.

EU consumption is steady but demand for premium quality nutmeg is high and the market offers opportunities to exporters who can deliver a consistent high quality, aflatoxin free nutmeg, as is currently the case of Grenada. The success of Grenada is due to the efforts of the GCNA to control sanitary problems and to export premium quality nutmegs only. But the quantities exported by Grenada do not suffice to satisfy the European demand; this leaves an important place to Indonesia and other minor producing countries for which the main challenge will be the control of sanitary issues, mainly aflatoxin, in order to regain the market shares which have dropped over the last few years together with prices due to the poor quality of their product. Aflatoxin control is a solution, which could be easier to implement if, at the example of Grenada and its GCNA, associations are created at the national level. Such associations could be beneficial to producers and exporters by giving them the opportunity to pool their resources, reduce their costs and afford the necessary quality control systems, laboratory tests, packaging materials, information and marketing infrastructure.

Furthermore, exports of nutmeg oil and nutmeg oleoresin, which cannot be affected by aflatoxin, could be envisaged as a way to bypass the aflatoxin and quality problems encountered when it comes to whole nutmeg.

- Non-traditional sectors to be investigated.

So far, the food processing industry and household consumption have been the traditional markets for nutmegs. Now, trade sources suggest that the pharmaceutical and cosmetics industries could offer new opportunities to exporters who should try and develop new uses for nutmeg and visit large pharmaceutical and cosmetics companies to promote their products. These industries are an interesting alternative to the steady and conservative food processing industry market that offers little margins for new uses of nutmeg.

A good example concerns the innovative attitude in Grenada. Recently a nutmeg based instant pain relieving spray for muscular aches called NUT-MED has been developed. This spray seems to have a good chance of success once the patent, which was pending at the time this Market Brief was finished, will be ready.

## ANNEX I

## SELECTED POTENTIAL IMPORTERS

**BELGIUM**

JHB International Trade & Finance S.A.  
24 Ave. de la Toison d'Or  
1050 Brussels  
Belgium.  
Tel: + 322 512 3899  
Fax: + 322 512 1310

**DENMARK**

Purchasing Cooperation Alvo  
Gunnar Clausens Vej 40  
8260 VIBY J  
Tel: + 45 86 29 1515  
Fax: + 45 86 29 9499

**FRANCE**

Ducros S.A.  
B.P. 150  
ZI Le Terradou  
84971 Carpentras  
Cedex  
Tel: + 33 490 63 89 96  
Fax: + 33 490 60 58 18

SOCOHERB S.A.  
B.P. 202  
13303 Marseille Cedex 14  
Tel: + 33 490 260 61  
Fax: + 33 491 02 81 28  
1 bd Philippe Mabilly  
13014 Marseille 14  
Tel: + 33 491 02 60 61  
Fax: + 33 491 02 81 28

**GERMANY**

Dragoco Gerberding & Co AG  
Dragoco Str. 1  
37601 Holzminden  
Germany  
Tel: + 49 55 31 970  
Fax: + 49 55 31 971 391

Van Hees & Gewürzmühlen GmbH  
Kurt-Van-Hees-Str. 1  
65396 Walluf  
Tel: + 49 61 23 70 80  
Fax: + 49 61 23 708 240

Fuchs Gewürze GmbH  
Westring 15  
49201 Dissen  
Tel: + 49 5421 30 90  
Fax: + 49 5421 30 91 11

Raps GmbH & Co KG  
P. O. box 1849  
95310 Kulmbach  
Tel: + 49 922 180 72 47  
Fax: + 49 922 180 72 60

**ITALY**

Drogheria & Alimentari srl  
Via Fonda di mezzana 15  
59100 Prato (Firenze)  
Tel: + 574 575 727  
Fax: + 574 571 071

Enrico Webb-James S.N.C.  
26-28 Via Nicolodi  
57121 Livorno  
Tel: + 586 424725  
Fax: + 586 425 523

**NETHERLANDS**

Man Producten  
Weena 612  
3012 CN Rotterdam  
Tel: + 31 10 2801 380  
Fax: + 31 10 4147 425  
E-Mail: [spices@manproducten.nl](mailto:spices@manproducten.nl)  
URL: <http://www.manproducten.com>

Catz International BV  
P.O.Box 180  
3000 AD Rotterdam  
Tel: + 31 10 411 34 40  
Fax: + 31 10 411 89 13  
E-Mail: [info@catz.nl](mailto:info@catz.nl)  
URL: <http://www.catz.nl>

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**SPAIN**

Daniel Sanchez S.A.  
Carretera de Cabrils  
Km 1400  
08340 Vilassar de mar  
Barcelona  
Tel: + 34 937 54 07 00  
Fax: + 34 937 50 13 79

Joaquin Galindo & CIA S.A.  
Juan de Austria 118  
08018 Barcelona  
Tel: + 34 934 85 05 77  
Fax: + 34 933 00 12 85

Productos Jauja S.A:  
Avda. Alto de las Atalayas S/N  
30110 Cabezo de Torres  
Murcia  
Tel: + 34 968 83 11 31  
Fax: + 34 968 83 50 30

Paprimur S.A.  
Finca 40 Navarpro S/N  
P.O. Box 7  
30110 Cabezo de torres  
Murcia  
Tel: + 34 68 430 400  
Fax: + 34 68 834 756

## ANNEX II

## OTHER USEFUL ADDRESSES

Duales System Deutschland AG  
 (recycling system 'Der grüne Punkt' Germany)  
 Frankfurter Straße 720-726  
 51145 Köln  
 Germany  
 Tel: + 49 22 03 93 70  
 Fax: + 49 22 03 93 71 90  
[www.gruener-punkt.de](http://www.gruener-punkt.de)

European Spice Association  
 Reuterstraße 151  
 53113 Bonn  
 Germany  
 Tel: + 49 228 21 61 62  
 Fax: + 49 228 22 94 60

Fachverband der Nahrungs-und Genussmittel-  
 Industrie Österreichs (Austrian Professional  
 Association for food industry)  
 P.O. Box 144  
 1037 Vienna  
 Austria  
 Tel: + 431 7122121  
 Fax: + 431 7131802

Danish Spices Association c/o Scandeco Ltd.  
 Dampfeergevej 21-23  
 2100 Copenhagen  
 Denmark  
 Tel: + 45 31 179409  
 Fax: + 45 35 262904

International Organization for Standardization  
 (ISO)  
 1, rue de Varembé  
 Case postale 56  
 1211 Geneva 20  
 Switzerland  
 Tel: + 41 22 749 01 11  
 Fax: + 41 22 733 34 30  
[www.iso.org](http://www.iso.org)  
 E-mail: [Central@ISO.org](mailto:Central@ISO.org)

Syndicat National des Transformateurs de  
 Poivre, Epices, Aromates et Vanille  
 (National syndicate of pepper, spices, seasoning  
 and vanilla transformers)  
 8, Rue de L'Isly  
 75008 Paris  
 France  
 Tel: + 33 1 534 233 80  
 Fax: + 33 1 534 233 81

Fachverband der Gewürzindustrie ev.  
 (Spices industry professional association)  
 Reuterstrasse 151  
 D-53113 Bonn  
 Germany  
 Tel: + 49 228 216 162  
 Fax: + 49 228 229 460

Seasoning and Spice Association  
 6 Catherine Street  
 London WC2B 5 JJ  
 United Kingdom  
 Tel: + 44 207 836 24 60  
 Fax: + 44 207 836 05 80

The American Spice Trade Association  
 2025 M Street, NW  
 Suite 800  
 Washington, DC 20036  
 USA  
 Tel: + 1 202 367 1127  
 Fax: + 1 202 367 2127  
[www.astaspice.org](http://www.astaspice.org)

**ANNEX III****IMPORT PROMOTION OFFICES****DENMARK**

DIPO (The Danish Import Promotion Office for  
Products from Developing Countries)  
Borsen  
1217 COPENHAGEN K  
Tel: + 45 339 505 00  
Fax: + 45 331 205 25  
E-mail: [dipo@commerce.dk](mailto:dipo@commerce.dk)  
[www.dipo.dk](http://www.dipo.dk)

**SWEDEN**

Association of Swedish Chambers of Commerce  
P.O. Box 16050  
103 21 STOCKHOLM  
Tel: + 46 8 555 100 00  
Fax: + 46 8 566 316 35  
E-mail: [tradeoffice@chambertrade.com](mailto:tradeoffice@chambertrade.com)  
[www.cci.se](http://www.cci.se)

**GERMANY**

Deutsche Gesellschaft für Technische  
Zusammenarb. (GTZ) GmbH  
(German Company for Technical Cooperation)  
Dag-Hammarskjöld-Weg 1-5  
65760 ESCHBORN  
Tel: + 496 196 791 229  
Fax: + 496 196 796 150  
[www.gtz.de/english](http://www.gtz.de/english)

**ITALY**

Istituto Nazionale per il Commercio Estero  
(ICE) – National Institute for Foreign Trade  
Via Liszt, 21  
00144 ROME EUR  
Tel: + 39 06 599 294 84  
Fax: + 3906 542 200 07  
E-mail: [cooperazione@ice.it](mailto:cooperazione@ice.it)  
[www.italtrade.com](http://www.italtrade.com)

**NETHERLANDS**

Centre for the Promotion of Imports from  
Developing Countries (CBI)  
Beursplein 37, 5th Floor  
P.O. Box 30009  
3001 DA ROTTERDAM  
Tel: + 31 10 201 34 34  
Fax: + 31 10 411 40 81  
E-mail: [cbi@cbi.nl](mailto:cbi@cbi.nl)  
[www.cbi.nl](http://www.cbi.nl)



## ANNEX IV

## NATIONAL MEMBERS OF THE EUROPEAN COMMITTEE FOR STANDARDIZATION

**AUSTRIA****Österreichisches Normungsinstitut (ON)**

Tel: + 43 1 213 00

Fax: + 43 1 213 00 650

E-mail: [infostelle@on-norm.at](mailto:infostelle@on-norm.at)[www.on-norm.at](http://www.on-norm.at)**BELGIUM****Institut Belge de Normalisation / Belgisch Instituut voor Normalisatie (IBN / BIN)**

Tel: + 32 2 738 01 11

Fax: + 32 2 733 42 64

E-mail: [info@ibn.be](mailto:info@ibn.be)[www.ibn.be](http://www.ibn.be)**DENMARK****Dansk Standard (DS)**

Tel: + 45 39 96 61 01

Fax: + 45 39 96 61 02

E-mail: [dansk.standard@ds.dk](mailto:dansk.standard@ds.dk)[www.ds.dk](http://www.ds.dk)**FINLAND****Suomen Standardisoimisliitto r.y. (SFS)**

Tel: + 358 9 149 93 31

Fax: + 358 9 146 49 25

E-mail: [info@sfs.fi](mailto:info@sfs.fi)[www.sfs.fi](http://www.sfs.fi)**FRANCE****Association Française de Normalisation (AFNOR)**

Tel: + 33 1 41 62 80 80

Fax: + 33 1 49 17 90 00

[www.afnor.fr](http://www.afnor.fr)**GERMANY****Deutsches Institut für Normung e.V. (DIN)**

Tel: + 49 30 26 01 0

Fax: + 49 30 26 01 12 31

E-mail: [postmaster@din.de](mailto:postmaster@din.de)[www.din.de](http://www.din.de)**GREECE****Hellenic Organization for Standardization (ELOT)**

Tel: + 30 1 212 01 00

Fax: + 30 1 228 62 19

E-mail: [info@elot.gr](mailto:info@elot.gr)[www.elot.gr](http://www.elot.gr)**IRELAND****National Standard Authority of Ireland (NSAI)**

Tel: + 353 1 807 38 00

Fax: + 353 1 807 38 38

E-mail: [nsai@nsai.ie](mailto:nsai@nsai.ie)[www.nσαι.ie](http://www.nσαι.ie)**ITALY****Ente Nazionale Italiano di Unificazione (UNI)**

Tel: + 39 02 70 02 41

Fax: + 39 02 70 10 61 06

E-mail: [uni@uni.com](mailto:uni@uni.com)[www.uni.com](http://www.uni.com)**LUXEMBURG****Service de l'Énergie de l'ÉTAT (SEE)**

Tel: + 352 46 97 56 1

Fax: + 352 46 97 46 39

E-mail: [see.normalisation@eg.etat.lu](mailto:see.normalisation@eg.etat.lu)[www.etat.lu/see](http://www.etat.lu/see)**NETHERLANDS****Nederlands Normalisatie-instituut (NEN)**

Tel: + 31 15 269 03 90

Fax: + 31 15 269 01 90

E-mail: [info@nen.nl](mailto:info@nen.nl)[www.nen.nl](http://www.nen.nl)**PORTUGAL****Instituto Português da Qualidade (IPQ)**

Tel: + 351 21 294 81 00

Fax: + 351 21 294 81 01

E-mail: [ipq@mail.ipq.pt](mailto:ipq@mail.ipq.pt)[www.ipq.pt](http://www.ipq.pt)**SPAIN****Asociación Española de Normalización y Certificación (AENOR)**

Tel: + 34 91 432 60 00

Fax: + 34 91 310 40 32

E-mail: [info@aenor.es](mailto:info@aenor.es)[www.aenor.es](http://www.aenor.es)**SWEDEN****Swedish Standards Institute (SIS)**

Tel: + 46 8 555 520 00

Fax: + 46 8 555 520 01

E-mail: [info@sis.se](mailto:info@sis.se)[www.sis.se](http://www.sis.se)**GREAT BRITAIN****British Standards Institution (BSI)**

Tel: + 44 208 996 90 00

Fax: + 44 208 996 74 00

E-mail: [info@bsi-global.com](mailto:info@bsi-global.com), [www.bsi-global.com](http://www.bsi-global.com)

## ANNEX V

## SELECTED PERIODICALS

**Foodnews**

Agra Europe  
80 Calverley Road  
Tunbridge Wells  
Kent TN1 2UN  
United Kingdom  
Tel: + 44 1 892 533 813  
Fax: + 44 1 892 511 803  
[www.agra-food-news.com](http://www.agra-food-news.com)

**Eurofood**

Agra Europe  
80 Calverley Road  
Tunbridge Wells  
Kent TN1 2UN  
United Kingdom  
Tel: + 44 1 892 533 813  
Fax: + 44 1 892 511 803  
[www.agra-net.com](http://www.agra-net.com)

**International Food Ingredient**

Miller Freeman BV  
P.O.Box 200  
3600 AE Maarssen  
The Netherlands  
Tel: + 31 346 55 94 44  
Fax: + 31 346 57 38 11  
[www.ifi-online.com](http://www.ifi-online.com)

**The Public Ledger**

80 Calverly Road  
Tunbridge Wells  
Kent TN1 2UN  
United Kingdom  
Tel: + 44 1 892 533 813  
Fax: + 44 1 892 511 803  
[www.public-ledger.com](http://www.public-ledger.com)

**Marchés tropicaux et méditerranéens**

190 Boulevard Haussmann  
75008 Paris  
France  
Tel: + 33 1 44 95 99 50  
Fax: + 33 1 44 95 99 79  
[www.marches-tropicaux.com](http://www.marches-tropicaux.com)

**ANNEX VI****SOURCES OF INFORMATION**

The global spice trade and the Uruguay round agreements, International Trade Centre UNCATD/WTO, Commonwealth Secretariat, 1996.

Dried herbs and spices - A packaging manual, International Trade Centre UNCTAD/WTO, 1999.

PACkit - Importing County Profile - EU, International Trade Centre UNCTAD/WTO, 2002.

Nutmeg, mace and their by-products, International Trade Centre UNCTAD/WTO, 1994.

Clean Spices, A guidebook for shippers of products to the U.S. spice trade; The American Spice Trade Association, 1991, revised 2000.

The Public Ledger; 80 Calverly Road; Tunbridge Wells; Kent TN1 2UN; UK:  
<http://www.public-ledger.com>

Marchés tropicaux et méditerranéens; 190 Boulevard Haussmann; 75008 Paris; France:  
<http://www.marches-tropicaux.com>

Indian Spices, vol. 38 No. 3 July-September 2001, Spices Board, India, URL:  
<http://www.indianspices.com/>

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The Courier, No. 96 / March – April 1986.

The Financial Times; One Southwark Bridge; London; UK: <http://www.ft.com>

Eurofood; Agra Europe; 80 Calverley Road; Tunbridge Wells; Kent TN1 2UN:UK:  
<http://www.agra-net.com>

What you should know about nutmeg and mace, American Spice Trade Association, 1966.

Nutmeg and their derivatives, FAO, Rome, September 1994.

Nutmeg and mace – world overview, FAO; Rome, 1994.

Nutmeg and mace, URL: <http://spice-box.com/>

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URL: [http://archive.food.gov.uk/pdf\\_files/food\\_additives.pdf](http://archive.food.gov.uk/pdf_files/food_additives.pdf)

Tropical commodities and their markets – A guide and directory, Twin Ltd, 5-11Worship Street, London; UK; 1995.

Spices, Tropical agricultural series, Longman Group Limited, 1981.

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Official Journal of the European Communities L 365, 31 December 1994

EU Health and consumer protection:

URL: [http://europa.eu.int/comm/dgs/health\\_consumer/newsletter/](http://europa.eu.int/comm/dgs/health_consumer/newsletter/)

EU Scientific Committee on Food:

URL: [http://europa.eu.int/comm/food/fs/sc/scf/index\\_en.html](http://europa.eu.int/comm/food/fs/sc/scf/index_en.html)

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URL: [http://www.codexalimentarius.net/standard\\_list.asp](http://www.codexalimentarius.net/standard_list.asp)

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International Organization for Standardization (ISO) URL: <http://www.iso.org>

Grenada Today: [www.belgrafix.com/gtoday/2002news/october/oct26/page5.htm](http://www.belgrafix.com/gtoday/2002news/october/oct26/page5.htm)

Spices and herbs; A Survey of the Netherlands and other major markets in the European Union, 1999.