



ASSOCIATION OF INDIAN
ORGANIC INDUSTRY

NEWSLETTER

Newsletter No. 5

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Prime Minister Narendra Modi asked farmers to engage in organic and diverse farming to maintain soil fertility for a better impact on the environment and the lives of farmers.

- 6th June 2021, Press Trust of India

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From the CEO'S Desk



Dr. (Mrs) PVSM Gouri

Dear Friends,

After the second wave of Covid-19, lives and businesses are slowly picking up even though the process of digital activity continues in terms of e-commerce, meetings, conferences, online audits, teaching etc., A recent survey conducted by Confederation of Indian Industry (CII) has revealed that top CEOs in the country expect swifter economic recovery from the impact of the second wave of Covid-19 pandemic during the second half of 2021. Talking about organic food, the trend is attracting consumers to eat more organic food for nutrition in building good health and immunity and this demand is increasing.

According to EMR survey reports (2021), the Indian organic food market stood at a value of USD 849.5 million in 2020. The market is expected to grow at a CAGR of about 20.5% in the forecast period of 2021 and 2026 to reach a value of about USD 2.6 million by 2026. The distribution channels are supermarkets, hyper markets, specialty stores, convenience stores, online and others. The survey report gives a detailed analysis of the key players in the Indian organic food market, covering their competitive landscape, capacity, and latest developments like mergers, acquisitions, and investments, expansions of capacity, and plant turnarounds.

To provide impetus to the organic industry, the Association of Indian Organic Industry (AIOI) and The Professor Jayashankar Telangana State Agricultural University (PJTSAU), Hyderabad have collaborated to start an Online Short term course for **Skill and Entrepreneur's Development in Organic Products** from 1st October 2021. It is a digital course to provide practical training to enhance opportunities in the areas of auditing for assessment of organic programmes, opportunities for organic certifications and quality assurance. It is aimed at developing executives and quality managers in the organic foods & farm industry, professionals in new product development, as well as to enhance credibility in the organic products businesses. Details are available on our website: aioi.org.in.

Best wishes to you all and family, safe and good health in 2021.

AIOI Family

Revival of desi (indigenous) Asine quanon for Sustainable Agriculture in India



* Rajeev Baruah

I have been fascinated by desi cotton for many years, and have been working towards its acceptance amongst farmers, farmer groups and the textile industry for some time. The revival of desi cotton could be a game changer for farmers in India and for sustainable cotton.

Gossypium arboreum and *Gossypium herbaceum* originated in India millions of years ago, and are commonly referred to as desi cotton species. *G. arboreum* is under commercial cultivation mainly in India and Pakistan. It was in 1790 that the British introduced *G. hirsutum* (American cotton) from Malta and Mauritius, essentially to feed the textile mills in Lancashire and Manchester, and tried hard for nearly 150 years to replace the desi cotton but with little success.

In 1947 when India got independent, the area under desi cotton was close to 97%. And India produced the finest fabrics (Calico & Dhaka Muslin) which were woven from the coarse fibre of *G. Arboreum*. However, soon after independence, the Indian cotton scientists declared the fibre of desi cotton as coarse, and focussed on improving only the American cotton, leaving the desi cotton on the verge of elimination.

Changes in species composition in India

Species	% of total cotton area						
	1947	1970	1980	1990	2000	2007	2013*
<i>G. arboreum</i>	65	30	20	30	17	4	0.6
<i>G. hirsutum</i>	3	53	54	48	69	90	98
<i>G. herbaceum</i>	32	17	14	12	11	5	1.4
<i>G. barbadense</i>	-	-	11	10	3	1	0.01
	100	100	100	100	100	100	100

* Central Institute of Cotton Research Nagpur India

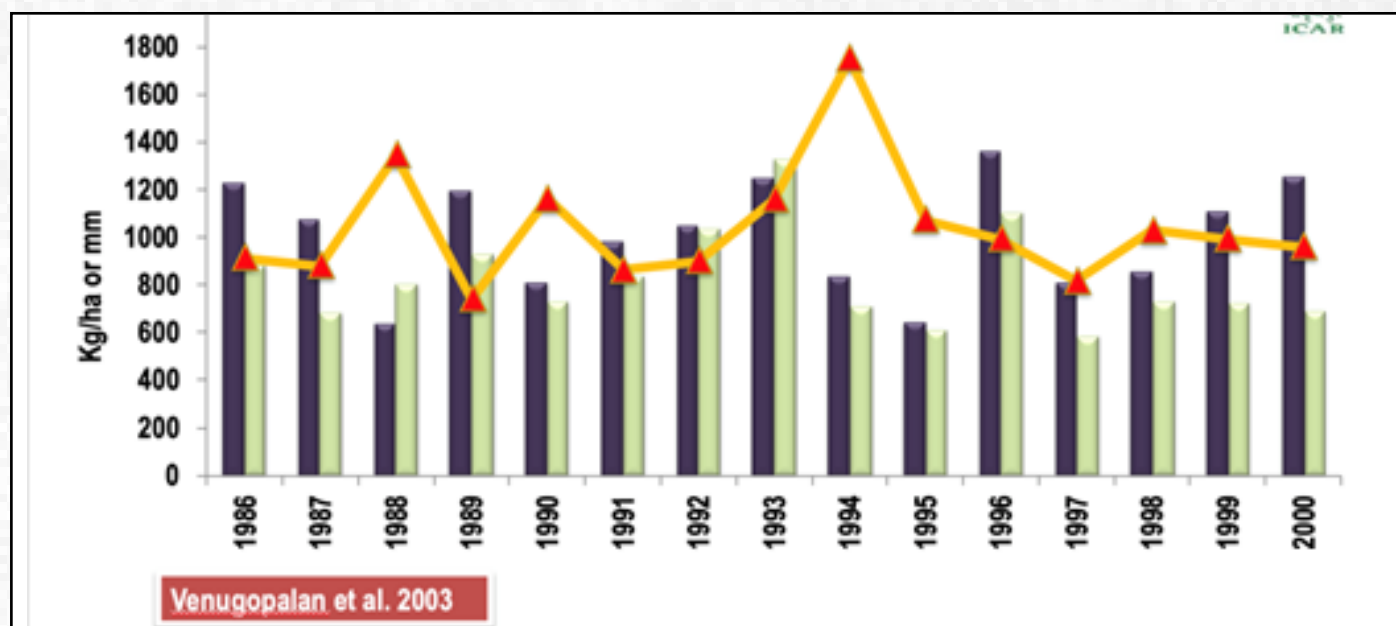
India has the largest cotton acreage in the world today (11 to 12 million ha, but cotton yields remain low and have been stagnant for the past 15 years at 511 kg/ha. India is essentially saturated by the double gene Bt- cotton and hybrid technology. These hybrids are expensive to cultivate, are highly input dependent and run the risk of collapse under biotic and abiotic stress. Let us not forget that close to 70% of India's cotton is grown under rain-fed conditions.

Desi cotton species survived the vagaries of nature for millions of years in India, and have the necessary resilience and robustness that are needed for long term sustainability (high yields at low production costs). They are ideally suited for organic and sustainable production systems and combat climate change. Some of its inherent strengths are:

- » Deep rooted plants and the 'Okra' type leaves allow for effective light penetration.
- » Highly suitable for rain-fed conditions, for light marginal and saline soils.
- » Species is endowed with high resistance levels to drought, salinity.
- » Requires less fertilizers and chemical interventions due to high nutrient use efficiency and hence totally suited for organic and low input agricultural systems.
- » High lint recovery at 38-40% gin out-turn compared to 32-34% in hybrid American species

* Rajeev Baruah is Senior Advisor, Solidaridad Network

The yield and performance of *G. Arboreum* vis-à-vis *G. Hirsutum* can be gauged by the following research data of 15 years:



G. Arboreum cotton out-yielded G Hirsutum cotton in 13 out of 15 years. Benefit - better in a dry/low rainfall year.

Bengaluru exports 10.20 MT processed organic certified jackfruit to German

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In a boost to export organic products, a consignment of 10.20 MT of value-added products of organically certified gluten free jackfruit powder & retort packed jackfruit cubes were recently exported from India to Germany. The jackfruit has been processed in the APEDA assisted pack house owned by Phalada Agro Research Foundations (PARF), Bengaluru.

The APEDA registered PARF represents a group of 1500 farmers with a wide coverage of around 12,000 acres farms. These farmers grow medicinal and aromatic herbs, coconut, jackfruit, mango puree products, spices and coffee.

PARF facilitates the group certification for their small farmers as per the standards notified under National Programme for Organic Production (NPOP), European Union and National Organic Programme (of the US) standards.

Source:

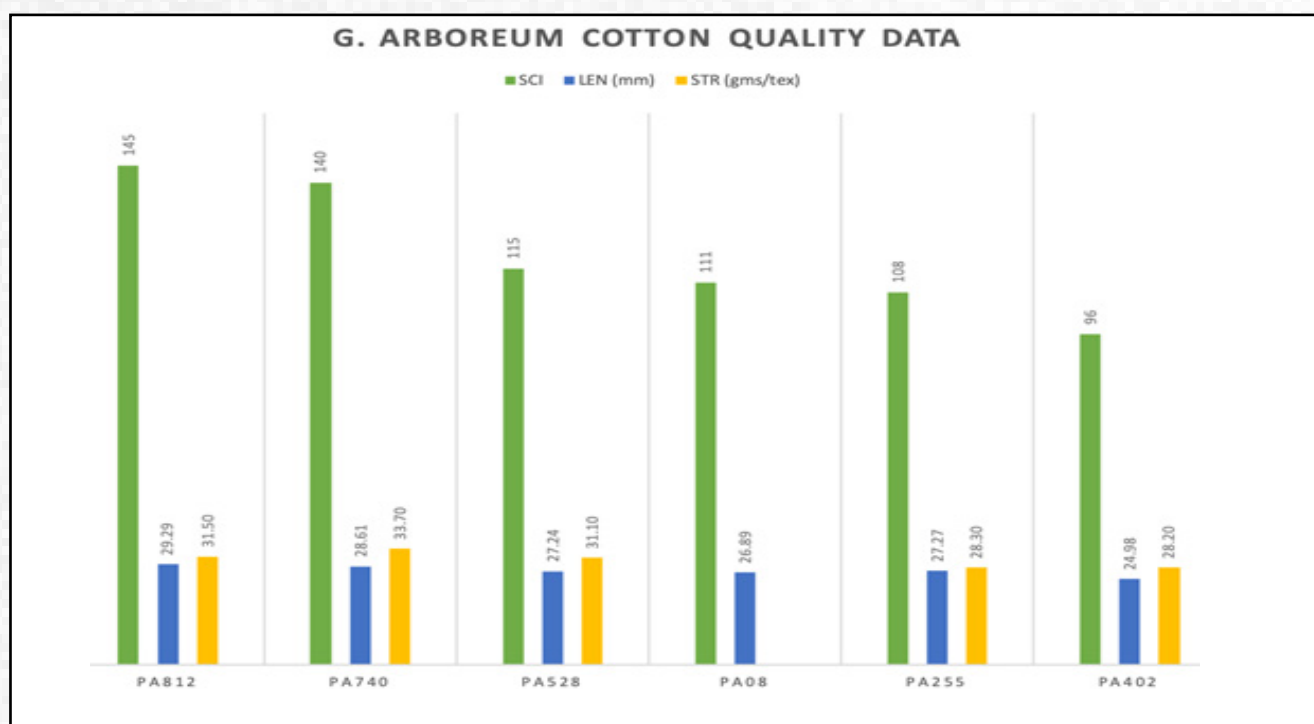
<http://www.agrospectrumindia.com/news/83/2571/bengaluru-exports-10-20-mt-processed-organic-certified-jackfruit-to-germany.html>



Weakness of *G. arboreum* (most of them have been overcome) are:

- » **Small boll size**
- » **Propensity to shed seed cotton from open bolls necessitating more frequent picking**
- » **Tall and lanky plants cause lodging if boll load is high.**
- » **Poor fibre length**

Seeing its potential, a handful of public sector breeders continued to work on them, by adopting non-conventional breeding approaches such as introgression. Breeders from one such state agricultural university in India, Vasantao Naik Marathwada Krishi Vidyapeeth (VNMKV) Parbhani, Maharashtra, have achieved great success in improving the staple length of desi cotton. As a result of this, the fibre is totally suited for the current needs of the textile industry. The recent quality specifications of some of the cultivars are as follows:



SCI: Spinning Consistency Index; LEN: Length; STR: Strength. Cotton tested at Welspun India (2020)

In an article titled, "Analysis performance of an improved *G. arboreum* L. cotton under mill conditions" published in the Journal of Cotton Research and Development in July 2016, Chandra, Srinivasan and Akade showed that 'the improved *G. arboreum* cotton can be processed successfully on high speed modern textile processing machines. The qualitative analysis of the yarn, fabric and other relevant characters revealed that the improved *arboreum* cotton is a potent and viable alternative to the medium long *G. hirsutum* cotton.

With the improvements in quality and the dire need of farmers to break the yield barrier and reduce cultivation costs, desi cotton could be the answer for India's rain-fed cotton farmers (close to 70%). As for organic cotton farmers, it also offers the possibility of zero GMO contamination. Desi cotton could provide a sturdy road map to sustainability and offers immense potential to have new brand of Indian cotton. Let's all join hands for its revival.

- **Rajeev Baruah (14 June 2021)**

(Acknowledgments: Dr. K.R Kranthi: Technical Head ICAC Washington, Dr. MV Venugopalan: Principal Scientist Agronomy of the Central Institute of Cotton Research India. The team of seed breeders at the state agricultural university Parbhani Maharashtra India. Meena Menon's book 'Frayed History- The Journey of Cotton in India').

Harmonisation of Standards and Equivalence Determination in Organic Standards Will Facilitate Trade but cannot Control Fraud



** Dr. (Mrs) PVSM Gouri*

Comingling, inaccurate data and certification processes are the main culprits leading to frauds that have been seen to take place in organic products. Several conferences and discussions to identify the causes and prevent frauds in organic trade have taken place. I recall these discussions even at the Biofach in Nürnberg. The issue that we wish to address is whether harmonisation of standards and equivalence determination in organic standards among countries will control fraud ?

Food frauds is a global phenomenon and is always economically motivated. It is well understood that we will never know how much fraud is occurring, but cases of frauds are increasing globally due to long supply chains. This is not to say that all food businesses are involved in frauds. We do find intended (or even unintended) defaults entering the lucrative organic market to make quick money or by those who do not have much knowledge of the organic guarantee system and are devoid of business ethics and code of conduct. The unintentional frauds are due to circumstantial conditions like recession periods, Covid, etc. The following modalities have been resorted to by the traders:

- » Re-negotiating of prices after the imported products are rejected due to the presence of pesticides;
- » False labelling of conventional produce as organic to fetch a premium price.

Rejection and recall of organic consignments have been observed due to the presence of pesticides or aflatoxins or wrongful certification, thus, threatening a macro risk to the organic consumers on account of food safety issues. Insecticide sprays during fumigation with prohibited substances to prevent pests and diseases during long storage of stocks in the warehouses are also the main reasons for unintended contamination.

All cases of frauds might not get reported. In the organic food sector, this is of great concern to the consumers and the organic industry. And such actions tarnish the credibility of organic products in the minds of consumers.

Currently, one of the best quality management systems is the organic guarantee system as it ensures traceability along the entire food chain right from farm to the fork. Defaulters, incidentally, do not follow the traceability requirements seriously resulting in investigations, rejections and recall.

Harmonisation of standards and establishing equivalence agreements come under the purview of the TBT Agreement. Establishing equivalence has mutual benefits for both exporting and importing countries. While protecting the health of consumers, it serves to facilitate trade and minimise the cost of compliance for the industry and producers by allowing the exporting country to apply the most stringent means to comply with the appropriate level of food safety protection of the importing country. Equivalence recognition between countries is judged at the level of production and certification

standards, while conformity assessment procedures is reviewed at the level of the accreditation bodies. Harmonisation of standards and equivalence agreements among the trading partners can help reduce trade barriers in terms of acceptance of the product certified as per the trading countries equivalent standards, less time in transactions and reduction in the costs of certification.

However, fraud is related to ethics and it applies to all stakeholders involved in trade. Governments work with all concerned stakeholders to promote ethical conduct at the national level. Countries having established equivalence agreements share information regarding any reported fraud and this facilitates investigations from both the sides, resulting in identifying the reasons for lapses that occur at any level. The procedures established by the Governments help in establishing / introducing preventive methods by further applying stringent measures to take action against the defaulters. The fact remains that equivalence agreements will not directly prevent or control frauds in organic sector, but, to some extent, will facilitate verification of lapses at different levels and detection of defaulters.

The organic trade associations of countries need to prioritize significant time and resources into organic fraud prevention solutions that will help mitigate and prevent the occurrence of organic fraud inside and outside of the country. There is a need to develop organic fraud prevention guidelines based on the relevant and completed cases specially with reference to the residue levels of chemical pesticides applied deliberately or are accidental. This will encourage all the stakeholders, particularly, the Certification Bodies and food operators engaged in organic trade implement a risk-based process for developing and implementing an organic fraud prevention plan covering detailed information on what to do when you suspect or detect fraud and the process for filing a complete and effective complaint to the Regulatory Authorities. Perhaps, Codex Alimentarius can help prepare such guidelines.

True Cost Accounting for Food: Balancing the Scale



IFOAM recently launched its new book, True Cost Accounting for Food: Balancing the Scale. It aims at helping governments, farmers, corporations, investors, and others to break away from the status quo and make better decisions about the future of food.

IFOAM believes that in order to fix the current food metrics, in policy and in practice, there is a need to apply a holistic lens that evaluates the actual costs and benefits of different food systems, and the impacts and dependencies between natural systems, human systems, agriculture and food systems. Authors from around the world highlight the potential for food system to be more human-centered than profit-centered and one that has a more respectful relationship to the planet.

True Cost Accounting (TCA) is an evolving holistic and systemic approach to measure and value the positive and negative environmental, social, health and economic costs and benefits to facilitate business, consumer, investor and/or policy decisions.

Source: <https://www.ifoam.bio/news/true-cost-accounting-food-balancing-scale>



Export of Organic Spices from India - the prospects and challenges



* Dorairaj. K

The story of Indian spices is more than 7000 years old. History says Cardamom and Turmeric, the spices indigenous to India were grown in Babylon as early as 8th Century BC. Roman mariners came to South India with gold and went back with pepper. Cinnamon was used in Roman cookery. In 1000 BC Queen Sheba visited King Solomon in Jerusalem and offered him 120 measures of gold, many spices, and precious stones. Spice trading has been going on between India and the countries world over for a long time.

Although India grows major spices, almost 63 varieties out of 109 varieties listed by ISO, India itself is a large consumer of its production. Spices and herbs are used for enhancing taste, colour, aroma, of food and for tempering food and beverages such as soups. Apart from food additives, most of the spices are used in medicine and wellness. There is a tremendous interest in health benefits, and immunity boosting effects of some spices. There is a rising popularity of global ethnic cuisine world over. All these are reasons for the increased interest in Indian Spices.

Export of Indian Spices:

India exported in 2020 US\$ 3.62 billion worth of spices, which is half the value of global spice trade. The top 10 importing countries are: US, China, Vietnam, Hong Kong, Bangladesh, Thailand, UK, UAE, Malaysia, Sri Lanka.

Top 10 exported spices and spice products in value are: chilli, mint products, spice oils and oleoresins, cumin, turmeric, pepper, curry powder/paste, cardamom seeds and other spices like tamarind, asafoetida, cassia, and garlic.

Europe should regulate new genomic techniques as GMOs



On 29 April 2021, the European Commission published a working document on the legal future of 'New Genomic Techniques' in Europe. It states that the Commission appears to be convinced that new genetic engineering techniques (NGTs) are an important part of their wider sustainability agenda and in line with the EU Green Deal and the Farm to Fork and Biodiversity strategies.

This study could set into motion a European process exploring options for a new legal framework if EU Member States agree to this idea. If the Ministers of the Member States go along with the line of the Commission, a new legal framework could create a challenging situation. This is because on the one hand, the Commission seeks to increase organic land and agroecological production, and on the other hand they also intend to promote farming systems relying on GMOs. The organic food and farming movement criticizes the Commission's plan to take NGTs out of the existing legal framework applying to GMOs for agriculture and food as it could leave organic food systems unprotected – including its ability to trace GMOs throughout the food chain to avoid contaminations leading to economic losses and to live up to organic quality standards and consumer expectations.



Cultivation of Spices:

Pesticide residues are posing major threat to exportable spices. Breeding for resistance against pests and diseases is the most practical and feasible method for controlling pests and diseases.

Organic production methods are the safe way to overcome the residue problem. Microbial agents are important components in biological control programmes. For organic control methods to be successful, the biodiversity must be conserved. If some low level of pest incidence happens due to natural disturbance of ecosystem, augmentation through release of recommended natural enemies can be resorted to.

Some of the safe practices for protection of some spice crops are given below as examples:

Cardamom: India consumes almost 90% of the domestic production of cardamom. Less than 10% of total production, is exported, mostly the premium grade. India also exports value-added products of cardamom like cardamom oil, and oleoresins to the European countries. Saudi Arabia, Japan, Malaysia, UK, Kuwait are the major countries that import cardamom and value-added products of cardamom from India. Saudi Arabia (42%) followed by Japan (39%) are the largest markets for Indian cardamom.

The major fungal diseases affecting cardamom are azhukal (*Phytophthora medii*) and clump rot (*Pythium vexans*, *Rhizoctonia solani*). To control this *Trichoderma viridi* must be mixed in compost and applied @1 kg for each clump prior to onset of monsoon. When necessary 1% Bordeaux mixture can be sprayed. For the control of thrips, fish oil rosin soap can be sprayed. Injection of BT @ 0.5ml to 1 ml per bore hole is recommended to control the larvae of the borers. In nematode prone areas, crushed neem seeds can be applied near the roots.

Pepper: Soil application of neem cake mixed with *Trichoderma harzianum*, and subsequent mulching with plastic sheet followed by one spray of Bordeaux mixture reduces the foot rot of pepper. Plant tonic, potassium phosphonate @ 0.3% spraying or drenching @ 2lit solution per vine proved effective against Foot Rot of black pepper. (For organic farming, this may not be acceptable). For suppressing root diseases of black pepper and for encouraging good growth, a consortium of Plant Growth-promoting Rhizobacteria (PGPR) is recommended. They are several efficient strains of *Azospirillum* sp., *Bacillus* sp., *Pseudomonas fluorescens* and antagonist fungus *Trichoderma harzianum*.

U.S. organic sales soar to new high of nearly \$62 billion in 2020

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U.S. organic sales soared to new highs in 2020, jumping by a record 12.4 percent to \$61.9 billion. It was the first time that the total sales of organic food and non-food products have surpassed the \$60 billion mark, and reflected a growth rate more than twice the 2019 pace of 5 percent, according to the 2021 Organic Industry Survey recently released by the Organic Trade Association.

Black beans, flour, and chicken broth are not typically out of stock. They were in 2020. In that unprecedented year, organic's reputation of being better for you and the planet positioned it for dramatic growth. In almost every organic food aisle, demand jumped by near-record levels, propelling U.S. organic food sales in 2020 up a record 12.8 percent to a new high of \$56.4 billion. In 2020, almost 6 percent of the food sold in the United States was certified organic.

Source:<https://ota.com/news/press-releases/21755>

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Turmeric: Rhizome Rot: Several isolates of *Trichoderma* have been found to be useful in suppressing rhizome rot of turmeric. Compost, vermi-compost, Phosphocompost and mustard cake were applied @ 20t, 5t, 10t, and 3t per hectare respectively. Arbuscular mycorrhizae (AM) *Glomus fasciculatum* was applied @65 kg/ha directly to the soil. Seed treatment of rhizome was done with 5gm/kg of seed rhizome with *Azospirillum brasilense*. Turmeric grown under this ecosystem yielded the highest.

All other Spices: Neem and pongamia soaps can be effectively used to control insect pests like, hoppers, leaf miners, fruit borers and white flies. Concentration is 0.5% to 1%. Soaps block the spiracles and as a result, insect suffocates and dies. The soaps get washed away during rainfall and degrades faster under high temperature. Hence, the residual toxicity is minimum.

Biological Suppression of weeds: Many types of microorganisms including bacteria, fungi and virus are pathogenic to weeds. These organisms produce phytotoxic compounds which can be potentially used for weeding. The dehydrated cultures can be stored for long time and reconstituted before use. These products are safe to non-target and beneficial crops and there is no residue problem.

Several natural enemies have been introduced or locally identified and researched for use against each target organism. It is a fact that not many products have come out of the laboratories and entered the commercial market. There is an urgent need to popularize the bio control methods by making available suitable products with easy access. Dissemination of knowledge to all spice growers about the biocontrol methods by Government and Private Agencies must be taken up to reduce the problems in export of spices.

Marketing of Spices:

Demand for spices is increasing in the international market day by day. At the same time, the consumers and traders are demanding high quality products and packing with high standards. Spices produced

World Accreditation Day 2021



The World Accreditation Day (#WAD2021) was celebrated on 9 June 2021. This year the focus is on Accreditation: Supporting the Implementation of the Sustainable Development Goals (SDGs).

The SDGs are at the core of the United Nations' 2030 Agenda for Sustainable Development, a broad and ambitious plan of action with the overarching objective of leaving no one behind. Accreditation, in collaboration with other quality infrastructure institutions, it provides the technical foundations that are critical to the functioning of developed and developing societies. It enables industrial development, trade competitiveness in global markets, efficient use of natural and human resources, food safety, and health and environmental protection.

World Accreditation Day (#WAD2021) is a global initiative established by IAF and ILAC to promote the value of accreditation and IOAS is a signatory of the IAF MLA and a full member of the Asia Pacific Accreditation Cooperation (APAC) – a regional group of the International Accreditation Forum (IAF).

Source: <https://ioas.org/latest-news/world-accreditation-day-2021/>



with different types of standards, like organic, sustainable, food safety and anti-contamination etc. are in demand. The suppliers are having lot of challenges while procuring spices to meet those requirements. Apart from this, there are regulations in the source country and the importing country which is becoming complicated.

To start with, the traders of spices must comply with mandatory requirements of Indian, EU, USA, and other countries for exporting to other countries. At present, the traders are depending only on the Scope and Transaction Certificate of the goods and proceed with export.

Even though the certification methods are genuine, there are complaints received from importing countries regarding contamination and other quality issues. Many such problems arise because of reasons beyond the scope of the certification bodies. This may be due to lack of knowledge in handling and storing such certified products by agencies engaged in export trade. Sometimes, cross contamination happens in places in between the seller and receiver. This must be studied carefully, and suitable remedial actions should be taken.

Looking at all these hassles, importers are favoring companies that have sustainable sourcing standards. Many companies are coming up with sustainability support projects with the target of increasing agricultural competence of farmers. Some examples include introducing agricultural techniques, restricted use of pesticides and cross contamination prevention. Focus is gradually moving from farmers to processors, and audits such as SMETA or BSCI are frequently required. Some other sustainable goal aspects also getting attention, such as CO2 emissions. Certification Schemes for CO2 emissions include “My Climate” and TUV SUD’s carbon footprint certification.

Apart from the above International Organizations, some individual companies have their own sustainability projects. Spice traders recognize financial benefits such as cost reduction, shorter supply chains, and easier compliance with government regulations. For example, Nedspice has launched the Nedspice Farmer Partnership Program (NFPP) - Sustainability Project. Through this, some sustainably sourced materials have a premium price. This project provides customers with insights into varying sustainability parameters across the supply chain. Nedspice has identified 9 core

India begins export of organic millets from Uttarakhand



In a major boost to organic products exports from the country, the first consignment of millets grown in the Himalayas from snow-melt water of Ganges in Dev Bhoomi (Land of the God), Uttarakhand, would soon be exported to Denmark.

APEDA, in collaboration with Uttarakhand Agriculture Produce Marketing Board (UKAPMB) and Just Organik, an exporter, have sourced and processed ragi (finger millet), and jhingora (barnyard millet) from farmers in Uttarakhand state in Northern India for exports, which meets the organic certification standards of the European Union. UKAPMB procured millets directly from these farmers which have been processed in the state-of-art processing unit built by the Mandi Board of the state and operated by Just Organik.

The export of millets to Denmark would expand export opportunities in European countries. The exports would also support thousands of farmers that are getting into organic farming



sustainability targets from the UN Sustainable Development Goals for NFPP Project. The goals are Economic opportunity, Safe and decent work, Health and Nutrition, Education and skills, Diversity and inclusion, Healthy eco-systems, Healthy soils, Climate change and Water use. They measure the results of application of all these parameters in the sourcing system and inform the impact of this system to the consumers seamlessly through the customer portal.

Their aim is to build a sustainable sourcing and processing company and putting their focus on long term sustainable business outcomes. To achieve this aim, they focus on:

- » Health and well being of consumers
- » Focus on realities of living incomes for spice growing communities
- » Address the root causes of systemic issues like deforestation and biodiversity
- » Diversity, Equity, and Inclusion

Collective action through Public-Private Partnership to tackle some of the biggest problems challenging our world today, including climate change and plastic pollution. Exporters of spices must think in these lines to help the farmer empowerment, complete compliance to regulations, meeting the aspirations of the consumers to their full satisfaction. Then only the Spice Trade can be a sustainable business.

Reference - A note on Public Diplomacy: Cuisine and Diplomacy (Aug. 18, 2014, Ministry of External Affairs, GOI)

European Organic Congress 2021

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IFOAM organised its virtual European Organic Congress live from Lisbon on 16-18 June 2021. More than 660 participants tuned in to 'Organics' contribution to the European Green Deal', aimed at inspiring participants on how the agri-food sector enhances the transition to a more sustainable food system.

Source:

<https://www.ifoam.bio/news/european-organic-congress-2021>

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Export Promotion through Virtual mode during Covid Pandemic

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During the Covid pandemic, APEDA initiated virtual export promotion activities. These events were jointly with Indian Missions abroad. So far, 34 Virtual Buyer Seller Meets (BSMs) have been organized where APEDA identified the exporters and product associations and the Indian Missions in several countries in Asia, Africa, Middle-East, CIS countries and Europe invited the importers for business discussions.

Sectoral presentations from the trade associations were made highlighting the strength and potential of Indian products. Exporters and importers from both the sides engaged in business discussion for various products including organic products, animal-based products, fresh fruits and vegetables, processed foods, and cereals products. AIOI also participated in some of the important BSMs on behalf of the organic industry.

Source: APEDA

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Association of Indian Organic Industry
&
Professor Jayashankar Telangana State
Agricultural University



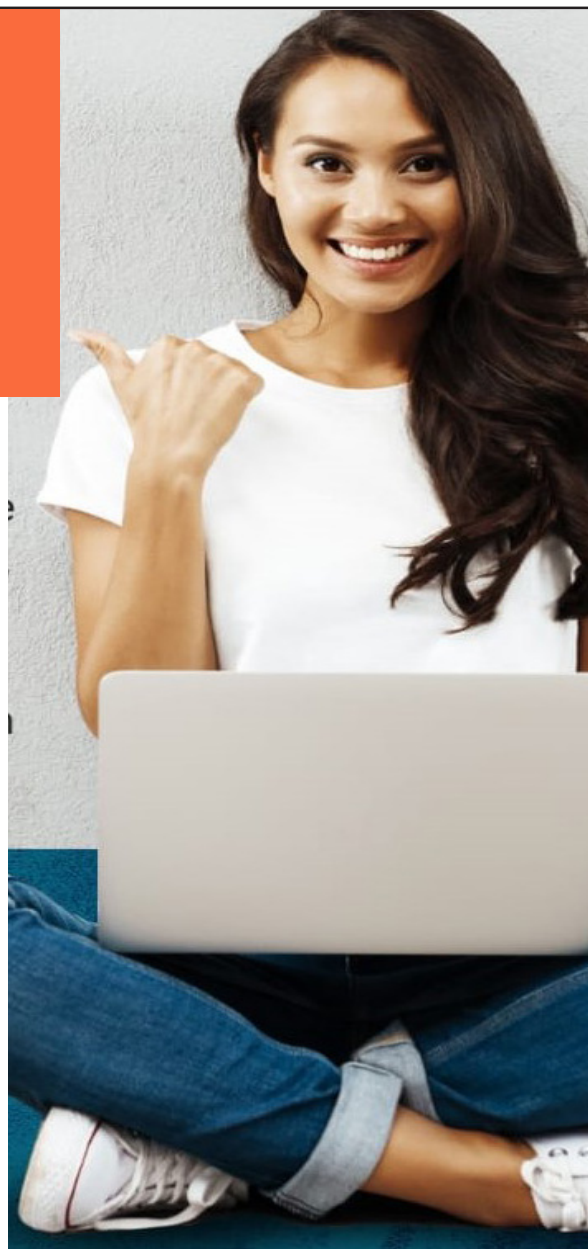
Announces the commencement of short term online certificate course for entrepreneurs' development and empowerment for employment in Organic Industry.

AIOI Certificate Course on Entrepreneurship Development in Organic Products is a professional course targeted to cater to the needs of organic industry. The information, guidance, practical training and course completion certificate will provide the participant with several opportunities in the industry like:

- » Auditing for assessment of organic programmes
- » Opportunities for organic certifications
- » Quality assurance executive and quality managers in organic foods and farm industry
- » Position in new product development
- » Organic agriculture consultants and many more

Eligibility:

Graduates and graduating students (final year) in Life Sciences and Applied Sciences. Candidates appearing for final exam in Bachelor's degree / equivalent qualification or awaiting their results, are also eligible to apply.



The course will be
for 40 hours

Duration : 4 months

For further information,
contact us at

memberservices@aioi.org.in

First Batch : 1st October 2021 | Commencement of Registration : 1st September 2021

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