



PAKISTAN SPICES



**TRADE DEVELOPMENT AUTHORITY
OF PAKISTAN**





TDAP INTRODUCTION

Trade Development Authority of Pakistan is the premier trade promotion organization mandated to develop and promote products and services of the country in international markets.

TDAP implements policies and directives of Federal Government and its Board of Directors for enhancing, promoting and facilitating trade.

TDAP supports and facilitates businesses through latest information and capacity building initiatives to enhance and improve their leverage in international trade.

To achieve its objectives, TDAP organizes as well as participates in local & international trade fairs, country specific exhibitions, trade delegations, conducts seminars and organizes contacts and information exchange events both physically as well on digital platforms.

This publication is part of the efforts of TDAP to share details and showcase Pakistan's products and services in international markets.

PRODUCT PROFILE + HS CODE

In Pakistan, spices are an integral part of the farming systems in the country and are vital in supporting rural livelihood as well as have intrinsic association with environment in conserving soil and water. In addition, the spices have considerable value in both economic and social terms. A number of spices are also collected from the wild. The spices sector is comprised of around 50 kinds of spices, some of which are cultivated and others are naturally growing in various eco-regions of the country. Spices are preferred for adding taste, colour and aroma to food. Spices (the word is a derivative of Latin word "species") are made from various scented seeds, fruits, roots or bark. They are commonly used in dried form, as powder or as a whole seed like cumin seeds or mustard seeds. Since they are dry, they can be stored easily and the good thing is if kept carefully they would not lose its flavour for days, unlike herbs that are leafy green parts of the plants and are mainly used fresh for the same purpose.

Spices are used to enhance the taste and are added to food in a small quantity. Other than this, they also act as preservatives and prevent the growth of harmful bacteria in food. Some spices are believed to have medicinal uses as well.

HS CODE	PRODUCT DESCRIPTION
0906	Cinnamon and cinnamon-tree flowers
0907	Cloves, whole fruit , cloves and stems
0908	Nutmeg, mace and cardamoms.
0909	Seeds of anis, badian, fennel, coriander, cumin caraway; juniper berries
0910	Ginger, saffron, turmeric "curcuma", thyme, bay leaves, curry and other spices.

Source: Trade Map

PRODUCTION AREAS IN PAKISTAN

Areas producing chillies in abundance include Thar, Mithi and Sukkur in Sindh. Fresh coriander seeds, black cumin and turmeric are produced in Punjab. Turmeric is a tropical perennial plant and is cultivated mainly in provinces of Punjab and KPK in Pakistan.

Condiment	2014-15	2015-16	2016-17	2017-18	2018-19
Pakistan	Area in Hectares				
Chillies	62456	64829	63619	65275	47349
Coriander	5167	5293	5481	5453	5518
Turmeric	5583	5860	5859	5408	5321

Source: Ministry of Nc



TESTING / CERTIFICATIONS / REGISTRATION AGENCIES



The global partnership for good agricultural practice



Hazard analysis critical control point



BRC Global Standards



Certified food safety management system



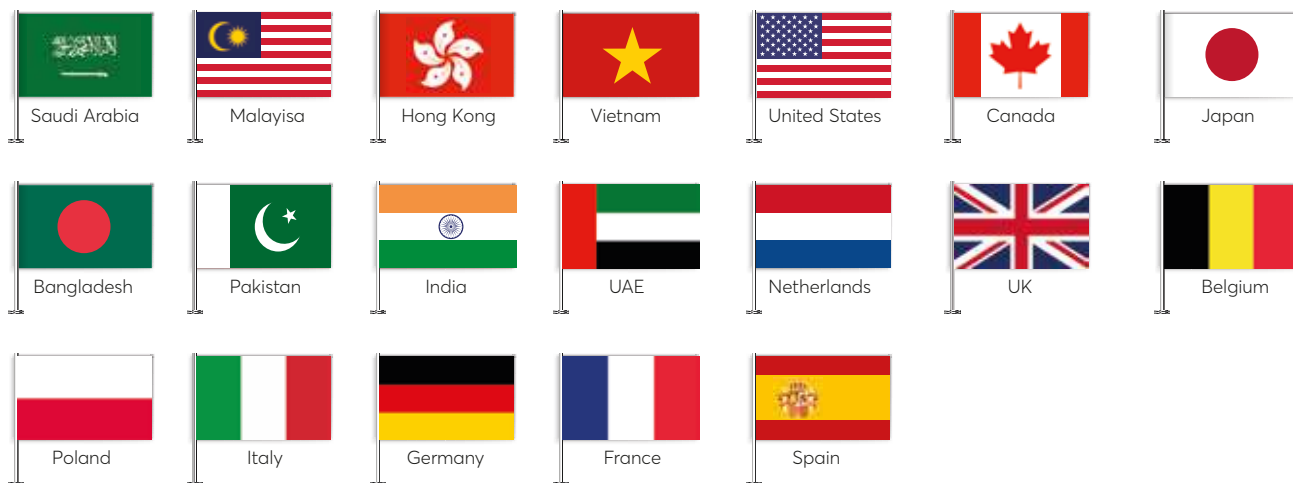
Enabling responsible supply chains



PACKAGING & STORAGE

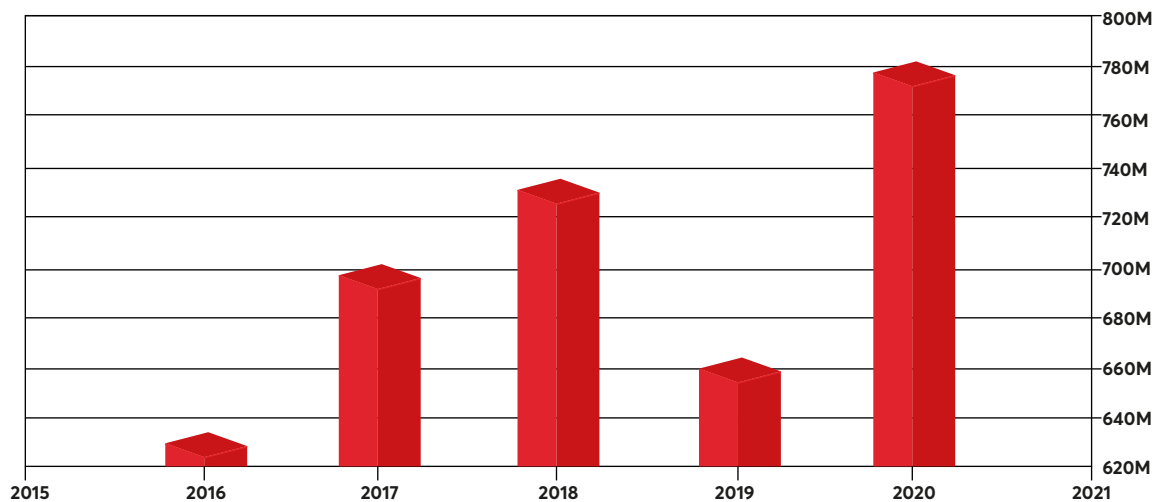


TOP IMPORTING COUNTRIES



Source: OEC

PAK EXPORT FIGURES





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