S.No.	Recpt. No.	RTI Query No. / Date	RTI Query and Replies
1	44 (R)	DOASD/R/E/24/00001 dated 31.1.2024	1. State the name and address of the Central Public Information Officer for Directorate of Arecanut and Spices Development. Ans. **Shri Babulal Meena, Deputy Director and Central Public Information Officer, Directorate of Arecanut and Spices Development, Ministry of Agriculture and Farmers Welfare, (Deptt. Of Agriculture and Farmers Welfare), Calicut – 673 005.** 2. State the name and address of the First Appellate Authority for Directorate of Arecanut and Spices Development. Ans. **Dr.Homey Cheriyan, Director and First Appellate Authority, Directorate of Arecanut and Spices Development, Ministry of Agriculture and Farmers Welfare, (Deptt. Of Agriculture and Farmers Welfare), Calicut – 673 005.** 3. State the name and address of the Second Appellate Authority for Directorate of Arecanut and Spices Development. **Chief Information Commissioner, CIC Bhawan,** **Baba Gangnath Marg, Munirka, New Delhi - 110 067.**
2	45(R)	Direct letter addressed to the Directorate	**Question No. 1: Production and marketing of Arecanut statistics from 2010-2023.** State-wise details of production estimates of arecanut in India during the period 2010 to 2023 are enclosed herewith. This Directorate does not deal with the marketing of arecanut in the country. **Question No. 2: Government schemes for Arecanut growing farmers :** Government schemes for Arecanut growing farmers At present the Govt of India has no special schemes to encourage area expansion of Arecanut. However, the Arecanut crop is a livelihood of millions of people, Government of India intervenes in Arecanut sector whenever there is a crisis to mitigate the problems faced by the arecanut farmers. The following frontline demonstration programmes are implemented by the Directorate of Arecanut and Spices Development implements under MIDH (Mission for Integrated Development of Horticulture) in association with ICAR-CPCRI (Central Plantation Crops Research Institute) to promote improved technologies and thus to augment the farmers' income. • Promoting technology of multi-species cropping in arecanut gardens through establishing frontline demonstration plots and conducting training programmes.

			• Demonstrating the effect of the new fungicide Mandipropamid, in management of fruit rot in selected areas of Kerala and Karnataka. • Demonstration of integrated management of inflorescence dieback disease in arecanut (with Propiconazole 25% EC) • Frontline demonstration plots are being established to popularize the use of EPN (Entomopathogenic Nematode) in management of root grubs in Arecanut. • Demonstration of Arecanut Dwarf Hybrids to promote its advantages among progressive farmers. **Question No. 3: The procedure of fixing price for Arecanut in the marketing** This Directorate does not deal with the marketing of arecanut and hence we are not involved in the fixing prices of commodities. **Question No. 4: Technology used in the cultivation and harvesting of Arecanut in India.** Production technology for cultivation and harvesting of Arecanut developed by ICAR-CPCRI is enclosed herewith.

ARECANUT PRODUCTION IN INDIA

Production of Arecanut in India, Statewise

Production in '000 tonnes)

State	2009-10	2010-11	2011-12	2012-13	2013-14	2014-15	2015-16	2016-17
Andhra Pradesh	0.198	0.195	0.275	0.365	0.255	0.338	1.795	2.367
Arunachal Pradesh								
Assam	68.556	71.161	60.075	88.999	56.971	73.870	56.098	49.687
Goa	2.795	2.818	2.867	2.884	2.895	2.895	2.960	3.102
Karnataka	258.678	455.199	350.114	448.727	457.563	436.285	486.037	517.353
Kerala	116.763	99.909	121.623	118.233	100.018	125.926	132.453	116.839
Maharashtra	3.600	3.577	3.577	3.577	3.466	3.484	3.484	3.518
Meghalaya	20.501	21.751	21.751	23.026	24.681	25.791	26.802	23.931
Mizoram	12.200	12.200	12.390	4.320	6.050	7.270	7.270	7.270
Nagaland	0.080	0.105	0.105	1.300	2.000	8.662	2.302	2.300
Odisha								
Tamil Nadu	10.437	13.731	15.955	11.905	8.619	8.837	11.829	12.717
Tripura	8.600	9.919	9.919	9.919	9.919	9.919	9.919	9.919
West Bengal	21.290	21.333	21.800	21.890	22.200	22.250	22.660	22.850
Andaman & Nicobar Islands	5.200	5.800	5.950	5.973	9.966	9.348	10.328	10.608
Pondicherry	0.077	0.078	0.077	0.076	0.080	0.080	0.083	0.093
All India	**528.975**	**717.776**	**626.478**	**741.194**	**704.682**	**734.954**	**774.019**	**782.554**

Production in '000 tonnes)

State	2017-18	2018-19	2019-20	2020-21	2021-22	2022-23
Andhra Pradesh	4.369	5.317	10.418	11.887	7.640	20.244
Arunachal Pradesh				11.556	6.839	3.679
Assam	52.876	47.327	50.040	53.404	53.938	41.854
Goa	3.299	3.296	3.704	4.100	4.135	3.963
Karnataka	606.183	850.779	1081.840	1238.014	1348.930	1024.117
Kerala	108.516	99.925	92.755	103.159	103.476	98.527
Maharashtra	2.874	3.973	5.000	4.745	4.210	4.176
Meghalaya	23.985	23.999	24.467	24.059	25.091	51.650
Mizoram	8.380	10.470	10.840	33.540	33.540	33.540
Nagaland	2.300	1.170	1.197	1.219	0.156	1.352
Odisha						1.601
Tamil Nadu	14.926	10.941	13.543	11.908	13.001	21.889
Tripura	20.409	23.020	24.511	24.678	24.850	24.975
West Bengal	22.950	23.056	23.857	23.671	24.842	24.791
Andaman & Nicobar Islands	10.500	12.389	10.589	13.731	15.386	12.519
Pondicherry	0.078	0.078	0.078	0.083	0.078	0.062
All India	**881.645**	**1115.740**	**1352.839**	**1559.754**	**1666.112**	**1368.939**

3	52 (R)	DOA&C/R/T/24/00163 Dated 22.2.2024	1. Is there any chance to increase the exports of mirchi upto before june 2024? 2. If increase in exports, how much percentage the price increases? 3. What is the current demand for mirchi in market a. The demand will increase or decrease b. The price will increase or decrease 4. What is the current demand and price for super 10 type mirchi 5. Is there any chance to increase in price for super 10 type mirchi

RTI reply to the questions from 1 to 5.

The production, export and price of Red Chilli are given below:

Year	Production ('000 tonnes)	Export		Guntur-Price (Rs/quintal)
		Quantity ('000 tonnes)	Value (Rs lakhs)	
2019-20	1841.799	496.000	6710.40	11616
2020-21	2048.622	649.815	9241.27	10272
2021-22	1836.222	557.138	8581.80	11267
2022-23	2782.009	516.177	10444.12	16403
2023-24*	2596.634	340.750	6974.87	16425

*Provisional estimate, subject to revision. Export figures for 2023-24 is only for the period from April to Nov. 2023-24

4	54 (R)	DOASD/R/E/24/00002 Dated 26.2.2024	**Question: Please provide certified APAR copies of mine during October, 2017 to March, 2020 as Research Officer on deputation in DASD, Calicut (from Planning Department, GNCT of Delhi) under RTI Act.** Reply : You were on deputation to this Directorate as Research Officer during the said period from your parent department **ie.** Planning Department, GNCT of Delhi. As you was repatriated to your parent department, your APARs for the period October, 2017 to March, 2020 were forwarded to your parent department.
5	57(R)	RTI query directly received in the	

		Directorate	

Subject : Request for Information under RTI Act 2005-Reg.

Sir,

With reference to your RTI request DOA&C/R/P/24/00065 dated 23-02-2024, information relating to this Directorate under the Ministry of Agriculture and Farmers Welfare, Govt. of India is as under :

Information Request For	Reply relating to DASD
1. How many farmers were there in the country at the time of the country's establishment? How many farmers are there at present? Give details.	-
2. How many farmers committed suicide every year? Give details.	-
3. How many farmers have given up farming and migrated every year?	
4. How many Mandis and Warehouses were constructed every year in the country to buy and store agricultural produce?	-
5. How much amount was spent every year to increase the income of farmers and what all schemes were made?	Annexure - 1
6. How many employees were appointed in the Ministry of Agriculture every year? How many office buildings were built ?	Annexure - 2
7. How much urea, DAP and other chemical fertilizer are consumed every year, how many chemicals imported from abroad are registered for agricultural purposes? How much subsidy did the government give?	-
8. How much subsidy was given to farmers every year to buy agricultural tools and for other agricultural works?	-
9. How many farmers are getting PM Samman Nidhi in the country every year?	-
10. How many centers were opened for soil testing and other Agriculture research in the country every year?	-
11. How many times loan waiver was done in the country, how much amount was spent in it? Give total number of farmers.	-
12. How many vehicles and equipments were purchased in the Ministry of Agriculture and how much amount was spent every year in the country ?	1. MAHENDRA JEEP Rs.1,43,243 Year of Purchase 1989 Disposed on 05.07.2004 for Rs.53,258 2. MAHENDRA JEEP Rs.3,93,544 Year of Purchase 2004

	Disposed on 21.05.2018 for Rs.1,11,113 3. MAHENDRA JEEP Rs.7,80,266 Year of Purchase 2017 -
13. How many acres of irrigated agricultural land were there at the time of the country's establishment and how much did it increase?	-
14. How many Ayurvedic/ medicinal and spices are cultivated every year?	In India around 23 spices crops have been cultivated in an estimated area of around 45 lakh ha. These spices crops are Pepper, Ginger, Chillies, Turmeric, Garlic, Small Cardamom, Large Cardamom, Coriander, Cumin, Fennel, Fenugreek, Ajwan, Dill Seed, Celery, Cinnamon, Tejpat, Nutmeg, Clove, Tamarind, Vanilla, Mint (Mentha), Saffron and Curry Leaf.
15. How much food grains and oilseeds are produced in the country every year?	-
16. How much amount has been spent by the Ministry of Agriculture on advertisement every year?	Annexure - 3
17. How much industrial and commercial crops are produced in the country every year?	Spices and Arecanut are commercial crops. India produces around 118.3 lakh tonnes of spices and 14 lakh tonnes of arecanut annually.
18. How much subsidy was given by the Govt. to farmers for making ponds, wells and tube wells in the country and how much amount was spent in it every year?	-
19. How many officers from the Ministry of Agriculture were sent abroad for training and how many experts were called from abroad by the Govt.? How much amount was spent on it?	-
20. How many farmers' crop have been insured under Crop Insurance Scheme and how much amount was spent on it? Give total number of farmers.	-
21. How many acres of agricultural land were there at the time of the country's establishment and how much did it increase or decrease?	-
22. How many cases of corruption are caught by the Govt. in the Ministry of Agriculture and how many people have been punishment every year?	-

Annexure : 1

S.No 5 How much amount was spent every year to increase the income of farmers and what all schemes were made?

Ans: During 2005-06, Government of India has launched National Horticulture Mission (NHM) in the country to promote holistic growth of the horticulture sector through an area based regionally differentiated strategies with an aim to double the production in Horticulture crops, primarily through the improvement in productivity of the crops. The National Horticulture Mission envisaged to cover all aspects of production including scientific cultivation, adoption of high production technology, integrated pest and disease management, integrated nutrient management, organic cultivation, post-harvest management including value addition, storage etc.

During 2014-15, the Ministry of Agriculture and Farmers Welfare, Government of India has subsumed all the development schemes of horticulture in the country under an umbrella scheme namely Mission for Integrated Development of Horticulture (MIDH) for the holistic growth of the entire horticulture sector including spices in the country. The mission programmes are aimed at increasing production, productivity and quality of horticulture crops produced and thus to increase farmer's income. These programmes are being implemented through State Horticulture Missions (SHM) in various States. Major among them are area expansion (establishment of new garden), rejuvenation /replanting of old and senile gardens, production and distribution of quality planting materials, Integrated Pest and Disease Management (IPM/IDM), Integrated Nutrient Management (INM), organic farming, mechanization, Integrated Post-harvest Management, processing for value addition, development of market yards, technology dissemination through frontline demonstration, Human Resource Development etc. Assistance are also being provided to the farmers to encourage cultivation of horticulture crops under other flagship programmes like Rashtriya Krishi Vikas Yojana (RKVY), Paramparagat Krishi Vikas Yojana (PKVY), Pradhan Mantri Krishi Sinchayee Yojana (PMKSY) etc.

Apart from the above, the Directorate of Arecanut and Spices Development (DASD) directly implements production of planting material programme in spices to make available sufficient quantity of nucleus planting materials of high-yielding/improved varieties released by SAUs /ICAR Institutes for further multiplication and distribution to farmers which in turns increase the yield and thereby increase the farmers income. The Directorate also conducts accreditation of spice nurseries to ensure the supply of healthy planting materials. Technology dissemination through frontline demonstration, National /State /District Level Seminars/Workshops and Farmers training programmes etc are the other programmes implemented by the Directorate to promote spices cultivation in the Country. These programmes are implemented through the State Agriculture/ Horticulture Universities / ICAR institutes. Details of amount spent every year under this, from 2005-06 to 2023-24 attached as **Annexure 1** (a)

Annexure 1 (a)

Annexure 1 (a)			
NHM/MIDH outlay –DASD (Rs in Crores)			
S. No	**Year**	**Outlay**	**Achievement**
1	2005-06	2.00	2.00
2	2006-07	4.00	4.00
3	2007-08	3.50	3.50
4	2008-09	4.25	4.25
5	2009-10	6.10	6.10
6	2010-11	6.70	6.70
7	2011-12	8.00	8.00
8	2012-13	10.00	10.00
9	2013-14	11.00	11.00
10	2014-15	11.00	11.00
11	2015-16	11.00	11.00

12	2016-17	11.00	11.00
13	2017-18	11.00	11.00
14	2018-19	13.00	13.00
15	2019-20	11.00	11.00
16	2020-21	12.00	12.00
17	2021-22	12.00	12.00
18	2022-23	14.00	14.00
19	2023-24	16.88	16.88

Annexure – 2

6. How many employees were appointed in the Ministry of Agriculture every year? How many office buildings were built ?

Year-wise DR Appointment		
1993	3	
1994	2	
1995	1	
1996	0	
1997	1	
1998	4	
1999	3	
2000	2	
2001	0	
2002	1	
2003	0	
2004	1	
2005	2	
2006	2	
2007	0	
2008	1	
2009	0	
2010	0	
2011	0	
2012	2	
2013	1	
2014	0	
2015	0	
2016	2	
2017	0	
2018	1	
2019	1	
2020	0	
2021	0	
2022	0	
2023	0	

One office building was constructed in the year 2000.

Annexure - 3

16. How much amount has been spent by the Ministry of Agriculture on advertisement every year?

S.No.	Year	Advertisement Amount (Rs.)
1.	1999	3,000

2.	2000	13,200
3.	2001	4,800
4.	2002	23,000
5.	2003	23,000
6.	2004	32,000
7.	2005	45,000
8.	2006	47,500
9.	2007	30,000
10.	2008	10,000
11.	2009	30,000
12.	2010	40,000
13.	2011	50,000
14.	2012	35,000
15.	2013	30,000
16.	2014	50,000
17.	2015	35,000
18.	2016	45,000
19.	2017	55,000
20.	2018	40,000
21.	2019	20,000
22.	2020	15,000
23.	2021	20,000
24.	2022	40,000
25.	2023	30,000

6	59 (R)	DOASD/R/W/24/00003 Dated 5.4.2024	Provide the certified copy of the Areca nut processing method, i.e, from harvesting stage to marketing state.

Subject : Request for information under RTI Act, 2005 – Reg.

Sir,

With reference to your RTI request Reg. No.DOASD/R/E/24/00003 dated 5/4/2024, information is as under :

Question : Request to provide the certified copy of the Areca nut processing method. i.e., from harvesting stage to marketing state.

Reply : Kindly refer the book "Arecanut" page No.270 to 276 published by ICAR-Central Plantation Crops Research Institute, Kasaragod for the required details. The same material is attached herewith as Annexure-I

In case, you want to go for an appeal in connection with the information provided, you may appeal to the Appellate Authority indicated below within **Thirty days** from the date of receipt of this letter.

Dr.Homey Cheriyan,
FAA & Director,
Directorate of Arecanut and Spices Development,
Ministry of Agriculture and Farmers Welfare,
Government of India, West Hill Post – 673005,Kozhikode, Kerala.

Phone: 0495 2765501.

Yours faithfully,

(Babulal Meena)
CPIO & Deputy Director,
Phone : 0495 2369877
Email : spicedte@nic.in

Telephone: Office - 0495- 2369877, Director - 2765501, 2742888 (R)
Fax: 0495 - 2765777 E Mail : spicedte@nic.in

Annexure – 1

ARECANUT

CENTRAL PLANTATION CROPS RESEARCH INSTITUTE
(INDIAN COUNCIL OF AGRICULTURAL RESEARCH)
Kasaragod - 671 124, Kerala

Internal Rate of Return

Internal rate of return is that discount rate which just makes the net present worth the cash flow equal zero. It represents the average earning power of the money used in t project over the project life. The formal selection criterion for the internal rate of retu measure of project worth is to accept all projects having an internal rate of return above t opportunity cost of capital. According to Dineshkumar and Mukundan (1996), the intern rate of return for arecanut plantation is 27.64%.

MARKETING

The success of any agricultural activity depends much on the availability of an efficie market mechanism. Better marketing is essential in commodities like arecanut whe production is concentrated in a few states and consumption spread all over the country ar this can be achieved by proper regulatory measures as well as the adoption of scientif methods of marketing.

Preparation of Arecanut for Marketing

Harvesting

Unlike other agricultural crops, harvesting of arecanut is a hazardous job. It require competent labourers who are specialists in tree climbing. On an average the height of a fru bearing arecanut palm is about 30 feet in height. The labourers climb the trees and they pu down the ripened arecanut fruits in bunch and pass them to a person on the ground with th help of ropes. The professional climbers during the course of plucking, do not climb eac and every tree, instead they climb up to the top of one tree and from there they move t other trees by swinging from top to top. After the fruits are plucked, the bunches are move to the processing yard.

Processing

Arecanut fruit bunches are processed further before being taken to the market. Th cultivators themselves generally under take this activity. The following processes are involve and are undertaken by the farmers: separation of nuts from the stalk, husking, slicing, boilin and drying. Separation of nuts from the stalk involves removing the nuts from the bunch The next stage is husking. The layer covering the nuts is removed with the help of specially devised knife for the purpose. After removing the husk, the nut is cut into two or three parts and then sent to the boiling process. During the boiling process, some colours, which are prepared from the husk of some trees, are added. The boiled piece nuts are then dried for nearly 10 to 15 days. The nuts are graded into different varieties according to the quality and size. They are ultimately packed in gunny bags before being sent to the market.

Assembling and distribution

Arecanut is marketed in various forms as unhusked whole fruit, dehusked and dried nut, boiled and dried whole kernel or their cuts. Lakshmanachar and George (1982) reported that nearly one third of the total arecanut production in India reaches the consumers as ripe fruit and the remaining in the processed form.

The processed arecanuts are brought into the market by several agencies. Sometimes, the agents assemble this produce at different centres before bringing them to the main market. In the sample district, the important agencies that assemble the arecanut are: growers (who bring their produce to the market), itinerant dealers and village merchants, village co-operative societies, marketing co-operative societies and traders ('mandi' owners).

Small-scale cultivators sell their produce to itinerant dealers and village merchants. Most of the large cultivators carry their produce to the main market. It was also observed that the small cultivators would have committed to village merchants to sell their produce as they have availed of loans from these agencies. The nuts are sold in unhusked whole nuts or in processed form.

i) Unhusked whole arecanut: Marketing of semi-ripe, fully ripe or fermented arecanut is of commercial importance only in Kerala, Assam and West Bengal. In Kerala, where areca growers generally do not undertake processing, about 30 percent of the produce is marketed after harvest, either as semi-ripe of fully ripe whole arecanut in the nearest markets. This is mainly used for local consumption. A small part of the produce is stored in the form of fermented arecanut ('neetadakka') for sale in the off-season. The growers, nearly 50 percent by the itinerant merchants and the remaining by a few processors and co-operatives assemble about 35-40 per cent of the produce in the primary market. Both growers and itinerant merchants sell the produce to the processors in the assembling markets for conversion into whole dry arecanut ('kottadakka') or split ('parcha') (Lakshmanachar and George, 1982).

In Assam, about 90 per cent of the crop is consumed locally in the form of semi-ripe, fully ripe or fermented arecanut. The assembling and distribution take place mainly through hundreds of primary markets or hats located all over the state. In these markets the growers themselves assemble nearly 60 per cent of the produce, while village merchants, itinerant merchants and processors assemble the remaining 40 per cent. In the primary markets the growers sell arecanut to the local buyers on retail basis or to their agents who purchase and sell it to shop keepers for retail distribution. Processors purchase ripe arecanut for conversion into whole ('gota supari') or split ('kata supari') dry arecanut. There are also wholesale markets like Guwahati, Nowgong etc., which function mainly through the commission agents or wholesale merchants (Anonymous, 1961; Shamanna, 1958).

Bulk of production in Maharashtra is in the form of ripe nut. The general practice followed in the state is to remove the outer skin of the fruit from three sides and dry partially.

Afterwards the produce is sold to the middlemen and commission agents who take dehusking, drying and sorting.

Arecanut crop in Goa is harvested only in ripe stage. About 92 per cent of the product is converted into 'chali' and the remaining consumed as fresh nut or preserved in water use in the off-season. Most of the small growers invariably take loan from commiss agents and village merchants on the understanding that the produce after harvest will sold to them at the prevailing market price. Commission agents and village merchants the necessary advance for this purpose from the wholesale merchants.

ii) Processed arecanut: In Karnataka, 95 percent of the harvested crop is converted i different types of processed (boiled or unboiled) arecanut (Lakshmanachar and Geor 1982). The growers in Malnad tract do the processing and in Maidan region the agents w take the garden on lease do it. Mangalore, Shimoga, Sirsi, Sagar, Siddapur and Kumta the important assembling markets in Karnataka. The share of the growers in the assembli of the produce has been estimated at 60 per cent. The itinerant merchants account about 10 to 15 percent of the total quantity assembled and the remaining quantity by t co-operative societies. Commission agents, and wholesale merchants attend much of t wholesale distribution. Retail distribution is done by the agencies like growers, villa merchants, commission agents, wholesale merchants and shopkeepers or retailers. In Kera about 70 per cent of the production is converted into processed arecanut. It consists both unboiled and boiled types. It is estimated that 70-75 per cent of the processed arecan is produced by professional processors and assembled by them. The growers and itinera merchants assemble the remaining portion. In Kerala, role of co-operatives in the assembli and distribution of processed arecanut is insignificant. Pala, Ponkunnam, Alappuzha, Koc Thrissur, Kasaragod etc. are the important assembling and distributing markets in Kerala f processed arecanut.

In Assam, only about 70 percent of the production is converted into process arecanut. The main assembling markets are at Guwahati and Dhurbi and to some exte Shillong. The processors assemble about 90 per cent of the produce. The share of t wholesale merchants and co-operative societies in assembling of arecanut is insignifican

In Tamil Nadu about 40 per cent of the crop is marketed at mature stage for prepari special types of processed arecanut. In Mettupalayam area, sun dried nut is prepared. T processing methods followed to prepare 'kalipak' are similar to those in Kerala. Assembli is mostly done at Chennai and commission agents and brokers operate in this market. F local distribution, wholesale merchants contact commission agents through brokers a obtain their requirements on credit basis. Further distribution is carried out through reta shopkeepers and 'panwalas'.

Transportation

The cultivators who bring their produce to the main market have to make arrangements for transportation. At the village level, if the produce is sold, the purchasing agents take up this responsibility. A share of transportation expenditure is passed on to farmers who sell the produce to the purchasing agents. Arecanut produce is transported through trucks, tractors, own bullock carts and other suitable means. Till 1987-88, the farmers had to make their own transport arrangements to shift the produce from growing centres to marketing centres. Since 1993-94, the APMC has started extending transport facilities to the farmers to enable them to bring their produce to the market yard. A moderate service fee is charged. Private transport operators extended this facility to avoid exploitation of farmers. The movement of raw arecanut that is mostly confined to growing state is almost entirely by head loads, bullock carts and trucks. In the case of processed arecanut the outward movement is by lorries, trains and steamers.

Grading

The absence of standard grades in arecanut for the different varieties based on scientific analysis is a great handicap in the arecanut trade. Grading of arecanut is done by merchants based on the long-standing trade practices, which are not always quite precise and scientific. Grading involves grouping the nuts into different categories based upon their quality. Grading of arecanut produce is undertaken at two stages. One by the growers and the other by commission agents and processing societies.

The Agricultural Marketing Adviser to the Government of India fixed grade specifications for whole dried areca nut under 'Agmark' standards during 1952 based on the existing trade practices in the leading arecanut market at Mangalore. But grading did not take place under the Agmark standards in any of the states and no trader applied for certificate of authorisation for grading and packing. These specifications have been revised subsequently. Compulsory grading of arecanut under 'Agmark' for export has not yet been introduced although some quantities of arecanut are regularly exported from India. A very nominal quanity (78 tonnes) of arecanut was only graded under Agmark for internal trade on voluntary basis, during 1979-80. However, over 14,0481 tonnes were graded during 1979-80 at producers level mostly in Karnataka (at Mangalore, Shimoga and Sirsi) and to a certain extent in Goa and Assam (Lakshmanachar, 1973a).

Storing

The processed arecanut if scientifically stored will allow the nut to mature further and this improves the quality of the nut. The longer the storage, the higher the quality of the nut. Proper storing also helps the farmers to get better prices. For the purpose of temporary

storing of arecanut, the cultivators depend upon gunny bags to protect the produce from pests and moisture. The village merchants who collect the produce from the growers do not have storage facilities. The commission agents sometimes finance the village merchants to purchase arecanut in the district. However, storage of the produce for a minimum period is inevitable in the assembling and distributing markets. Further, scientific storage is necessary to prevent any spoilage by insects and moisture. The commission agents and marketing societies are also providing storage facilities in the market. In the sample district, the cultivators do not store the produce in their houses. They store their produce in the 'mandies' (markets) of commission agents and the warehouses of marketing co-operative societies till the marketing trends become favourable to them. Nearly 70 percent of the storage facilities are provided by the commission agents and the rest by the marketing co-operative societies. Details of the storage facilities available in the districts of Karnataka are given in Table 6. It is apparent from the table that the private commission agents both in Shimoga and Sagar markets provide maximum storage facilities to the farmers.

It has been estimated that about 8-10 percent of the harvested ripe arecanut is stored in pits or steeped in water for consumption during off-season in Kerala, Assam and West Bengal. Due to improper methods of preservation, the stored ripe nuts emit foul smell. However, the kernel inside is in good condition except for the putrifying smell of the husk infiltrated into it. In Assam, ripe nuts are preserved in pits covered with mud or in running water in streams. Husk of nuts stored in pits gets fungal infection and the white coloured core and the portion between the brown veins of the kernel damaged to some extent. To overcome the deterioration of ripe nuts in storage, a method of preserving them in a solution of mixed preservatives has been developed (Govindarajan, 1968).

Table 6. Availability of warehousing facilities

Agencies	Godowns	Capacity in metric tonnes
Commission agents in Shimoga	50	12,750
Commission agents in Sagar	25	10,800
MAMCOS Ltd	08	4,250
APSCOS	05	3,600

Source: Anitha, 2000

As regards processed arecanut, storage for a minimum period is inevitable in the assembling and distributing markets. Chali nuts are generally stored in single or double gunny bags and kept in fairly well constructed dry rooms. The nuts in storage are protected from infection by sulphur fumigation that also helps for bleaching the colour of the nut.

Generally the co-operative marketing societies and regulated marketing committees provide place to local commission agents. They also normally provide storage space free of charge and assure the quality and condition of the goods stored in their godowns.

Though warehouse facilities for arecanut are available in all the arecanut growing states, quantities stored in the warehouses in Kerala, Karnataka and Tamil Nadu are relatively small (around 1000 tonnes). From the small quantity handled by the Warehousing Corporations it is evident that they are yet to make an impact in the storage of arecanut for sale in the off-season.

Packing

No special packing is used when the crop is sold in the form of raw arecanut in the primary market. It is packed loosely in small lots in bamboo baskets or very often, it is taken in bunches as such without separating nuts. In the case of processed arecanut, not much elaborate packing is resorted to, either in villages or in the assembling and distributing markets. It is packed in single or double gunny bags. High grades of thinly sliced processed arecanut in Kerala are mostly packed first in mats made out of palmyrah leaves and then packed in single gunny bags or wooden boxes before they are despatched (Anonymous, 1961).

Types of Markets

There are primary, secondary and terminal markets dealing in agricultural commodities including arecanut. The primary markets are at the village level and generally held once in week on a fixed day. They are usually located in the interior parts and serve the needs of villagers. The secondary markets are regular wholesale markets held daily at fixed places and are usually situated in the district or taluk headquarters, and important trade centres. Both assembling and distribution take place in these markets (Lakshmanachar and George, 1982).

Marketing Channels

In the present marketing system of arecanut, the intermediaries play a predominant role. The marketing channels for arecanut in the sample district of Karnataka are given below (Anitha, 2000).

(i) Channel 1 - Grower–Commission Agents-Wholesalers Retailers.
(ii) Channel 2 - Growers-Village Traders – Commission Agents – Wholesalers – Retailers.
(iii) Channel 3 - Growers – Itinerant Dealers – Commission Agents – Wholesalers – Retailers.
(iv) Channel 4 - Growers – Service Co-operatives – Wholesalers – Retailers.

Marketing Practices

In Kerala, the crop is sold mainly as tender arecanut for the preparation of 'kaliadakka' (boiled and coloured types). The common practice is to remove the husk and sell the produce as raw arecanut. Since the nuts are perishable in this form, the producers and itinerant merchants are often compelled to sell them to the processors or to their agencies immediately.

Sales are affected by open negotiations between the seller and the buyer either in the nearby market or in the processors' premises based on weight. After settling the price, the goods are delivered on the spot and payment is received in cash. In the case of ripe arecanut the same method of sale is followed but the price is settled based on the number of nuts.

In Assam, the ripe nuts are assembled in heaps on the scheduled market days by the various marketing agencies and individual lots are sold by open bargaining between the buyers and the sellers after inspection of the samples. Payment is immediately made in cash, based on the number of arecanuts. When sales are effected in the premises of the gardens, growers need not pay any expense but when disposed off in nearby villages, a market toll which varies from place to place has to be paid. Although major portion is locally consumed, small quantities are sold for use in neighbouring states of Manipur, Tripura etc.

In the important arecanut markets like Mangalore and Sirsi in Karnataka, the commission agents conduct auction and arrange for the sale of the produce received from the growers. The agents store the produce in their godown without any charge and also advance loans to the customers on the security of the produce, pending disposal. The buyers are mostly local merchants who after taking delivery of the produce despatch it to different consuming centres. The local market committees regulate the marketing practices and auctions are conducted in the presence of officials.

The chief agencies engaged in the retail distribution of processed arecanut are the provisional merchants and shopkeepers operating in various cities, towns and village markets. To a small extent 'pan' shopkeepers are also involved in retail distribution. These retail agencies purchase their requirements from wholesale merchants in the nearest market. Retail distributors incur expenditure on transportation of processed arecanut from wholesale markets and also for sorting out and cutting nuts into pieces. Different trade types and varieties of arecanut and centres of production as well as grade specifications are specified (Tables 7, 8, 9).

Marketing Costs and Margins

It is estimated by the market studies that the producers' share in the consumer's price is about 70 per cent in the case of unhusked whole arecanut. But in the case of varieties such as 'chali', 'parcha' etc. the growers, share is 71 per cent while it is 76 per cent in the case of boiled varieties such as 'api', 'batlu', 'choor erazel' etc. The higher share in the case of boiled varieties is attributed to distribution in the consuming areas nearer to the producing states (Lakshmanachar and George, 1982). In Karnataka, the grower's share in the consumer's price is comparatively higher, since the growers invariably process their produce and market it after preliminary grading. Rates of sales tax on arecanut vary from state to state (Table 10). Besides sales tax there is central sales tax for inter-state transactions. As some of the

7	65 (R)	DOASD/R/E/24/00005 DATED 12/4/2024	Request to provide the certified information on the coloring agents or ingredients used during/before/after boiling areca nuts

Sir,

With reference to your RTI request Reg. No. DOASD/R/E/24/00005 dated 12/4/2024, information sought is as under :

Question No. 1: Request to provide the certified information the coloring agents or ingredients used during/before/after boiling areca nuts.

Reply : Kindly refer the Book: "The Arecanut Palm" page No.229 to 237 published by ICAR-Central Plantation Crops Research Institute, Kasaragod for the required details. The same material is attached herewith at Annexure-I.

In case, you want to go for an appeal in connection with the information provided, you may appeal to the Appellate Authority indicated below within **Thirty days** from the date of receipt of this letter.

Dr.Homey Cheriyan,
FAA & Director,
Directorate of Arecanut and Spices Development,
Ministry of Agriculture and Farmers Welfare,
Government of India, West Hill Post – 673005,Kozhikode, Kerala.
Phone: 0495 2765501.

Yours faithfully,

07.05.24

(Babulal Meena)
CPIO & Deputy Director,
Phone : 0495 2369877
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THE ARECANUT PALM

(*Areca catechu* Linn.)

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literature, higher values have been reported (Waheedkhan and Ghughtai, 1956). This may be due to the fact that the values were obtained by difference and without accounting for the polyphenols present. Mathew et al., (1964) have reported the total hydrolysable polysaccharides estimating it after hydrolysis with normal hydrochloric acid at 100°C for 2½ hr. The products of hydrolysis have been shown to be galactose, glucose, mannose, arabinose and xylose. Sucrose, glucose and fructose are the free sugars.

Crude fibre of the tender nut is found to be very low (about 1–2 per cent). It steadily increases to a value of 15 per cent in the case of ripe arecanut.

It is seen that the nitrogen concentration is high in the tender stage and diluted with the formation of other constituents. The crude protein (N × 6.25) of a ripe arecanut is generally found to be 6–7.5 per cent (Anonymous, 1962). However, different values have also been reported (Anonymous, 1948; Waheedkhan and Ghughtai, 1956).

The mineral matter and both water-soluble and insoluble ash decrease with maturity (Mathew et al., 1964).

The overall pattern of chemical composition of the nut reveals that at tender stages, the total water extractives containing mainly polyphenols are high, as also the nitrogen and ash contents. Polysaccharides, fibre, fat and alkaloid are formed rapidly in the middle stages. The hardening of the nut coincides with the drop in moisture content and formation of polysaccharides. Lignification and a high degree of polymerisation of polyphenols also contribute to this (Mathew et al., 1964).

II. Processing aspects of arecanut

Fully ripe arecanut is very popular in areas of Kerala, Assam, West Bengal and coastal Karnataka. The users of raw nut in these regions practice crude methods of preservation. In Assam, fresh fruits, as such are preserved in thick layers of mud to elicit a moist chewing feel in the mouth when consumed. The product known as *bura tamul* is often infected with fungus. In Kerala, fresh fruits are generally stored by steeping in water. Discolouration of outer husk and foul smell result in this, due to bacterial attack. The inner core is practically well preserved. Such water preserved nuts, known as *neetadaka* are favourite of many chewers who ignore its mild off-flavour.

Mathew et al., (1963) made use of a mixture of metabisulphite and benzoate at acid pH to preserve fully ripe nuts. An initial heat blanching was given to inactivate any enzyme acting in the husk. The method consists of washing freshly harvested arecanuts in chlorinated water (100 ppm chlorine) for removing dirt and other extraneous matter. This is followed by blanching in 0.2 per cent calcium chloride solution, which ensures firmness of husk and a lesser amount of surface microbial load. The enzymes of the husk are also inactivated as a result of blanching. The fruits are then kept immersed in a steeping solution containing 0.1 per cent sodium benzoate and 0.2 per cent potassium metabisulphite acidified to a pH of 3.5–4.0 using hydrochloric acid. Chemical and physical analysis indicated that fruits can be stored in good condition for 10–12 months (Tables 8.3 and 8.4).

Table 8.3. *Composition* of nuts from areca fruits ('South Kanara' type) stored for 8–10 months*

Constituents	Conditions of storage					
	Fresh	Steeped in water at pH 4.0	Steeped in mixed preservative at pH 4.0	Steeped in 0.25% sodium benzoate at pH 4.0	Blanched and steeped in mixed preservative at pH 4.0	Blanched and steeped in 0.25% sodium benzoate at pH 4.0
Moisture	40.52	51.53	47.32	49.71	51.33	49.77
Total water extractives	24.74	19.38	21.46	20.08	19.96	18.34
Tannins	12.71	12.18	11.96	12.18	11.97	11.55
Alkaloids (as arecoline)	0.15	0.10	0.11	0.08	0.06	0.14
Fat	14.11	13.34	14.52	16.56	15.27	16.25
F. F. A. (as oleic acid – % on fat)	0.61	2.39	2.09	1.03	2.31	1.49
Crude fibre	15.69	15.57	14.81	14.53	13.85	13.90
Total polysaccharides (hydrolysable)	18.33	19.51	20.16	20.37	18.51	18.09
Nitrogen	1.89	1.14	1.25	1.22	1.15	1.08
Ash	1.54	1.05	1.48	1.33	1·01	1.21

* Values except moisture calculated on dry basis. Constituents expressed as per cent.

1. Dried ripe nuts

The most popular trade type of arecanut is the dried, whole nut, known as *chali* or *kottapak*. Ripe nuts (Fig. 8.1A) are dried in the sun for 35–40 days on dry level grounds. The dried nuts are dehusked and marketed as whole nuts. Depending on the size, there are various grades and preference in different regions.

Table 8.4. *Evaluation of areca fruits ('South Kanara' type) stored for 8–10 months*

Characteristics	Condition of storage				
	Steeped in water at acid pH	Steeped in 0.25% sodium benzoate at acid pH	Blanched & steeped in 0.25% sodium benzoate at acid pH	Steeped in mixed preservative at acid pH	Blanched & steeped in mixed preservative at acid pH
Colour and shine of skin	Dark brown and dull	Orange yellow and dull	Brownish yellow and dull	Orange yellow and dull	Bright orange yellow and good shine
Firmness of husk	Soft	Soft	Soft	Some soft and some firm	Firm
Smell of the fruit	Bad smell	Slight off-smell	Slight off-smell	No bad smell	Normal
Appearance of the fruit	Normal	Normal	Tannin veins darker and core slightly dry	No bad smell, tannin veins slightly darker	Normal, tannin veins slightly darker and core slightly dry
Taste and smell	Bad smell	Mild with slight off-smell	Mild with slight off-smell	Slightly bitter with mild astringency	Mild with no bad or off-smell
Acceptability	Unacceptable	Unacceptable	Unacceptable	Not very satisfactory – just acceptable	Acceptable
Sodium benzoate in the nut (ppm)	–	345	365	321	396
Sulphur dioxide in the nut (ppm)	–	–		32–166	70–172

The well known grades of *chali* (Fig. 8.1B) in decreasing order of sizes are *moti, srivardhan, jamnagar* and *jini*. The characteristics of a good *chali* product are, absence of immature nuts, surface cracking, husk sticking, fungus and insect attack and good cutting feel, inside structure and taste (Anonymous, 1961b; Anonymous, 1962; Dhanaraj, Sankaran and Mathew, 1970). Inadequate drying usually results in fungal infection and in a poor quality product. The main producing areas of *chali* are Kerala, Karnataka, Assam and Maharashtra. Countries like Bangladesh, Malaysia and Sri Lanka also produce such nuts.

To facilitate drying and dehusking, sometimes the fruits are cut longitudinally into two halves and sun dried for about 10 days. The kernels are scooped out and given a final drying (Shamanna, 1951). This type of product is known as *parcha* (Fig. 8.1C) and is produced mainly in Kerala and Karnataka.

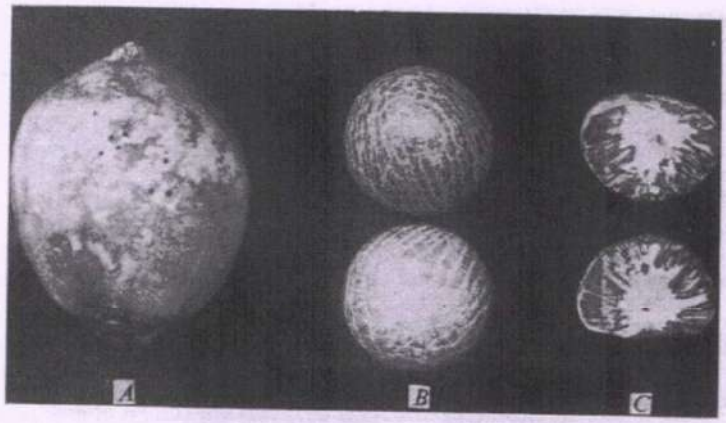


Fig. 8.1 A. Ripe nut. B. *Chali* or *Kottapak*. C. *Parcha*.

A mechanical through-flow drier has been recommended for making *chali* and *parcha* (Nambudiri, Govindarajan and Subramonian, 1963). In this type of drier, the hot air is allowed to penetrate through the bed of material kept in trays. The drier has a cabinet which is connected to a heat exchanger through a centrifugal blower. The bottom section of heat exchanger is connected to an oven and the top to a chimney. Drying will be completed in 60–70 hr over a period of 7–8 days at progressively increasing temperature between 45 and 70°C. The drying procedure consists of 8 hr consecutive drying followed by equilibration for 16 hr outside the drier. Table 8.5 gives a comparison of sun drying and mechanical drying.

Recently, a dehusking device to remove husk from dry arecanuts has been developed at CPCRI, Kasaragod (Bengali Baboo, 1980). The machine is operated by leg while feeding the nuts is done by hand simultaneously. The device loosens the husk of the nuts, which can be easily peeled off by hand. It is reported that an unskilled worker can make about 40 kg of *chali* in a day of 8 hr.

2. *Kalipak*

It is another important form of processed arecanut. Kerala and Karnataka are the main processing centres of *kalipak*. The nuts of 6–7 months maturity is

Table 8.5. *Data on drying of ripe arecanuts ('South Kanara' type)*

Batch	Condition of sample	Drying condition	Time of drying	Quality of nuts		
				Cracking (%)	Appearance	Moisture (%)
I	Good	50°C	56 hr	36.0	Light brown	10.2
	Good	80°C for 4 hr 50°C for 26 hr	30 hr	40.0	Dark brown skin	10.5
	Good	Sun drying	15 days	56.0	Brown skin	10.1
II	Damaged soft husk	60°C	30 days	50.0	Dark brown skin	8.9
	Damaged soft husk	90°C in a cross flow drier	27 hr	85.0	Black skin	8.8
III	Damaged soft husk	45°C	47 hr	58.0	Light brown skin	10.8
	Damaged soft husk	Sun-drying	15 days	54.0	Brown skin	11.5

soft and finger nail can be pressed into it. Outer skin is dark green in colour at this stage. The processing consists of dehusking, (Fig. 8.2) cutting the soft nuts into pieces (Fig. 8.3) boiling cut pieces with water or dilute extract from a previous boiling, (Fig. 8.4) *kali* coating (Fig. 8.5) and drying.

Depending upon the number of cuts, there are different types representing pieces of various shapes and sizes (Fig. 8.6). *Api* or *unde* (Fig. 8.6A) is one type which is processed without any cutting. *Batlu* or *ottavettu* (Fig. 8.6B) is cut transversely into two halves. *Choor* (Fig. 8.6C) is produced often by several longitudinal cuttings. There are many sub-groups among *choor* variety like *mukka choor, eda choor, petti choor* etc. in descending order of thickness of the longitudinal pieces. There is yet another variety known as *podi* (Fig. 8.6D) in which the nuts are cut both transversely and longitudinally 3 – 4 times. *Erazels* (Fig. 8.6E) are thin slices which are cut transversely and *chalakudi*, the longitudinal slices.

During the boiling operation involved in *kalipak* processing, usually the same batch of water is used for boiling 3–4 batches of cut arecanuts. The extract so obtained is concentrated to make a thick *kali*. After boiling, the arecanut pieces are given a coating with the *kali*. The *kali* coating can be repeated to get a good glossy appearance.

Fig. 8.2 Dehusking green arecanut for making *kalipak*

Fig. 8.3 Cutting dehusked immature arecanut

Fig. 8.4 Boiling

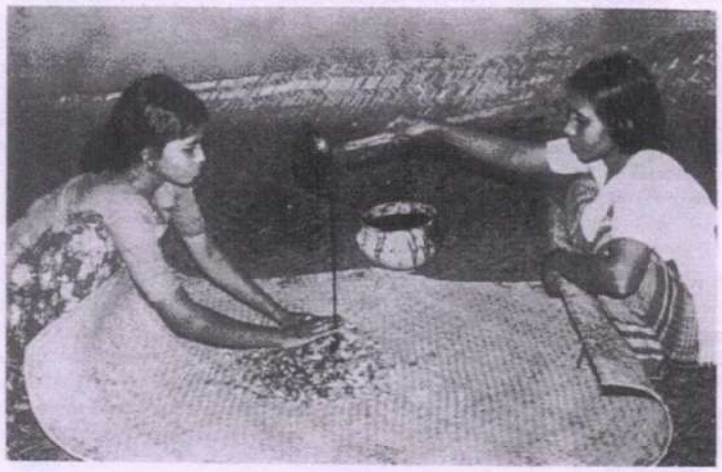


Fig. 8.5 *Kali* coating

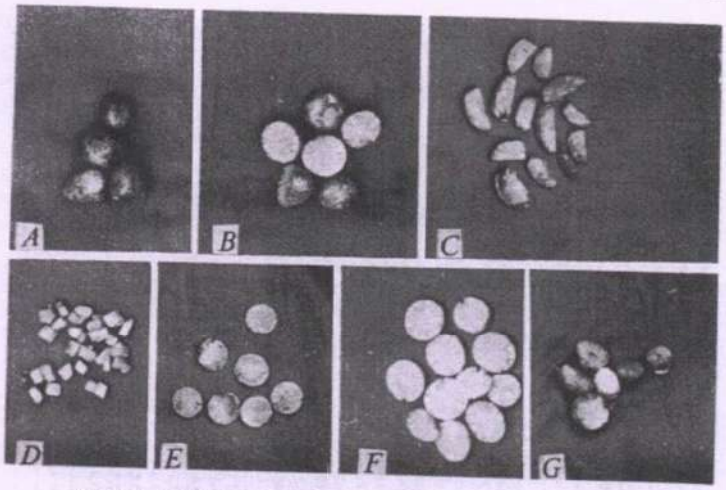
The extracts obtained from processing is concentrated nearly 10-fold by boiling over open fire to produce *kali*. Polyphenols are the major components in it. Fungus growth and thickening of the top layer are the main problems during storage of *kali*. However, when stored in closed containers, the quality remains good.

In interior parts of Karnataka, the boiling and *kali* coating operations are combined into a single operation. For this, the cut nuts are boiled with a thicker extract, which in those parts are known as *chogaru*.

Both sun drying and oven drying are adopted for *kalipak* processing. During monsoon, artificial drying over an open fire is done. Though drying is accelerated, smoky off-flavour is not desirable. A well-dried product with a dark brown colour, glossy appearance, crisp chewing feel, well toned astringency and absence of over-mature nuts, is most welcome and is rated superior.

Sago palm nut is sometimes used as an adulterant in *kalipak*. The cut pieces on *kali* coating are difficult to identify due to similarity in appearance. However, chemical analysis can distinguish between two because the sago palm nuts have higher polysaccharides and fibre contents (Sivasankar, Mathew and Natarajan, 1976). Sweet potato and tapioca are other adulterants; but they can be identified by physical examination. The darkening of *kali* during evaporation of the extracts, is proved to be due to oxidative changes occurring in the polyphenolic constituents, since the extracts boiled with CO_2 do not turn dark (Mathew, 1967). Heating does not increase viscosity, and the increase in viscosity during the *kali* making is therefore entirely due to evaporation. Absorption at 280 mμ was found to increase significantly during the heating after an initial decrease (Mathew, 1967).

There are a few unboiled varieties well known in the trade. *Iylon* (Fig 8.6 F) is such a variety made from green arecanuts in which nuts are cut transversely into 5-6 discs and dried without coating *kali*. The nuts used will be slightly more mature than those used for *kalipak*. *Iylon* is mainly consumed in areas of Tamil Nadu and Andhra Pradesh. Some of the grades in increasing maturity and therefore in decreasing grade are *chittanum*, *virivu* and *kora*. *Nayampak* (Fig 8.6G) is another variety made from very immature arecanuts after cutting once transversely and drying. *Nuli* is a variety made from very tender nuts.



Figs. 8.6A—G Different types of processed nuts. *A. Unde or api; B. Bathu or ottavettu; C. Choor; D. Podi; E. Erazel; F. Iylon; G. Nayampak.*

The range of variation in physical and chemical constituents of important processed varieties are given in Tables 8.6 and 8.7 respectively (Sivasankar et al., 1969). Based on these, a possible specification for standards has been indicated (Table 8.8)

3. Scented *supari*

There are many varieties of scented *suparis*. Dried arecanuts are broken into bits, blended with flavour mixture and packed. Formerly the bits were roasted in ghee or oil, but it is almost fully given up nowadays, owing to development of rancidity. The flavouring of *supari* varies with region and is a closely guarded secret.

In South India scented *supari* is made from *kalipak* like *bathu*. Spices and synthetic flavours are added. Instead of raw spices, now a days, essential oils are used for easy blending. Rose essence as well as menthol are very common. Coconut gratings are not added now a days to check microbial growth. These are usually packed in butter paper.

8	64 (R)	DOASD/R/E/24/00004 DATED 12/4/2024	Request to provide the certified information on Boiling and Coloring of the Arecanujt

Sir,

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Directorate of Arecanut and Spices Development,
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Yours faithfully,

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THE ARECANUT PALM

(*Areca catechu* Linn.)

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The mineral matter and both water-soluble and insoluble ash decrease with maturity (Mathew et al., 1964).

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II. Processing aspects of arecanut

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Table 8.3. *Composition* of nuts from areca fruits ('South Kanara' type) stored for 8–10 months*

Constituents	Conditions of storage					
	Fresh	Steeped in water at pH 4.0	Steeped in mixed preservative at pH 4.0	Steeped in 0.25% sodium benzoate at pH 4.0	Blanched and steeped in mixed preservative at pH 4.0	Blanched and steeped in 0.25% sodium benzoate at pH 4.0
Moisture	40.52	51.53	47.32	49.71	51.33	49.77
Total water extractives	24.74	19.38	21.46	20.08	19.96	18.34
Tannins	12.71	12.18	11.96	12.18	11.97	11.55
Alkaloids (as arecoline)	0.15	0.10	0.11	0.08	0.06	0.14
Fat	14.11	13.34	14.52	16.56	15.27	16.25
F. F. A. (as oleic acid – % on fat)	0.61	2.39	2.09	1.03	2.31	1.49
Crude fibre	15.69	15.57	14.81	14.53	13.85	13.90
Total polysaccharides (hydrolysable)	18.33	19.51	20.16	20.37	18.51	18.09
Nitrogen	1.89	1.14	1.25	1.22	1.15	1.08
Ash	1.54	1.05	1.48	1.33	1·01	1.21

* Values except moisture calculated on dry basis. Constituents expressed as per cent.

1. Dried ripe nuts

The most popular trade type of arecanut is the dried, whole nut, known as *chali* or *kottapak*. Ripe nuts (Fig. 8.1A) are dried in the sun for 35–40 days on dry level grounds. The dried nuts are dehusked and marketed as whole nuts. Depending on the size, there are various grades and preference in different regions.

Table 8.4. *Evaluation of areca fruits ('South Kanara' type) stored for 8–10 months*

Characteristics	Condition of storage				
	Steeped in water at acid pH	Steeped in 0.25% sodium benzoate at acid pH	Blanched & steeped in 0.25% sodium benzoate at acid pH	Steeped in mixed preservative at acid pH	Blanched & steeped in mixed preservative at acid pH
Colour and shine of skin	Dark brown and dull	Orange yellow and dull	Brownish yellow and dull	Orange yellow and dull	Bright orange yellow and good shine
Firmness of husk	Soft	Soft	Soft	Some soft and some firm	Firm
Smell of the fruit	Bad smell	Slight off-smell	Slight off-smell	No bad smell	Normal
Appearance of the fruit	Normal	Normal	Tannin veins darker and core slightly dry	No bad smell, tannin veins slightly darker	Normal, tannin veins slightly darker and core slightly dry
Taste and smell	Bad smell	Mild with slight off-smell	Mild with slight off-smell	Slightly bitter with mild astringency	Mild with no bad or off-smell
Acceptability	Unacceptable	Unacceptable	Unacceptable	Not very satisfactory – just acceptable	Acceptable
Sodium benzoate in the nut (ppm)	–	345	365	321	396
Sulphur dioxide in the nut (ppm)	–	–		32–166	70–172

The well known grades of *chali* (Fig. 8.1B) in decreasing order of sizes are *moti, srivardhan, jamnagar* and *jini*. The characteristics of a good *chali* product are, absence of immature nuts, surface cracking, husk sticking, fungus and insect attack and good cutting feel, inside structure and taste (Anonymous, 1961b; Anonymous, 1962; Dhanaraj, Sankaran and Mathew, 1970). Inadequate drying usually results in fungal infection and in a poor quality product. The main producing areas of *chali* are Kerala, Karnataka, Assam and Maharashtra. Countries like Bangladesh, Malaysia and Sri Lanka also produce such nuts.

To facilitate drying and dehusking, sometimes the fruits are cut longitudinally into two halves and sun dried for about 10 days. The kernels are scooped out and given a final drying (Shamanna, 1951). This type of product is known as *parcha* (Fig. 8.1C) and is produced mainly in Kerala and Karnataka.

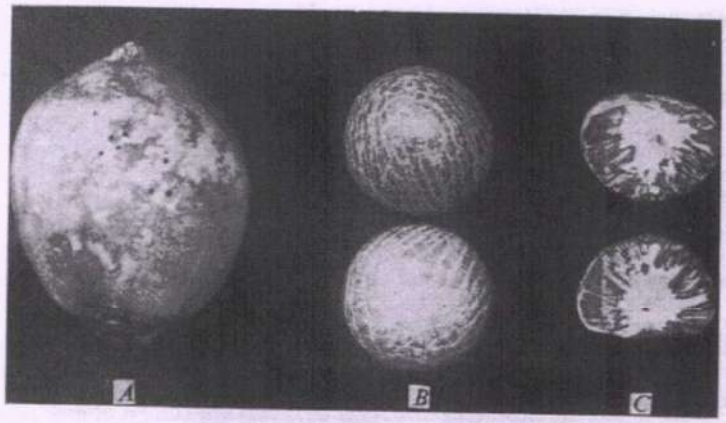


Fig. 8.1 A. Ripe nut. B. *Chali* or *Kottapak*. C. *Parcha*.

A mechanical through-flow drier has been recommended for making *chali* and *parcha* (Nambudiri, Govindarajan and Subramonian, 1963). In this type of drier, the hot air is allowed to penetrate through the bed of material kept in trays. The drier has a cabinet which is connected to a heat exchanger through a centrifugal blower. The bottom section of heat exchanger is connected to an oven and the top to a chimney. Drying will be completed in 60–70 hr over a period of 7–8 days at progressively increasing temperature between 45 and 70°C. The drying procedure consists of 8 hr consecutive drying followed by equilibration for 16 hr outside the drier. Table 8.5 gives a comparison of sun drying and mechanical drying.

Recently, a dehusking device to remove husk from dry arecanuts has been developed at CPCRI, Kasaragod (Bengali Baboo, 1980). The machine is operated by leg while feeding the nuts is done by hand simultaneously. The device loosens the husk of the nuts, which can be easily peeled off by hand. It is reported that an unskilled worker can make about 40 kg of *chali* in a day of 8 hr.

2. *Kalipak*

It is another important form of processed arecanut. Kerala and Karnataka are the main processing centres of *kalipak*. The nuts of 6–7 months maturity is

Table 8.5. *Data on drying of ripe arecanuts ('South Kanara' type)*

Batch	Condition of sample	Drying condition	Time of drying	Quality of nuts		
				Cracking (%)	Appearance	Moisture (%)
I	Good	50°C	56 hr	36.0	Light brown	10.2
	Good	80°C for 4 hr 50°C for 26 hr	30 hr	40.0	Dark brown skin	10.5
	Good	Sun drying	15 days	56.0	Brown skin	10.1
II	Damaged soft husk	60°C	30 days	50.0	Dark brown skin	8.9
	Damaged soft husk	90°C in a cross flow drier	27 hr	85.0	Black skin	8.8
III	Damaged soft husk	45°C	47 hr	58.0	Light brown skin	10.8
	Damaged soft husk	Sun-drying	15 days	54.0	Brown skin	11.5

soft and finger nail can be pressed into it. Outer skin is dark green in colour at this stage. The processing consists of dehusking, (Fig. 8.2) cutting the soft nuts into pieces (Fig. 8.3) boiling cut pieces with water or dilute extract from a previous boiling, (Fig. 8.4) *kali* coating (Fig. 8.5) and drying.

Depending upon the number of cuts, there are different types representing pieces of various shapes and sizes (Fig. 8.6). *Api* or *unde* (Fig. 8.6A) is one type which is processed without any cutting. *Batlu* or *ottavettu* (Fig. 8.6B) is cut transversely into two halves. *Choor* (Fig. 8.6C) is produced often by several longitudinal cuttings. There are many sub-groups among *choor* variety like *mukka choor, eda choor, petti choor* etc. in descending order of thickness of the longitudinal pieces. There is yet another variety known as *podi* (Fig. 8.6D) in which the nuts are cut both transversely and longitudinally 3 – 4 times. *Erazels* (Fig. 8.6E) are thin slices which are cut transversely and *chalakudi*, the longitudinal slices.

During the boiling operation involved in *kalipak* processing, usually the same batch of water is used for boiling 3–4 batches of cut arecanuts. The extract so obtained is concentrated to make a thick *kali*. After boiling, the arecanut pieces are given a coating with the *kali*. The *kali* coating can be repeated to get a good glossy appearance.

Fig. 8.2 Dehusking green arecanut for making *kalipak*

Fig. 8.3 Cutting dehusked immature arecanut

Fig. 8.4 Boiling

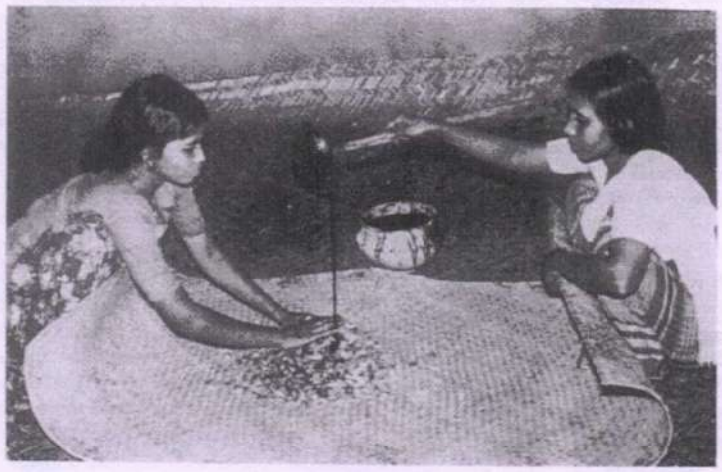


Fig. 8.5 *Kali* coating

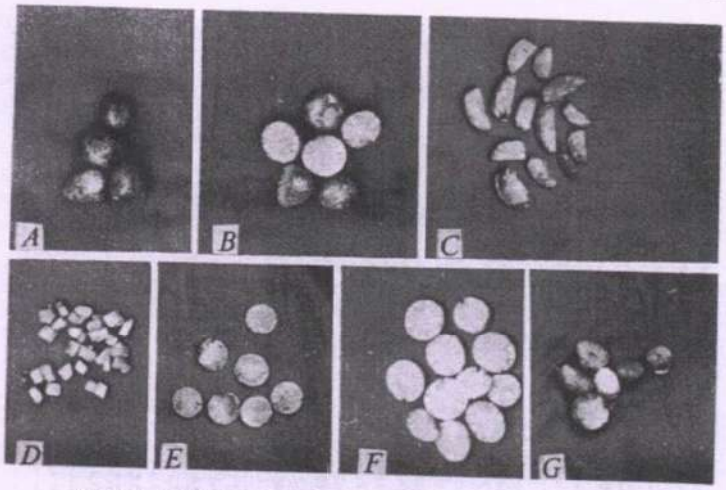
The extracts obtained from processing is concentrated nearly 10-fold by boiling over open fire to produce *kali*. Polyphenols are the major components in it. Fungus growth and thickening of the top layer are the main problems during storage of *kali*. However, when stored in closed containers, the quality remains good.

In interior parts of Karnataka, the boiling and *kali* coating operations are combined into a single operation. For this, the cut nuts are boiled with a thicker extract, which in those parts are known as *chogaru*.

Both sun drying and oven drying are adopted for *kalipak* processing. During monsoon, artificial drying over an open fire is done. Though drying is accelerated, smoky off-flavour is not desirable. A well-dried product with a dark brown colour, glossy appearance, crisp chewing feel, well toned astringency and absence of over-mature nuts, is most welcome and is rated superior.

Sago palm nut is sometimes used as an adulterant in *kalipak*. The cut pieces on *kali* coating are difficult to identify due to similarity in appearance. However, chemical analysis can distinguish between two because the sago palm nuts have higher polysaccharides and fibre contents (Sivasankar, Mathew and Natarajan, 1976). Sweet potato and tapioca are other adulterants; but they can be identified by physical examination. The darkening of *kali* during evaporation of the extracts, is proved to be due to oxidative changes occurring in the polyphenolic constituents, since the extracts boiled with CO_2 do not turn dark (Mathew, 1967). Heating does not increase viscosity, and the increase in viscosity during the *kali* making is therefore entirely due to evaporation. Absorption at 280 mμ was found to increase significantly during the heating after an initial decrease (Mathew, 1967).

There are a few unboiled varieties well known in the trade. *Iylon* (Fig 8.6 F) is such a variety made from green arecanuts in which nuts are cut transversely into 5-6 discs and dried without coating *kali*. The nuts used will be slightly more mature than those used for *kalipak*. *Iylon* is mainly consumed in areas of Tamil Nadu and Andhra Pradesh. Some of the grades in increasing maturity and therefore in decreasing grade are *chittanum*, *virivu* and *kora*. *Nayampak* (Fig 8.6G) is another variety made from very immature arecanuts after cutting once transversely and drying. *Nuli* is a variety made from very tender nuts.



Figs. 8.6A—G Different types of processed nuts. *A. Unde or api; B. Bathu or ottavettu; C. Choor; D. Podi; E. Erazel; F. Iylon; G. Nayampak.*

The range of variation in physical and chemical constituents of important processed varieties are given in Tables 8.6 and 8.7 respectively (Sivasankar et al., 1969). Based on these, a possible specification for standards has been indicated (Table 8.8)

3. Scented *supari*

There are many varieties of scented *suparis*. Dried arecanuts are broken into bits, blended with flavour mixture and packed. Formerly the bits were roasted in ghee or oil, but it is almost fully given up nowadays, owing to development of rancidity. The flavouring of *supari* varies with region and is a closely guarded secret.

In South India scented *supari* is made from *kalipak* like *bathu*. Spices and synthetic flavours are added. Instead of raw spices, now a days, essential oils are used for easy blending. Rose essence as well as menthol are very common. Coconut gratings are not added now a days to check microbial growth. These are usually packed in butter paper.

9	68 (R)	DOASD/R/E/24/00006 Dated 8/5/2024	I am writing to request information under the Right to Information Act 2005. I seek detailed information regarding the daily prices of cardamom as recorded and maintained by the Spices Board of India. Description of Information Required: 1.Daily Prices of Cardamom: I request the daily market prices of cardamom that are recorded by the Spices Board of India. The information should include the following details: 2.Date of price recording 3.Market price per kilogram or any standard measurement used 4.Any geographical variations in price if applicable 5. The time period for which I need the data is from 01.01.2021 to 31.12.2023. The requested information is needed for technical chart analysis for personal research and study.
Query Forwarded to Spices Board, Cochin			
10	70 (R)	DOA&C/R/E/24/00479/14 Dated 4.4.24 forwarded by Ministry	

महोदय,

अपके आर टी आई अनुरोध सं DOA&C/R/E/24/00479/14 दिनांक 4.4.2024 से संबंधित जानकारी इसके साथ द्विभाशी रूप में संलग्न है ।

यदि आप इस जानकारी के संबंध में अपील करना चाहते हैं, तो आप इस पत्र की प्राप्ति के तीस दिनों के भीतर नीचे दिए अपीलीय अधिकारी के पास अपील कर सकते हैं।

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1. **आपके विभाग में किसान समाज कल्याण हेतु कौन कौन सी योजनाएं संचालित है संक्षिप्त विवरण की प्रमाणित छायाप्रति उपलब्ध कराएं।**

सुपारी और मसाला विकास निदेशालय कृषि और किसान कल्याण मंत्रालय का एक अधीनस्थ कार्यालय है जो देश भर में विभिन्न राज्य कृषि विश्वविद्यालयों/आईसीएआर संस्थानों के माध्यम से मसाले, सुपारी, पान और सुगंधित फसलों के विकास के लिए कार्यक्रमों के कार्यान्वयन कर रहा है।

निदेशालय द्वारा कार्यान्वित महत्वपूर्ण कार्यक्रम निम्नलिखित हैं:-

• **रोपण सामग्री उत्पादन कार्यक्रम**: निदेशालय ने विश्वविद्यालयों / आईसीएआर संस्थानों के सहयोग से न्यूक्लियर रोपण सामग्री उत्पादन पर कार्यक्रम लागू करके उच्च उपज, उच्च गुणवत्ता वाली विशेषता किस्मों के प्रसार में महत्वपूर्ण भूमिका निभाई। इसके परिणामस्वरूप आंतरिक गुणों वाली उच्च उपज देने वाली किस्मों का प्रसार हुआ है, जिसने देश में मसालों के उत्पादन और उत्पादकता में महत्वपूर्ण सुधार में योगदान दिया है।

• **मसाला नर्सरियों का प्रत्यायन (अक्रडिटेशन)**: किसानों को गुणवत्तापूर्ण रोपण सामग्री का वितरण सुनिश्चित करने के लिए डीएएसडी द्वारा यह कार्यक्रम शुरू किया गया है। देश भर में लगभग 60 मसाला नर्सरी को प्रमाणित नर्सरी के नेटवर्क में लाया गया है जो मसाला फसलों के लिए गुणवत्तापूर्ण रोपण सामग्री की आपूर्ति के एक विश्वसनीय स्रोत के रूप में कार्य कर सकता है।

• **बीज भंडारण संरचना और नर्सरी केंद्र**: मसालों/सुगंधित फसलों की गुणवत्तापूर्ण सामग्री के उत्पादन के लिए देश भर में विभिन्न एसएयू/ आईसीएआर संस्थानों में 68 बीज बुनियादी ढांचे और 63 नर्सरी केंद्र स्थापित किए गए हैं।

• **रोग मुक्त अदरक बीज उत्पादन कार्यक्रम**: अदरक देश के लगभग सभी राज्यों में उगाई जाने वाली फसल है और औषधीय/ न्यूट्रास्यूटिकल/ फार्मास्युटिकल उद्योग में इसकी उच्च संभावनाएं हैं। यह फसल बीमारियों के प्रति अत्यधिक संवेदनशील है जिसके लिए किसानों द्वारा कीटनाशकों का व्यापक उपयोग किया जाता है। इस समस्या के समाधान के लिए, डीएएसडी द्वारा माइक्रोराइज़ोम प्रौद्योगिकी पर आधारित रोग मुक्त बीज उत्पादन को बढ़ावा दिया जा रहा है।

• उच्च घनत्व वाली दालचीनी की खेती को बढ़ावा: कैसिया/ दालचीनी के आयात पर अंकुश लगाने और देश में सच्ची दालचीनी की खेती को बढ़ावा देने के लिए, कर्नाटक, केरल, आंध्र प्रदेश, उड़ीसा, अंडमान, महाराष्ट्र आदि में नारियल के बागानों में गहन दालचीनी अंतरफसल पर किसान भागीदारी प्रदर्शन प्लॉट स्थापित किए जा रहे हैं। विपणन को सुव्यवस्थित करना होगा क्योंकि इसमें निर्यात और स्वास्थ्य उद्योग में काफी संभावनाएं हैं।

• **कीटनाशक मुक्त जीरा उत्पादन कार्यक्रम**: जीरा देश में सबसे बड़ा निर्यातित बीज मसाला है जीरे में उच्च स्तर के कीटनाशक अवशेष बताए गए हैं जिसके परिणामस्वरूप निर्यात अस्वीकार

कर दिया गया है। प्रमुख उत्पादन केंद्रों में डीएएसडी द्वारा जैव एजेंटों/ वानस्पतिक पदार्थों का उपयोग करके जीरा उत्पादन के लिए अच्छी कृषि पद्धतियां (जीएपी) तकनीक विकसित और प्रचारित की गई है। इस कार्यक्रम की निरंतरता के रूप में, किसानों को वर्ष भर जैव एजेंटों की उपलब्धता सुनिश्चित करने के लिए, पश्चिम राजस्थान में एक जैव नियंत्रण प्रयोगशाला स्थापित करने का प्रस्ताव है।

• **उच्च कुरक्यूमिन वाली हल्दी किस्मों का क्लस्टर आधारित जैविक उत्पादन**: इसके औषधीय/न्यूट्रास्यूटिकल/फार्मास्युटिकल अनुप्रयोगों के कारण कुरक्यूमिन की मांग बढ़ रही है। डीएएसडी देश में संभावित स्थानों पर उच्च कुरक्यूमिन हल्दी की निर्यात-उन्मुख क्लस्टर आधारित जैविक खेती को बढ़ावा दे रहा है।

• **जीआई किस्मों को बढ़ावा**: निर्यात बाजार में अपने रंग और हल्के तीखेपन के लिए प्रसिद्ध कर्नाटक की जीआई किस्म ब्यदागी मिर्च की शुद्ध खेती की पहचान करने के लिए, एक विशेष कार्यक्रम लागू किया जा रहा है। तमिलनाडु के रामनाथपुरम जिले में विशेष रूप से उगाई जाने वाली मुंडू मिर्च, जो दक्षिणी भारत में सांबार मसाला, चटनी और तड़के में अपने विशिष्ट स्वाद और मुख्य सामग्री के लिए प्रसिद्ध है, को भी डीएएसडी प्रदर्शन कार्यक्रम के तहत बढ़ावा दिया जा रहा है।

•**सुगंधित फसलों के लिए आसवन इकाइयों की स्थापना**: छोटे और सीमांत किसानों को मूल्य संवर्धन और विपणन के लिए प्रोत्साहित करने के लिए सुगंधित पौधों के निष्कर्षण के लिए आसवन इकाइयों की स्थापना की जा रही है।

• **कौशल विकास कार्यक्रम**: निदेशालय द्वारा विभिन्न राज्य कृषि विश्वविद्यालयों और आईसीएआर संस्थानों के तहत भारतीय कृषि कौशल परिषद (एएससीआई) से संबद्ध प्रशिक्षण केंद्रों पर माली, वर्मीकम्पोस्ट उत्पादक, हल्दी की खेती करने वाले, औषधीय पौधे उगाने वाले, वाष्पीय तेल निकालने वाले आदि जैसी विभिन्न नौकरी भूमिकाओं पर कौशल विकास प्रशिक्षण कार्यक्रम आयोजित किया जाता है।

• **प्रौद्योगिकी का हस्तांतरण**: निदेशालय एमआईडीएच के तहत देश भर में एसएयू/आईसीएआर संस्थानों के माध्यम से राष्ट्रीय/राज्य/जिला स्तरीय सेमिनार, किसान प्रशिक्षण और कार्यशालाओं जैसे प्रौद्योगिकी हस्तांतरण कार्यक्रमों को भी लागू करता है। इसके माध्यम से 1 लाख से अधिक किसानों को मसाला फसल की खेती, प्रबंधन, कटाई के बाद के प्रबंधन और प्रसंस्करण के विभिन्न पहलुओं पर प्रशिक्षित किया गया है।

2 आपके विभाग में कार्यरत सभी प्राईवेट/सरकारी अधिकारियों एवं कर्मचारियों के पदनाम एवं मोबाईल नम्बर उनकी शैक्षिक योग्यता सहित सम्पूर्ण जानकारी उपलब्ध करायें

क्र.सं.	नाम	पदनाम	शैक्षिक योग्यता	फोन
1.	डॉ.होमी चेरियान	निदेशक	पी एच़. डी	0495 2765501
2.	डॉ.फेमिना	उप निदेशक	पी एच़. डी	0495 2369877
3.	श्री.बाबुलाल मीणा	उप निदेशक	बी एससी (एग्रि.)	-do-
4.	श्रीमति.दिव्या. सी.वी	सहायक निदेशक	एम एससी (एग्रि.)	-do-
5.	श्री.के.मनोज कुमार	अनुसंधान अधिकारी	एम एससी (एग्रि.स्टाट)	-do-
6.	श्री.सी.सनमुख समंदरम	अधीक्षक	एम एससी	-do-
7.	श्रीमति.के.तेजसदास	वरिष्ठ तकनीकी सहायक	एम एससी (एग्रि.)	-do-
8.	डॉ.पी.एन.ज्योति	कनिष्ठ अनुवाद अधिकारी	पी एच़. डी	-do-
9.	श्री.सी.एफ.गेदम	कलाकार छायाकार	स्नातक फाइन आर्टस	-do-
10.	श्रीमति.एम.के.सुमा	तकनीकी सहायक	प्री-डिग्री	-do-
11.	श्री.पी.विनोद कुमार	तकनीकी सहायक	बी कोम	-do-
12	श्रीमति.श्रुती श्रीकुमार	सांख्यकी सहायक	एम एससी	-do-
13.	श्रीमति.के.उषाकुमारी	विपणन सहायक	एस एस एल सी	-do-
14.	श्रीमति.के.एस.कांचना	विपणन सहायक	एम ए	-do-
15.	श्री.पी.आर.अनिल कुमार	आशुलिपिक ग्रेड-II	बी ए	-do-
16.	श्री.एम.पी.उन्नीकृष्णन	आशुलिपिक ग्रेड-II	एस एस एल सी	-do-
17.	श्री.पी.बैजु	प्रवर श्रेणी लिपिक	एस एस एल सी	-do-
18.	श्री.टी.श्रीकुमार	प्रवर श्रेणी लिपिक	बी एससी	-do-
19.	श्री.पलाश कांति मोल्लिक	प्रवर श्रेणी लिपिक	बी ए	-do-
20.	श्री. सतीश कुमार	अवर श्रेणी लिपिक	बी ए	-do-
21.	श्री.एम.रंजित	स्टाफ कार ड्राइवर	बी ए	-do-
22.	श्री.इ.अजित कुमार	एम.टी.एस	9वीं कक्षा	-do-
23.	श्री.के.एस.संतोस	एम.टी.एस	एस एस एल सी	-do-
24.	श्री.के.वी.चन्द्रन	एम.टी.एस	एस एस एल सी	-do-
25.	श्री.एल.सुजीश	एम.टी.एस	9वीं कक्षा	-do-

3. **आपके विभाग में संचालित योजनाओं का लाभ वर्ष 2023-24 में कितने व्यक्तियों को दिया गया है। संपूर्ण विवरण उपलब्ध कराएं।**

उत्तर:- इस निदेशालय देश में राज्य कृषि विश्वविद्यालयों (एसएयू)/ भाकृअनुप संस्थानों के माध्यम से मसालों के सभी विकास कार्यक्रमों को कार्यान्वित कर रहा है। विवरण नीचे दिया गया है:-

- कृषि विश्वविद्यालय, जोधपुर, राजस्थान
- कृषि विश्वविद्यालय, कोटा, राजस्थान
- आनंद कृषि विश्वविद्यालय, गुजरात
- असम कृषि विश्वविद्यालय, असम
- बांदा कृषि विश्वविद्यालय, उत्तर प्रदेश
- बिधान चंद्र कृषि विश्वविद्यालय, प.बंगाल
- बिरसा कृषि विश्वविद्यालय, झारखण्ड
- सीएसएस हरियाणा कृषि विश्वविद्यालय, हरियाणा
- सी.एस आज़ाद कृषि एवं तकनीकी विश्वविद्यालय, उत्तर प्रदेश
- नागालैंड विश्वविद्यालय, नागालैंड
- जल स्रोत विकास एवं प्रवंधन केंद्र, केरल
- डॉ बाला साहब सावंत कोंकण कृषि विद्यापीठ
- डॉ पंजाब राव कृषि विश्वविद्यालय, अकोला, महाराष्ट्र
- डॉ वाई एस पारमर बागवानी एवं वानिकी विश्वविद्यालय, सोलान, हिमाचल प्रदेश
- डॉ वाइ एस आर बागवानी विश्वविद्यालय, आंध्र प्रदेश
- भाकृअनुप- केंद्रीय द्वीपीय कृषि अनुसंधान संस्था, पोर्ट ब्लेयर
- भाकृअनुप- केंद्रीय रोपण फसल अनुसंधान संस्था, कासरगोड/ विट्टल/कहीकुची
- भाकृअनुप- केंद्रीय शुष्क क्षेत्र अनुसंधान संस्था, भुज
- भाकृअनुप- औषधीय एवं सुगंधीय पौधे अनुसंधान निदेशालय, आनंद, गुजरात
- भाकृअनुप- भारतीय मसाले फसल अनुसंधान संस्था, कालिकट केरल अप्पंगला
- भाकृअनुप- केंद्रीय तटीय कृषि अनुसंधान संस्था, गोवा
- भाकृअनुप-राष्ट्रीय बीजीय मसाले अनुसंधान केंद्र, अजमेर, राजस्थान
- इंदिरा गांधी कृषि विश्वविद्यालय, रायपुर, छत्तीसगढ़
- जवहरलाल नेहु कृषि विश्वविद्यालय, जबलपुर, मध्य प्रदेश
- जुनगढ़ कृषि विश्वविद्यालय, गुजरात
- केरल कृषि विश्वविद्यालय, केरल
- महात्मा फूले कृषि विश्वविद्यालय, राहुरी, महाराष्ट्र

3. **आपके विभाग में संचालित योजनाओं का लाभ वर्ष 2023-24 में कितने व्यक्तियों को दिया गया है। संपूर्ण विवरण उपलब्ध कराएं।**

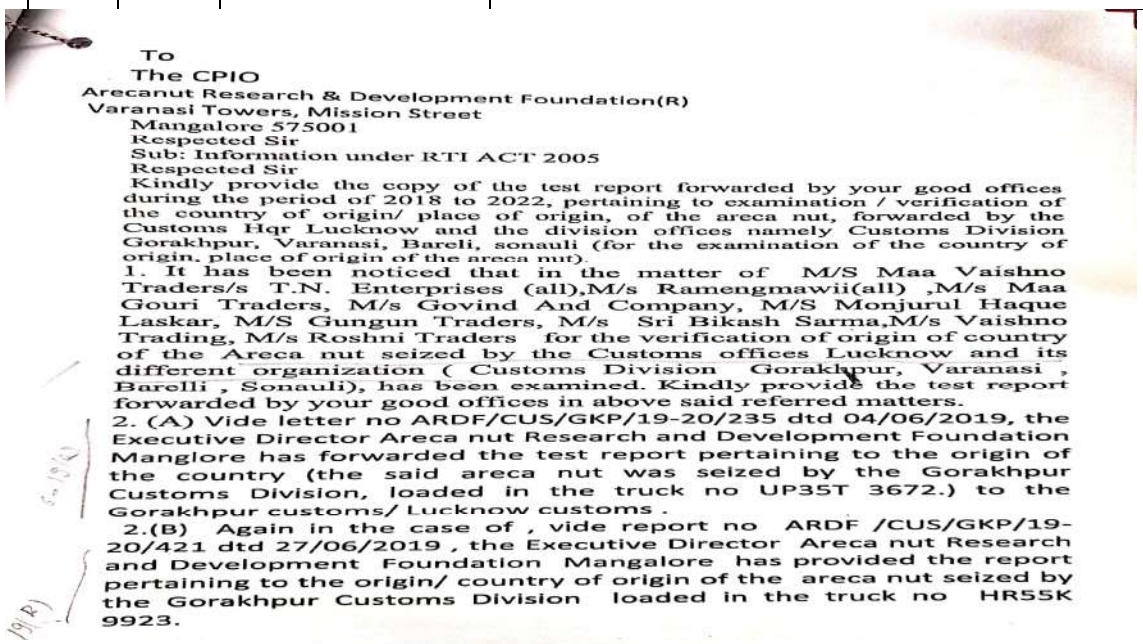
उत्तर:- इस निदेशालय देश में राज्य कृषि विश्वविद्यालयों (एसएयू)/ भाकृअनुप संस्थानों के माध्यम से मसालों के सभी विकास कार्यक्रमों को कार्यान्वित कर रहा है। विवरण नीचे दिया गया है:-

- कृषि विश्वविद्यालय, जोधपुर, राजस्थान
- कृषि विश्वविद्यालय, कोटा, राजस्थान
- आनंद कृषि विश्वविद्यालय, गुजरात
- असम कृषि विश्वविद्यालय, असम
- बांदा कृषि विश्वविद्यालय, उत्तर प्रदेश
- बिधान चंद्र कृषि विश्वविद्यालय, प.बंगाल
- बिरसा कृषि विश्वविद्यालय, झारखण्ड
- सीएसएस हरियाणा कृषि विश्वविद्यालय, हरियाणा
- सी.एस आज़ाद कृषि एवं तकनीकी विश्वविद्यालय, उत्तर प्रदेश
- नागालैंड विश्वविद्यालय, नागालैंड
- जल स्रोत विकास एवं प्रवंधन केंद्र, केरल
- डॉ बाला साहब सावंत कोंकण कृषि विद्यापीठ
- डॉ पंजाब राव कृषि विश्वविद्यालय, अकोला, महाराष्ट्र
- डॉ वाई एस पारमर बागवानी एवं वानिकी विश्वविद्यालय, सोलान, हिमाचल प्रदेश
- डॉ वाइ एस आर बागवानी विश्वविद्यालय, आंध्र प्रदेश
- भाकृअनुप- केंद्रीय द्वीपीय कृषि अनुसंधान संस्था, पोर्ट ब्लेयर
- भाकृअनुप- केंद्रीय रोपण फसल अनुसंधान संस्था, कासरगोड/ विट्टल/कहीकुची
- भाकृअनुप- केंद्रीय शुष्क क्षेत्र अनुसंधान संस्था, भुज
- भाकृअनुप- औषधीय एवं सुगंधीय पौधे अनुसंधान निदेशालय, आनंद, गुजरात
- भाकृअनुप- भारतीय मसाले फसल अनुसंधान संस्था, कालिकट केरल अप्पंगला
- भाकृअनुप- केंद्रीय तटीय कृषि अनुसंधान संस्था, गोवा
- भाकृअनुप-राष्ट्रीय बीजीय मसाले अनुसंधान केंद्र, अजमेर, राजस्थान
- इंदिरा गांधी कृषि विश्वविद्यालय, रायपुर, छत्तीसगढ़
- जवहरलाल नेहु कृषि विश्वविद्यालय, जबलपुर, मध्य प्रदेश
- जुनगढ़ कृषि विश्वविद्यालय, गुजरात
- केरल कृषि विश्वविद्यालय, केरल
- महात्मा फूले कृषि विश्वविद्यालय, राहुरी, महाराष्ट्र

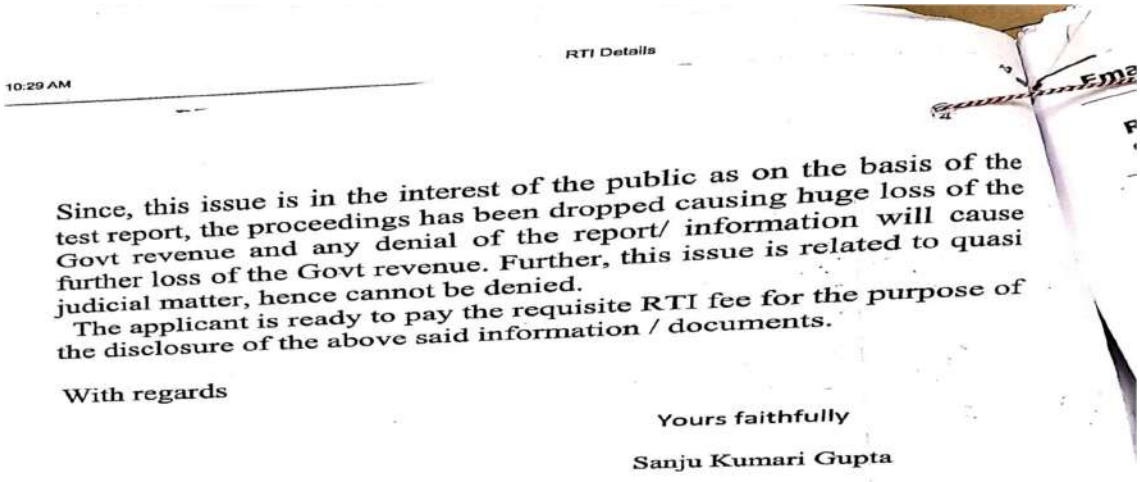
11	72 (R)	DOASD/R/E/24/00007 Dated 25/6/2024	HISTORY OF RTI REQUEST No.DOASD/R/E/24/00007 sheelchand TO, Mr. Assistant Engineer Electricity Department Palwal, FBD. Subject:- Replacing electric wires and Poles Mr, The request is that we are residents of Village Patli kalan, Post- Baghola, Teh- Distt- Palwal, State- Haryana , 121102. we want to inform your that the electicity wire and poles of your tubewells have not been changed since 1969 . Due to witch all the village have to face a lot of eletricity problems with in 8 - 10 days . the mat area falls in agwanpur feeder whose power house is Baghola. Hence , it is a humble request to you. please replace all electricity wores and poles. all the villagers will be grateful to you for this work. thanyou All Villagers Patli kalan Agwanpur feeder Palwal Yogesh , Shekhar , Amit , Sheel chand , Sachin, Partap, Mannu lal, Rishipal, Pyrelal, Devilal,Asha ram, Ranveer, Sunil, Shivsingh, Natheram, Vishnu
Disposed off, Query doesnot pertains to this Directorate			
12	74(R)	DOASD/R/T/24/00002 Dated 28/6/2024	**Question ;** Prevailing market prices of Cloves, Cinnamon and Star-Anise seeds (of all grades) in India and Bengaluru, Karnataka during the Financial Year 2012-2013 and 2013-2014. **Reply :** Prices of Clove and Cinnamon in Thrissur market of Kerala are given below. Prices in Bengaluru market for Clove and Cinnamon are not available with this Directorate. Also, the price Star Anise are not maintaining in this Directorate. Table 1. Monthly average price of Clove and Cinnamon in Thrissur market

	Price (Rs/kg)			
	Clove		Cinnamon	
Month	2012-13	2013-14	2012-13	2013-14
April	750	675	117	131
May	750	600	115	134
June	800	620	116	135
July	818	658	117	136
August	800	750	116	135
September	813	875	117	135
October	800	875	117	137
November	700	870	117	140
December	700	883	117	143
January	700	1000	123	155
February	688	925	129	157
March	617	900	125	157
Mean	745	803	119	141

13	77(R)	DOA&C/R/E/24/0092 Dated 14.07.2024	



To
The CPIO
Arecanut Research & Development Foundation(R)
Varanasi Towers, Mission Street
Mangalore 575001
Respected Sir
Sub: Information under RTI ACT 2005
Respected Sir
Kindly provide the copy of the test report forwarded by your good offices during the period of 2018 to 2022, pertaining to examination / verification of the country of origin/ place of origin, of the areca nut, forwarded by the Customs Hqr Lucknow and the division offices namely Customs Division Gorakhpur, Varanasi, Bareli, sonauli (for the examination of the country of origin. place of origin of the areca nut).
1. It has been noticed that in the matter of M/S Maa Vaishno Traders/s T.N. Enterprises (all),M/s Ramengmawii(all) ,M/s Maa Gouri Traders, M/s Govind And Company, M/S Monjurul Haque Laskar, M/S Gungun Traders, M/s Sri Bikash Sarma,M/s Vaishno Trading, M/s Roshni Traders for the verification of origin of country of the Areca nut seized by the Customs offices Lucknow and its different organization (Customs Division Gorakhpur, Varanasi , Barelli , Sonauli), has been examined. Kindly provide the test report forwarded by your good offices in above said referred matters.
2. (A) Vide letter no ARDF/CUS/GKP/19-20/235 dtd 04/06/2019, the Executive Director Areca nut Research and Development Foundation Manglore has forwarded the test report pertaining to the origin of the country (the said areca nut was seized by the Gorakhpur Customs Division, loaded in the truck no UP35T 3672.) to the Gorakhpur customs/ Lucknow customs .
2.(B) Again in the case of , vide report no ARDF /CUS/GKP/19-20/421 dtd 27/06/2019 , the Executive Director Areca nut Research and Development Foundation Mangalore has provided the report pertaining to the origin/ country of origin of the areca nut seized by the Gorakhpur Customs Division loaded in the truck no HR55K 9923.



10:29 AM RTI Details

Since, this issue is in the interest of the public as on the basis of the test report, the proceedings has been dropped causing huge loss of the Govt revenue and any denial of the report/ information will cause further loss of the Govt revenue. Further, this issue is related to quasi judicial matter, hence cannot be denied.
The applicant is ready to pay the requisite RTI fee for the purpose of the disclosure of the above said information / documents.

With regards

Yours faithfully

Sanju Kumari Gupta

Reply	Sir, With reference to your RTI request No.DOA&C/R/E/24/00922 dated 14-7-2024, it is to inform that no such information is available with this Directorate.

14	79(R)	DOA&C/A/E/24/00119 Dated 4.8.2024 RTI query directly received in the Directorate	

RTI Appeal Details

Phone: 0495 2765501.
Sub Appeal against reply provided under the RTI application no DOA&C/R/E/24/00922 dtd 14/07/2024.
Respected Sir
The CPIO has refused to provide the information stating therein that there is no such information available with the Directorate,
Sir there is a provision under Section 6(3) of the RTI Act 2005 that if the sought for information / documents is not available to the office where the request is made, The CPIO is required to forward the RTI application to the office / branches where it is most likely to be available under Section 6 (3) of the RTI Act 2005.

Sir, on the basis of the report provided by the Arecanut Research & Development Foundation (R) Manglore, the adjudicating authority has dropped the cases causing loss of huge amount of the Govt revenue . And there may be in other cases also where the adjudicating authority has dropped the issue ignoring the report forwarded by the above said Govt agency. Hence it is in the interest of the revenue to divulge the modus operandi adopted by the officer, to drop the case, causing the huge loss of Govt revenue.
Hence it is submitted that the CPIO may kindly be directed to forward the RTI application to the office/ branch where the sought for information is most likely to be available, in the interest of the revenue.
With regards
Yours Faithfully

Sanju Kumari Gupta

Reply	Sir, With reference to your RTI Appeal Registration No.DOA&C/A/E/24/00119 dated 4/8/2024, it is to mention that the original RTI Request Reg. No. DOA&C/R/E/24/00922 dated 14-7-2024 was made to the Ministry of Agriculture and Farmers Welfare, Deptt. of Agriculture and Farmers Welfare, Govt. of India, New Delhi though the query was addressed to the CPIO, Arecanut Research & Development Foundation (R), Varanasi Towers, Mission Street, Mangalore, Karnataka 575001. Ministry of Agriculture and Farmers Welfare, Deptt. of Agriculture and Farmers Welfare, Govt. of India, New Delhi under Section 6(3) of the RTI Act 2005 had forwarded the RTI query to this Directorate which is a subordinate office under the Ministry of Agriculture and Farmers Welfare, Govt. of India. Accordingly reply was sent to the applicant, Smt. Sanju Kumari Gupta, directly with a copy to the Ministry informing that no such information is available with this Directorate. As Arecanut Research & Development Foundation (R) is not a public authority, this Directorate cannot forward the RTI application to them under Section 6(3) of the RTI Act 2005. As reply to your RTI Appeal Registration No.DOA&C/A/E/24/00119 dated 4/8/2024, after thorough verification it is to inform that no such information is available with this Directorate. Yours faithfully, निर्गत ISSUED on 22/8/24 by Speed Post DR-41 (Honey Cheriyan) FAA & Director Phone : 0495 2369877 Email : spicedte@nic.in

15	81(R)	DOASD/R/E/24/00008 Dated 26.08.2024	1. The central government was having any Notifications of regarding the BANNED of Arecanut Plantation. 2. If the government was having, can you please provide me

			the Notification letter copy.
Reply			1. No 2. Not applicable
16	83(R)	DOASD/R/E/24/00010	Has the Government of India Banned the cultivation of Arecanut? If so, could you share the copy of the Order.
Reply			No, Not applicable
17	85(R)	DOASD/R/E/24/00009 Dated 30.08.2024	1. Total area (in hectares) under Arecanut cultivation in all five Districts of BTR, Assam for the last ten years (2015-2024). 2. Annual production (in metric tons) of Arecanut in all five Districts of BTS, Assam for the last last ten years (2015-2024). 3. Productivity (Yield per hectare) of Arecanut in all five Districts of BTS, Assam for the last last ten years (2015-2024).
Reply			

Area, Production and Productivity of Arecanut in Bodoland Territorial Region (BTR) Districts of Assam

District \Year	Kokrajhar			Baska			Chirang			Udalguri		
	Area (ha)	Production (tonnes)	Yield (kg/ha)	Area (ha)	Production (tonnes)	Yield (kg/ha)	Area (ha)	Production (tonnes)	Yield (kg/ha)	Area (ha)	Production (tonnes)	Yield (kg/ha)
2013-14	1790	1441	805	5340	8600	1610	1451	1073	739	2291	1555	679
2014-15	1817	2654	1461	5667	7118	1256	1607	1520	946	3038	2909	958
2015-16	1689	1367	809	4963	4632	933	1329	938	706	2350	1773	754
2016-17	1575	1310	832	5116	2828	553	1330	1021	768	3143	2542	809
2017-18	1828	2695	1474	5726	7209	1259	1627	1550	953	3071	2954	962
2018-19	2028	3137	1547	3079	2871	932	3471	3396	978	2523	2218	879
2019-20	1727	1436	831	5068	2404	474	1445	1105	765	3150	1489	473
2020-21	2058	2201	1069	2109	1060	503	3501	2460	703	2553	2247	880
2021-22	2058	1179	573	2935	2352	801	3442	4710	1368	2486	1769	712
2022-23	2335	1523	652	3200	2561	800	3592	2098	584	2740	2022	738

The area and production estimates of arecanut in Tamulpur District are not available, as it is a newly formed district, established by carving it out from Baksa district in the Bodoland Territorial Region (BTR).

18	87 (R)	DOASD/R/E//24/00011 Dated 22/09/2024	1. Has the Government of India prohibited further cultivation of arecanut in India from 2024? 2. If yes, can you give me the Order/Notification for the same? 3. If no, in Question No. 1, are there any plans to prohibit/ban the cultivation of arecanut in the country or any state?
Reply			No, Not applicable
19	88(R)	DOASD/R/E//24/00012 Dated 23/09/2024	The details of the information requested are as follows: 1. Please provide the name of the highest arecanut-producing village in each of the following districts under BTR: Kokrajhar Chirang Baksa Udalguri Tamulpur 2. Please provide the arecanut production data (in metric tons or relevant unit) for each of these villages for the last five years. 3. Kindly mention the source from which this information has been obtained. Please provide the information in a year-wise tabular format.
Reply			1. Village-wise data on arecanut production is not available with this Directorate. 2. Village-wise data on arecanut production is not available with this Directorate. 3. Not applicable.
19	91 (R)	DOASD/R/E//24/00013 Dated 23/10/2024	1. Information is required regarding Farm Machinery Bank and Custom Hiring under Village Dhanawal Development Block Ghorawal from the year 2012 to 2024. 2. Please provide the following documents: Information about the tractor given on grant in village Dhanawal, details of the executive members in it and the registration form in the name of it.3. Please also provide the audit report related to the income and expenditure of the form which has been provided from Tractor Machinery Bank.
Reply			Forwarded the query to As the Information sought is not related to this Directorate, the RTI request is transferred under Section 6(3) of RTI Act, 2005 to Department of

			Agriculture, Co-operation and Farmers Welfare.
20	93(R)	Direct RTI application to the Directorate, dated 5.11.2024	

Date. 05/11/2024

പബ്ലിക്ക് ഇൻഫർമേഷൻ ഓഫീസർ [illegible] മുമ്പാകെ വിവരാവകാശ നിയമം 2005 പ്രകാരം സമർപ്പിക്കുന്ന അപേക്ഷ.
([illegible] [illegible] സഹകരണ [illegible] കാര്യാലയം കോഴിക്കോട്)

സർ,

RTI [illegible] 07.11.24

ഈ സ്ഥാപനത്തിൽ ജോലി ചെയ്യുന്ന [redacted] എന്ന വ്യക്തിയെ കുറിച്ച് ഞാൻ 14/10/2024ൽ ഒരു പരാതി അയച്ചിരുന്നു. 18/10/2024ന് ഈ ഓഫീസിൽ റിസീവ് ചെയ്തതായി കാണുന്ന ACKNOWLEDGEMENT ൽ മേൽ ഉദ്യോഗസ്ഥന്റെ [illegible] രേഖ കോപ്പിയും തന്നിരുന്നതാണ്. ഈ പരാതിയിൽ ഈ ഓഫീസിൽ നിന്നും എടുത്ത നടപടികൾ എന്തൊക്കെയാണ് എന്ന് അറിയുന്നതിന്. "30 ദിവസത്തിനുള്ളിൽ ലഭിക്കേണ്ടതായ രേഖ കോപ്പികൾ

(1) 18/10/2024ന് ഈ ഓഫീസിൽ കൈപ്പറ്റിയ എന്റെ പരാതിയുടെ രേഖ കോപ്പിയും എന്തൊക്കെ നടപടികളാണ് നാളിതുവരെയായിട്ട് എടുത്തിട്ടുള്ളത് എന്ന രേഖ കോപ്പിയും

(2) ഒരു സർക്കാർ ഉദ്യോഗസ്ഥൻ TAX പണം കൊണ്ട് ശമ്പളം പറ്റി ജീവിക്കുമ്പോൾ, വീട് നിർമ്മിച്ചു കൊടുക്കുകയോ [illegible] [illegible] സ്വകാര്യ പ്രവർത്തിയിൽ നടന്നു എന്ന് [illegible] സ്ഥാപനം, ഈ ഉദ്യോഗസ്ഥനെതിരെ എന്ത് നടപടികൾ സ്വീകരിക്കും എന്നതിന്റെ രേഖ കോപ്പികൾ.

(3) [redacted] ന്റെ പേരിൽ ഇതിനു മുമ്പ് (മുൻവർഷം ഉൾപ്പെടെ) എന്തെങ്കിലും പരാതികൾ [illegible] ഉണ്ടായിട്ടുണ്ട് എന്ന രേഖ കോപ്പികൾ.

എന്ന്

HUMAN RIGHTS & WELFARE i trust [illegible] KERALA, INDIA

General Secretary
Kerala
[signature] 05/11/2024
[illegible]
[illegible] (PO)
NITC VIA. കോഴിക്കോട് 673601

Reply	

Sub : Request for information under RTI Act, 2005

Sir,

With reference to your letter dated 05th November 2024, I am furnish below the information:-

1. What is the action taken on my complaint received in your office on 18.09.2024, till date :-

Regarding your complaint, an explanation is being asked from [redacted].

2. Document copies of what action the institution will take against this office if it is found that a government officer has done an illegitimate business of constructing a house for others, while living on a salary with tax money:-

As mentioned above

3. Provide number and copies of complaints received in the name [redacted], in the past :-

Two complaints against [redacted] have received and copies of the complaints are enclosed herewith.

In case, you want to go for an appeal in connection with the information provided, you may appeal to the appellate authority indicated below within thirty days from the date of receipt of this letter.

Dr Homey Cheriyan,
Director, Directorate of Arecanut and Spices Development,
Ministry of Agriculture and Farmers Welfare,
Department of Agriculture and Farmers Welfare,
West Hill, Calicut 673 005, Kerala,
Phone No. 495-2765501, Email : spicedte@nic.in

Yours faithfully,

Encls : 27 sheets

निर्गत
ISSUED
Sudh
5/12/24

(Babulal Meena)
CPIO & Deputy Director
Phone : 0495 2369877
E Mail : spicedte@.nic.in

21	95(R)	Direct RTI application to the Directorate, dated 17.12.2024	

R.T.I

അപ്പീൽ

No. 4620
Date 19/12/24
Directorate of Arecanut & Spices Development - Calicut-5

19.12

അപ്പീൽ അധികാരി മുമ്പാകെ സമർപ്പിക്കുന്ന അപ്പീൽ

സർ,

ഞാൻ 05/11/2024 ന് ഈ ഓഫീസിലെ പബ്ലിക് ഇൻഫർമേഷൻ ഓഫീസർക് വിവരാവകാശ നിയമം 2005 പ്രകാരം ഒരു അപേക്ഷ കൊടുക്കുന്നു.

അകാരണമായി താമസിപ്പിക്കുകയും മറുപടി പൂർണമല്ലാതെയും ആണ് തന്നിരിക്കുന്നത്.

കാരണം ഞാൻ [redacted] UDC എന്ന വരുടെ ഇല്ലീഗൽ ബിസിനസിൻ്റെ എല്ലാ പ്രൂഫും സഹിതം പരാതി തന്നിട്ട് 18/10/2024 ന് പരാതി ഒപ്പിട്ടു വാങ്ങിയിരിക്കുന്നത്, ആർക്കെതിരെയാണോ പരാതി, വിവരാവകാശം 2005 പ്രകാരം അപേക്ഷ കൊടുത്ത ആ വ്യക്തി തന്നെ ഒപ്പിട്ട് വാങ്ങി മറുപടി തരുന്നത് ശരിയല്ല. മാത്രവുമല്ല മലയാളി ആയ എനിക്ക് മലയാളത്തിലും ഞാൻ ചോദിച്ച കാര്യങ്ങൾ പൂർണരൂപത്തിലും മറുപടി തരണമെന്നും അപേക്ഷിച്ചു അപ്പീൽ സമർപ്പിക്കുന്നു.

NB: ഞാൻ ഈ ഓഫീസിലേക്ക് കൊടുത്തിട്ടുള്ള പ്രൂഫുകൾ മുഴുവനും എനിക്ക് തന്നിരിക്കുകയാണ്. കള്ളന് കൂട്ട് നിൽക്കുന്ന മറുപടി ആണ് തന്നിരിക്കുന്നത്. [redacted] [illegible]

കൂടെ സമർപ്പിക്കുന്നത്-

1- വിവരാവകാശ അപേക്ഷ

2- Babu Lal Meema, തന്ന മറുപടി.

Reply	

വിഷയം: ആർ.ടി.ഐ നിയമം, 2005 പ്രകാരമുള്ള വിവര അഭ്യർത്ഥന.

സാർ,

17/12/2024-ലെ നിങ്ങളുടെ അപ്പീൽ പ്രകാരം താഴെക്കൊടുത്തിരിക്കുന്ന വിവരങ്ങൾ സമർപ്പിക്കുന്നു. 7-11-2024-ന് ഇവിടെ ലഭിച്ച 5-11-2024-ലെ നിങ്ങളുടെ വിവരാവകാശ അപേക്ഷയ്ക്ക് നിശ്ചിത സമയത്തിനുള്ളിൽ ഈ ഡയറക്ടറേറ്റിലെ ചീഫ് പബ്ലിക് ഇൻഫർമേഷൻ ഓഫീസർ 4-12-2024 ന് മറുപടി സമർപ്പിച്ചിരുന്നു.

നിങ്ങളുടെ 5-11-2024-ലെ വിവരാവകാശ അപേക്ഷയുടെ മറുപടികൾ ചുവടെ നൽകിയിരിക്കുന്നു:

1. 18-09-2024-ന് നിങ്ങളുടെ പരാതി ലഭിച്ചശേഷം ഇതുവരെ എടുത്ത നടപടി:

താങ്കളുടെ കത്തിൽ പരാമർശിച്ചിരിക്കുന്ന തെറ്റായ പെരുമാറ്റത്തിന് യു.ഡി.സി [redacted] വിശദീകരണം ചോദിച്ചിട്ടുണ്ട്.

2. നികുതിപ്പണം കൊണ്ട് ശമ്പളം വാങ്ങി ജീവിക്കുന്ന ഒരു സർക്കാർ ഉദ്യോഗസ്ഥൻ മറ്റുള്ളവർക്ക് വീട് നിർമിച്ചുനൽകുന്ന നിയമവിരുദ്ധമായ ഇടപാട് നടത്തിയെന്ന് കണ്ടെത്തിയാൽ ഈ ഉദ്യോഗസ്ഥനെതിരെ സ്ഥാപനം എന്ത് നടപടി സ്വീകരിക്കും എന്നതിന്റെ രേഖാ പകർപ്പുകൾ:

[redacted] വിശദീകരണത്തിന് ഈ ഓഫീസ് കാത്തിരിക്കുന്നു. വിശദീകരണം ലഭിച്ച ശേഷം CCS (CCA) നിയമങ്ങൾ പ്രകാരം തുടർന്നുള്ള നടപടികൾ സ്വീകരിക്കും.

3. [redacted] ലഭിച്ച പരാതികളുടെ എണ്ണം:

[redacted] നെതിരെ രണ്ട് പരാതികൾ താങ്കളുടെ ഭാഗത്തുനിന്നും ലഭിച്ചു. ആയതിന്റെ പകർപ്പുകൾ 4-12-2024-ലെ ഈ ഓഫീസ് കത്ത് മുഖേന CPIO നിങ്ങൾക്ക് ഇതിനകം സമർപ്പിച്ചിട്ടുണ്ട്.

12 വർഷങ്ങൾക്ക് മുൻപ് മറ്റൊരാളിൽ നിന്നും പരാതി ലഭിച്ചിട്ടുണ്ടെങ്കിലും, പരാതിയുടെ വിവരങ്ങൾ RTI നിയമം 8 (1) (j) [പ്രാതിക്കാരന്റെയും കക്ഷിയുടെയും സ്വകാര്യതയിലേക്കുള്ള കടന്നുകയറ്റത്തിന് തുല്യമായ വിവരാവകാശ ചട്ടം] പ്രകാരം വെളിപ്പെടുത്താനാവില്ല.

അപ്പീലിന് മാർഗനിർദ്ദേശം:

മേൽ നൽകിയ വിവരങ്ങളുമായി ബന്ധപ്പെട്ട് നിങ്ങൾക്ക് രണ്ടാമത്തെ അപ്പീലിന് പോകണമെങ്കിൽ, ഈ കത്ത് ലഭിച്ച തീയതി മുതൽ തൊണ്ണൂറ് ദിവസത്തിനുള്ളിൽ നിങ്ങൾക്ക് കേന്ദ്ര വിവരാവകാശ കമ്മീഷനെ സമീപിക്കാവുന്നതാണ്.

കേന്ദ്ര വിവരാവകാശ കമ്മീഷൻ,
സിഐസി ഭവൻ, ബാബ ഗംഗനാഥ് മാർഗ്,
മുനീർക്ക, ന്യൂഡൽഹി - 10067
ഫോൺ: 011 26183053, 011-26767500
ഇമെയിൽ : fdesk-cic@gov.in

വിശ്വസ്തതയോടെ,

(ഹോമി ചെറിയാൻ)
ഒന്നാം അപ്പീൽ അതോറിറ്റി & ഡയറക്ടർ
ഫോൺ: 0495 2765501
ഇമെയിൽ: spicedte@nic.in