

SPICES

Kerala is the home to a variety of spices such as pepper, clove, cardamom, cinnamon, ginger, nutmeg, turmeric, etc. Kerala gained popularity around the world solely based on goodwill and reputation brought into the state due to its monopoly over spices. In the previous 10 years, the international spice trade has flourished and risen to around 500,000 tonnes of spices.

Idukki is the home to the spices and thus it is called the “Land of Spices” in Kerala. Idukki is declared as the “Spice district” of Kerala. The terrain, soil and elevation of Idukki became the foundation of the spices that travelled and still travels far and wide.

Trade of spices play a significant role in Kerala’s economy due to its large consumption in both domestic as well as global markets and bring in a lot of revenue to the state. It is in fact a matter of pride for Kerala that a tremendous share of the world’s total spice trade is still being contributed by this small state. Kerala’s spice trade with the world dates back to the 3rd millennium BCE. The Malabar Coast of Kerala was witness to the arrival of Arabs, Chinese, and European powers like the Portuguese, the French and the British.

The world's largest producer of value added spices is also Kerala. The value-added products of spices are the Oils and Oleoresins. The diversity of this land gave its people better lives and the spices became the flavours and life in the dining rooms and kitchens of millions of people across the world, unknown to each other.