



Chilli

Chilli is one of the most important commercial crops of India. India is the largest producer and consumer of chilli in the world. India contributes 36 per cent to total world's production¹ and remained in first position in terms of international trade by exporting nearly 30 per cent from its total production. Indian chilli is mainly exported to Asian countries like Vietnam, Thailand, Sri Lanka, Bangladesh and U.A.E.

Chilli is reported to be a native of South America and is widely distributed in all tropical and sub-tropical countries including India. It was first introduced in India by Portuguese towards the end of 15th Century. Now it is grown all over the world except in colder parts.



Uses

Dry chilli is extensively used as spice in curried dishes. It is also used as an ingredient in curry powder and in seasonings. Bird chilly is used in making hot sauces as pepper sauce and Tabasco sauce. Paprika, Bydagi chilly, Warangal chapatta and similar high color, less pungent varieties are widely used for color extraction. This color is highly popular among food and beverage processors for its use as a colorant, since this being a 'natural plant color'.

As a medicine it is used as a counter irritant in lumbago, neuralgia, and rheumatic disorders. Capsicum has a tonic and carminative action. Taken inordinately it may cause gastro-enteritis. The enzyme isolated from chilly is used in the treatment of certain type of cancers. Oleoresin capsicum is used in pain balms and vaporubs. Dehydrated green chilly is a good source of vitamin 'c'.



Sustainability challenges identified

Less than 10% of all chili -producers in the Program scope are covered or enrolled in supporting mechanisms (safety-nets), which increases their livelihoods' vulnerability to disasters, market prices and external shocks.

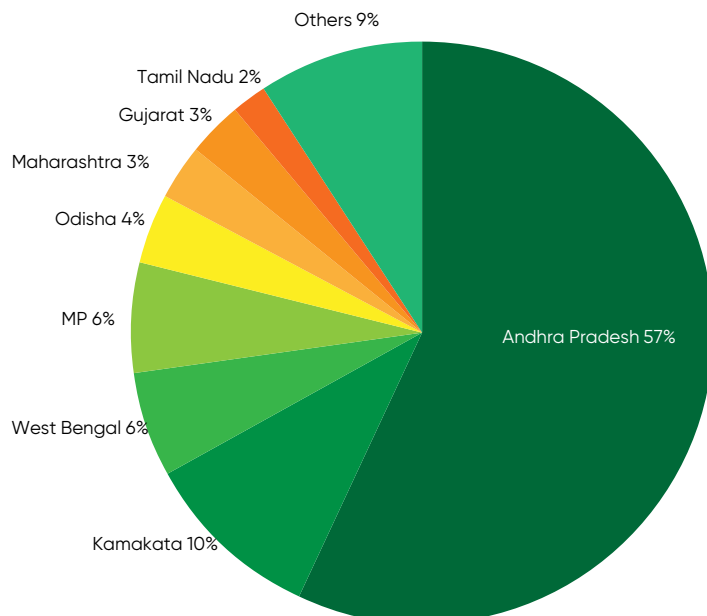
- Crop has an increasing disease pressure, and pesticide use is widespread and intensive. However, about a third of all producers do not implement any risk mitigation measures for the safe use of agrochemical products.
- All farms under irrigation, but up to 64% of farmers still use furrow or flood irrigation, which increases water consumption and entails a series of issues related to pest, soil and inputs management.
- Only 30% of producers and farm workers have access to sanitary and bathing facilities at the farm. This increases the risks associated with pesticide exposure and spread of diseases linked to the lack of sanitation.
- Only about half of producers has been trained about child labor issues and how to prevent that from happening in their farms.
- Producers do not have adequate infrastructure for crop post-harvest, which increases the risk of crop/food waste.

Major Chilli growing areas in India

State	Region
Andhra Pradesh/Telangana	Guntur, Warangal, Khammam, Prakasam, Krishna, Hyderabad, Nizamabad, Cuddapah, Rajamundry and Nellore.
Karnataka	Dharwad, Mysore, Hassan, Bangalore, Bellary, Ranibennur, Hubli, Gadag and Byadgi
Maharashtra	Nagpur, Nasik, Ahmednagar, Sholapur, Aurangabad, Nanded, Amravati
Punjab	Amritsar, Nabha, Patiala
Uttar Pradesh	Bareilly and Khurja
Tamilnadu	Coimbatore, Ramanathapuram, Tuticorin, Tirunelveli, Virudunagar, Kanayakumari, Madurai, Salem, Tiruchi, Villupuram and Cuddalore districts

State-wise share in production

Source: Ministry of Agriculture, GoI



The SAN-Nestle partnership focuses its work on the Telangana, Karnataka and Andhra Pradesh states, with a scope of three suppliers and more than 100 farmers, mostly smallholders.

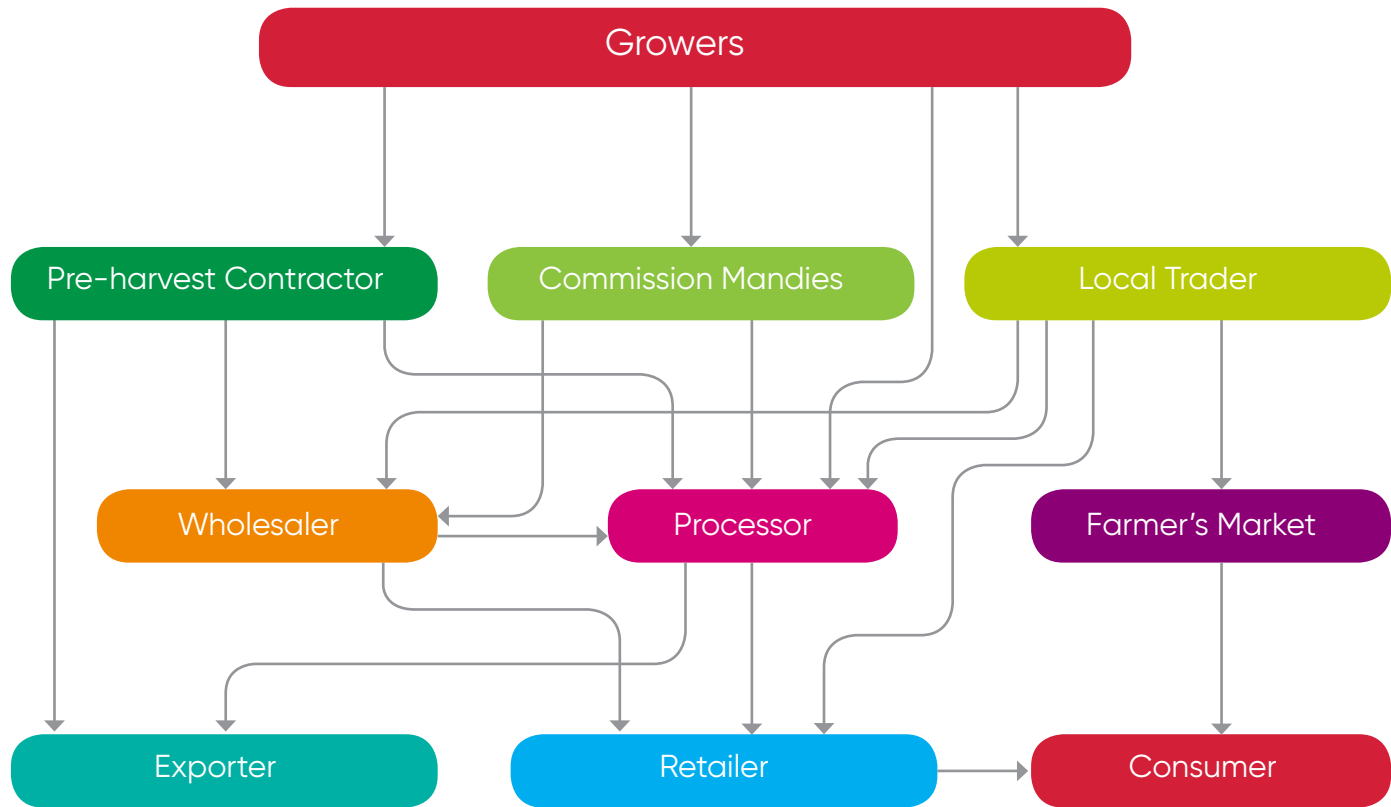
Sowing season

July - September

Harvest season

February - April

Chilli supply chain in India





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