COMMODITY AT A GLANCE: JEERA

Overview

❑ **Commodity overview**

- Jeera or cumin seed is the dried fruit of a small herbaceous plant and is used mainly in cooking in India. It is grown in countries like India, Turkey and Syria and is used as food item and in medicines and has been a symbol for culture in Asian and African countries.

❑ **Uses**

- Cumin seeds have an aromatic odour and bitter taste. Jeera is used as a condiment, and is an ingredient in curry powders, seasonings of breads, cakes and cheese, salsas, soups and marinades. It features in Indian, Eastern, Middle Eastern, Mexican, Portuguese and Spanish cookery, where highly spiced foods are preferred.

Trade Synopsis

❑ **Domestic**

- Major production states.
  Gujarat (Banaskanta and Surashtra) and Rajasthan (West Rajasthan, Jaisalmer, Jodhpur, Barmer and Johore) are the major producers of Jeera in India. They account for 90% of total Indian production. The rest is produced in West Bengal, Andhra Pradesh, Uttar Pradesh and Punjab.

- Major consumption states.
  It is used as one of the important spices in food and is consumed throughout India. India is also one of the largest consumers of the product and 70-80% of its production is consumed internally. India is the largest consumer of Jeera in the world.

- Fundamentals.
  India is the major Producer of Jeera. India is also the largest consumer and exporter of Jeera in the world. India produces around 3.0 to 3.5 lakh MT of Jeera seed, while global production is approx. 4.0-4.5 lakh MT. Cumin is usually cultivated during Rabi season in India. It is sown in the winter season from mid of October to mid of December. It takes 120-125 days for the plant to mature and the plant gets ready to harvest when it turns yellowish brown. The harvesting starts from February, and extends up to April. The crop normally arrives in the market in the month of March.

❑ **International**

- Global trade profile.
  India contributes 70% of total World Production. Major producers are India, Turkey, Syria, Iran, China and Pakistan. Syria stands second followed by Turkey. The new crop in Syria, Turkey and Iran is harvested in July-September.

- Major exporting countries.
  India, Turkey, Syria, Iran are the major exporters. Jeera accounts for 20-30% of total Indian spices exports as main exporter.

- Major consumption countries.
  Major consumer is India. Middle East, South-East Asia, Europe, USA, UK, Germany, China, Malaysia, Pakistan, etc. are the major importers. Most of the Syrian crop is exported and only 10-15% is consumed internally. UAE and Saudi Arabia are the main importers for their crop. In Iraq the local consumption unlike India is very limited and major produce is available for exports.

Factors influencing the price

- ☐ Weather condition in Jeera producing areas especially at sowing, flowering and harvesting stage.
- ☐ Demand for Jeera seed from Processor of spices in India and exporting countries.
- ☐ Government policies such as import and export.
- ☐ International Prices.
- ☐ Carryover stocks.

Contract details

Commodity	Ticker Symbol	Basis	Additional delivery center
JEERA	JEERAUNJHA	UNJHA	Jodhpur

Quotation	Trading and Delivery Unit	Tick Size	Expiry date
Rs. per quintal	3 MT	Rs.5	20th of the delivery month

Delivery Logic	Aggregate		Near Month		GST
	Member	Client	Member	Client	
Compulsory delivery	24,000	2,400	6,000	600	Exclusive

Quantity Variation	Packaging		Standard Allowances	Sampling	
	Bag Pack Size	Type of Bag		Lot Size	Sample Size
+/- 2%	60 Kg. (Net)	New sound and unmended A- twill bags	0.32%	3 MT	9.6 Kg

Quality Specifications	Jeera of Indian Origin with the following specifications. **Jeera to be necessarily machine cleaned**		
	Moisture	9% (Max)	-
	Foreign Matter	1.0% (Basis)	Acceptable upto 1.5 with a discount 1;1
	Damaged, Discolored, Shrivelled and Immature Seeds	2.0% (Basis)	Acceptable upto 4.5 % (Above 2% and upto 4 % With Discount 1:0.5, Above 4% upto 4.5% with Discount 1:1).
	Test Weight (on count basis)	Maximum 300 Seeds per gram	-
	Seed with Stalks	8% Max	-
	Insect damaged matter	Should not more than 0.5%	-