



# Celebrating Karnataka's Dry Chillies at India-75

By Hampali Traders

Foreword by Dr A. B. Rema Shree,  
Director, Spices Board of India

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Amrit Mahotsav

# Karnataka's Dry Chilli journey at India 75



**1950's** Decade- Haveri District was major growing area, with village byadgi being big main area.

**1960's** - Sale market was available at all major cities of India like Mumbai, Ahmedabad, Delhi, Indore etc where traders would bring their chillies and spice/masala mill owner's would purchase them.

**1970's** - Hubli area also started growing dry chillies with major area's being Annigeri and Kundgol.

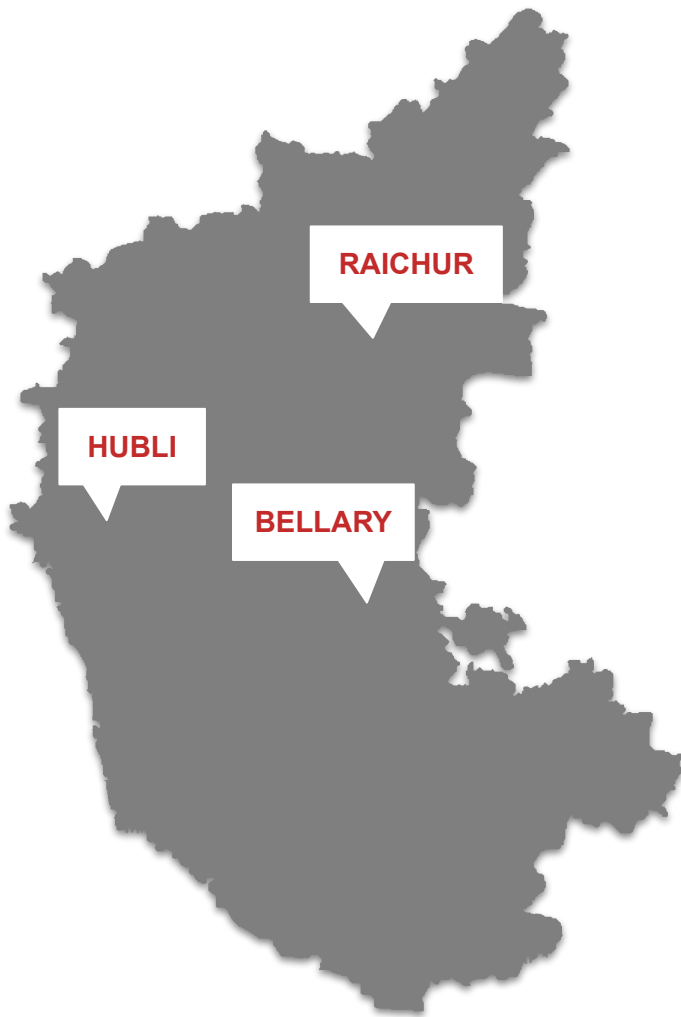
**1980's** - This decade saw emergence of new value added sector - Oleoresin Extraction. With this new sector, farmer's problem of over supply than demand got solved.

**1990's** - Bellary and Raichur area which were irrigated also started cultivation of dry chilli

**2000's** - This decade saw start of building cold storage infrastructures to help chillies retain its quality for higher duration. Present capacity is 50+ lakh bags.

**2010's** - Digitization: Karnataka state implemented digital tender system at all its APMC mandi's, which was first of its kind in India at this scale. This brought more transparency and trust for farmers.

**2020's** - Karnataka leads the Industry in premium category with its Byadgi/KDL variety



- ❖ Dry Chilli is one of major cash crop of India, grown majorly at Karnataka, Andhra Pradesh and Telangana.
- ❖ Karnataka is one of major market for farmers to trade, which constitutes about 25% share of total India.
- ❖ Major Chilli growing area in Karnataka are Hubli, Bellary and Raichur.

**Hubli**, is known for growing Byadgi/KDL variety popularly known as Local. Local Byadgi has the highest colour value among chillies, upto 270 ASTA. It is grown organically in a traditional way, which gives it a higher shelf life. Annigeri and Kundgol are major growing areas.

**BELLARY**, is the biggest chilli growing area, main varieties are Byadgi/KDL, Dabbi, Syngenta 5531 and Syngenta 2043.

**RAICHUR**, main varieties are Byadgi/KDL, Super-10, Indo-5, Syngenta 5531 and Syngenta 2043.

Area	Sowing period	Harvest period
Hubli	June - July	November - March
Bellary	July - August	January - April
Raichur	July - September	February - May

## Karnataka's Dry Chilli journey at India 75



In progress of Karnataka Dry Chilli the complete ecosystem has played a very big role - Farmers, Government Agencies, Traders, Spice and Oleoresin companies, Scientist and now lately startups. Below, people from this ecosystem will be sharing their views

Foreword by Dr A. B. Rema Shree, Director, Spices Board of India

India is known as the land of Spices and we lead the production, consumption, and export of spices globally. In the Indian spice export basket, the largest traded spice is Chilli. A total volume of 557,168 tons of chilli valued Rs.8,581.88 crore was exported in 2021-22. Indian chillies are known for their pungency and colour. In addition to the culinary uses, Indian chillies are in great demand in the pharmaceutical and cosmetic industries owing to their health benefits. They are widely used as a colouring agent also.



Characterized by wrinkles on the pods, low pungency and sweet flavour, Byadagi Chillies possess the highest colour value among the different varieties of chillies grown in India. In order to get legal protection against any infringement, Spices Board obtained Geographical Indication registration for Byadagi Chillies in 2008 highlighting its specific geographical origin and the unique features that are due to the origin.

Byadagi Chillies add value to the Indian spice export basket and Spices Board is committed to support the farmers, traders and exporters to promote the spice globally. Attention is also needed to ensure the purity of the crop and making the stakeholders aware of the unique specialities of Byadagi Chillies for better marketing.

I congratulate the Hampali Traders for bringing out the report 'Karnataka Dry Chillies Journey at India 75'. - **Dr A. B. Rema Shree, Director (Research & Finance), Spices Board of India.** Rema Madam is also Vice chairman, Chilli TaskForce Committee, Govt of India.

Synthite is one of the biggest buyers for Chillies from Karnataka, Andhra & Telangana. We purchase nearly 30000-40000 Mt in a year from these areas. Out of this nearly 70 % of the material we do procure from open markets and fields. The balance quantity, nearly 8000-9000 Mt we do as IPM. We do have our own contract farming IPM programs mainly in Bellary & Raichur areas in Karnataka where our staff is directly working with farmers and vendors. We do proper trainings and support to farmers throughout the season.



The main varieties which we purchase from Karnataka are Byadgi colour chilli, Syngenta 5531, 334 etc We are facing a lot of challenges for the material which we are directly buying from the open market.

### Challenges:

- **Pesticide residues:** High usage of pesticides especially banned pesticide in Chilli fields leading to Non availability of EU & US spec material. This will highly affect the human health in different ways. The producers, both domestic & Export powder, oleoresin and other forms of product manufactures are struggling due to the high pesticide residue levels.
- **Illegal Dyes:** Usage of artificial colour for marking the chilli bags in all the markets and fields is leading to spread these dyes to material.
- **Aflatoxin & Ochratoxin:** Improper drying and practices leads to high Afla & Ochratoxins in Chilli.
- **Disease:** New Thrips attack in Chilli leads to very less yields and high usage of chemicals.

### Solutions:

- **Pesticide residues :** The State/Central Government should take necessary steps to ban the pesticides which are having high toxic chemicals and give proper information to farmers.
- **Illegal Dyes:** The market committee & Spices board should take necessary steps to avoid the usage of artificial dyes for marking the bags, encourage the farmers to use new bags and avoid using paper coverings and plastic twins. Give proper awareness to farmers.
- **Aflatoxin & Ochratoxin:** Have to give proper training to farmers from all the stakeholders ( Govt bodies and Companies)
- **Thrips attack:** Have to find proper solutions to control the Thrips and give information and training to farmers.

- **Dr. Viju Jacob, MD, Synthite Industries Private Limited.** Since 1980's, Synthite made Dry Chilli ecosystem to dream big and professionalism that they brought, was unheard in Indian Spice Industry back then.

## Karnataka's Dry Chilli journey at India 75



It is indeed a great endeavour on the part of Mr Hampali to undertake this project to commemorate the 75 years of our Nation's Freedom. Not many people would take the efforts and trouble to do something like this, because it is slow and time consuming, and eventually you are sharing your knowledge and experience, without expecting or getting any returns on this.



I would call this a very Noble Gesture on his part to share his experiences and knowledge with the Community, which is also an important Plus point for him towards Community building and strengthening the cause of the Agri Sector for the Karnataka Chillies .

I would like to wish him all the best, and lots of success to continue with this project and many more for the benefit of the Farmers, the trade, and the Research institutes, who also are in need of serious guidance and direction to channel their work and Energy towards what is. " Trade Centric" instead of being just Research centric.

Wishing you all the best in your efforts and I Seriously applaud your endeavours now. - **Kirandip Swani, Managing Director, Swani Spice.** Swani Spice, based out from Mumbai is one of leading Spice Exporter of India with rich heritage of 150+ years.

I started cultivating of Dry chilli in year 1999 on my 70 acre land, before that we use to grow paddy, maize and cotton. By year 2005, our area stopped other crops and started growing only Chilli. From 2000-2017 only KDL/Byadgi was grown but from 2017 we started growing hybrid varieties like Syngenta 2043 and Syngenta 5531. - **Bullapa Reddy, Farmer, Siddammanahalli, Bellary area.** He is one of famous and accomplished farmer at Bellary area due to his knowledge, experience, discipline and hard work.



## Karnataka's Dry Chilli journey at India 75



I started growing Byadgi/KDL dry chilli during 1980's at my village Annigeri on my 40 acre land. Before that it was mainly grown at Byadgi area. Initially till 2010 we use to get upto 8 quintal/acre yield of export quality. From last 3-4 years due to excessive rain we are not able to bring high yield. I also provide my chillies for other farmers as seeds. - **Amrutappa Olagadi, Farmer, Hubli area**



I started my journey as Dry chilli trader in 1968, in those time Dry Chilli was grown more than what was required hence it was a low demand trading business. But with arrival of Oleoresin extraction industry in 1980's, it changed the face of Dry chilli completely. And small traders like me could dream big. - **Nagappa Hampali, Founder, Hampali Traders**



I am involved in chilli pepper crop improvement program for the last three decades at ICAR-Indian Institute of Horticultural Research, Bengaluru. The chilli crop got introduced to the Country about 500 years back and got acclimatized to Indian climatic conditions. Due to its natural cross pollination and farmers' selection many landraces evolved in Country, of which Byadagi chilli is one among them and is mainly preferred by the Industry for its oleoresin content, colour value and aroma. Due to cultivation of commercial F1 hybrids in the major Byadagi grown belt, the variety's genetic purity is getting deteriorated. I feel there is a strong need to purify these landrace. Further, incorporation of major disease resistance genes, without compromising the fruit quality is the major challenge for the byadigi crop breeders.. - **K. Madhavi Reddy, Principal Scientist, ICAR- Bangalore .**



## Karnataka's Dry Chilli journey at India 75

Agnext is India's new age Agritech startup aiming to bring trust, speed & transparency in the agriculture value chain using AI-based food assessment technologies. AgNext has innovated & developed full-stack integrated algorithms, software & hardware platform, which addresses quality assessment issues across the agri value chain, enabling businesses to analyse food on-the-spot in just 60 seconds. We in partnership with Spices Board of India had deployed an innovative curcumin testing technology for rapid quality assessment of Lakadong turmeric. We are also working with Hampali Traders to make our solution available for world famous Byadgi chilli. - **Subrat Panda, PhD, Chief Technology Officer, AgNext.**  
[www.AgNext.com](http://www.AgNext.com)



Byadgi APMC market gave Karnataka big name internationally due to ecosystem which was built from past 70 years, and it gets arrivals from Hubli, Bellary, Raichur and from Andhra Pradesh also. With introduction of Digital tender system(REMS), brought more transparency and competitiveness which benefited farmer. And rain feed area of Hubli and Gadag which are ideal for growing high coloured quality of Byadgi/KDL, use low pesticides and fertilizers. Hubli APMC and Gadag APMC are now known for premium quality chillies. - **Somashekar Nyamagouda, Previous APMC Mandi Secretary to Byadgi, Hubli and Gadag.** Nyamgouda sir is a dynamic personality who is respected by all Farmers, Traders, Commission agent across Karnataka. His efforts for farmer getting fair price and transparency is really laudable





## Karnataka's Dry Chilli journey at India 75

I started my journey in 1960 as Dry Chilli trader with small sum at Nagpur, Maharashtra. Then ventured into Chilli powdering, I always wanted to make top quality powder, this led me to go to Karnataka during 1974. At that time Byadgi Chilli had made a big name for itself for its high colour, organic growing, shelf life and aroma. Initially we procured chilli from the Hubli-Annigeri area. Quality of byadgi was so good that we started procuring it year after year, which led to Karani chillies being one top supplier of high quality powder. In 2021-22 Karani Chillies was one of highest purchasers of Top quality original Byadgi Chillies in India. Presently we procure chillies directly from farms and APMC mandi's across Karnataka, with our processing plants at Nagpur, Maharashtra and Warangal, Telangana. - **Vinod Karani, Founder, Karani Chillies.** Vinod ji is the grand old man of Indian Spice Industry aged 86 years, but his energy is like of 30 year. He still travels farms across Karnataka every year right before purchase season for getting exact crop reports. His healthy lifestyle and spirituality is secret of his health.



# Major top qualities at Karnataka



**Byadgi/KDL**  
Colour - 270 ASTA  
Heat - 10000 SHU



**Dabbi/Kashmiri**  
Colour - 240 ASTA  
Heat - 3000 SHU



**Syngenta 5531**  
Colour - 140 ASTA  
Heat - 30000 SHU



**Devanur Deluxe**  
Colour - 160 ASTA  
Heat - 30000 SHU

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# Dry Chilli Market Report for Karnataka : 2021-22

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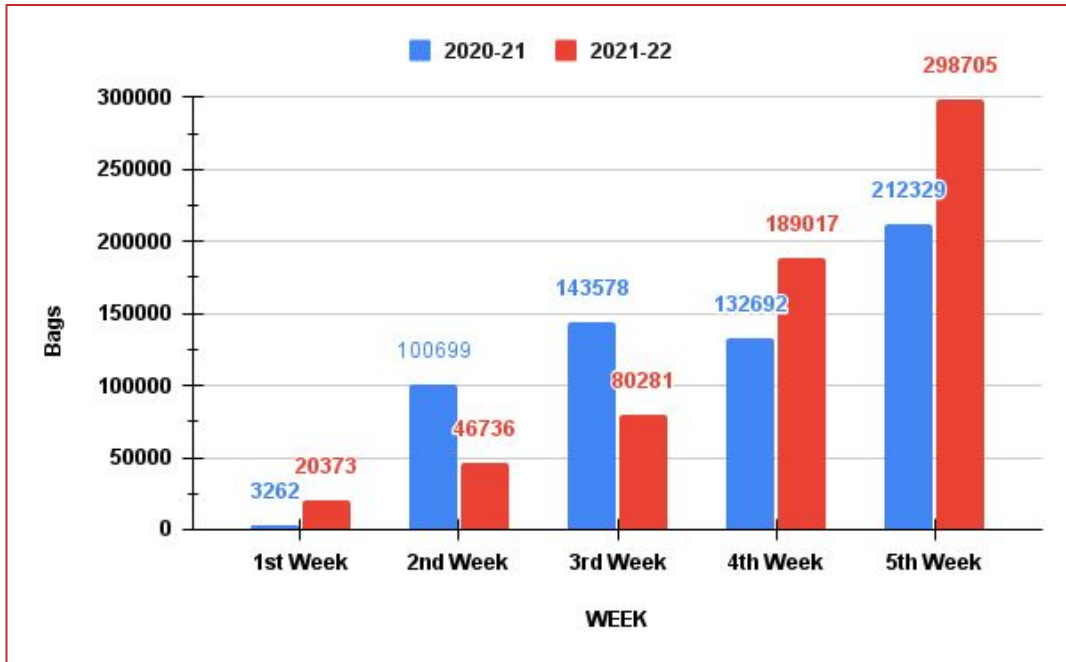
In this report we try to give out data about year 2021-22 arrivals, prices and insight. This will be monthly report

- ❖ December 2021
- ❖ January 2022
- ❖ February 2022
- ❖ March 2022
- ❖ April 2022

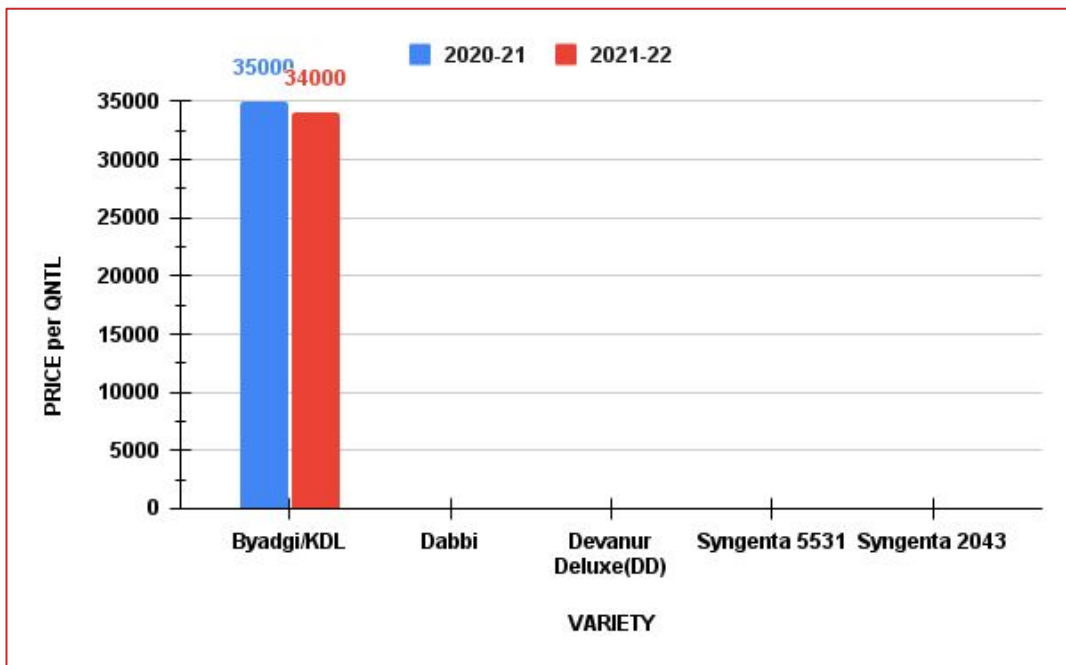
**Karnataka is famous for Byadgi/KDL Chilli**



# December - 2021



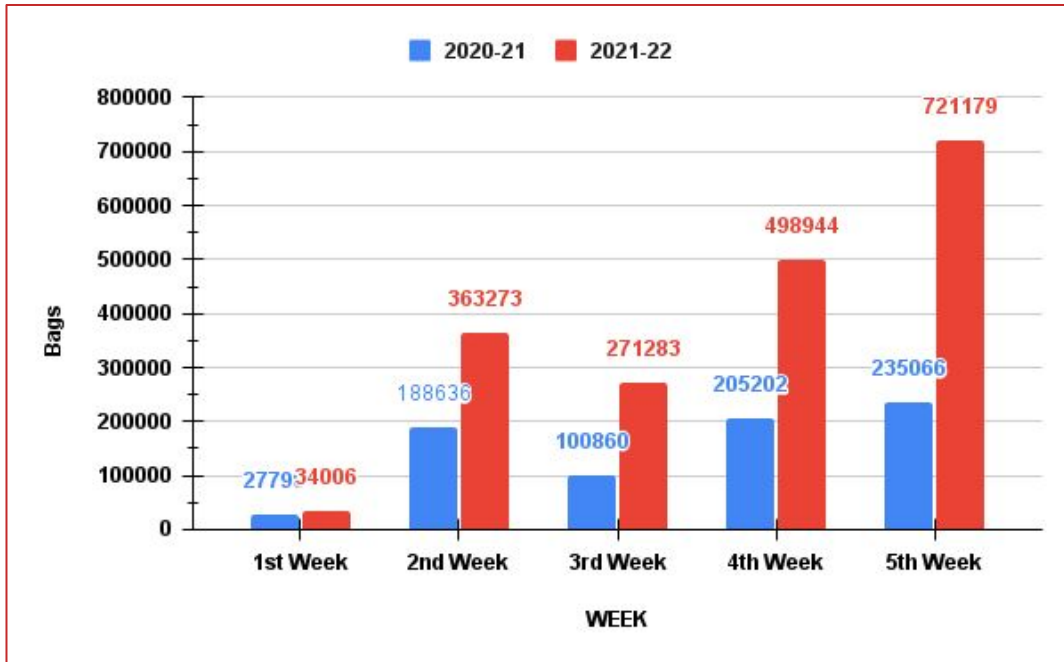
Above chart compares weekly arrivals for December and below chart compares prices for December



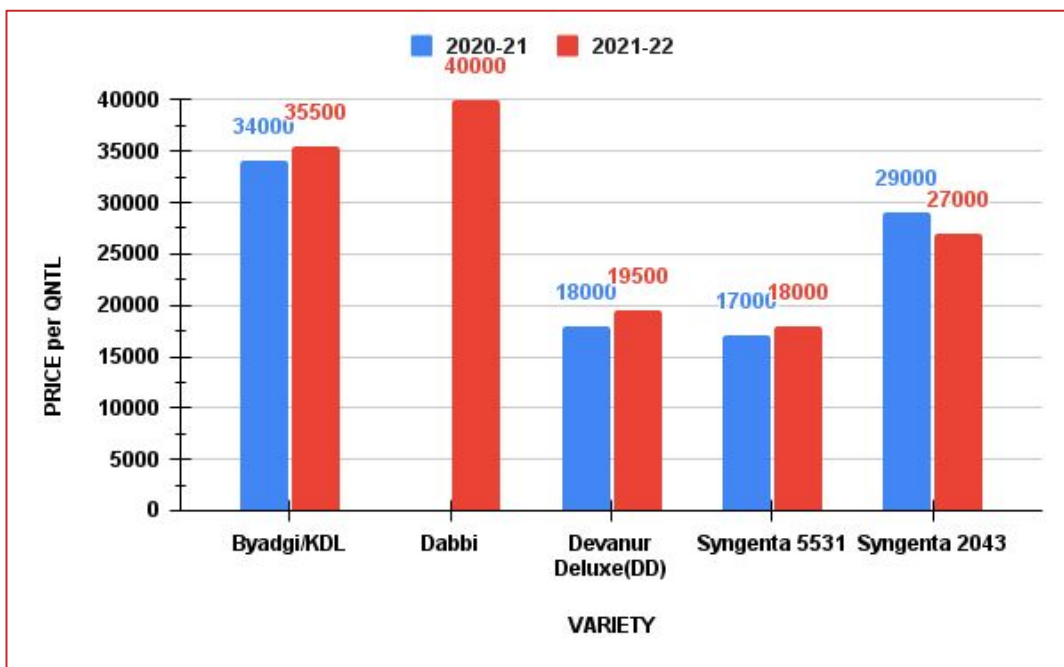
\*\*\*\*\*Note: 1 Bag = 33 Kilogram(Kgs) and QNTL is Quintal = 100 Kilogram(Kgs)\*\*\*\*\*

- ❖ Around 6.5 lakh bags arrivals in the month of december, which is 7% increase than last year.
- ❖ Untimely Cyclone rainfall had adverse effect on crop for big area like Bellary, thus resulted in high quantities of low quality. About 50% of arrivals was low quality/Fatki, last year it was 25%.
- ❖ As there was less arrivals of top qualities this made price all time high.
- ❖ Overall in the month of December arrivals were mostly of low qualities like fatki, rain touch and western flower thrips affected.

# January- 2022

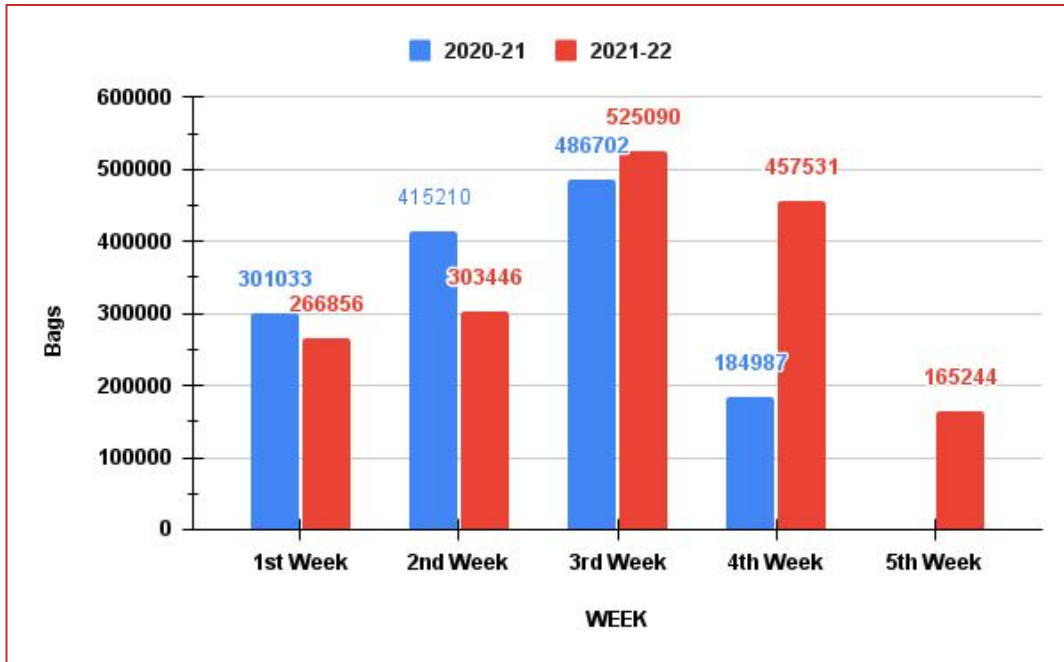


Above chart compares weekly arrivals for January and below chart compares prices for January

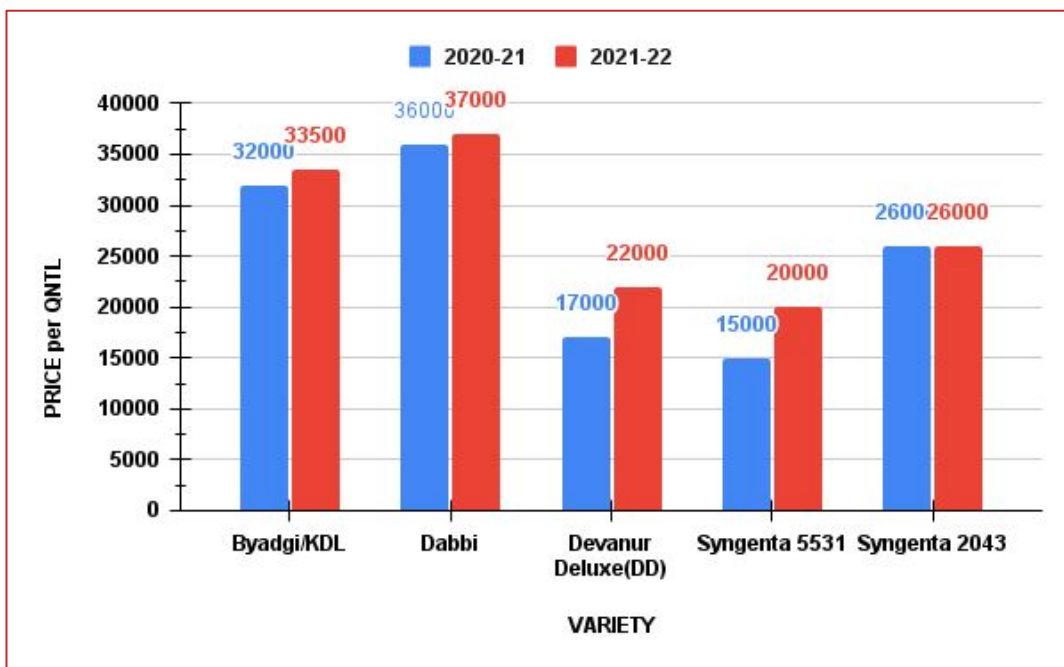


- ❖ Around 18.8 lakh bags arrivals in month of January, which is 250% increase than last year. The increase was due to arrival of Hubli-Gadag area, Bagalkot-Bijapur and Bellary area. All APMC markets were flooded with chillies.
- ❖ About 35% of arrivals was low quality/Fatki, last year it was 20%.
- ❖ Prices for top quality crossed new record high, due to low arrivals.
- ❖ Overall in month of January we saw arrivals of top quality Local KDL/Byadgi on good scale, Local KDL/Byadgi is grown organically so it fetches high prices.

# February - 2022

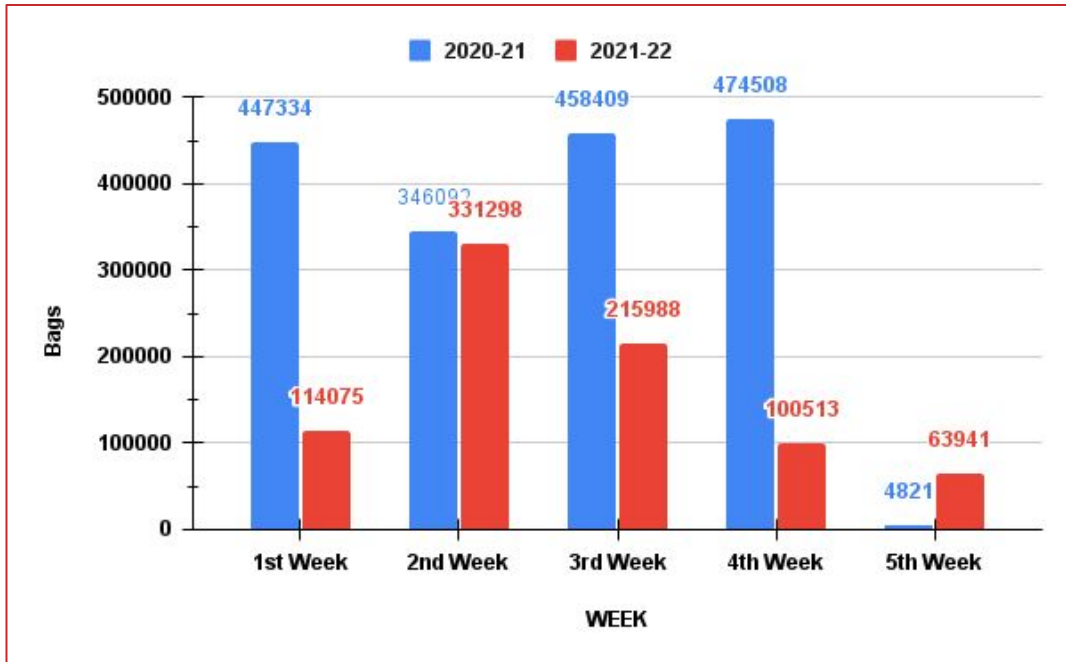


Above chart compares weekly arrivals for February and below chart compares prices for February

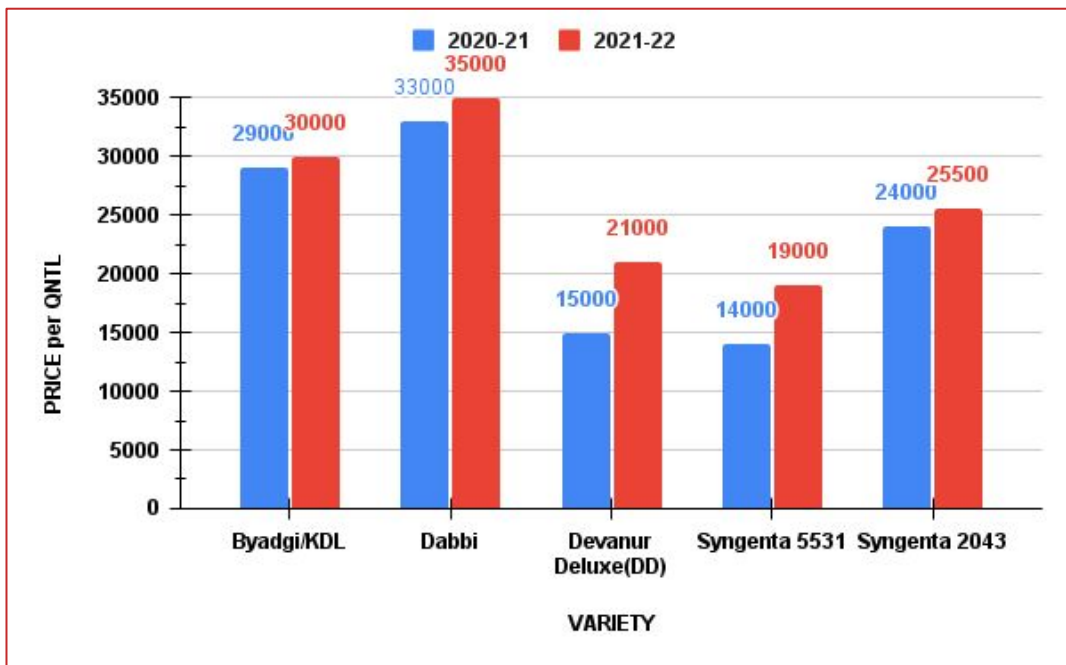


- ❖ Around 17.2 lakh bags arrivals in month of february, which is 25% increase than the last year.
- ❖ About 20% of arrivals was low quality/Fatki, last year it was 5%.
- ❖ Price for top quality was steady. Price increased for low fatki/medium quality. The price of high pungent varieties like (DD and 5531) increased by 15%.
- ❖ Overall in month of february we saw arrivals of top quality Local KDL/Byadgi on good scale, arrivals of Dabbi/Kashmiri also started from 2nd week and Bellary area Byadgi/KDL was also arriving.

# March - 2022

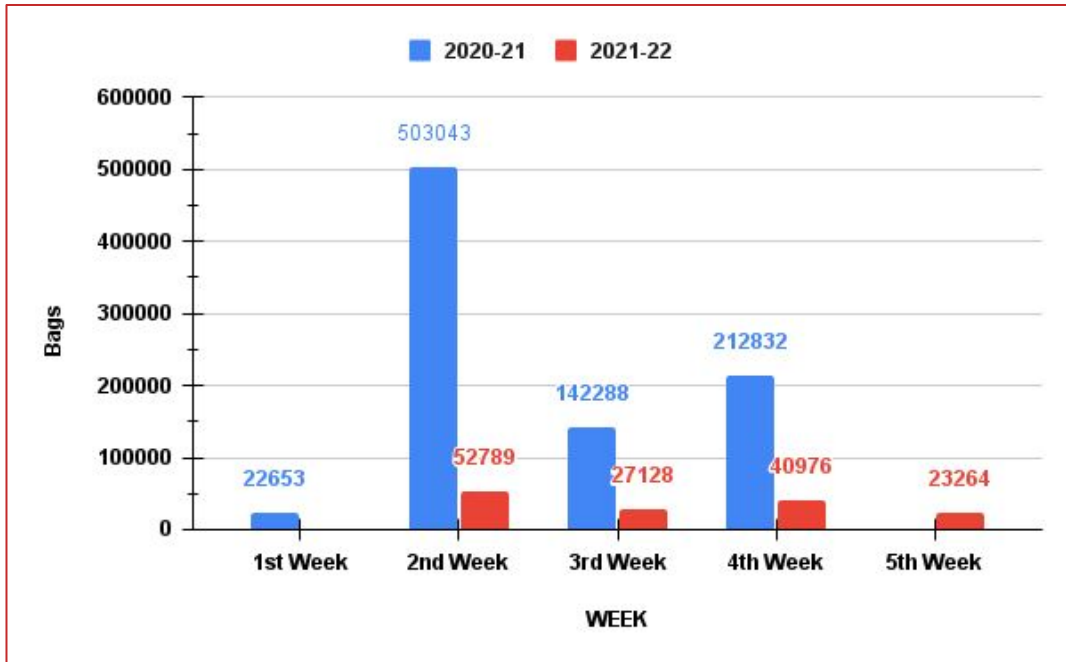


Above chart compares weekly arrivals for March and below chart compares prices for March

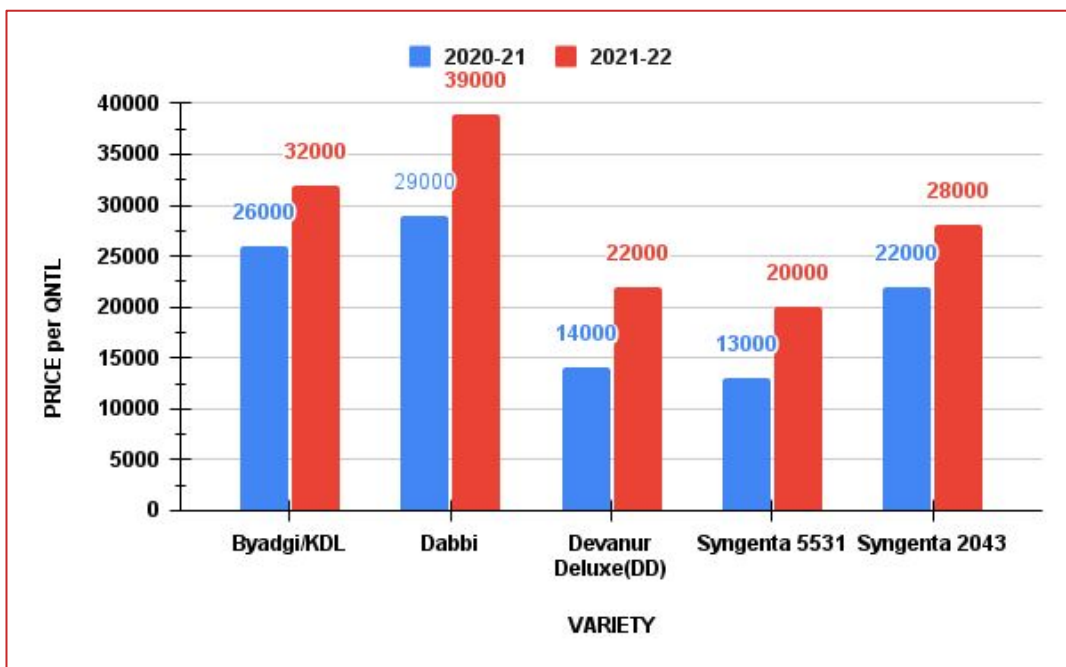


- ❖ Around 8.25 lakh bags arrivals in month of march, which is 53% decrease than than last year. The decrease was mainly due to crop loss in Bellary, Raichur and Andhra pradesh.
- ❖ About 10% of arrivals was low quality/Fatki, last year it was negligible.
- ❖ Prices down by 5-10% for all top qualities. Prices for all varieties second/medium quality down by 15%.
- ❖ Dabbi, which would arrive in high quantities in this month was in low arrivals, also same with Bellary area KDL/Byadgi.

# April - 2022



Above chart compares weekly arrivals for April and below chart compares prices for April



- ❖ Around 1.5 lakh bags arrivals in month of april, which is 80% decrease than last year.
- ❖ Prices of all qualities increased by 10-15%
- ❖ Farmers started opting for keeping his chilli in Cold storage due to this sudden lower arrivals.
- ❖ This sudden decrease was majorly due to loss of crop at Bellary area, for last year(2020-21) bellary gave about 50% share of total karnataka chillies. Bellary area was severely affected by western black thrips disease.



## Year 2021-22 summarized

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- ❖ Around 55 lakh bags hit the market this year from december 2021 to april 2022, which is similar to last year.
- ❖ Karnataka has about 55-60 lakh bags of cold storage capacity, by may 2022 they were 60% capacity occupied(this includes 20% of previous years stock). Last year it was roughly 90% capacity occupied(this includes 10% of its previous years stock).
- ❖ Excessive rain during month of november destroyed most of bellary area crop, raichur was also also affected by high scale. But new area of Hubli Local KDL had bumper crop, which help karnataka to reach 55 lakh bags arrivals mark.
- ❖ The disease-infected/Rain-touch/white-fatki arrivals was about 30% this year compared with last year of 10%.
- ❖ Chilli was arriving at market till April 2022, last year arrivals was till may 2021.



# Thanks

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This program “Celebrating Karnataka’s Dry Chillies at India-75” is occasion of celebrating the stories of our Farmers, Government Agencies, Traders, Spice and Oleoresin companies, Scientist and startups. And we thanks everyone for their contribution to this program on a last minute request.

This program is inspired by our honorable PM Shri Narendra Modi ji words “Vocal for Local, Local for Global”, which is need of hour to promote our world class agri commodities on global stage.

To continue with this commitment, On our part, Hampali Traders will launch a website [www.SpiceExtra.in](http://www.SpiceExtra.in) on this coming Gandhi Jayanthi 2/10/22. At [SpiceExtra.in](http://SpiceExtra.in), you will find all our Dry chilli reports and R&D stuff from past 5 years, also further all of our new reports will also be published on it.



The brand is "Local Byadgi"  
Edition: 2021-22

Scan QR code for  
Handbook or  
[click this link](#)



For branding of Hubli area Byadgi/KDL chilli, yearly we create Handbok, it's a 18 page book filled with our 5 decades experience. Other than our traditional trader experience, we have used Data Analytics to track prices and arrivals for the past three years. If you are a spice company and are interested in Byadgi/KDL chilli, then this is best fit for you.

## Hampali Traders

- ❖ [www.Hampali.business.site](http://www.Hampali.business.site)
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