



JAMPRO
TRADE & INVESTMENT JAMAICA

Market Pointers

Pimento to United States of America

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Pimento (Whole and Dried)



Pimento, commonly called Allspice, is the berry derived from the pimento tree *Pimenta dioica*. The pimento tree is an evergreen tree, which in favourable locations will attain heights of from 6 to 15 m. Primary branches are generally formed at about 1-3 m above the ground. The pimento plant has both male and female varieties. While both varieties produce blossoms, it is believed that only the blossoms of the female plants mature to give berries which are round and span 4-7mm in diameter. When dried they become hard and dark brown in colour.

The quality of pimento is rated by the amount and the composition of the oil it contains. Jamaican pimento contains about 4 percent volatile oil and the eugenol content varies from 30-90 percent.¹

The name 'Allspice' originated from the popular notion that the pimento berry contains the characteristic flavour and aroma of cloves, nutmeg, cinnamon and pepper, all combined in one spice.

Pimento is found across the Caribbean and Central America as the climate and soil conditions are favourable for its growth. However, Jamaica has the longest history of growth and production of pimento for use in food preparation and therapeutic purposes.

All parts of the pimento tree – the berries, the leaves and the wood – are used for a variety of purposes. Countries which import the berries use the spice for flavouring beef, fish, chicken, sausages, pork and soups. Pimento is a primary ingredient in the popular jerk seasoning through which Jamaica receives significant recognition. The dried seeds are ground by spice mixers who blend it with other ingredients for baking and other industrial uses.

The medicinal properties of pimento have been researched to identify some characteristics of the berries, bark and leaves of the tree.

- Eugenol sourced from the oil of berries and leaves suitable for antibacterial, antifungal, anti-inflammatory and antioxidant uses.
- Quercetin sourced from the berries with antiviral, anti-inflammatory and anti-cancer treatments.
- Gallic Acid sourced from the berries with antiviral, anti-inflammatory and anti-cancer treatments.
- Ericifolin sourced from the berries with anti-bacterial and anti-cancer treatments.

Additionally, pimento leaves have a hypotensive effect suitable for treating high blood pressure, obesity and digestion problems.²

There are several variations of pimento trees growing in Jamaica which produce different berries and leaves. Rare strains and related species (identified in "Flowering Plants of Jamaica" by C. D. Adams) have been found in the Cockpit mountains in Trelawny and in the John Crow mountains of Portland. A lemon-scented strain was discovered growing at Williamsfield in Manchester. Seedlings with narrow leaf blades aptly named "pepper leaf" have been seen. And, a branch with pale variegated leaves, totally devoid of chlorophyll, was observed on a tree at Upton in St. Ann.³

| | |
|---------------------------------------|---------------|
| Total national production 2018 | Unknown |
| Total national exports 2018 | US\$1,833,076 |
| Average value 2018 | 6.08 per kg |
| HS Code: | 090421 |
| National tariff line: | 0904212000 |
| Tariff line in USA | 0904218000 |

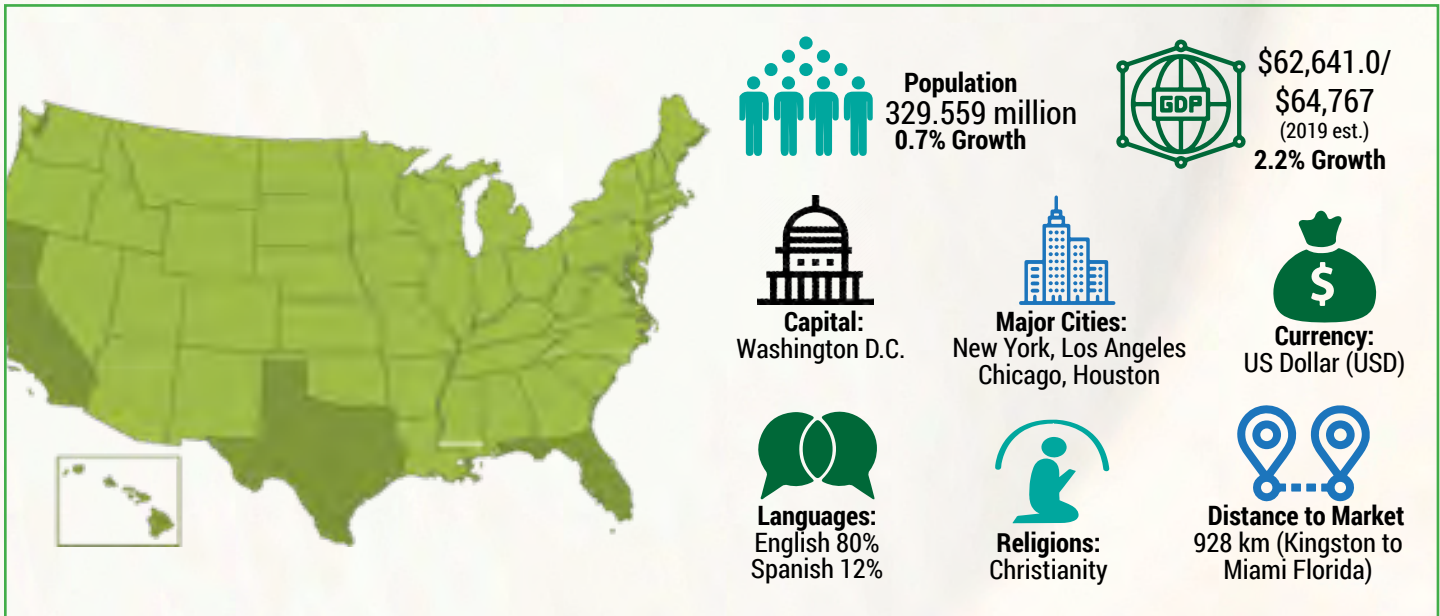


¹ <http://wwwchem.uwimona.edu.jm/lectures/pimento.html>

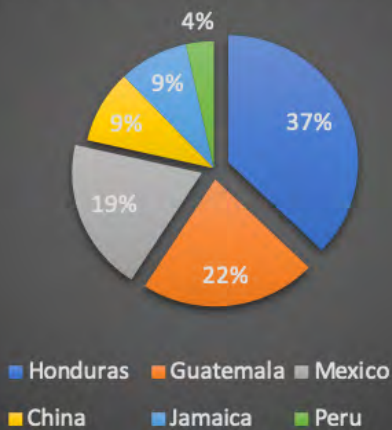
² Zhang L, Lokeshwar BL "Medicinal Properties of the Jamaican Pepper Plant *Pimenta dioica* and Allspice" *Curr Drug Targets*, 2012 Dec

³ Gayle, John R. Pimento "The Jamaica Allspice Story" IICA, 2013.

Target Market



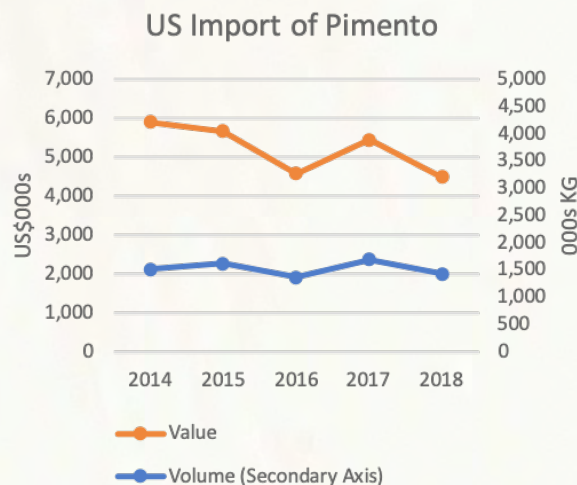
Countries Supplying Pimento to the USA



Since 2015, Honduras has been the leading supplier of whole pimento to the USA by value and quantity, currently accounting for 37 percent of the 1.4 million kilograms in 2018. As volume leader, Honduras has also led market value, taking over from Mexico in the same year with its products valued at US\$1.5 million. This has led to an average cost of US\$2.98 per kg, below the overall average of \$3.13. At these rates, Honduras does not lead on price in the market, as Guatemala, ranked second in volume, averaged \$2.58 per kg for its US\$799 thousand market.

Other market participants, Jamaica, Mexico and China have had mixed results over the past five years. Jamaica was once the third largest supplier to the market and peaked with 438,568 kg in 2016. Simultaneously, China has grown its exports from 49,326kg in 2014 to 131,421 in 2018, reflecting growth of 166 percent over the four-year period. Guatemalan pimento has also seen increased market share as Jamaican and Mexican supplies diminished over time, having grown 48 percent since 2014. The market is not heavily concentrated and the key supplying regions come from the main producing countries in Latin America and the Caribbean. Supply patterns shift periodically, allowing for any country to lead supply with competitive prices.

| | |
|--|-----------------|
| Total Imports of pimento value | US\$4.4 million |
| Total Imports of pimento volume | 1,434,159 kg |
| Average Import Value | US\$3.13 per kg |
| Imports of pimento from Jamaica | US\$697,000 |
| Average import US\$ value: | US\$5.69 per kg |



The USA is one of the largest identifiable markets for pimento globally, with the trade of whole and dried pimento almost twice that of crushed pimento valued at \$2.7 million in 2018. With no domestic production, the US is a net importer of pimento consistently relying on its supplying markets.

Fluctuations in the prices of pimento in key supplying regions has led to an overall decline in the value of the market. Over the five-year period the value of pimento imports has declined by 24 percent from \$5.9 million to \$4.4 million, while the quantity imported has fallen by 5 percent from 1.5 million kg to 1.4 million.

The price per kilogram of pimento products into the USA has declined over the review period overall and from the market leaders in both product groups. Whole pimento prices have averaged \$3.41 per kg over the review period and, as at 2018, are priced below the average at \$3.13. Jamaican pimento prices in the market averages at just over \$2 in excess of that rate – reaching \$5.69 per kg in 2018.

Market Access

Through the Caribbean Basin Economic Recovery Act (CBERA), Jamaican fresh produce, including pimento, are afforded duty free access into the USA. The product is allowed into all Continental US ports, which excludes Hawaii and Guam. USDA allows for admission of the fruit. An import permit is required, along with an inspection at the port of entry. Other conditions which apply include “commercial or non-commercial consignments, must be free from plant litter or debris and free of any portions of plants”⁴

| | |
|--|------------|
| General applied tariff: | 3 cents/kg |
| Tariff applied to Jamaica: | 0% |
| Tariff applied to main competitors: | 0% |
| Other import duties to be paid: | Nil |

Certification:

Export of fruit and vegetable products into the USA is governed by a group of regulations from the Food and Drug Administration (FDA), United States Department of Agriculture (USDA), and the Animal and Plant Health Inspection Service (APHIS). The overarching guiding regulations are in the Food Safety Modernisation Act (FSMA) which outlines, for example, the inspection of facilities in foreign markets and other regulations in the Code of Federal Regulations Title 21.⁵

Pimento is one of 17 items from Jamaica requiring special export licensing, which is secured from the National Environmental and Planning Agency (NEPA) and the Jamaica Agricultural Commodities Authority. Additionally, agricultural products

exported from Jamaica require certification of the packing facility and inspection from the Plant Quarantine Produce Inspection Unit of the Ministry of Industry, Commerce, Agriculture and Fisheries. Documentation required for exporting from Jamaica are: Customs Entry, Commercial Invoice, and a JAMPRO letter.⁶

Packaging requirements:

Dried spices are required to be shipped in non-porous bags/containers to protect them from contamination, moisture, insects and rodents. Dried, whole pimento seeds are shipped primarily in 50kg gunny sacks to allow for these conditions to be met.⁷



⁴ https://www.ecfr.gov/cgi-bin/text-idx?SID=8d98aafb9ea251c5da30141f1837368&mc=true&node=se7.5.319_156_63&rgn=div8

⁵ <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/CFRSearch.cfm?CFRPart=112>

⁶ <http://www.micaf.gov.jm/sites/default/files/Exporting%20Requirements.pdf>

⁷ Code of Hygienic Practice for Species and Dried Aromatic Herbs

⁸ <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/cfrsearch.cfm?fr=101.22>

Labelling requirements:

In the code of Federal Regulations, Title 21, Subpart B, Section 101.22 spices are defined as “aromatic vegetable substance in the whole, broken, or ground form, except for those substances which have been traditionally regarded as foods, such as onions, garlic and celery; whose significant function in food is seasoning rather than nutritional; that is true to name; and from which no portion of any volatile oil or other flavouring principle has been removed”. Bulk pimento shipments do not require stringent labelling requirements of direct to consumer products. However cartons should be labelled with the name of the product, country of origin and defining flavour whether naturally occurring or from artificial sources.⁹

Distribution channels:

Pimento in the USA is purchased primarily through third party importers and distributors to retailers and food manufacturers. The spice, used in preparations for seasonings, flavourings and fragrances, is imported primarily into Florida and New York. Distributors/Importers include:

Occidental International Foods, LLC
4 Middlebury Blvd., Suite 3
Aspen Business Park
Randolph, NJ 07869
Tel: 973-970-9220
Fax: 973-970-9222
E-mail: info@occidentalfoods.com
<https://www.occidentalfoods.com/allspice.html>

AgriTrade Farms LLC
1100 S Powerline Rd, Ste 215
Deerfield Beach, FL, United States, 33442
Tel: 954-324-8877
www.agritradefarms.com

J&R Produce inc
528 W 28th St
Houston, TX, United States, 77008
Tel: 281-914-0546

Voluntary standards:

Fair Trade USA APS for Small Farms and Facilities

The purpose of the Agricultural Production Standard (APS) is to set the requirements for all agricultural producers or groups of producers certified to Fair Trade USA standards. The implementation of the APS at production sites supports sustainable livelihoods for farmers and workers, by supporting lasting, positive change in four focal impact areas – Income Sustainability, Community and Individual Well-Being, Empowerment, and Environmental Stewardship. Fair Trade USA recognizes that smaller sites have less capacity to implement strict requirements, especially for written documentation, and that some risks can increase along with the size of the farm or facility. For modules which apply to individual sites (Modules 2-4), the requirements vary according to the size of the farm or facility.

Fairtrade International - Small Producers Organizations

Fairtrade International is an independent, non-governmental, not-for-profit organization that promotes sustainable development and poverty alleviation and sets the Fairtrade standards. Nineteen national organizations, called Fairtrade Labelling Initiatives, market the Fairtrade products in 24 countries in Europe, North America, Australia and New Zealand. One organization - FLO-CERT - is responsible for auditing and certification of compliance with the Fairtrade standards.

Export development & export promotion:

The American Spice Trade Association Annual Meeting and Exhibits Annual Event
<https://www.astaspice.org/>

Flavorcon
Annual Event
<https://www.flavorcon.com/flavorcon/public/enter.aspx>

California Food Expo
Annual Event
<https://californiafoodexpo.com/>

⁹ <https://www.producemarketguide.com/produce/papayas#backroom>

For further information contact



JAMPRO
TRADE & INVESTMENT JAMAICA

HEAD OFFICE

18 Trafalgar Road
Kingston 10, Jamaica W.I.
Phone: +1 876 978 7755; 978-3337
Toll Free: +1 888 INVESTJA (468 4352)
Fax: +1 876 946 0090
Email: info@jamprocorp.com

WESTERN REGIONAL OFFICE

Montego Bay Convention Centre
Rose Hall, Montego Bay
St. James, Jamaica W.I.
Email: jampromobay@jamprocorp.com



dobusinessjamaica.com

NORTH AMERICAN REGIONAL OFFICE

303 Eglinton Avenue East, 2nd Floor
Toronto, Ontario, M4P 1L3, Canada
Tel: 416 932 2200 (main) 416-598-3008
Fax: 416 932 2207
Toll-Free: 1 877 744 2208
Email: jamprocanada@jamprocorp.com

767 3RD Avenue, Second Floor
New York, NY 10017, USA
Tel: 646-213-0101
Email: JamproNewYork@jamprocorp.com

LONDON OFFICE

JAMPRO / Jamaica Trade Commission
1 Prince Consort Road,
London SW7 2BZ, England
Phone: + 44 20 7 584 8894
Fax: + 44 20 7 823 9886
email: jamprouk@jamprocorp.com

