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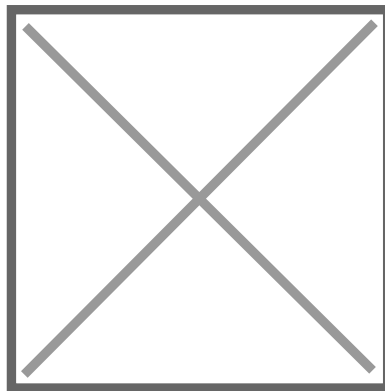
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The Complete Book on Spices & Condiments (with Cultivation, Processing & Uses) 2nd Revised Edition

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Description

The term spices and condiments applies to such natural plant or vegetable products and mixtures thereof, used in whole or ground form, mainly for imparting flavor, aroma and piquancy to foods and also for seasoning of foods beverages like soups. Usually spices are an ingredient used to season a dish in the meal during its preparation and condiments are for using at the table to enhance the dish as each individual's tastes prefer. The great mystery and beauty of spices is their use, blending and ability to change and enhance the character of food. Spices and condiments have a special significance in various ways in human life because of its specific flavours, taste, and aroma. Spices and condiments play an important role in the national economies of several spice producing, importing and exporting countries. India is one of the major spice producing and exporting countries. Most of the spices and herbs have active principles in them and development of these through pharmacological and preclinical and clinical screening would mean expansion of considerable opportunities for successful commercialization of the product. Spices can be used to create these health promoting products. The active components in the spices phthalides, polyacetylenes, phenolic acids, flavanoids, coumarines, triterpenoids, serols and monoterpenes are powerful tools for promoting physical and emotional wellness.

Some of the fundamentals of the book are definition of spices and condiments nomenclature or classification of spices and condiments, Indian central spices and cashew nut committee, origin, properties and uses of spices, forms, functions and applications of spices, trends in the world of spices, yield and nutrient uptake by some spice crops grown in sodic soil, tissue culture and in vitro conservation of spices, in vitro responses of piper species on activated charcoal supplemented media, soil agro climatic planning for sustainable spices production, potentials of biotechnology in the improvement of spice crops, medicinal applications of spices and herbs, medicinal properties and uses of seed spices, effect of soil solarization on chillies, spice oil and oleoresin from fresh/dry spices etc.

The present book contains cultivation, processing and uses of various spices and condiments, along with photographs of machinery/equipments with addresses of their manufacturers. The book is an invaluable resource for new entrepreneurs, agriculturists, agriculture universities and technocrats.

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Indian Names
Description and Distribution
Crop Management
Processed Products
Volatile Oil
In Medicine/Pharmaceuticals
Waste Utilization
Spearmint
Indian Names
Description and Distribution
Crop Management
Important Steps in its Successful Cultivation in India
Composition
Processed Products
Volatile Oil
Origanum
Indian Names
Description and Distribution
Crop Management
Soil and Climate
Propagation
Sowing
After-care
Harvesting
Post-Harvest Technology
Drying

Composition
Processed Products
Volatile Oil
As Food Flavourant
In Medicine
Other Uses
Parsley
Indian Names
Description and Distribution
Area, Production and Trade
Crop Management
Climate and Soil
Direct Sowing/Sowing in Nursery Beds
Transplanting of Seedlings
Manuring/Fertilizers
Harvesting
Yield
Post-Harvest Technology

Composition
Processed Products
Dehydrated Parsley
Volatile Oil
Fatty Oil
As Food Flavourant
In Medicine

41. ROSEMARY

Indian Names
Description and Distribution
Crop Management
Climate and Soil
Propagation
Planting
Harvesting
Yield
Post-Harvest Technology
Drying and Packing
Composition
Processed Products
Volatile Oil
As Food Flavourant
In Perfumery and Cosmetics

In Medicine
Sage
Indian Name
Description and Distribution
Major Types of Sage in World Trade
Different Forms of Sage
Crop Management
Climate and Soil
Propagation
Planting
Harvesting
Yield
Post-Harvest Technology
Drying
Composition
Marketing/Trading
How to Handle and Store
Processed Products
Volatile Oil
As Food Flavourant
In Medicine
Use in Perfumery
As Anti-oxidant
Use of Residue
Uses of Seeds
Clary Sage (*Salvia sclarea* Linn.) or Garden Sage
Introduction
Savory
Indian Names
Description and Distribution
Area, Production and Exports
Crop Management
Soil and Climate
Propagation
Seed Rate, Method of Sowing and Weeding
Harvesting
Yield
Post-Harvest Technology
Processing Technology
Essential Oil of Savory
Composition of Dried Herb

Composition of Fresh Herb

Volatile Oil

Tarragou

Indian Names

Description and Distribution

Crop Management

Soil and Climate

Propagation

Planting Season

Harvesting

Post-Harvest Technology

Composition

Processing Technology

Essential Oil

Physico-chemical Properties of Oil

Precautions in the Storage of Oil

As Food Flavourant

In Medicine

In Perfumery

Thyme

Indian Names

Description and Distribution

Major Types of Thyme

Crop Management

Climate and Soil

Propagation

Post-Harvest Technology

Commercial Quality

Composition

Handling and Storage of Thyme

Processed Products

Thyme Extractives-Volatile Oil and Oleoresin

Thymol

As Food Flavourant

In Medicine

42. ASAFOETIDA OR ASAFETIDA

Indian Names

Description and Distribution

Types or Varieties of Asafoetida Imported into India

Method of Collection of Gum-resin

Crop Management

Varieties of Asafoetida

Types/Varieties of Asafoetida of Commerce

Quality Evaluation

Composition

Processed Products

Oil of Asafoetida

Oil of Galabanum

Compounded Asafoetida Powder and Tablets : A Simple CFTRI Process

As Food Flavourant

In Medicine

Calamus or Sweet Flag

Indian Names

Description and Distribution

Crop Management

Climate and Soil Requirements

Preparation of Land

Planting Method

Planting Time

Irrigation

Weeding

Manuring

Harvesting

Yield

Plant Protection

Post-Harvest Technology

Preparation for the Market

Adulteration

Composition

Processed Products

Volatile Oil

In Medicine

In Perfumery

As an Insecticide

In Foods Beverages and Liquors

43. GALANGAL

Description and Distribution

Economic Importance

Crop Management

Varieties/Races of Galangal

Planting

Plant Protection

Application of Manures/Fertilizers
Harvesting
Yield
Post-Harvest Technology
Composition
Volatile Oil
Oleoresin Content
Galangal Rhizomes
Galangal Oil
Galangal Oleoresin
Horse-Radish
Description and Distribution
Crop Management
Post-Harvest Processing Technology
Volatile Oil
Composition of Horse-radish
Adulteration
As Condiment
Horse-Radish Cream, Sauce or Relish
In Medicine
Long Pepper or Pipli
Indian Names
Description and Distribution
Crop Management
Soil and Climate
Propagation
Manuring
Harvesting
Yield
Plant Protection
Post-Harvest Technology
Drying and Packaging.
Composition
Processed Products
Volatile Oil
As Food Flavourant
In Medicine
44. SAFFRON
Indian Names
Description and Distribution
Crop Management

Soil
Climate
Land Preparation and Planting
Manures and Fertilizers
Irrigation
Interculture
Crop Rotation
Effect of Plant Density on Flower, Yield and Corm Production
Variation in Floral Characteristics of Saffron in different Kashmir Locations
Harvesting or Picking of Flowers and obtaining Saffron
Yield
Cost of Cultivation of Saffron
Economic Viability of Saffron Cultivation
Pests and Diseases
Recent Studies on Crop Management of Saffron in Iran
Effect of Fertilizers (NPK)
Post-Harvest Technology
Sun-Drying of Saffron in Kashmir
Effect of Different Processing (Different Drying and Dehydration Techniques)
Composition
Adulteration
Packaging and Storage
Marketing
Processed Products
As Flavourant and Colourant for Foods
Medicinal Properties
45. VANILLA
Indian Names
Description and Distribution
Commercial Forms of Vanilla
General Characteristics of Vanilla Forms
Qualitative Classification of Vanilla Pods
Crop Management
Climate
Soil
Preparation of Land
Providing Supports (Posts) for Vines
Planting
Manuring
After-care
Flowering and Natural Pollination

Hand-pollination
Pod Development
Vanilla Production Plan by Tissue-Culture Technique
Vegetative Propagation of Vanilla
Yield
Plant Protection
Diseases
Post-Harvest Technology
Curing
Vanilla Bean Packing and Storage
Composition
Adulteration/Substitution
Processed Products
Vanilla Extracts/Essences
Vanilla Sugar
Vanilla Oleoresin
Vanilla powder, Vanilla absolute and Vanilla Tincture
As Food Flavourant and in Perfumery
Vanillin

46. Machinery & Equipments

About Niir

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