

Cultivation, Growing, Processing and Extraction of Spice and Condiments (Ajowan Or Bishop Weed, Allspice Or Pimenta, Amchur, Anardana, Angelica, Aniseed, Asafoetida, Balm Or Lemon-Balm, Basil Or Sweet Basil, Bay Or Laurel Leaves, Black-CarewayKalazira, Ca

Description:

A spice is a seed, fruit, root, bark, berry, bud or other vegetable substance primarily used for flavoring, coloring or preserving food. Spices are distinguished from herbs, which are parts of leafy green plants used for flavoring or as a garnish. Many spices have antimicrobial properties. Spices produce a vast and diverse assortment of organic compounds, the great majority of which do not appear to participate directly in growth and development.

Condiments are added to a dish to add or complement its flavour. They are often prepared mixes (like mustard or soy sauce), although the broad definition can include spices (e.g. pepper). Many condiments are available packaged in single-serving packets, like mustard or ketchup, particularly when supplied with take-out or fast-food meals. They are usually applied by the diner, but are sometimes added prior to serving; for example, in a sandwich made with ketchup, mustard or mayonnaise. Some condiments are used during cooking to add flavor or texture to the food; barbecue sauce, compound butter, teriyaki sauce, soy sauce, and marmite are examples.

For more details download PDF file

Keywords: Cultivation of Spice and Condiments , Growing of Spice and Condiments, Processing of Spice and Condiments, Extraction of Spice and Condiments, Spice and Condiments, how to start Spice and Condiments business

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