

Ginger Cultivation, Ginger Processing and Ginger Value Added Products, Ginger Oil, Ginger Glazing & Preservation, Extraction Of Oil (Jeera, Ajwain, Ginger, Cardamom Oil), Ginger Powder, Spice Oil Or Oleoresins, Dry Ginger From Green Ginger, Ginger Glazing

Description:

Ginger is very important commercial crop grown for its aromatic rhizomes which is used both as a spices and medicine. Ginger is valued for the dried ginger spice and preserved, crystallised ginger. Ginger is a perennial plant but is usually grown as an annual for harvesting as a spice. Ginger is best grown in partial shade and can be incorporated as an intercrop in coconut, coffee and orange plantations.

Ginger possesses a warm pungent taste and a pleasant odor, hence it has a wide use as a flavoring in numerous food preparation, beverages, ginger bread, soups, pickles and many soft drinks. There are two general types of ginger viz. fresh green ginger used for the preparation of candied ginger (in sugar syrup) and dried or cured ginger applied in the spice trade, for extracts, oleoresins and for the distillation of its volatile oil.

Several cultivars of ginger are grown in different ginger growing areas as in India and they are generally named after the localities where they are grown. Some of the prominent indigenous cultivars are Maran, Kuruppampadi, Ernad, Wayanad, Himachal and Nadia. The exotic cultivar 'Rio-de-Janeiro' have also become very popular among cultivators.

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