

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

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About the Book

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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 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
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Essential Oil
Physico-chemical Properties of Oil
Precautions in the Storage of Oil
As Food Flavourant
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In Perfumery

Thyme
 Indian Names
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 Handling and Storage of Thyme
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 Thyme Extractives-Volatile Oil and Oleoresin
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 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
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 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
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 Long Pepper or Pipli
 Indian Names
 Description and Distribution
 Crop Management
 Soil and Climate
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 Manuring
 Harvesting
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 Plant Protection
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 Drying and Packaging.
 Composition
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 As Food Flavourant
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 44. SAFFRON
 Indian Names



Description and Distribution
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 Climate
 Land Preparation and Planting
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 Irrigation
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 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
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 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

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