

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

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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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Bay Leaves for Flavouring  
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39. CURRY LEAF  
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Curry Leaf Cultivation in Homesteads of South Kerala  
Raising Nursery  
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Weeding  
Prophylactic Measures for Plant Protection  
Cost of Cultivation  
Cultivars and their Sensitivity to Winter Temperature  
Plant Protection  
Termites  
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Composition  
Processed Products  
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Dehydrated Curry Leaves  
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Hyssop  
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 Parsley  
 Indian Names  
 Description and Distribution  
 Area, Production and Trade  
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 41. ROSEMARY  
 Indian Names  
 Description and Distribution  
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Marketing/Trading  
How to Handle and Store  
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Use of Residue  
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Indian Names  
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Essential Oil of Savory  
Composition of Dried Herb  
Composition of Fresh Herb  
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Tarragou  
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Propagation  
Planting Season  
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#### 42. ASAFOETIDA OR ASAFETIDA

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Varieties of Asafoetida  
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Compounded Asafoetida Powder and Tablets : A Simple CFTRI Process  
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Calamus or Sweet Flag  
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Planting Time  
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43. GALANGAL  
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 Recent Studies on Crop Management of Saffron in Iran  
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 Sun-Drying of Saffron in Kashmir  
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Vanilla Production Plan by Tissue-Culture Technique  
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Vanilla Bean Packing and Storage  
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Vanilla Oleoresin  
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As Food Flavourant and in Perfumery  
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#### 46. Machinery & Equipments

## About NIIR

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