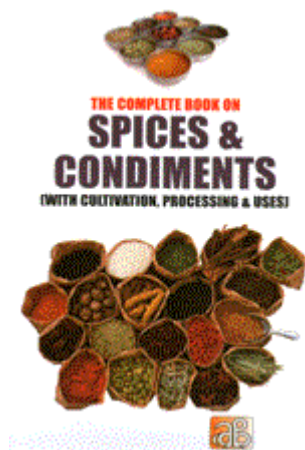


The Complete Book on Spices & Condiments (with Cultivation, Processing & Uses) 2nd Revised Edition



Author: NIIR Board of Consultants & Engineers

Format: Paperback

ISBN: 9788178330389

Code: NI169

Pages: 888

Price: Rs. 2,275.00 **US\$** 200.00

Publisher: Asia Pacific Business Press Inc.

Usually ships within **5** days

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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Harvesting
Post-Harvest Technology
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Other Uses
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Transplanting of Seedlings
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Clary Sage (*Salvia sclarea* Linn.) or Garden Sage
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Method of Collection of Gum-resin
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Types/Varieties of Asafoetida of Commerce
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Oil of Asafoetida
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Compounded Asafoetida Powder and Tablets : A Simple CFTRI Process
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43. GALANGAL

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Galangal Oil
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Variation in Floral Characteristics of Saffron in different Kashmir Locations
Harvesting or Picking of Flowers and obtaining Saffron
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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)
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Sun-Drying of Saffron in Kashmir
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Description and Distribution
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Pod Development
Vanilla Production Plan by Tissue-Culture Technique
Vegetative Propagation of Vanilla
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Curing
Vanilla Bean Packing and Storage
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Vanilla Sugar
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Vanilla powder, Vanilla absolute and Vanilla Tincture
As Food Flavourant and in Perfumery
Vanillin

46. Machinery & Equipments

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