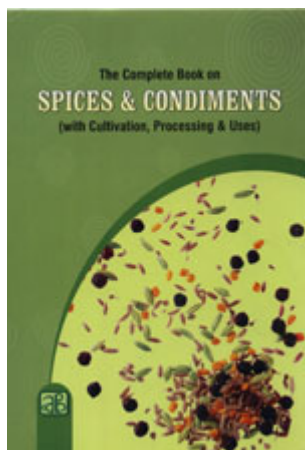


The Complete Book on Spices & Condiments (with Cultivation, Processing & Uses)



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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. The present book contains cultivation, processing and uses of various spices and condiments, which are well known for their multiple uses in every house all over world. The book is very useful for new entrepreneurs, agriculturists, agriculture universities and technocrats.

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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
Post-Harvest Technology
Composition
Processing Technology
Essential Oil
Physico-chemical Properties of Oil
Precautions in the Storage of Oil
As Food Flavourant
In Medicine
In Perfumery
Thyme
Indian Names

Description and Distribution
Major Types of Thyme
Crop Management
Climate and Soil
Propagation
Post-Harvest Technology
Commercial Quality
Composition
Handling and Storage of Thyme
Processed Products
Thyme Extractives-Volatile Oil and Oleoresin
Thymol
As Food Flavourant
In Medicine

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
As Food Flavourant
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

In Medicine

Long Pepper or Pipli

Indian Names

Description and Distribution

Crop Management

Soil and Climate

Propagation

Manuring

Harvesting

Yield

Plant Protection

Post-Harvest Technology

Drying and Packaging.

Composition

Processed Products

Volatile Oil

As Food Flavourant

In Medicine

44. SAFFRON

Indian Names

Description and Distribution

Crop Management

Soil

Climate

Land Preparation and Planting

Manures and Fertilizers

Irrigation
Interculture
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
Climate
Soil
Preparation of Land
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

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