

Handbook on Spices and Condiments (Cultivation, Processing and Extraction)

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The term Spice and Condiments applies to natural plant or vegetable products or mixtures in whole or ground form, which are used for imparting flavour, aroma and piquancy to the food items. Spices and condiments are a major commercial crop in India, and earn a major part of foreign exchange annually. They have been the backbone of agricultural industry. The importance of spices and condiment in dietary, medicinal and other uses, and their commercial importance are immense. India is known the world over as the home of spices. Thus spices are an important group of agricultural goods, which are virtually indispensable in the culinary art. Spice processing includes different steps: spice cleaning, spice reconditioning and spice grinding. Some spices were also used for preserving food like meat for a year or more without refrigeration. In the 16th century cloves for instance were among the spices used to preserve food without refrigeration. Cloves contain a chemical called eugenol that inhibits the growth of bacteria. It is a natural antibiotic. It is still used to preserve food like Virginia Ham. Likewise later mustard and ground mustard were also found to have preservative qualities. India alone contributes 25 30 % of the total world trade in spices. It may be interesting to note that nine spices namely pepper ginger clove cinnamon cassia mace nutmeg pimento (allspice) and cardamom alone contributed as much as 90% of the total world trade. Pepper is the most important spice in the world and so also of India.

This book basically deals with brief history of spices, uses of spices, world trade in spices area & production of spices in India, area and production of spices in India, major and minor spices of India, spice processing, quality issues with spices, bird chillies and Tabasco chillies, basil or sweet basil, seasoning blend duplication and tricks, sauces and gravies, snack seasonings, quality issues with spices, etc.

This book is a single compendium which deals with all aspects and facts of spices and condiments which may meet the requirements of all those handling them at various stages, from harvesting to their end use. This book contains post harvest management, the potentials of genetic engineering, high production technology in spices with plantation and processing of various spices and condiments such as vanilla, turmeric, tamarind, saffron, black pepper, onion, mint, ginger, garlic, curry leaf, coriander etc.

1. INTRODUCTION

Brief History of Spices

Uses of Spices

World Trade in Spices – Area & Production of Spices in India

Area and Production of Spices in India

Major and Minor Spices of India

Export of Value-added Spice Products:

(Spice Oleoresins & Essential Oils)

2. VALUE ADDED SPICE PRODUCTS

3. POST-HARVEST MANAGEMENT

Procedure for Post-Harvesting Handling

Drying of Spices

Ginger Products

4. HIGH PRODUCTION TECHNOLOGY IN SPICES

5. POTENTIALS OF BIOTECHNOLOGY IN

IMPROVEMENT IN SPICE CROPS

The Potentials of Techniques Related to Tissue

Culture

Somatic Embryogenesis

Organogenesis

Micropropagation

Secondary Metabolites from Cell Cultures

A vitro Germplasm Conservation

The Potentials of Genetic Engineering: Gene and

Genome Analysis Techniques

Genetic Manipulation by Gene Technology

Agrobacterium Mediated Gene Transfer

Gene Transfer by Electroporation

Gene Transfer by Microprojectile Bombardment

Gene Marker and Genome Analysis Techniques

Non-PCR Based Marking Technique: Restriction Fragment

Length Polymorphism

Arbitrary/Semi-arbitrary Primer Based PCR Techniques

Site Target PCR Technique

Marker Assisted Selection

6. DISEASES OF SPICE CROPS

7. INSECT-PESTS OF SPICES AND THEIR CONTROL

8. SPICE PROCESSING

Spice Cleaning

Magnets

Sifters

Air Tables

Destoners

Air Separators

Indent Separators

Spiral Separators

Spice Reconditioning

Spice Grinding

Postprocessing Treatments

Ethylene Oxide

Propylene Oxide

Irradiation

Steam Sterilization

9. QUALITY ISSUES WITH SPICES

Sampling

Sample Preparation

Volatile Oil

Moisture
Total Ash and Acid Insoluble Ash
Granulation
Crude Fiber, Starch, and Nonvolatile Methylene Chloride Extract
Spice Specific Tests
Piperine Level of White and Black Pepper
Volatile Oil of Mustard Seed
Extractable Color of Turmeric
Phenol Content of Nutmeg and Mace
Extractable Color of Paprika Products
Heat Level of Red Pepper
Microanalytical Determination of Filth
Microbiological Methods
10. SPICE EXTRACTIVES
Spice Volatile Oils
Spice Oleoresins
Use of Spice Extractives
Replacement of Spices with Oils and Oleoresins
11. SIMPLE SEASONING BLENDS
Soluble Seasonings
Celery Salt
Garlic Salt and Onion Salt
Chili Powder
Curry Powder
Pickling Spice
Poultry Seasoning
Pumpkin Pie Spice
Apple Pie Spice
Oriental Five Spice Blend
12. MEAT SEASONINGS
Overview of the Industry
Overview of Formulating
Meat Block
Cure
Curing Accelerator
Brine
Pickup
Formulations
Restricted Ingredients
Natural Flavoring Regulations
Seasoning Formulas
Fresh Sausage
Cooked Sausage
Rubs
Dry and Semidry Sausages
Brines
13. SNACK SEASONINGS
Overview of the Industry
All Natural/No MSG
Low Calorie-Snacks
Unique Flavors
Multigrain Chips

Overview of Formulating

Will the seasoning be Typically Applied or Applied in an Oil Slurry?

What is the Base Product the Seasoning will be Used On?

Is the Base Product Salted?

What is the Target and Maximum Cost for this Seasoning?

Formulations

Potato Chips

Extruded Snacks

Tortilla and Corn Chips

Popcorn

Nuts

Rice Cakes

Pork Skins

14. SAUCES AND GRAVIES

Overview of the Industry

Overview of Formulating

Formulations

Gravies

Sauces

Tomato Based Sauces

Cream Based Sauces

15. ETHNIC SEASONINGS

Introduction

Cajun and Creole

Italian

Mexican

Caribbean

Indian

Chinese

Others

16. SEASONING BLEND DUPLICATION AND TRICKS

Duplication

Introduction

Duplication Steps

Tasting

Tricks of the Trade

Introduction

Colors

Anticaking Agents

Labeling

Synergistic Ingredients

Flavors

Microbiology

Why Seasoning Blends?

17. LEEK (ALLIUM PORRUM) AND CHIVES (ALLIUM SCHOENOPRASUM)

Introduction

Leek – Allium Porrum

Area, Production in H.P./Hills in India and World

Uses Including Medicinal Properties

Nature of Crop

Varieties Suitable for Mild-Winter Regions

Varieties Suitable for Cold-Winter Regions

Breeding

Seed Production

18. AJOWAN OR BISHOP'S WEED

Description and Distribution

Composition

Uses

19. ALLSPICE OR PIMENTA

Description and Distribution

Composition

Uses

20. AMCHUR

Description and Distribution

Composition

Uses

21. ANARDANA

Description and Distribution

Composition

Uses

22. ANGELICA

Description and Distribution

Composition

Root

Fruit

Peel Oil

Volatile Oil

Uses

23. ANISEED

Description and Distribution

Composition

Adulteration

Distillation of Oil

Uses

24. ASAFOETIDA

Description and Distribution

Extraction of Asafoetida

Types/Varieties of Asafoetida

Composition

Oil of Asafoetida

Adulteration

Uses

25. BALM OR LEMON-BALM

Description and Distribution

Composition

Volatile Oil

Uses

26. BASIL OR SWEET BASIL

Description and Distribution

Varieties

Types of Basil Oil

Yield of Herb Oil

Distillation of Oil

Composition

Quality of Oil

Adulteration of Sweet Basil Oil

Uses

27. BAY OR LAUREL LEAVES

Description and Distribution

Composition

Volatile Oil

Uses

28. BLACK-CAREWAY"~KALAZIRA"™

Botanical Description

Soil and Climatic Requirements

Propagation Techniques

Planting Techniques

Seed and Seed Rate

Method of Sowing

(i) Through Seeds

(ii) Through Tubers

Cultural and Irrigation Operations

Growing Possibilities

Plant Protection

Diseases

Insect-Pests

Harvesting and Storage

Yield

Economics

Market

Prospectiveness

29. CAPER

Description and Distribution

Composition

Uses

30. CAPSICUMS OR CHILLIES

(I) CHILLIES

Description and Distribution

Uses and Nutritive Value

Origin and History

Production and Distribution

Nature of Plant

Pollination

Production Technology

Soil

Climate

Sowing Time

Seed Rate

Transplanting

Interculture and Weed Control

Manures and Fertilizers

Irrigation

Harvesting

Drying of Chillies

Seed Production

Genetic Improvement

Introduction and Selection

Hybridization
Hybrid Breeding
Breeding for Disease and Insect-Pest Resistance
Mutation Breeding
(II) PAPRIKA (*C. annum*)
Importance
What is a Good Paprika?
Major Types of Paprika
Area/Production in H.P. Hills in India and World
Export of Oleoresin from India
Nature of the Crop and its Uses Including Medicinal
Properties
Production Technology
Planting Season
Seed Production
Other Information
Composition
Uses

(III) BIRD CHILLIES AND TABASCO CHILLIES (*C. frutescens* Linn.)

31. CARAWAY

Description and Distribution
Composition
Adulteration
Volatile Oil
Uses

32. CARDAMOM

I. Cardamom (*Aframomum* species)
(i & ii) Madagascar and Cameroon Cardamoms
(iii) Korarima
(iv) Grains of Paradise or Guinea Grains
Composition
Uses

33. GREATER CARDAMOM

(I) BENGAL CARDAMOM

Description and Distribution
Uses

(II) ROUND CARDAMOM

Description and Distribution
Uses

(III) CAMBODIAN CARDAMOM

(IV) GREATER INDIAN CARDAMOM (LARGE CARDAMOM) OR NEPAL CARDAMOM

Description and Distribution
Production Technology
Breeding
Seed Production
Post-Harvest Management
Composition
Volatile Oil
Uses

34. LESSER CARDAMOM OR TRUE CARDAMOM

Description and Distribution
Harvesting and Drying/Curing

Drying in a Heated Chamber—Kiln Drying

Bleaching of Cardamom

Varieties/types of Cardamoms

Composition

Uses

35. CASSIA

(I) JANGLI-DALCHINI (Cassia)

Description and Distribution

Uses

(II) TEJPAT (INDIAN CASSIA LIGNEA)

Description and Distribution

Leaf Oil

Bark oil

Uses

(III) TEZPAT

Description and Distribution

Uses

(IV) CASSIA OR CASSIA CHINA

Description and Distribution

Preparation/Curing of Cassia Bark

Composition

Cassia Oil

Adulteration in Cassia Oil

Cassia Buds

(V) BATAVIA CASSIA

Description and Distribution

(VI) SAIGON CASSIA

Description and Distribution

Barking

Preparation and Processing of Bark

Uses

36. CELERY SEED

Description and Distribution

Plant Characters

Varieties

Crop Production

Climate and Soil

Nursery Management

Manures and Fertilizers

Irrigation

Inter-Culture

Harvesting

Post-Harvest Handling

Diseases and Insect-Pests

Diseases

Insect-Pests

Seed Production

Breeding

Composition

Volatile Oil

Celery Chaff Oil

Oleoresin of Celery Seed

Celery Leaf Oil/Herb Oil

Uses

37. CELERIAC

Description and Distribution

Composition

Uses

38. CHERVIL

Description and Distribution

Composition

Uses

In Medicine

39. CHIVES OR CIVES

Description and Distribution

Composition

Volatile Oil

Quality Specification

Uses

40. CINNAMON

Description and Distribution

Preparation and Curing of Bark

Composition

Uses

41. CLOVE

Description and Distribution

Preparation of Cloves

Extraneous Matter

Composition

Clove Bud Oil

Clove Stem Oil

Clove Leaf Oil

Adulteration

Uses

42. CORIANDER

Description and Distribution

Nature of Plant

Varieties

1. According to Colour

2. According to Seed Type

3. Improved Varieties

4. Other Varieties

Climate

Production Technology

Soil

Sowing Time

Seed Rate and Method of Sowing

Manure and Fertilizers

Irrigation

Interculture

Harvesting

Yield

Insect-Pests and Diseases

Control Measure

Composition

Volatile

Fatty Oil

Coriander Herb Oil

Adulteration

Uses

43. CUMIN SEED

Description and Distribution

Composition

Volatile Oil

Adulteration of Volatile Oil

Fixed Oil

Uses

44. CUMIN BLACK

Description and Distribution

Production Technology

Composition

Volatile Oil

Essential Oil

Fixed Oil

Uses

45. CURRY LEAF

Description and Distribution

Composition

Volatile Oil

Uses

46. DILL AND INDIAN DILL (SOWA)

Description and Distribution

Composition

Essential Oil

Uses

47. FENNEL

Description and Distribution

Production Technology of Fennel

Recommended Fennel Varieties

Fertilizer Recommendations for Fennel

Varieties

Composition

Volatile Oil

Fixed Oil

Uses

48. FENUGREEK

Importance

Description and Distribution

Uses

Nature of Plant

Varieties

Non-Scented or Deshi

Scented

Improved Varieties

Pusa Early Bunching

Kasuri Selection

Other Varieties

Production Technology

Soil

Climate
Manure and Fertilizers
Sowing
Irrigation
Interculture
Crop Improvement
Harvesting
Yield
Common Methi
Kasuri Methi
Seed Production
Isolation
Inspection
Harvesting and Threshing
Diseases
Fixed Oil
Volatile Oil
Effect of Roasting and Cooking on Nutritive Value
Uses
In Medicine

49. GALANGAL

Description and Distribution
Composition
Volatile Oil
Oleoresin
Uses
Uses of Volatile Oil

50. GARLIC

Two Garlic Crops a Year
Varieties
Breeding
Seed Production
Minimum seed certification standards for garlic
(*Allium sativum* L.)
Field Standards
Seed Standards
Garlic Powder
Uses

51. GINGER

Description and Distribution
Breeding
Production Technology
Post-Harvest Management
Seed Production Technology
Post-Harvest Handling of Seed Crop
Composition
Volatile Oil
Ginger Oleoresin
Uses
Use of Ginger Oil

52. HORSE-RADISH

Description and Distribution
Composition

Adulteration

Uses

53. HYSSOP

Description and Distribution

Composition

Volatile Oil

Adulteration

Uses

54. JUNIPER

Description and Distribution

Composition

Adulteration

Volatile Oil

Composition of Volatile Oil

Uses

Other Uses/by-Products

55. KOKAM

Description and Distribution

Composition

Uses

56. STONE LEEK OR WELSH ONION

Description and Distribution

Composition

Uses

57. LOVAGE

Description and Distribution

Composition

Uses

58. MACE

Description and Distribution

Composition

Fixed Mace Oil

Adulteration

Uses

59. MARJORAM

Description and Distribution

Composition

Volatile Oil

Uses

60. MINT OR JAPANESE MINT

Description and Distribution

Uses

61. MUSTARD

Description and Distribution

(1) WHITE MUSTARD (SINAPIS ALBA OR BHIRTA)

Composition

Uses

(2) BLACK MUSTARD OR TRUE MUSTARD

(B.NIGRA KOCH)

Composition

Uses

(3) INDIAN MUSTARD (B. JUNCEA)

Composition

Uses

62. NUTMEG

Description and Distribution

Composition

Quality Grades

Nutmeg Butter

Leaves

Bark

Fruit Rind

Adulteration

Uses

63. ONION

Description and Distribution

Breeding

Post-Harvest Handling

Quality Traits of Onion for Dehydrated

Dehydrated Onion Products

Onion Powder

Onion Salt

Composition

Composition of Onion Powder

Uses

64. OREGANO OR ORIGANUM

Description and Distribution

Composition

Volatile Oil

Uses

65. PARSLEY

Description and Distribution

Uses Including Medicinal Properties

Nature of Crop

Production Technology

Breeding

Seed Production

66. PEPPER—BLACK, WHITE AND GREEN

Description and Distribution

Production Technology

Establishing Plantation and Management

Post-Harvest Management

Types/Varieties

Hawestine and Sun-Drjung

Yield/Revery of Dried Papper

Inclined Belt Separator/Cleaner for Pepper

Value-added Pepper products

(1) White Pepper

(2) Processed Tender Green Pepper

Composition

Pungent Principles

Oil of Pepper

Adulteration

Pepper by-Products

Pepper Hulls

Uses

67. PEPPER, LONG

Description and Distribution

Composition

Uses

68. PEPPERMINT

Description and Distribution

Volatile Oil

Adulteration of Oil

Uses

69. POPPY SEED

Description and Distribution

Composition

Poppy Seed Oil

Uses

70. ROSEMARY

Description and Distribution

Composition

Volatile Oil

Adulteration

Uses

71. SAFFRON

Botanical

Historical

Description and Distribution

Soil and Climatic Requirements

Planting Techniques

Manures and Fertilizers

Preparation of Land

Varieties

Seed Selection of Seed/Corms rate/ha

Time of Planting

Seed/Corm Treatment

Method of Planting

Inter-Cultural and Irrigation Operations

Harvesting and Processing

Yield

Diseases and Pests

Protection from Domestic Animals

Grading

Marketing

Inter-Cropping

Economics

Chemical Composition

Adulterants

Picking of Flowers for Obtaining Saffron

Drying or Toasting of the Stigmas to Obtain Saffron

Yield

Composition

Adulteration

Uses

72. SAGE

Description and Distribution

Composition

Volatile Oil

Uses

73. SAVORY

Description and Distribution

Composition

Volatile Oil

Uses

74. SHALLOT

Description and Distribution

Composition

Uses

75. SPEARMINT

Description and Distribution

Composition

Volatile Oil

Uses

76. STAR-ANISE

Description and Distribution

Adulteration

Volatile Oil

Fatty Oil

Uses

77. SWEET FLAG OR CALAMUS

Description and Distribution

Volatile Oil

Uses

78. TAMARIND

Description and Distribution

Composition

Tamarind Pulp

Tamarind Juice Concentrate

Uses

79. TARRAGON

Description and Distribution

Composition

Volatile Oil

Uses

80. THYME

Description and Distribution

Composition

Volatile Oil

Uses

81. TURMERIC

Description and Distribution

World Trade of Turmeric

Production Technology

Climate

Soil

Planting Material

Varieties

Land Preparation

Time and Method of Planting

Application of Manures and Fertilizers

- Mulching
- Interculture
- Irrigation
- Crop Rotation and Inter-Cropping
- Harvesting and Yield
- Curing
- Colouring Turmeric
- Storage of Rhizomes
- Insect-Pest and Diseases
- Insects
- Diseases
- Leaf Spot
- Leaf-Blotch
- Control Measures
- Rhizome-Rot
- Breeding
- Commercial Quality of Turmeric
- Per-Capita Consumption
- Composition
- Volatile Oil
- Oleoresin
- Use

82. VANILLA

- Description and Distribution
- Harvesting and Curing
- Quality Attributes of Vanilla
- Composition
- Adulteration/Substitution
- Vanilla Extracts/Essences
- Vanilla Sugar
- Uses

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