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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As an Insecticide
In Foods Beverages and Liquors
43. GALANGAL
Description and Distribution
Economic Importance
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Varieties/Races of Galangal
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Plant Protection
Application of Manures/Fertilizers
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Oleoresin Content
Galangal Rhizomes
Galangal Oil
Galangal Oleoresin
Horse-Radish
Description and Distribution
Crop Management
Post-Harvest Processing Technology
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Long Pepper or Pipli
Indian Names
Description and Distribution
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Propagation
Manuring
Harvesting
Yield
Plant Protection
Post-Harvest Technology

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Drying and Packaging.
Composition
Processed Products
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In Medicine
44. SAFFRON
Indian Names
Description and Distribution
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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
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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
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Post-Harvest Technology
Sun-Drying of Saffron in Kashmir
Effect of Different Processing (Different Drying and Dehydration Techniques)
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45. VANILLA
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General Characteristics of Vanilla Forms
Qualitative Classification of Vanilla Pods
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Providing Supports (Posts) for Vines
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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
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Vanilla Bean Packing and Storage
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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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