

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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In Medicine
Other Uses

Parsley
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Description and Distribution
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Crop Management
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Direct Sowing/Sowing in Nursery Beds
Transplanting of Seedlings
Manuring/Fertilizers
Harvesting
Yield
Post-Harvest Technology
Composition
Processed Products
Dehydrated Parsley
Volatile Oil
Fatty Oil
As Food Flavourant
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41. ROSEMARY
Indian Names
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Climate and Soil
Propagation
Planting
Harvesting
Yield
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Drying and Packing

Composition
Processed Products
Volatile Oil
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Sage
Indian Name
Description and Distribution
Major Types of Sage in World Trade
Different Forms of Sage
Crop Management
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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
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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
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Processing Technology
Essential Oil
Physico-chemical Properties of Oil
Precautions in the Storage of Oil
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Thyme
Indian Names
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Major Types of Thyme
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Commercial Quality
Composition
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Thyme Extractives-Volatile Oil and Oleoresin
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As Food Flavourant
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42. ASAFOETIDA OR ASAFETIDA

Indian Names
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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
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Oil of Asafoetida
Oil of Galabanum
Compounded Asafoetida Powder and Tablets : A Simple CFTRI Process
As Food Flavourant
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Calamus or Sweet Flag
Indian Names
Description and Distribution
Crop Management
Climate and Soil Requirements
Preparation of Land
Planting Method
Planting Time
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Weeding
Manuring
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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
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Plant Protection
Application of Manures/Fertilizers
Harvesting
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Post-Harvest Technology
Composition
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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
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Manuring
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Composition
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44. SAFFRON
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Description and Distribution
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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
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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)
Post-Harvest Technology
Sun-Drying of Saffron in Kashmir
Effect of Different Processing (Different Drying and Dehydration Techniques)
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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
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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
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

46. Machinery & Equipments

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