TECHNOLOGY OF SPICES AND SEASONING OF SPICES WITH FORMULAE

The book Technology of Spices and Seasoning of Spices with Formulae covers Peppermint Oil, Coriander (Dhania), Vanilla, Cinnamon and Cassia, Ajowan, Saffron (Kesar), Dill (Satapushpi), Aniseed (Saunf), Asafoetida (Heeng), Garcinia (Kokum), Nutmeg and Mace (Jayaphala), Black Cumin (Nigella sativa) (Kala Jeera), Poppyseeds (Khus Khus), Celery (Ajamoda), Sesame Oil, Curry Leaf, Bay Leaf (Bay Patti), Seasoning of Spices (Formulae), Masala Formulae for Various Cuisines, Kurkure Type Snacks, Co-extruded Snacks Formulations, Potato Chips Spices and other Spice Formulae. Seasoning Spices Formulations (Pasta, Kurkure, Tomato, Pudina, Tango Tomato, etc). Formulae and Process of Manufacture of Other Spieces, Formulations of Curry Powders, Some other formulations of Masalas (Spices).

PEPPERMINT OIL

- Standards
- Extraction of peppermint oil
- Chemical constituents
- Evaluation
- Spectroscopic study of Mentha oils
- Quantitative determination of Pulegone by Gas Liquid Chromatography
- Uses
- Hot flushes in women
- Irritable Bowel Syndrowm
- Antimicrobial and antiplasmid activities
- Postoperative Nausea
- Against herpes simplex virus
- Larvicidal and mosquito repellent action
- Treatment of Nervous Disorders and Mental Fatigue
- Indigestion
- Other Uses
- Aidehydes and sesquiterpenes also play a role
- Genotoxicity
- Side effects
- Vascular permeability
- Contraindications
CORIANDER (DHANIA)

- Common Indian names
- Composition and uses
- The essential and fatty oils of the fruits
- Medical uses
- Antioxidant Activity
- Antidiabetic Activity
- Anti-microbial Activity
- Anti Mutagenic Activity
- Anthelmintic Activity
- Sedative Hypnotic Activity
- Anticonvulsant activity
- diuretic
- Cholesterol lowering Activity
- Protective role against Lead Toxicity
- Antifungal activity and potential synergism with Amphotericin B
- Aroma characterization of Coriander
- Antifeedant Activity
- Anti Cancer
- Anti Anxiety Activity
- Hepatoprotective Activity
- Anti Protozoal Activity
- Gastric Mucosal Protective Activity
- Post Coital Antifertility Activity
- Heavy Metal Detoxification
- Use of the fruits as a spice
- Use of the green herb as a spice and vegetable
- Use of the essential oil of the fruits
- Use of the fatty oil of the fruits
- Supercritical CO2 Extraction of Essential Oil from Corander Fruits
- Experimental
- Results and discussions
- Conclusions

VANILLA

- Growing Vanilla
- Processing Vanilla
- Vanilla Industry
- Chemistry
- Volatiles
- Medicinal properties
- Antimicrobial property
- Antioxidant property
- Antigenotoxic effect

CINNAMON AND CASSIA

- Botany and uses
Method of cultivation of cinnamon
Climatic Requirements
Soil Requirements
Propagation
Raising of Seedlings
Cultivation of Cinnamon Trees
Fertilizer Schedule
Irrigation
Coppicing
Harvesting
Post harvest management
Peeling of the inner bark
Drying the Peels
Grading of Cinnamon Rolls
Preparation
Chemistry
Medicinal and Pharmacological uses
Cinnamon
Antioxidant activity
Anti inflammatory activity
Antidiabetic activity
Antipyretic and analgesic effects
Immunological effects
Antibacterial activity
Antimicrobial activities
Insecticiidal activity
Nematicidal activity
Cassia
Anti-ulcerogenic activity
Pesticidal activity
C.tamala
Antifungal activity
Antidermatophytic activity

AJOWAN

Botany and Uses
Botany
Chemistry
Mineral nutrition and oil composition
Medicinal and Pharmacological Properties
Antibacterial activity
Antioxidant activity
Phytomedicine

SAFFRON (KESAR)

Etymology
Species
Description
Cultivation
Spice
• Chemistry
• Grades
• Varieties
• Trade and use
• Analysis of volatile components in saffron
• Experimental Chemicals and materials
• Extraction procedure
• GCMS analysis
• Statistical treatment of essential oil
• Results and Discussion
• Comparison of extraction solvent
• Growing of Saffron
• Soil and location
• Soil preparation
• Setting out the saffron bed
• Precautions
• Precautions against predators
• Avoiding diseases

DILL (SATAPUSHPI)

• Cultivation
• Properties
• Medicinal use
• Dosage
• Remedies
• Aromatherapy
• Blends
• Flower Essence
• Ritual Use
• Cosmetic Uses
• Other uses
• Toxicity
• Culinary Uses

ANISEED (SAUNF)

• Botany and Uses
• General Composition
• Chemistry
• Volatiles
• Non volatiles
• Phenolic acids
• Flavonoids
• Medicinal and Pharmacological Properties
• Antispasmodic
• Anti Inflammatory
• Anti Ulcer effect
• Antifungal activity
• Insecticidal activity
• Antibacterial activity
ASAFOETIDA (HEENG)

- Different names and etymology of the condiment
- Different Names
- Distribution
- Ferula narthex
- Ferula galbaniflua (Galbanum)
- Various methods of extraction Asafoetida from Ferula sp. in different countries
- Cultivation
- Chemical composition
- Essential oil
- Chemistry and Pharmacology
- Pharmacological chemical and anti bacterial properties
- Test for Asafoetida
- Genuine Asafoetida in India
- Discussion and Conclusion

GARCINIA (KOKUM)

- Traditional processing of the fruit
- Uses
- Chemistry
- Volatiles
- Non-volatiles
- Hydroxycitric acid ((-)-HCA)
- Regulation of fatty acid synthesis through (-)-HCA
- Xanthone
- Medicinal and Pharmacological Uses
- Antioxidant
- Anti-inflammatory agent
- Analgesic
- Astringent
- Hepatotic tonic
- Cancer suppressant
- Anti-HIV agent
- Antibacterial agent
- Antiobesity factor
- Veterinary medicine
- Other medicinal uses
- Conclusion

NUTMEG AND MACE (JAYAPHALA)

- Chemistry
- Fixed Oil
- Mace oil
- Leaf oil
- Flower oil
- Pericarp oil
- Non-volatiles
- Lignans
- Medicinal and Pharmacological
- Uses
- Antimicrobial activity
- Insecticidal activity
- Hypolipidaemic effect
- Antioxidant activity
- Antiamoebic activity
- Nematicidal activity
- Antibacterial activity
- Anticancer activity
- Antifungal activity
- Anticariogenic activity
- Antimicrobial activity
- Neurotoxicity

**BLACK CUMIN (NIGELLA SATIVA) (KALA JEERA)**

- Common names
- Characteristics
- The Health Benefits of Black Seed (Nigella sativa)
- For Cough and Asthma
- Cystic fibrosis
- Diabetes
- Diarrhea
- Dry Cough
- Eye disease & impaired vision
- Facial paralysis & tetanus
- Flu & nasal congestion
- Gall stones & kidney stones
- Remember
- Asthma, Bronchial & Respiratory problems
- Backache & other kinds of rheumatism
- Beard growth
- Breast feeding (increase the flow of breast milk)
- Common cold symptoms and nasal congestion
- For Hypertension
- For Heart complaints & Constriction of Veins
- Inflammation of the Nose and throat
- For Headache and Ear ache
- For Loss of Hair & premature Graying
- For Eye infection, Pain and Weak sight
- For Backache and Rheumatic pain
- For Vomiting
- For toothache

**POPPYSEEDS (KHUS KHUS)**

- Indian Names
- Nutritional history
- Use in food and cooking
- Intact seeds
- Paste
- Use by cuisine
• European cuisine
• Jewish cuisine
• Indian cuisine
• Medicinal uses of Opium (Poppy Seeds)
• About Opium or Poppy Seeds
• Common and Botanical Names
• Primary Medicinal Uses
• Nerve Disorders
• Diarrhea
• Sleeplessness
• Effective Coolant
• Good Cholesterol levels
• Body Resistance
• Kidney Stones
• Rich Source of Nutrients
• Pain Reliever
• Additional Uses
• Poppy Seed Oil
• Cooking
• Asthma
• Black circles
• Itching
• Ornamental Plant
• Drugs
• Precautions
• False positive drug tests
• International Travellers

**CELEY (AJAMODA)**

• Etymology
• Taxonomy
• Cultivation
• Harvesting and storage
• Uses
• Medicine
• Nutrition
• Celery, raw
• Allergies
• Chemistry
• Volatiles
• Non-volatiles
• Medicinal and Pharmacological Uses
• Treatment for rheumatism
• Treatment for urinary disorders
• Digestive remedy
• Cure for nervous disorders
• Antimicrobial activity
• Other medicinal uses
• Cultural depictions

**SEASAME OIL**
- Composition
- Sesame oil Specifications
- Manufacture of sesame oil
- Manufacturing process
- Varieties
- Uses
- Cooking
- Traditional uses in India
- Industrial uses
- Alternative medicine
- Vitamins and minerals
- Blood pressure
- Oil pulling
- General claims
- Adverse effects
- Dehulled and Roasted Seasame Oil Processing Unit
- Raw Material Availability
- Market Oportunities
- Project description
- Applications
- Capacity of the Project
- Manufacturing process
- Seasame Processing for Dehulled Seasame seed & Oil
- Plant and Machinery

**CURRYLEAF**

- Botany
- Composition
- Chemistry
- Volatile oils
- Carbazole alkaloids
- Lipids
- Medicinal and Pharmacological Uses
- Antioxidant
- Antimicrobial
- Anti inflammatory
- Antidiabetic
- Pesticidal properties
- Other uses
- Industrial uses
- Plant growth inhibitors
- Effect on female sex hormones

**BAY LEAF (BAY PATTI)**

- Botany
- Chemistry
- Extraction of volatiles
- Constituents of essential oil
- Seasonal variation
- Medicinal and Pharmacological Uses
• Antimicrobial activity
• Inhibitors of nitric oxide
• Inhibitors of nitric oxide production
• Antifungal activity
• Anticonvulsant
• Insecticidal

SEASONING OF SPICES (FORMULAE)

• The technology of flavours
• New flavour technologies
• Modern Flavour Treatment Techniques
• Drying
  • Partial drying at low pressure by steam and lyophilisation
  • Partial drying at low pressure by steam
• Lyophilisation
• Grinding (Conching)
• Conching of nuts and seeds
• Concentration
• Cold concentrate
• Confit
• Cold confits
• Extraction
• Historical perspective and complexity
• Types of aromatic substances
• Types of natural extractions
• Essential oils
• Oleoresins
• CO2 Extracts
• Absolutes
• Aromas in haute cuisine
• Value Addition and New Product Development
• Pharmacological aspects
• Chemopreventive and anticancerous

MASALA FORMULAE FOR VARIOUS CUISINES

• Chaat masala
• Fruit chaat masala
• Chaat Masala
• Rajma Masala
• Sambar powder recipe
• South Indian Sambar Powder
• Directions
• Nutritional Facts
• Biryani Pulao Masala
• Chai Tea Masala
• Dessert Masala
• Basic Curry Powder
• 15-Spice Curry Powder
• Goan Curry Powder
• Gujarati Curry Powder with Coriander and Cumin
• Marathi Curry Powder with Coconut and Seasame Seeds
• Kashmiri Curry Powder with Fennel Seeds and Ginger
• Kashmiri Ratia Masala
• Home made Channa Masala Powder
• Chicken/Meat Masala Powder
• Meat Masala (South Indian Garam Masala)
• Meat Masala with Cumin and peanuts

KURKURE TYPE SNACKS

• Ingredient
• Flavoured Kurkure
• Ingredient
• Corn and tortilla chips popcorn and crackers
• Cheese seasonings for extruded snacks
• Procedure

CO-EXTRUDED SNACKS FORMULATIONS

• Savory Snack
• Ingredient
• Filling
• Sweet Snack
• Ingredient
• Filling

POTAO CHIPS SPICES AND OTHER SPICE FORMULAE

• Dehydrated Potato chips
• Pickle Flavoured Uncle Chips
• Pudina Flavoured Kashmiri Garam Masala
• Punjabi garam masala
• Kashmiri Garam Masala
• Method
• Tomato Flavoured Garam Masala Powder
• Ingredients
• Method

SEASONING SPICES FORMULATION

(Pasta, Kurkure, Tomato, Pundina, Tango Tomato, etc)

• Formulations of Spices (Masala
• Formulation of Pasta Masala
• formulation of Pundina Masala
• Formulation of Tomato Masala
• Formulation of Tongy Tomato Masala
• Formulatin of Kurkure Magic Masala
• Manufacturing process of spices (masala)
• Process flow diagram for spice (masala)
FORMULAE AND PROCESS OF MANUFACTURE OF OTHER SPICES

- Kachhi biryani
- south Indian Curri
- Fish Masala
- Fish Kabab Masala
- Fish Pulav Masala
- Potato Meat Puri Masala
- Masala for Rice of Fish
- Disintegrating and powdering
- Pickle masala (mango)
- Some more formula for curi powder
- Jaljira

FORMULATIONS OF CURRY POWDERS

- Curry powders
- Madras Curry Powder
- Sambar Powder
- Garam Masala

SOME OTHER FORMULATIONS OF MASALAS (SPICES)

- Chat Masala
- Jal Jira
- Sambhar
- Meat Masala
- Tandoori Chicken Powder
- Punjabi Chola Ka Masala
- Cutiry Powder
- Garam Masala
- Tandai Masala
- Pickle Masala (Mango)