
Indian Spices Condiments As Natural Healers

Kitchen Studio Presents The Indian Spices And
Masalas

Cafe Spice Cookbook

Indian for Everyone

Handbook of Herbs and Spices

Dictionary of Herbs, Spices, Seasonings, and
Natural Flavorings

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

The Spice of India

The Magic of Asafetida For Cooking and Healing
Spices in the Indian Ocean World

The Indian Pantry

Chemistry of Spices

Handbook of Spices, Seasonings, and Flavorings

Handbook on Manufacture of Indian Kitchen

Spices (Masala Powder) with Formulations,
Processes and Machinery Details (Chaat Masala,
Sambar Masala, Pav Bhaji Masala, Garam Masala,
Goda Masala, Pani Puri Masala, Kitchen King
Masala, Thandai Masala Powder...)

Handbook on Manufacture of Indian Kitchen

Spices (Masala Powder) with Formulations,
Processes and Machinery Details _5th Edition

5 Spices, 50 Dishes
Minor Spices and Condiments
The Flavour of Spice
Ethnopharmacological Investigation of Indian
Spices
Spices
Masaleydaar
The Macmillan Treasury of Spices and Natural
Flavorings
Connecting Indian Wisdom and Western Science
Turmeric Gold
The Secret Benefits of Spices and Condiments
Spices and Condiments
Spices and Condiments
Masala
Indian Spices & Condiments as Natural Healers
The History and Natural History of Spices
The Complete Book on Spices & Condiments (with
Cultivation, Processing & Uses) 2nd Revised
Edition
The Secret's in the Spice Mix
Indian Spices
Handbook On Spices
Madhur Jaffrey's Spice Kitchen
Where Flavor Was Born
The Encyclopedia of Spices & Herbs
The Indian Spice Kitchen
Handbook of Herbs and Spices
Cultivation of Spice Crops
Medicinal Spice and Condiment Crops

Indian
Spices
Condiments
As Natural
Healers

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JOHNSON RAMOS

Kitchen Studio Presents The Indian Spices And Masalas

Tuttle
Publishing
Spices can be
classified as
major spices,
like Black
pepper,
Cardamom,
Turmeric,
Ginger etc,
and minor
spices and
condiments,
and tree
spices. This
book will
discuss
exclusively
minor spices
and
condiments.
Spices
constitute a

very
important
group of
agricultural
products,
which, since
antiquity,
have been
considered
indispensable
in the culinary
art of flavoring
foods. The
history of
spices is very
much
entwined with
the history of
mankind. And,
some spice
crops like
Black pepper
predominates
in the family
of spices. In
fact,
colloquially, it
is called
“King” of
spices and,
another,
Cardamom, is

called the
“Queen” of
spices. There
is worthwhile
amount of
published
work, on these
in addition to
Turmeric and
Ginger. Both
ISO
(International
Organization
for
Standardization) and ISI
(Indian
Standards
Institution)
(now BIS
(Bureau of
Indian
Standards))
experts
concluded,
after
considerable
deliberations,
that there is
no clear-cut
division
between

“spices” and “condiments”, and, as such, they have been clubbed together. The term “Spices and Condiments” applies to such natural plant or vegetable products or mixtures, thereof, used in whole or ground form, mainly for imparting flavor, aroma and piquancy to foods and also for seasoning of foods and beverages like soups etc. A detailed survey of published literature

proves that there are a number of minor spices, which have tremendous commercial potential, globally. And, an authentic book on these will not only serve as an important guide to the academic community, but, also provide a fillip to industry involved in value addition. *Cafe Spice Cookbook* Ebury Press Ever since the commencement of civilization India has been the world's most

preferred destination of spices. The variety and nature of spices available in India makes the country to stand out of the crowd in the international arena. Undoubtedly the country is one of the leading producers and exporters of spices in the world. Getting proper information on this sector of the economy is sure to benefit many budding entrepreneurs . Featured as one of the

best sellers the Handbook on Spices is a book for all those thinking of penetrating into the sector and will act as an additional sources of information that are in this line of trade. The book has covered more than 55 spices produced in the country some of which are Black Pepper, Cardamoms, Ginger, Turmeric, Chillies, Vanilla, Tamarind, Coriander, Cumin seeds, Fenugreek, Dill, Garlic, and Onion etc.

Along with the list of spices it also provides information on climatic conditions and soil type required for these spices, the planting requirements, the storage condition, composition, uses, the botanical aspect and the varieties of the product available. The chapter on spices will also provide you information about the Diseases and Pests from which the spices have to be protected, wherever required the

basis of grading of the spice is also mentioned. The chapters also deal in the quality improvement in Spices by the Solar Drying, Quality Standards for Ajowan Seed and its Powder, Value added Exportable Products from Spice. The spices demand have increased a lot in the world on account of fact that there has been increasing inhabitation of Indian community in developed

countries and recently developed taste for Indian delicacies in the international forum. With different climates in different parts of country, India has the potential to produce a variety of spices. Thus the spice market is having a lot of future prospects. This book inculcates the wide-range of information on cultivation and processing of main spices and

condiments of India which have been playing imperative role in the development and growth of national economies of several spices producing, importing and exporting countries. This book will be helpful for new entrepreneurs , spice growers, technologists and those who are already in the spice production and are looking to expand further in the present line **Indian for**

Everyone
Pavilion Books, Limited
JAMES BEARD AWARD
NOMINEE • Go inside the mind of a chef to learn the fundamentals of Indian cuisine and decode the secrets to cooking with spices in this beautiful collection of over 100 timeless recipes. “This book will exhilarate your senses and invite you to explore the richness of Indian cuisine.”—Deepak Chopra Award-winning chef Anita

Jaisinghani of Pondicheri restaurant in Houston, Texas, shows just how easy, delicious, and healthy Indian food can be in this stunning and accessible debut cookbook. Born and raised in Gujarat, India, Anita's approach to cooking is simple: Following the tenets of ancient Ayurveda, food is seasonal, texture and color are celebrated, and spices are used to enhance, not

overwhelm. As the star of Indian cuisine, spices are used from morning to night, in simple infusions, such as cinnamon water for a warming start the day, while cilantro and mint add a cooling balance to a fiery grilled corn salad, and cardamom lends an aromatic sweetness to mango rice pudding. Masala will teach you to think like an Indian chef, revealing the wisdom and

techniques to cooking with fresh whole spices: identifying warming versus cooling, what order they should be used, how to temper in hot oil, and much more. Drawing inspiration from every corner of India, these recipes include fermented dosas, sweet and savory chutneys, fragrant chicken, fish, and pork curries, samosas, pakoras, and naans, and pay homage

to one of the oldest and most diverse cuisines on the planet. Expect to be wowed with new flavors and combinations, such as Saffron Citrus Pilaf, Coconut Lassi, Jackfruit Masala, Vindaloo Ribs, Avocado Mushroom Chilla, and Smoked Eggplant Raita. Masala will change the way you think about Indian cooking and the way you use spices in the kitchen.

Handbook of Herbs and Spices

Hachette UK This easy-to-follow Indian cookbook allows home chefs to recreate their favorite dishes with delicious results. The Cafe Spice Cookbook presents delicious Indian recipes featuring all-natural ingredients that enable one to create delicious meals in minutes. It is inspired by the Cafe Spice line of "grab n' go" Indian meals found in Whole Foods and Costco, and now on college

campuses across the U.S.A. This Indian cooking book provides you with all the instructions you'll need to prepare healthy Indian food anywhere and anytime, using ingredients available at any supermarket or health food store. Tempting offerings like Chicken Tikka Masala and Shrimp & Mango Curry will thrill your friends and delight your family. Favorite Indian recipes

include:	BUSINESS	industry. The
Shrimp	PRESS Inc.	importance of
Stuffed	The term	spices and
Pappadam	Spice and	condiment in
Chickpea	Condiments	dietary,
Curry with	applies to	medicinal and
Sweet Potato	natural plant	other uses,
Okra Masala	or vegetable	and their
Paneer with	products or	commercial
Creamed	mixtures in	importance
Spinach	whole or	are immense.
Lobster	ground form,	India is known
Khadai	which are	the world over
Tandoori	used for	as the home
Spiced	imparting	of spices. Thus
Roasted	flavour, aroma	spices are an
Chicken Pork	and piquancy	important
Vindaloo	to the food	group of
Tomato and	items. Spices	agricultural
Curry Leaf	and	goods, which
Quinoa Naan	condiments	are virtually
Bread Milk	are a major	indispensable
Dumplings in	commercial	in the culinary
Saffron Syrup	crop in India,	art. Spice
And many	and earn a	processing
more!	major part of	includes
<i>Dictionary of</i>	foreign	different
<i>Herbs, Spices,</i>	exchange	steps: spice
<i>Seasonings,</i>	annually. They	cleaning,
<i>and Natural</i>	have been the	spice
<i>Flavorings</i>	backbone of	reconditioning
ASIA PACIFIC	agricultural	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.

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

Routledge Indian spices are famous across the globe and have attracted food lovers for ages. With the increasing awareness of health through

foods, people are now more conscious about the health and nutraceutical benefits of spices. The past few years have witnessed pioneering research work in this area with various spices. This volume is a comprehensive volume that collects and collates the wisdom of the past and blends it with the technological progress of today. The book offers comprehensive coverage on the subject of

Indian spices and their agrotechniques. It is a rich compilation of agrotechniques coupled with background information, research work, and scientific discussion on the basic and applied aspects on the subject. The first chapter in Spices: Agrotechniques for Quality Produce is introductory and provides an overview of spices that have important flavor compounds. It looks at the present status of world spice

scenario on export and import, major markets, etc. The second chapter deals with classification of spices, condiments, and herbs. The third chapter is the major one that precisely describes agrotechniques and production technology of fifty individual spices comprised of the major spices. It covers three rhizomatous spices, six bulbous spices, eight tree spices (six aromatic

and two acidulant), eleven seed spices, twelve leafy or herbal spices or aromatic herbs, four lesser-known spices, and three other spices with due consideration to quality and value-added benefits. This chapter also presents a general discussion of the systematic position, composition, uses, export-import scenario, medicinal values, etc., of these spices. The subsequent

chapters deal with recent research approaches on spices around the world and explore the promises of organic spices and future research directions. This volume will be useful to all those who are interested in spices, including students, teachers, researchers, amateur readers, policymakers, as well as farming communities. *The Spice of India* Sterling Publishers Pvt. Ltd

Though their usage greatly diminished at the dawn of the scientific area, Indian spices were traditional parts of healthcare for thousands of years. However, over the last decade, largely due to the growth in popularity of complementary and alternative medicine, spices have regained attention due to their physiological and functional benefits. By applying modern research

methods to traditional remedies, it is possible to discover what made these spices such effective ailment treatments. Ethnopharmacological Investigation of Indian Spices is a collection of innovative research that analyzes the chemical properties and medical benefits of Indian spices in order to design new therapeutic drugs and for possible utility in the food industry. The book

specifically examines the phytochemistry and biosynthetic pathway of active constituents of Indian spices. Highlighting a wide range of topics including pharmacology, antioxidant activity, and anti-cancer research, this book is ideally designed for pharmacologists, pharmacists, physicians, nutritionists, botanists, biotechnicians, biochemists, researchers, academicians, and students at the graduate and post-graduate levels interested in alternative healthcare. *The Magic of Asafetida For Cooking and Healing* Springer Spices Constitute An Important Group Of Agricultural Commodities Which, Since Antiquity, Have Been Used For Flavouring Foods. Some Species Are Used In The Pharmaceutical, Perfumery, Cosmetics And Related Industries, And Others Possess Colourant, Preservative, Antioxidant, Antiseptic And Antibiotic Properties. India Is One Of The Leading Spice Producing And Exporting Countries In The World. In Addition, Large Quantities Of Spices Are Consumed Within The Country For Seasoning Of Food And For Several Other Purposes. No Other Country In The World Has Such A Diverse Variety Of Spice Crops As India. This

Book Reflects The Intensive Research Carried Out On This Group Of 42 Spice Crops Since 1971, The Improvement In Agro-Techniques And The Release Of Many High-Yielding Varieties. It Provides Exhaustive Information On All Aspects Of Cultivation, Harvesting And Processing Of Each Crop And Will Be An Invaluable Aid To Students, Teachers And Growers Of Spice Crops, Both

Individual And Corporate. **Spices in the Indian Ocean World** Jaico Publishing House Spices are high value, export-oriented crops used extensively in food and beverage flavourings, medicines, cosmetics and perfumes. Interest is growing however in the theoretical and practical aspects of the biosynthetic mechanisms of active components in spices as well as the relationship

between the biological activity and chemical structure of these secondary metabolites. A wide variety of phenolic substances and amides derived from spices have been found to possess potent chemopreventive, anti-mutagenic, anti-oxidant and anti-carcinogenic properties. Representing the first discussion of the chemical properties of a wide cross section of important

spices, this book covers extensively the three broad categories of plant-derived natural products: the terpenoids, the alkaloids and the phenyl propanoids and allied phenolic compounds. Spice crops such as black pepper, ginger, turmeric and coriander are covered with information on botany, composition, uses, chemistry, international specifications and the

properties of a broad range of common and uncommon spices.

The Indian Pantry

Springer Nature
 “One of those Indian cookbooks that I see myself actually going to again and again for simple, satisfying weeknight meals, and easy Indian cooking.”
 —Fearless Fresh
 The premise is simple: with five common spices and a few basic ingredients, home cooks

can create fifty mouthwatering Indian dishes, as diverse as they are delicious. Cooking teacher Ruta Kahate has chosen easy-to-find spices—coriander, cumin, mustard, cayenne pepper, and turmeric—to create authentic, accessible Indian dishes everyone will love. Roasted Lamb with Burnt Onions uses just two spices and three steps resulting in a meltingly

tender roast. Steamed Cauliflower with a Spicy Tomato Sauce and Curried Mushrooms and Peas share the same three spices, but each tastes completely different. Suggested menus offer inspiration for entire Indian dinners. For quick and easy Indian meals, keep it simple with 5 Spices, 50 Dishes. "I really can't say enough good things about this book. The recipes are simple but not

simplistic, and the flavors you can achieve by following her recipes are mind blowing." —Biscuits of Today
Chemistry of Spices
 Universities Press
 From the Emmy-nominated host of the award-winning Top Chef, an A-to-Z compendium of spices, herbs, salts, peppers, and blends, with beautiful photography and a wealth of explanation, history, and

cooking advice. "A beautiful book by Padma Lakshmi featuring an extensive catalogue and helpful recommendations on how best to use these ingredients to create full-flavored dishes. A great resource for any chef or home cook." -- Eric Ripert
 Award-winning cookbook author and television host Padma Lakshmi, inspired by her life of traveling across the globe, brings

together the world's spices and herbs in a vibrant, comprehensive alphabetical guide. This definitive culinary reference book is illustrated with rich color photographs that capture the essence of a diverse range of spices and their authentic flavors. The Encyclopedia of Spices and Herbs includes complete descriptions, histories, and cooking suggestions for ingredients from basic herbs to the

most exotic seeds and chilies, as well as information on toasting spices, making teas, and infusing various oils and vinegars. And no other market epitomizes Padma's love for spices and global cuisine than where she spent her childhood—lingering in the aisles of the iconic gourmet food store Kalustyan's, in New York City. Perfect for the holiday season and essential to any well-stocked

kitchen or cooking enthusiast, The Encyclopedia of Spices and Herbs is an invaluable resource as well as a stunning and adventurous tour of some of the most wondrous and majestic flavors on earth. *Handbook of Spices, Seasonings, and Flavorings*
 NIIR PROJECT CONSULTANCY SERVICES
 What would a kitchen be without the distinctively aromatic smell and taste of almost any

type of cuisine imaginable? Spices add piquancy, tang and flavour to food and are versatile ingredients in all forms of cooking. This book unearths a whole new world of hot and pungent Indian and exotic spices. It gives a detailed account of their origin, cultivation, chemical composition, medicinal and culinary uses. The book also discusses at length the use of various spices in different

cuisines around the world like Japanese, Chinese and French. So pick up this book and discover the myriad varieties of spices which enhance the pleasure of eating.

Handbook on Manufacture of Indian Kitchen Spices (Masala Powder) with Formulations, Processes and Machinery Details (Chaat Masala, Sambar Masala, Pav

Bhaji Masala, Garam Masala, Goda Masala, Pani Puri Masala, Kitchen King Masala, Thandai Masala Powder...)

JD-Biz Corp Publishing
TURMERIC GOLD is to inspire American home cooks to learn to use India favorite ingredients and their spices in their everyday dishes because of their healing properties. Low fat and easy to cook our

vegetables and meat dishes will also charm your taste buds. Saroj's home recipes were the inspiration in the realization of our cookbook. Amara's recipes creations have been a labor of love. She wishes to bridge American ingredients and Indian spices for better health and ultimate taste.

Handbook on Manufacture of Indian Kitchen Spices (Masala Powder) with

Formulations, Processes and Machinery Details_5th Edition CRC Press
Herbs and spices are among the most versatile ingredients in food processing, and alongside their sustained popularity as flavourants and colourants they are increasingly being used for their natural preservative and potential health-promoting properties. An authoritative new edition in two volumes,

Handbook of herbs and spices provides a comprehensive guide to the properties, production and application of a wide variety of commercially-significant herbs and spices. Volume 2 begins with a discussion of such issues as the medicinal uses of herbs and spices and their sustainable production. Herbs and spices as natural antimicrobials in foods and the effect of

their natural antioxidants on the shelf life of food are explored, before the book goes on to look in depth at individual herbs and spices, ranging from ajowan to tamarind. Each chapter provides detailed coverage of a single herb or spice, and begins by considering origins, chemical composition and classification. The cultivation, production and

processing of the specific herb or spice is then discussed in detail, followed by analysis of the main uses, functional properties and toxicity. With its distinguished editor and international team of expert contributors, the two volumes of the new edition of Handbook of herbs and spices are an essential reference for manufacturers using herbs and spices in their products.

They also provide valuable information for nutritionists and academic researchers. Provides a comprehensive guide to the properties, production and application of a wide variety of commercially-significant herbs and spices Begins with a discussion of such issues as the medicinal uses of herbs and spices and their sustainable production Explores herbs and spices as

natural antimicrobials in foods and the effect of their natural antioxidants on the shelf life of food 5 Spices, 50 Dishes Ten Speed Press 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. 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. India has been playing a major role in producing and exporting various perennial spices like cardamoms, pepper, vanilla, clove, nutmeg and cinnamon

over a wide range of suitable climatic situations. To produce good quality spice products, attention is required not only during cultivation but also at the time of harvesting, processing and storing. Not as large as in the days when, next to gold, spices were considered most worth the risk of life and money. The trade is still extensive and the oriental demand is as large as ever.

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, which are well known for their multiple uses in every house all over world. The book is an invaluable resource for new entrepreneurs , agriculturists, agriculture universities and technocrats. *Minor Spices and Condiments* HarperCollins Spices have been highly

valued since at least the Bronze Age, with the so-called Spice Trade, spanning Asia to the Mediterranean , developing from the late centuries BC. By the first century AD, Roman society spent vast sums fuelling their demand for spices, importing black pepper from India and other exotics from further afield. Importing spices from the east was a daunting and dangerous task, whether by ship across

the Indian Ocean, a perilous round journey of many months, or by caravan overland along the myriad routings of the Silk Road, or other trade routes. The search for spices in the 15th and 16th centuries led to Columbus' discovery of America (and the discovery of chilli in Cuba and Hispaniola); Vasco da Gama's proving of the route to India around the coast of Africa; and Magellan's

discovery of the western route to the Spice Islands. This comprehensive book both reviews spices and their histories of uses, botanical descriptions and classifications, as well as delving into the trade routes and importance of spice through history in driving global events.

The Flavour of Spice ASIA PACIFIC BUSINESS PRESS Inc.
On t.p.: A complete guide to the

identification and uses of common and exotic spices and natural flavorings. [Ethnopharmacological Investigation of Indian Spices](#) CABI
Tired of the same old bland taste? Spice things up by learning to make your own Spice Blends, the Indian way!! I'll be honest with you, pretty much every masala and paste recipe in this book can be bought from an Indian market, or even online. However, these give you

no control over the freshness, the proportions, or even the taste! Learn to make your own spice blends tailored exactly to your taste, and take complete control over how your food tastes! This is your first step towards a truly flavorful life! This Book Includes: All the basic information you will need to get started with Indian Cooking Basic Techniques of the Indian Kitchen with detailed

directions 70+ Recipes of Indian Masalas (Both powders and pastes) Spices Chronicle Books Spices are used in small quantities to add flavor, aroma, color, and texture in food preparation. However, spices and condiments have also been recognized as having medicinal value. They have been used traditionally as curative and preventive agents, the

bioactive compounds obtained from these plants are used in herbal drug formulations in modern times. Medicinal Spice and Condiment Crops provides a comprehensive overview on the medicinal properties of spices and condiments with focus on various phytochemicals derived from them. KEY FEATURES: • Examines spices and condiments with respect to their biology,

diversity, distribution, and pharmacological values. • Explores the scientific validations of the therapeutic potentials of spice and condiment plant species. • Discusses the bioactive agents involved in alleviating symptoms of cardiovascular disease, cancer, diabetes, ulcers, skin disorders, and neurodegenerative diseases. • Explains specific medicinal features of

spice and condiment-producing plant species inspiring research, discovery, and safe herbal drug formulation. A volume in the Exploring Medicinal Plants series, this book is useful for plant scientists, economic botanists, those who work with herbal and complementary medicine, as well as people working in the pharmaceutical industry. Masaleydaar MacMillan Publishing

Company This work comprehensively covers the production, processing and post harvest technology of Indian spices with an added focus on the history and uniqueness of this legendary regional product. Individual chapters describe the unique aspects of these spices and their production, post harvest technology and value addition, molecular breeding, organic

farming aspects, climate change effects and bioactive compounds. Seasonal, preparatory, and storage conditions resulting in composition variations are explored. Indian Spices: The Legacy, Production and Processing of India's Treasured Export begins by outlining the historical legacy of Indian spices and describing the many aspects that make this product so unique and highly valued. The abundance and variety of these spices are also delineated. Further chapters focus on current research involving the production technology involved in production, management, harvesting and processing of Indian spices along with post harvest processes, storage and transportation . Important and effective trends such as molecular breeding for spice crop improvement, tissue culture, climate change impacts, organic spices, extension strategies and secondary metabolites receive dedicated chapters. A valuable aspect of this work is the presentation of value chains for these spices, with extensive research presented on the marketing and export of the product. With the shift from localized distribution networks to a fully

globalized industry, this book comes at an important time of growth

for Indian spices and will be of major value to any researcher

with interest in the past, present and future of this product.