

Cultivation, Growing, Processing and Extraction of **Spices and Condiments**

(Ajowan Or Bishop Weed, Allspice Or Pimenta, Amchur, Anardana, Angelica, Aniseed, Asafoetida, Balm Or Lemon-Balm, Basil Or Sweet Basil, Bay Or Laurel Leaves, Black-Careway Kalazira, Caper, Capsicums Or Chillies, Caraway, Cardamom, Cassia, Celery Seed, Celeriac, Chervil, Chives Or Cives, Cinnamon, Clove, Coriander, Cumin Seed, Cumin Black, Curry Leaf, Dill And Indian Dill (Sowa), Fennel, Fenugreek, Galangal, Garlic, Ginger, Horse-Radish, Hyssop, Juniper, Kokam, Stone Leek Or Welsh Onion, Lovage, Mace, Marjoram, Mint Or Japanese Mint, Mustard, Nutmeg, Onion , Oregano Or Origanum, Parsley, Pepper Black, White And Green, Pepper, Long, Peppermint, Poppy Seed, Rosemary, Saffron, Sage, Savory, Shallot, Spearmint, Star-Anise, Sweet Flag Or Calamus, Tamarind, Tarragon, Thyme, Turmeric, Vanilla)

Introduction

A spice is a seed, fruit, root, bark, berry, bud or other vegetable substance primarily used for flavoring, coloring or preserving food. Spices are distinguished from herbs, which are parts of leafy green plants used for flavoring or as a garnish. Many spices have antimicrobial properties. Spices produce a vast and diverse assortment of organic compounds, the great majority of which do not appear to participate directly in growth and development.

Condiments are added to a dish to add or complement its flavour. They are often prepared mixes (like mustard or soy sauce), although the broad definition can include spices (e.g. pepper).



Many condiments are available packaged in single-serving packets, like mustard or ketchup, particularly when supplied with take-out or fast-food meals. They are usually applied by the diner, but are sometimes added prior to serving; for example, in a sandwich made with ketchup, mustard or mayonnaise. Some condiments are used during cooking to add flavor or texture to the food; barbecue sauce, compound butter, teriyaki sauce, soy sauce, and marmite are examples.

A spice may be available in several forms: fresh, whole dried, or pre-ground dried. Generally, spices are dried.

A whole dried spice has the longest shelf life, so it can be purchased and stored in larger amounts, making it cheaper on a per-serving basis. Some spices are not always available either fresh or whole, for example turmeric, and often must be purchased in ground form.

There are a large number of various spices, used along with food such as pepper, chill, cardamom, cinnamon, mustard, cloves, ginger, turmeric, coriander etc. These spices give taste to the prepared food and at the same time give attractive colours and smell to the food. So the usage of some or all of these spices during cooking is now became an unavoidable one.

USES & APPLICATION OF SPICES

- Spices can be aromatic or pungent in flavors and peppery or slightly bitter in taste. In order to keep their fragrance and flavor intact, they are generally added in the cooking recipes at the last moments since, prolonged cooking results in evaporation of essential oils.
- Spices are being used in the preparation of season soups, barbecue sauces, pickling and as a main ingredient in a variety of curry powders.
- Spices along with some seasonal herbs are being used to enhance the flavor and taste of vegetable, chicken, fish and meat dishes.
- Some healthy spices like cloves, coriander... etc., are also been used in flavor drinks.

Indian demand for spices is growing. This is mainly due to trends such as healthy living, interest in new tastes and convenience. The importance of spices and condiment in dietary, medicinal and other uses, and their commercial importance are immense. India has the largest domestic market for spices in the world. Traditionally, spices in India have been grown in small land holdings, with organic farming gaining prominence in recent times. India has been a major exporter of spices from the time immemorial. Initially, the trade of export was mostly confined in black peeper, cumin and cardamom, but later covered a number of spices. India is the largest producer, consumer and exporter of spices in the world. Demand for Indian spices is high because they are clean and hygienic as compared to that of other countries.

Spices and Condiments are important high value commodities traded internationally for many centuries. In modern times, international trade in spices and condiments have increased dramatically which could be attributed to several factors including rapid advances in transportation, permitting easy accessibility to world markets, growing demand from industrial food manufacturers of wide ranging convenience foods which are either ready to eat or requiring minimal preparation time in the household, migration of large number of people of different ethnicity with their traditional food habits, to meet the changing requirements of industry and commerce and exposure to culinary delicacies of other regions of the world by increasing business and tourism travel.

Because of this a wide variety of value added products based on spices and condiments have gained wide acceptance. Indian output is currently estimated to be around 200,000 tonnes per year and still depends on exports.

Spices are now slowly becoming the basic building blocks in food application which will grow the industry to an estimated net worth of USD 16 billion by the first quarter of 2018. As the demand for Indian spices is increasing day by day, Indian manufacturers are producing spices of high quality.

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Niir Project Consultancy Services (NPCS)
can provide Process Technology Book on
Spices and Condiments
(Cultivation, Processing and Extraction)

See more

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AN ISO 9001:2008 COMPANY

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- *We adopt a systematic approach to provide the strong fundamental support needed for the effective delivery of services to our Clients' in India & abroad*



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- *Project Identification*
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How are we different ?

- *We have two decades long experience in project consultancy and market research field*
- *We empower our customers with the prerequisite know-how to take sound business decisions*
- *We help catalyze business growth by providing distinctive and profound market analysis*
- *We serve a wide array of customers , from individual entrepreneurs to Corporations and Foreign Investors*
- *We use authentic & reliable sources to ensure business precision*



Our Approach

Requirement collection

Thorough analysis of the project

Economic feasibility study of the Project

Market potential survey/research

Report Compilation



Who do we serve?

- *Public-sector Companies*
- *Corporates*
- *Government Undertakings*
- *Individual Entrepreneurs*
- *NRI's*
- *Foreign Investors*
- *Non-profit Organizations, NBFC's*
- *Educational Institutions*
- *Embassies & Consulates*
- *Consultancies*
- *Industry / trade associations*

Sectors We Cover

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- *Alcoholic And Non Alcoholic Beverages, Drinks*
- *Adhesives, Industrial Adhesive, Sealants, Glues, Gum & Resin*
- *Activated Carbon & Activated Charcoal*
- *Aluminium And Aluminium Extrusion Profiles & Sections,*
- *Bio-fertilizers And Biotechnology*
- *Breakfast Snacks And Cereal Food*
- *Bicycle Tyres & Tubes, Bicycle Parts, Bicycle Assembling*



- *Bamboo And Cane Based Projects*
- *Building Materials And Construction Projects*
- *Biodegradable & Bioplastic Based Projects*
- *Chemicals (Organic And Inorganic)*
- *Confectionery, Bakery/Baking And Other Food*
- *Cereal Processing*
- *Coconut And Coconut Based Products*
- *Cold Storage For Fruits & Vegetables*
- *Coal & Coal Byproduct*

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- *Dairy/Milk Processing*
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- *Electrical, Electronic And Computer based Projects*
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- *Engineering Goods*
- *Fibre Glass & Float Glass*
- *Fast Moving Consumer Goods*
- *Food, Bakery, Agro Processing*

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- *Leather And Leather Based Projects*
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- *Textile Auxiliary And Chemicals*

- *Township & Residential Complex*
- *Textiles And Readymade Garments*
- *Waste Management & Recycling*
- *Wood & Wood Products*
- *Water Industry(Packaged Drinking Water & Mineral Water)*
- *Wire & Cable*

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