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CLOVE

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CLOVE

- **CLASSIFICATION**
- **ORIGIN AND DISTRIBUTION**
- **MORPHOLOGY OF CLOVE BUDS**
- **CLIMATIC CONDITIONS**
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- **ECONOMIC IMPORTANCE**



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CLASSIFICATION

Scientific Name – Syzygium aromaticum

Family Name – Myrtaceae

Vernacular Name – Laung





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ORIGIN AND DISTRIBUTION

- Origin- Molluccas Island of Indonesia.
- Zangibar and Pemba Island alone contribute to 80% of the total world's production.
- Distribution- India, Srilanka and Malaysia.
- In India , it's mainly grown in Tamilnadu and kerla



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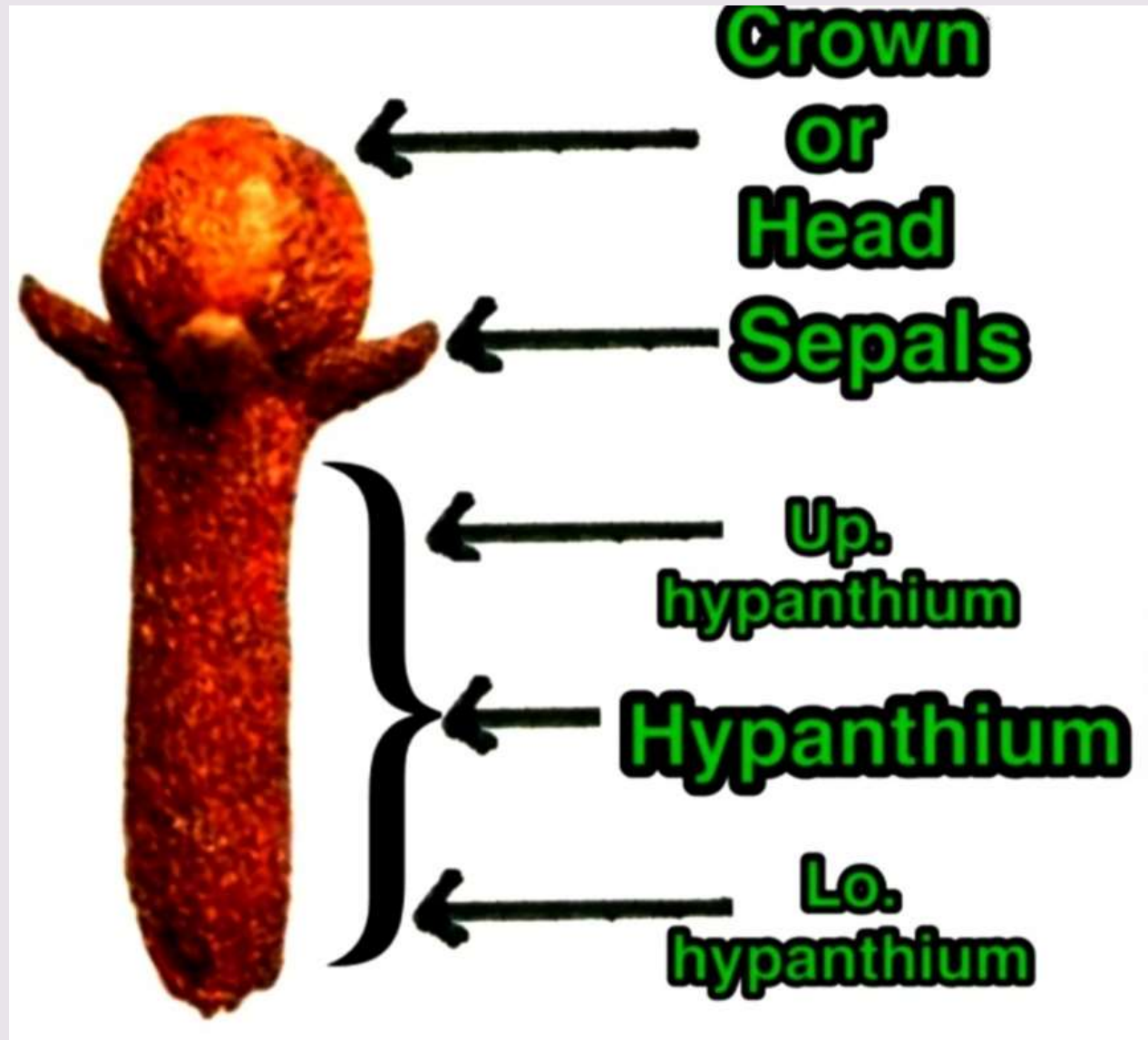
MORPHOLOGY OF CLOVE BUDS

- Colour – Dark brown
- Odour- Aromatic
- Taste- Pungent
- Size- Length 13- 19 mm
- Shape – Globular and Cylindrical



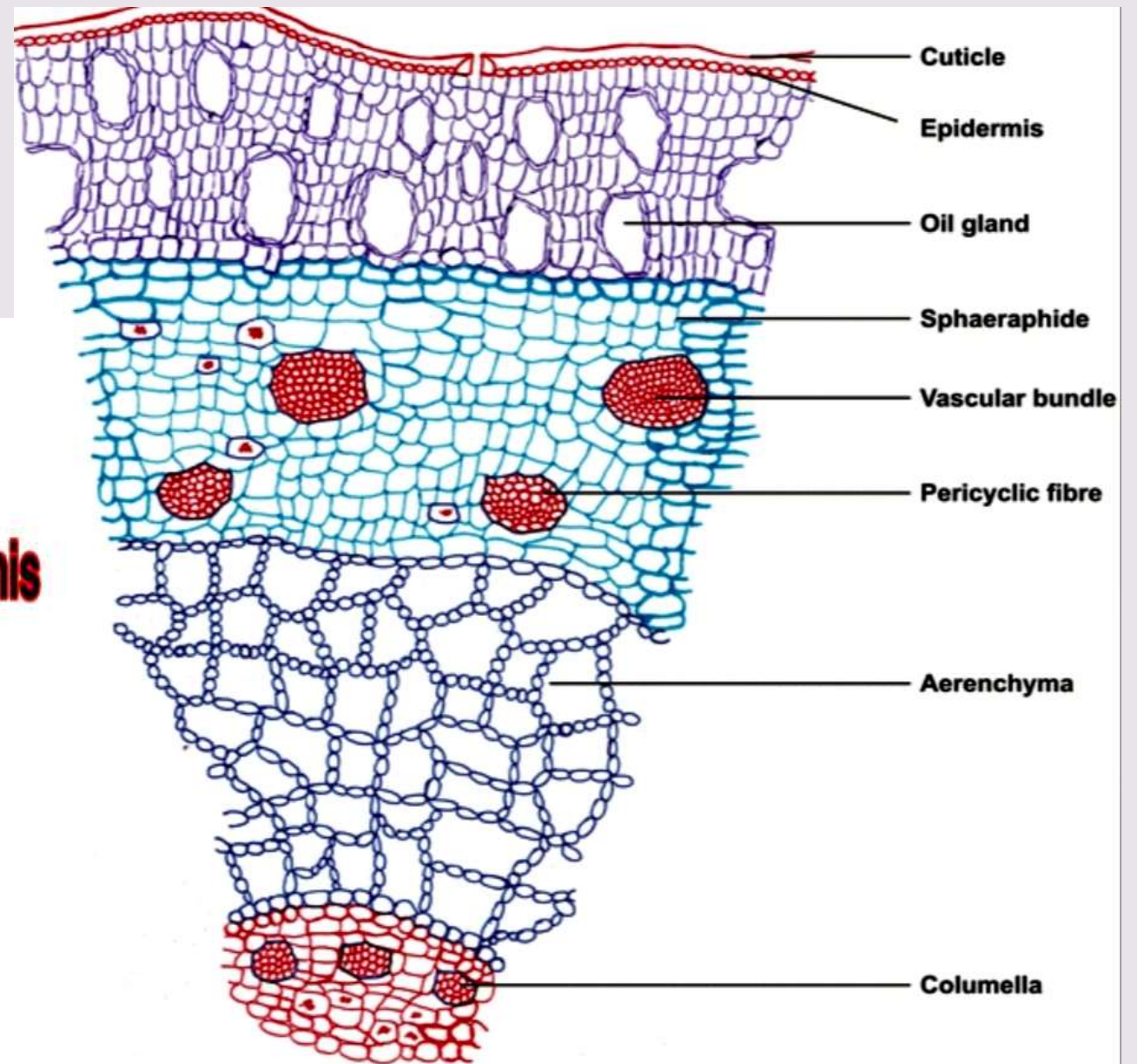
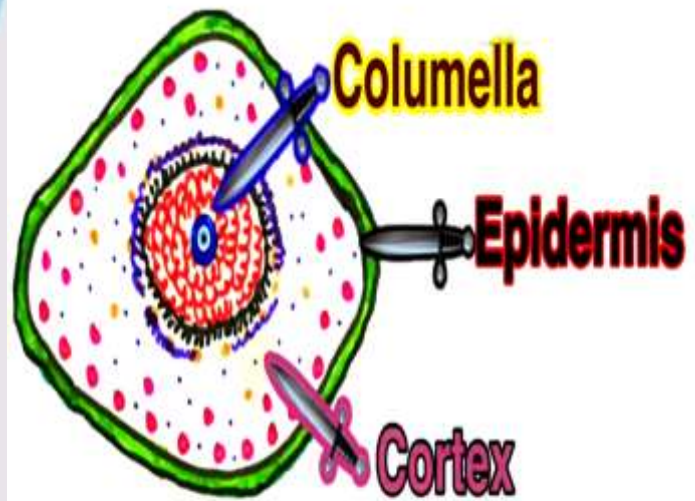
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T. S. of Clove flower bud



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CLIMATIC CONDITIONS

- It is an evergreen tree.
- And in favorable climates, it grows up to more than 8 meters high.
- Growing cloves require humid tropical or subtropical climate.
- The optimum temperature for growing clove tree is around 70-85 F (20-30 C).
- Clove tree grows in wet tropics (Rainfall -150 to 300 cm).



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HARVESTING

- The clove buds are first white, then green and finally become crimson – red in colour.
- A clove tree starts to flower after 6 years of its planting.
- Collection of buds carried out in the dry weather from August – December.
- They are sun dried on a mat and drying takes about three days.
- As a result of drying clove buds become dark reddish – brown and lose about 70 % of the weight.



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ECONOMIC IMPORTANCE

- Clove is used for flavouring pickle, curries, ketchup sauces masala tea and wine.
- Cloves are full of antioxidants.
- Clove oil is used for diarrhea, vomiting , bad breath , tooth pain ,asthma , cold and hair fall .
- Clove oils, dried flower buds, leaves, and stems are used to make medicine.



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