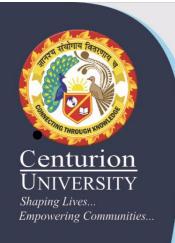


Spices and Condiments



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SPICES

BLACK PEPPER



Black pepper is popularly known as king of spices.

Botanical name: Piper nigrum

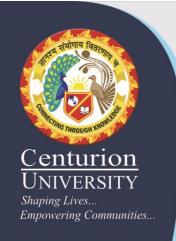
Family: Piperaceae

Origin: Southern or western ghat of India

Part used: Berry

Method of propagation: cuttings and seed

Description: Black pepper is a dried, mature but unripe berry(fruit). It is branching vine or climbing, perennial shrub, mostly found in hot and humid moist part or southern india. In kerala, total production is 96% and in karnataka production is 3.5%. Leaves are simple and alternatively arranged on vine. Flowers are minute, white to pale yellow. Flower may be male female and hermaphrodite on different plant.



CARDAMOM



Cardamom is popularly known as queen of spices.

Botanical name: Elettaria cardamomum

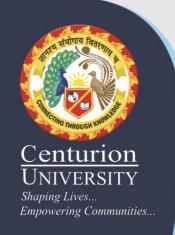
.Family: Zingiberaceae

Origin: Southern India

Part used: Dried fruit capsule

Method of propagation : Seed/suckers

Description: It is a true cardamom or called chotti elaichi. It is popularly known as meter. The real stem of the plant is underground rhizome. The aerial pseudo stem is made up of leaf sheaths. The leaves are 35 cm long and 7-10 cm wide and dark green in colour. Flowers are bisexual, small, white fragrant. Seeds are 12-20 per capsule with a hard seed coat, the fruit is tricolour capsule



CLOVE



Botanical name: Syzygium aromaticum

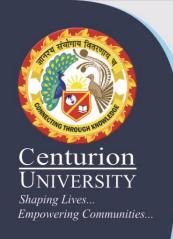
Family: Myrtaceae

Origin: Indonesia

Part used: Unopened flower buds

Method of propagation: Seed select from ripe fruits

Description: Tree is 7-15 m in height. Branches are semi erect, leaves posses plenty of oil glands on lower surface. Flowers are hermaphrodite borne at terminal in small bunches. Trees can live for ten years. It posses tap root system. Leaves are simple and opposite with aromatic. The fruits are called as mothercloves and oblong in shape.



CINNAMON

Botanical name: Cinnamomum verum

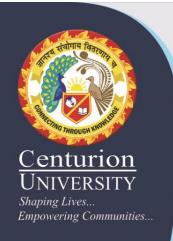
Family: Lauraceae

Origin: Ceylon or Malabar Coast of India

Part used: Bark used as spice Method of propagation: Seed

Description: Tree ordinarily grown up to 10 to 15 meter height. It has a thick trunk having tendency to branch profusely at low level and thick grayish bark. The whole tree is bushy with a strong frame work of branches and compact heavy head. Leaves having variation from round ovate with rounded base and joint at base and run parallel. Flowers are small, tiny and yellow in colour.





NUTMEG

Botanical name: Myristica fragrans

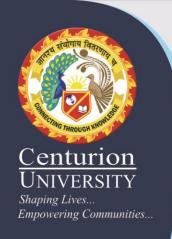
Family: Myristicaceae

Origin: Indonesia

Part used: Kernel

Method of propagation: By seeds

Description: Flowers are small. It is a handsome evergreen dioecious tree with dense foliage. Trees: 10-20 meters height. Branches are spreading type, dark gray bark. Leaves are shiny and oblong in shape. Flowers are pale yellow in colour. Male tree have erect branches and leaves are similar in size and shape and tree is also not regular in shape.



CUMIN



Botanical name: Cuminum cyminum

Family: Umbelliferaceae

Origin : Egypt

Part Used : Seeds are Used as Condiments

Method of Propagation: Seeds: 8 kg/ha

Description : Cumin is an annual herb. Plants are semi-erect attaining 20-30 cm. Usually 4-5 branches emerge from the base giving an umbrella shape to the plant. small flowers borne in compound umbels.



CORIANDER

Botanical name: Coriandrum sativum

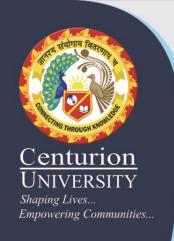
Family: Apiaceae

Origin: Mediterranean region

Part used: Seeds and Leaf

Method of propagation: Seeds

Description : It is smooth, Erect, Annual herb. Height: 30-70 cm. Lower leaves broad whereas upper leaves are finely cut with linearly lobes. Flowers are small, white or pink in compound terminal umbels



CONDIMENTS

SAFFRON



Botanical name- Crocus sativus

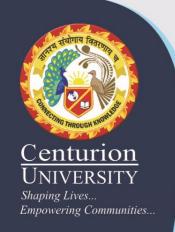
Family: Iridaceae

Origin: Western or Central Asia

Parts used: stigma

Method of Propagation: corm

Description: It is best known for producing the spice saffron from the filaments that grow inside the flower. The term "autumn crocus" is also used for species in the *Colchicum* genus, which strongly resemble crocuses. However, crocuses have 3 stamens and 3 styles



VANILLA



Botanical name: Vanilla planifolia

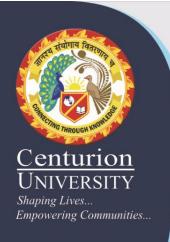
Family: Orchidaceae

Origin: Mexico

Parts used: Pod

Method of Propagation: stem cutting

Description: Vanilla is the second-most expensive spice after saffron. **Vanilla** is a flavoring derived from orchids of the genus *Vanilla*, primarily from the Mexican species, **flat-leaved vanilla** (*V. planifolia*). The word *vanilla*, derived from *vainilla*, the diminutive of the Spanish word *vaina* (*vaina* itself meaning a sheath or a pod), is translated simply as "little pod"





THANK YOU