

Handbook of herbs and spices

Volume 2

**Edited by
K. V. Peter**



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Contents

List of contributors

1 Introduction

K. V. Peter, Kerala Agricultural University, India and K. Nirmal Babu, Indian Institute of Spices Research, India

- 1.1 Introduction to herbs and spices
- 1.2 Uses of herbs and spices
- 1.3 Active plant constituents
- 1.4 The structure of this book
- 1.5 References

Part I General issues

2 The functional role of herbal spices

M. R. Shylaja and K. V. Peter, Kerala Agricultural University, India

- 2.1 Introduction
- 2.2 Classification
- 2.3 Production, consumption and processing
- 2.4 Functional properties
- 2.5 Sources of further information

3 Herbs and spices and antimicrobials

C. C. Tassou, National Agricultural Research Foundation, Greece, and G.-J. E. Nychas and P. N. Skandamis, Agricultural University of Athens, Greece

- 3.1 Introduction
- 3.2 Barriers to the use of herb and spice essential oils as antimicrobials in foods
- 3.3 Measuring antimicrobial activity
- 3.4 Studies *in vitro*
- 3.5 Applications in food systems
- 3.6 Mode of action and development of resistance
- 3.7 Legislation

- 3.8 Future prospects and multifactorial preservation
- 3.9 References

4 Screening for health effects of herbs

R. Rodenburg, TNO Pharma, The Netherlands

- 4.1 Introduction
- 4.2 Types of assays
- 4.3 Throughput vs content assays
- 4.4 Assay quality
- 4.5 Screening bio-active compounds
- 4.6 Screening experiments for anti-inflammatory properties
- 4.7 Future trends
- 4.8 Sources of further information
- 4.9 References

5 Under-utilized herbs and spices

P. N. Ravindran and Geetha S. Pillai, Centre for Medicinal Plants Research, India and K. Nirmal Babu, Indian Institute of Spices Research, India

- 5.1 Introduction
- 5.2 Sweet flag
- 5.3 Greater galangal
- 5.4 Angelica
- 5.5 Horseradish
- 5.6 Black caraway
- 5.7 Capers
- 5.8 Asafoetida
- 5.9 Hyssop
- 5.10 Galangal
- 5.11 Betel vine
- 5.12 Pomegranate
- 5.13 Summer savory
- 5.14 Winter savory
- 5.15 Other
- 5.16 References

Part II Particular herbs and spices

6 Ajowan

S. K. Malhotra and O. P. Vijay, National Research Centre on Seed Spices, India

- 6.1 Introduction and description
- 6.2 Production
- 6.3 Cultivation
- 6.4 Chemical structure
- 6.5 Main uses in food processing
- 6.6 Functional properties and toxicity
- 6.7 Quality issues
- 6.8 References

7 Allspice

B. Krishnamoorthy and J. Rema, Indian Institute of Spices Research, India

- 7.1 Introduction and description
- 7.2 Production and trade
- 7.3 Chemical composition
- 7.4 Cultivation
- 7.5 Uses
- 7.6 Functional properties
- 7.7 Quality issues and adulteration
- 7.8 References

8 Chervil

A. A. Farooqi and K. N. Srinivasappa, University of Agricultural Sciences, India

- 8.1 Introduction and description
- 8.2 Cultivation and production technology
- 8.3 Uses
- 8.4 Sources of further information

9 Coriander

M. M. Sharma and R.K. Sharma, Rajasthan Agricultural University, India

- 9.1 Introduction and description
- 9.2 Origin and distribution
- 9.3 Chemical composition
- 9.4 Cultivation and post-harvest practices
- 9.5 Uses
- 9.6 Diseases, pests and the use of pesticides
- 9.7 Quality issues
- 9.8 Value addition
- 9.9 Future research trends
- 9.10 References

Appendix I

Appendix II

10 Geranium

M. T. Lis-Balchin, South Bank University, UK

- 10.1 Introduction
- 10.2 Chemical composition
- 10.3 Production and cultivation
- 10.4 Main uses in food processing and perfumery
- 10.5 Functional properties
- 10.6 Quality issues and adulteration
- 10.7 References

11 Lavender

M. T. Lis-Balchin, South Bank University, UK

- 11.1 Introduction
- 11.2 Chemical composition
- 11.3 Production

- 11.4 Uses in food processing, perfumery and paramedical spheres
- 11.5 Functional properties and toxicity
- 11.6 Quality issues and adulteration
- 11.7 References

12 Mustard

J. Thomas, K. M. Kuruvilla and T. K. Hrideek, ICRI Spices Board, India

- 12.1 Introduction and description
- 12.2 Chemical composition
- 12.3 Production and cultivation
- 12.4 Uses
- 12.5 Properties
- 12.6 Quality specifications
- 12.7 References

13 Nigella

S. K. Malhotra, National Research Centre on Seed Spices, India

- 13.1 Introduction and description
- 13.2 Chemical structure
- 13.3 Cultivation
- 13.4 Main uses in food processing
- 13.5 Functional properties and toxicity
- 13.6 Quality specifications and adulteration
- 13.7 References

14 Oregano

S. E. Kintzios, Agricultural University of Athens, Greece

- 14.1 Introduction and description
- 14.2 Chemical structure
- 14.3 Production and cultivation
- 14.4 Main uses in food processing and medicine
- 14.5 Functional properties
- 14.6 Quality specifications and commercial issues
- 14.7 References

15 Parsley

D. J. Charles, Frontier Natural Products, USA

- 15.1 Introduction and description
- 15.2 Chemical composition
- 15.3 Production and cultivation
- 15.4 Organic farming
- 15.5 General uses
- 15.6 Essential oils and their physicochemical properties
- 15.7 References

16 Rosemary

B. Sasikumar, Indian Institute of Spices Research, India

- 16.1 Introduction and description
- 16.2 Chemical composition
- 16.3 Production and cultivation

- 16.4 Post-harvest technology
- 16.5 Uses
- 16.6 Toxicology and disease
- 16.7 Conclusion
- 16.8 References

17 Sesame

D. M. Hegde, Directorate of Oilseeds Research, India

- 17.1 Introduction
- 17.2 Chemical composition
- 17.3 Production
- 17.4 Processing
- 17.5 Uses
- 17.6 Future research needs
- 17.7 References

18 Star anise

C. K. George, Peermade Development Society, India

- 18.1 Introduction, morphology and related species
- 18.2 Histology
- 18.3 Production and cultivation
- 18.4 Main uses
- 18.5 References

19 Thyme

E. Stahl-Biskup, University of Hamburg, Germany and R. P. Venskutonis, Kaunas University of Technology, Lithuania

- 19.1 Introduction
- 19.2 Chemical structure
- 19.3 Production
- 19.4 Main uses in food processing
- 19.5 Functional properties and toxicity
- 19.6 Quality specifications and issues
- 19.7 References

20 Vanilla

C. C. de Guzman, University of the Philippines Los Baños, Philippines

- 20.1 Introduction and description
- 20.2 Production and trade
- 20.3 Cultivation
- 20.4 Harvesting, yield and post-production activities
- 20.5 Uses
- 20.6 Vanilla products
- 20.7 Functional properties
- 20.8 Quality issues and adulteration
- 20.9 Improving production of natural vanillin
- 20.10 Future outlook
- 20.11 References

Handbook of herbs and spices

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Contents

List of contributors

1 Introduction

K. V. Peter, Kerala Agricultural University, India and K. Nirmal Babu, Indian Institute of Spices Research, India

- 1.1 Introduction to herbs and spices
- 1.2 Uses of herbs and spices
- 1.3 Active plant constituents
- 1.4 The structure of this book
- 1.5 References

Part I General issues

2 The functional role of herbal spices

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- 2.1 Introduction
- 2.2 Classification
- 2.3 Production, consumption and processing
- 2.4 Functional properties
- 2.5 Sources of further information

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C. C. Tassou, National Agricultural Research Foundation, Greece, and G.-J. E. Nychas and P. N. Skandamis, Agricultural University of Athens, Greece

- 3.1 Introduction
- 3.2 Barriers to the use of herb and spice essential oils as antimicrobials in foods
- 3.3 Measuring antimicrobial activity
- 3.4 Studies *in vitro*
- 3.5 Applications in food systems
- 3.6 Mode of action and development of resistance
- 3.7 Legislation

- 3.8 Future prospects and multifactorial preservation
- 3.9 References

4 Screening for health effects of herbs

R. Rodenburg, TNO Pharma, The Netherlands

- 4.1 Introduction
- 4.2 Types of assays
- 4.3 Throughput vs content assays
- 4.4 Assay quality
- 4.5 Screening bio-active compounds
- 4.6 Screening experiments for anti-inflammatory properties
- 4.7 Future trends
- 4.8 Sources of further information
- 4.9 References

5 Under-utilized herbs and spices

P. N. Ravindran and Geetha S. Pillai, Centre for Medicinal Plants Research, India and K. Nirmal Babu, Indian Institute of Spices Research, India

- 5.1 Introduction
- 5.2 Sweet flag
- 5.3 Greater galangal
- 5.4 Angelica
- 5.5 Horseradish
- 5.6 Black caraway
- 5.7 Capers
- 5.8 Asafoetida
- 5.9 Hyssop
- 5.10 Galangal
- 5.11 Betel vine
- 5.12 Pomegranate
- 5.13 Summer savory
- 5.14 Winter savory
- 5.15 Other
- 5.16 References

Part II Particular herbs and spices

6 Ajowan

S. K. Malhotra and O. P. Vijay, National Research Centre on Seed Spices, India

- 6.1 Introduction and description
- 6.2 Production
- 6.3 Cultivation
- 6.4 Chemical structure
- 6.5 Main uses in food processing
- 6.6 Functional properties and toxicity
- 6.7 Quality issues
- 6.8 References

7 Allspice

B. Krishnamoorthy and J. Rema, Indian Institute of Spices Research, India

- 7.1 Introduction and description
- 7.2 Production and trade
- 7.3 Chemical composition
- 7.4 Cultivation
- 7.5 Uses
- 7.6 Functional properties
- 7.7 Quality issues and adulteration
- 7.8 References

8 Chervil

A. A. Farooqi and K. N. Srinivasappa, University of Agricultural Sciences, India

- 8.1 Introduction and description
- 8.2 Cultivation and production technology
- 8.3 Uses
- 8.4 Sources of further information

9 Coriander

M. M. Sharma and R.K. Sharma, Rajasthan Agricultural University, India

- 9.1 Introduction and description
- 9.2 Origin and distribution
- 9.3 Chemical composition
- 9.4 Cultivation and post-harvest practices
- 9.5 Uses
- 9.6 Diseases, pests and the use of pesticides
- 9.7 Quality issues
- 9.8 Value addition
- 9.9 Future research trends
- 9.10 References

Appendix I

Appendix II

10 Geranium

M. T. Lis-Balchin, South Bank University, UK

- 10.1 Introduction
- 10.2 Chemical composition
- 10.3 Production and cultivation
- 10.4 Main uses in food processing and perfumery
- 10.5 Functional properties
- 10.6 Quality issues and adulteration
- 10.7 References

11 Lavender

M. T. Lis-Balchin, South Bank University, UK

- 11.1 Introduction
- 11.2 Chemical composition
- 11.3 Production

- 11.4 Uses in food processing, perfumery and paramedical spheres
- 11.5 Functional properties and toxicity
- 11.6 Quality issues and adulteration
- 11.7 References

12 Mustard

J. Thomas, K. M. Kuruvilla and T. K. Hrideek, ICRI Spices Board, India

- 12.1 Introduction and description
- 12.2 Chemical composition
- 12.3 Production and cultivation
- 12.4 Uses
- 12.5 Properties
- 12.6 Quality specifications
- 12.7 References

13 Nigella

S. K. Malhotra, National Research Centre on Seed Spices, India

- 13.1 Introduction and description
- 13.2 Chemical structure
- 13.3 Cultivation
- 13.4 Main uses in food processing
- 13.5 Functional properties and toxicity
- 13.6 Quality specifications and adulteration
- 13.7 References

14 Oregano

S. E. Kintzios, Agricultural University of Athens, Greece

- 14.1 Introduction and description
- 14.2 Chemical structure
- 14.3 Production and cultivation
- 14.4 Main uses in food processing and medicine
- 14.5 Functional properties
- 14.6 Quality specifications and commercial issues
- 14.7 References

15 Parsley

D. J. Charles, Frontier Natural Products, USA

- 15.1 Introduction and description
- 15.2 Chemical composition
- 15.3 Production and cultivation
- 15.4 Organic farming
- 15.5 General uses
- 15.6 Essential oils and their physicochemical properties
- 15.7 References

16 Rosemary

B. Sasikumar, Indian Institute of Spices Research, India

- 16.1 Introduction and description
- 16.2 Chemical composition
- 16.3 Production and cultivation

- 16.4 Post-harvest technology
- 16.5 Uses
- 16.6 Toxicology and disease
- 16.7 Conclusion
- 16.8 References

17 Sesame

D. M. Hegde, Directorate of Oilseeds Research, India

- 17.1 Introduction
- 17.2 Chemical composition
- 17.3 Production
- 17.4 Processing
- 17.5 Uses
- 17.6 Future research needs
- 17.7 References

18 Star anise

C. K. George, Peermade Development Society, India

- 18.1 Introduction, morphology and related species
- 18.2 Histology
- 18.3 Production and cultivation
- 18.4 Main uses
- 18.5 References

19 Thyme

E. Stahl-Biskup, University of Hamburg, Germany and R. P. Venskutonis, Kaunas University of Technology, Lithuania

- 19.1 Introduction
- 19.2 Chemical structure
- 19.3 Production
- 19.4 Main uses in food processing
- 19.5 Functional properties and toxicity
- 19.6 Quality specifications and issues
- 19.7 References

20 Vanilla

C. C. de Guzman, University of the Philippines Los Baños, Philippines

- 20.1 Introduction and description
- 20.2 Production and trade
- 20.3 Cultivation
- 20.4 Harvesting, yield and post-production activities
- 20.5 Uses
- 20.6 Vanilla products
- 20.7 Functional properties
- 20.8 Quality issues and adulteration
- 20.9 Improving production of natural vanillin
- 20.10 Future outlook
- 20.11 References