



Handbook of herbs and spices

Second edition

Volume 1

Edited by K. V. Peter

Handbook Of Herbs And Spices Volume

P N Ravindran



Handbook Of Herbs And Spices Volume :

Handbook of Herbs and Spices K. V. Peter, 2001-08-17 Herbs and spices are among the most versatile and widely used ingredients in food processing As well as their traditional role in flavouring and colouring foods they have been increasingly used as natural preservatives and for their potential health promoting properties for example as antioxidants Edited by a leading authority in the field and with a distinguished international team of contributors the Handbook of herbs and spices provides an essential reference for manufacturers wishing to make the most of these important ingredients The first group of chapters looks at general issues including quality indices for conventional and organically produced herbs spices and their essential oils The main body of the handbook consists of over twenty chapters covering key spices and herbs from aniseed bay leaves and black pepper to saffron tamarind and turmeric Each chapter covers key issues from definition and classification including chemical structure cultivation post harvest processing uses in food processing functional properties quality indices methods of analysis The Handbook of herbs and spices is a standard reference for all manufacturers using herbs and spices in their products

Handbook of Herbs and Spices K. V. Peter, 2012-08-13 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 1 begins with an introduction to herbs and spices discussing their definition trade and applications Both the quality specifications for herbs and spices and the quality indices for spice essential oils are reviewed in detail before the book goes on to look in depth at individual herbs and spices ranging from basil to vanilla 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 the definition trade and applications of herbs and spices Reviews the quality specifications for herbs and spices and examines the quality indices for spice essential oils

[Handbook of Herbs and Spices](#) K V Peter, 2016-09-02 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

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Handbook of Herbs and Spices K. V. Peter, 2006 Woodhead Publishing in Food Science Technology and Nutrition a good reference book for food processors and packers of herbs and spices Food Technology of Volume 1 a standard reference for manufacturers who use herbs and spices in their products Food Trade Review of Volume 2 The final volume of this three volume sequence completes the coverage of the main herbs and spices used in food processing The first part of the book reviews ways of improving the safety of herbs and spices There are chapters on detecting and controlling mycotoxin contamination controlling pesticide and other residues the use of irradiation and other techniques to decontaminate herbs and spices packaging and storage QA and HACCP systems Part two reviews the potential health benefits of herbs and spices with chapters discussing their role in preventing chronic diseases such as cancer and cardiovascular disease and promoting gut health The final part of the book comprises chapters on twenty individual herbs and spices covering such topics as chemical composition cultivation and quality issues processing functional benefits and uses in food Herbs and spices reviewed range from asafoetida capers and carambola to perilla potato onion and spearmint The final volume will consolidate the reputation of this three volume series providing a standard reference for R D and QA staff using herbs and spices in their food products The final volume of this three volume sequence completes the coverage of the main herbs and spices used in food processing Incorporates safety issues production main uses and regulations Reviews the potential health benefits of herbs and spices

Handbook of Herbs and Spices K. V. Peter, 2012-09-21 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 Handbook of Herbs and Spices K. V. Peter, 2004-04-06 Together with its companion volume Handbook of herbs and spices Volume 2 provides a comprehensive and authoritative coverage of key herbs and spices Chapters on individual plants cover such issues as description and classification production chemical structure and properties potential health benefits uses in food processing and quality issues Authoritative coverage of more than 50 major herbs and spices Provides detailed information on chemical structure cultivation and definition Incorporates safety issues production main uses health issues and regulations **Handbook of Herbs and Spices** K. V. Peter, 2006-08-25 Woodhead Publishing in Food Science Technology and Nutrition a good reference book for food processors and packers of herbs and spices Food Technology of Volume 1 a standard reference for manufacturers who use herbs and spices in their products Food Trade Review of Volume 2 The final volume of this three volume sequence completes the coverage of the main herbs and spices used in food processing The first part of the book reviews ways of improving the safety of herbs and spices There are chapters on detecting and controlling mycotoxin contamination controlling pesticide and other residues the use of irradiation and other techniques to decontaminate herbs and spices packaging and storage QA and HACCP systems Part two reviews the potential health benefits of herbs and spices with chapters discussing their role in preventing chronic diseases such as cancer and cardiovascular disease and promoting gut health The final part of the book comprises chapters on twenty individual herbs and spices covering such topics as chemical composition cultivation and quality issues processing functional benefits and uses in food Herbs and spices reviewed range from asafoetida capers and carambola to perilla potato onion and spearmint The final volume will consolidate the reputation of this three volume series providing a standard reference for R D and QA staff using herbs and spices in their food products *Handbook of Food Powders* Bhesh Bhandari, Nidhi Bansal, Min Zhang, Pierre Schuck, 2013-08-31 Many food ingredients are supplied in powdered form as reducing water content increases shelf life and aids ease of storage handling and transport Powder technology is

therefore of great importance to the food industry The Handbook of food powders explores a variety of processes that are involved in the production of food powders the further processing of these powders and their functional properties Part one introduces processing and handling technologies for food powders and includes chapters on spray freeze and drum drying powder mixing in the production of food powders and safety issues around food powder production processes Part two focusses on powder properties including surface composition rehydration and techniques to analyse the particle size of food powders Finally part three highlights speciality food powders and includes chapters on dairy powders fruit and vegetable powders and coating foods with powders The Handbook of food powders is a standard reference for professionals in the food powder production and handling industries development and quality control professionals in the food industry using powders in foods and researchers scientists and academics interested in the field Explores the processing and handling technologies in the production of food powders Examines powder properties including surface composition shelf life and techniques used to examine particle size Focusses on speciality powders such as dairy infant formulas powdered egg fruit and vegetable and culinary and speciality products **Underutilized and Underexploited Horticultural Crops: Vol.04** K.V.

Peter,2008-01-15 There is Global concern on shrinking food base depending on a meager three crops wheat rice and maize New Crops are to be encouraged to fit into the changing food habits life styles and above all climate change Underutilized Horticultural Crops are getting attention world around The High Impact Journal HortScience reviewed vol II Underutilized and Underexploited Horticultural Crops and reported its global value The series projects the nutritional values ecological compatibility fitness to ecological niches and above all optimum uses of natural resources like water energy space and time Volume 4 deals with edible plant foods in Africa African Leafy Vegetables Amaranths Chilies Annual Drumstick Clove bean Cluster bean Curry leaf Ivy Gourd Snap melon Sweet Gourd Teasles Gourd Tree borne vegetables Fruits of North Eastern Region Dragon Fruit Wood apple Strobilanthes Seed Spices Yam bean and Trees for Energy Twenty chapters in the 4th volume are compiled by the Eminent Scientists in the respective crops The volume 4 envisages a world free from hunger and under nutrition and full of health and wellness **Metabolomics in Food and Nutrition** Bart C Weimer,Carolyn

Slupsky,2013-10-31 Metabolomics enables valuable information about the biochemical composition of foods to be rapidly obtained Since the biochemical profile of food largely determines key food properties such as flavour and shelf life the information gained using metabolomics based methods will enable greater control of food quality and also help to determine the relationship between diet and health Metabolomics in food and nutrition provides an overview of their current and potential use in the food industry Part one reviews equipment methods and data interpretation in metabolomics including the use of nuclear magnetic resonance NMR statistical methods in metabolomics and metabolic reconstruction databases and their application to metabolomics research Part two explores applications of metabolomics in humans plants and food Chapters discuss metabolomics in nutrition human samples for health assessments and current methods for the analysis of

human milk oligosaccharides HMOs and their novel applications Further chapters highlight metabolomic analysis of plants and crops metabolomics for the safety assessment of genetically modified GM crops and applications of metabolomics in food science including food composition and quality sensory and nutritional attributes With its distinguished editors and team of expert contributors Metabolomics in food and nutrition is a technical resource for industrial researchers in the food and nutrition sectors interested in the potential of metabolomics methods and academics and postgraduate students working in the area Provides an overview of the current and potential future use of metabolomics in the food industry Chapters focus on key applications and review the analytical methods used and the bioinformatics techniques involved in processing the results Discusses metabolomics in nutrition human samples for health assessments and current methods for the analysis of human milk oligosaccharides HMOs and their novel applications

Trends in Packaging of Food, Beverages and Other Fast-Moving Consumer Goods (FMCG) Neil Farmer, 2013-02-26 Packaging plays an essential role in protecting and extending the shelf life of a wide range of foods beverages and other fast moving consumer goods There have been many key developments in packaging materials and technologies in recent years and Trends in packaging of food beverages and other fast moving consumer goods FMCG provides a concise review of these developments and international market trends Beginning with a concise introduction to the present status and trends in innovations in packaging for food beverages and other fast moving consumer goods the book goes on to consider modified atmosphere packaging and other active packaging systems including smart and intelligent packaging and the role these play in augmenting and securing the consumer brand experience Developments in plastic and bioplastic materials and recycling systems are then discussed followed by innovations and trends in metal paper and paperboard packaging Further chapters review international environmental and sustainability regulatory and legislative frameworks before the use of nanotechnology smart and interactive packaging developments for enhanced communication at the packaging user interface are explored Finally the book concludes by considering potential future trends in materials and technologies across the international packaging market With its distinguished editor and international team of expert contributors Trends in packaging of food beverages and other fast moving consumer goods FMCG is an important reference tool providing a practical overview of emerging packaging technologies and market trends for research and design professionals in the food and packaging industry and academics working in this area Introduces the present status current trends and new innovations in the field whilst considering future trends in materials and technologies Considers modified atmosphere packaging and other active packaging systems including smart and intelligent packaging Discusses developments in plastic and bioplastic materials and recycling systems

Reducing Saturated Fats in Foods G Talbot, 2011-04-19 The need to reduce saturated fat levels in food and the different ways of doing this are among the most important issues facing the food industry Reducing saturated fats in foods reviews the sources and effects of saturated fats in food and the ways in which the food industry can effectively reduce

saturates Part one covers the functional and nutritional aspects of saturated fats in foods with chapters covering sources of dietary saturated fats their functional attributes and the health issues associated with saturated fatty acids Part two focuses on reducing saturated fats through food reformulation concentrating on both the technologies used and the food categories affected Chapters cover topics such as emulsion technology for reduction of saturated fats and the application of diacylglycerol oils as well as different food categories including milk and dairy products processed meats fried foods and pastry products With its distinguished editor and international team of contributors Reducing saturated fats in foods is an essential reference for oils and fats processors and food manufacturers as well as those researching saturated fats in the academic sector Reviews the sources and effects of saturated fats in food and the ways in which the food industry can effectively reduce saturates Explores the functional and nutritional aspects of saturated fats in foods covering sources of dietary saturated fats and their functional attributes Focuses on reducing saturated fats through food reformulation concentrating on both the technologies used and the food categories affected

Hygienic Design of Food Factories John Holah, Huub L. M. Lelieveld, 2011-10-26 Food safety is vital for consumer confidence and the hygienic design of food processing facilities is central to the manufacture of safe products Hygienic design of food factories provides an authoritative overview of hygiene control in the design construction and renovation of food factories The business case for a new or refurbished food factory its equipment needs and the impacts on factory design and construction are considered in two introductory chapters Part one then reviews the implications of hygiene and construction regulation in various countries on food factory design Retailer requirements are also discussed Part two describes site selection factory layout and the associated issue of airflow Parts three four and five then address the hygienic design of essential parts of a food factory These include walls ceilings floors selected utility and process support systems entry and exit points storage areas and changing rooms Lastly part six covers the management of building work and factory inspection when commissioning the plant With its distinguished editors and international team of contributors Hygienic design of food factories is an essential reference for managers of food factories food plant engineers and all those with an academic research interest in the field An authoritative overview of hygiene control in the design construction and renovation of food factories Examines the implications of hygiene and construction regulation in various countries on food factory design Describes site selection factory layout and the associated issue of airflow

Postharvest Biology and Technology of Tropical and Subtropical Fruits Elhadi M. Yahia, 2011-09-19 Tropical and subtropical fruits are popular products but are often highly perishable and need to be transported long distances for sale The four volumes of Postharvest biology and technology of tropical fruits review essential aspects of postharvest biology postharvest technologies handling and processing technologies for both well known and lesser known fruits Volume 1 contains chapters on general topics and issues while Volumes 2 3 and 4 contain chapters focused on individual fruits organised alphabetically Volume 1 provides an overview of key factors associated with

the postharvest quality of tropical and subtropical fruits Two introductory chapters cover the economic importance of these crops and their nutritional benefits Chapters reviewing the postharvest biology of tropical and subtropical fruits and the impact of preharvest conditions harvest circumstances and postharvest technologies on quality follow Further authors review microbiological safety the control of decay and quarantine pests and the role of biotechnology in the improvement of produce of this type Two chapters on the processing of tropical and subtropical fruit complete the volume With its distinguished editor and international team of contributors Volume 1 of Postharvest biology and technology of tropical and subtropical fruits along with the other volumes in the collection will be an essential reference both for professionals involved in the postharvest handling and processing of tropical and subtropical fruits and for academics and researchers working in the area Along with the other volumes in the collection Volume 1 is an essential reference for professionals involved in the postharvest handling and processing of tropical and subtropical fruits and for academics and researchers working in the area Focuses on fundamental issues of fruit physiology quality safety and handling relevant to all those in the tropical and subtropical fruits supply chain Chapters include nutritional and health benefits preharvest factors food safety and biotechnology and molecular biology

The Encyclopedia of Herbs and Spices P N Ravindran, 2017-12-28 The Encyclopedia of Herbs and Spices provides comprehensive coverage of the taxonomy botany chemistry functional properties medicinal uses culinary uses and safety issues relating to over 250 species of herbs and spices These herbs and spices constitute an important agricultural commodity many are traded globally and are indispensable for pharmaceuticals flavouring foods and beverages and in the perfumery and cosmetic industries More recently they are increasingly being identified as having high nutraceutical potential and important value in human healthcare This encyclopedia is an excellent resource for researchers students growers and manufacturers in the fields of horticulture agriculture botany crop sciences food science and pharmacognosy

Medicinal Plants Amit Baran Sharangi, K. V. Peter, 2022-08-04 With chapters written by scientists from respected institutes and universities around the world this book looks at the bioprospecting of medicinal plants for potential health uses and at the pharmacognosy of a selection of medicinal and aromatic plants The book touches on a diverse selection of topics related to medicinal plants Chapters look at the use of medicinal plants in healthcare and disease management such as to treat inflammation antihyperglycemia and obesity and as immunity boosters The authors also address the conservation maintenance and sustainable utilization of medicinal plants along with postharvest management issues A chapter discusses the use of synthetic seeds in relation to cryopreservation and a chapter is devoted to the use of microcomputed tomography and image processing tools in medicinal and aromatic plants Other topics include consumption supply chain marketing trade and future directions of research

Top 100 Food Plants Ernest Small, 2009 This beautifully illustrated book reviews scientific and technological information about the world's major food plants and their culinary uses An introductory chapter discusses nutritional and other fundamental scientific aspects of plant foods The 100 main chapters deal with a particular

species or group of species All categories of food plants are covered including cereals oilseeds fruits nuts vegetables legumes herbs spices beverage plants and sources of industrial food extracts Information is provided on scientific and common names appearance history economic and social importance food uses including practical information on storage and preparation as well as notable curiosities There are more than 3000 literature citations in the book and the text is complemented by over 250 exquisitely drawn illustrations Given the current alarming rise in food costs and increasing risk of hunger in many regions specialists in diverse fields will find this reference work to be especially useful As well those familiar with Dr Small's books or those with an interest in gardening cooking and human health in relation to diet will want to own a copy of this book

Publisher's web site [Handbook of Antioxidants for Food Preservation](#) Fereidoon Shahidi, 2015-02-25 Lipid oxidation in food leads to rancidity which compromises the sensory properties of food and makes it unappealing to consumers The growing trend towards natural additives and preservatives means that new antioxidants are emerging for use in foods This book provides an overview of the food antioxidants currently available and their applications in different food products Part one provides background information on a comprehensive list of the main natural and synthetic antioxidants used in food Part two looks at methodologies for using antioxidants in food focusing on the efficacy of antioxidants Part three covers the main food commodities in which antioxidants are used Reviews the various types of antioxidants used in food preservation including chapters on tea extracts natural plant extracts and synthetic phenolics Analyses the performance of antioxidants in different food systems Compiles significant international research and advancements *Handbook on Natural Pigments in Food and Beverages* Reinhold Carle, Ralf Schweiggert, 2016-04-20 Handbook on Natural Pigments Industrial Applications for Improving Food Colour is unique in its approach to the improvement of food colors The book is written with industrial applications in mind with each chapter focusing on a color solution for a specific commodity that will provide food scientists with a one stop comprehensive reference on how to improve the color of a particular food product The first section of the book looks at the legal frameworks which underpin natural food colorings also investigating the consumer expectations of food color The second section of the book focuses on specific industrial applications of natural colorants with chapters covering the use of natural colorants in aqueous food products cereal based foods and meat products amongst many other topics The various pigments which can be used to effectively color these commodities are presented with information on safety and testing included throughout The final section in the book looks at recent developments and future perspectives in natural food colorings There are chapters which cover the health benefits of natural pigments the use of novel fruits and vegetables in pigments and stable natural solutions for blue colorings Presents recent advances in consumer demand and worldwide legislation regarding natural food colorants Discusses the use of natural food colorants for one specific product category per chapter rather than one pigment class per chapter this makes the book extremely useable for industrialists working in a specific sector Contains a comprehensive array of product specific coloration approaches from using pigment

enriched feed additives to the direct addition of color formulations

A Handbook for Sensory and Consumer-Driven New Product Development Maurice O'Sullivan, 2016-09-16

A Handbook for Sensory and Consumer Driven New Product Development explores traditional and well established sensory methods difference descriptive and affective as well as taking a novel approach to product development and the use of new methods and recent innovations This book investigates the use of these established and new sensory methods particularly hedonic methods coupled with descriptive methods traditional and rapid through multivariate data analytical interfaces in the process of optimizing food and beverage products effectively in a strategically defined manner The first part of the book covers the sensory methods which are used by sensory scientists and product developers including established and new and innovative methods The second section investigates the product development process and how the application of sensory analysis instrumental methods and multivariate data analysis can improve new product development including packaging optimization and shelf life The final section defines the important sensory criteria and modalities of different food and beverage products including Dairy Meat Confectionary Bakery and Beverage alcoholic and non alcoholic and presents case studies indicating how the methods described in the first two sections have been successfully and innovatively applied to these different foods and beverages The book is written to be of value to new product development researchers working in large corporations SMEs micro small or medium sized enterprises as well as being accessible to the novice starting up their own business The innovative technologies and methods described are less expensive than some more traditional practices and aim to be quick and effective in assisting products to market Sensory testing is critical for new product development optimization ingredient substitution and devising appropriate packaging and shelf life as well as comparing foods or beverages to competitor s products Presents novel and effective sensory based methods for new product development two related fields that are often covered separately Provides accessible useful guidance to the new product developer working in a large multi national food company as well as novices starting up a new business Offers case studies that provide examples of how these methods have been applied to real product development by practitioners in a wide range of organizations Investigates how the application of sensory analysis can improve new product development including packaging optimization

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