

OBJECTIVE

In this episode, we learn about:

- 1.Chili peppers.
- 2.Capsaicinoid
- 3.Chili oil and sauce
- 4.Anti fungal activity of chili
- 5.10, hottest chili paper in the world
- 6.Evolution of hot taste
- 7.Therapeutic benefits
- 8.Nutmeg
- 9.Oleoresens
- 10.Nutmeg butter.
- 11.World production of nutmeg
- 12.Myristicin poisoning
- 13.Health promoting properties.
- 14.Terpeniol
- 15.Eugenol