

Summary:

India has been world famous for its spices since ancient days and its share has been 15 per cent in the world market. There was a great demand for these spices in the Middle East and European countries. These spices are mostly used for flavoring for cooked food and for preparing medicines and dyes etc. Main spices include pepper, chilies, turmeric, ginger, cardamom, coriander, clove, nut mug, areca nut etc. India is the largest producer of spices with annual output of 4.4 million tons (2005-06). Spices and herbs have been used for thousands of centuries by many cultures to enhance the flavor and aroma of foods. Early cultures also recognized the value of using spices and herbs in preserving foods and for their medicinal value. Spices were among the most demanded and expensive products available through the world. A **spice** is a part of the plant a dried Seed, fruits, root bark or flower or vegetable substance used for flavoring, colouring etc. A number of spices show antimicrobial activity against different types of microorganisms.