FAQs

1. **What are the spice oleoresins?**

Ans: Spice oleoresins represents the complete flavor profile of the spice. It contains the volatile as well as nonvolatile spice constituents. Oleoresins can be defined as true essence of the spice and can replace whole ground spice without impairing any flavor and aroma characteristics. They are subjected to solvent extraction followed by removal of solvent by evaporation.

2. **What do you mean by nutraceutical value of spices?**

Ans : Nutraceutical is a term used to describe any product derived from food sources with extra health benefits in addition to the basic nutritional value found in the food.

The 'nutraceutical' value of major spices is well accepted worldwide. Minor spices like curry leaf, pomegranate, camboge (Malabar tamarind), long pepper, tamarind etc. are key ingredients in indigenous systems of medicine and house-hold remedies for various common ailments. Spices have various effects when used in foods. Not only do they impart flavour, pungency and colour characteristics, they also possess antioxidant, antimicrobial, pharmaceutical and nutritional properties.

3. **What is the role of piperine in the human body?**

Ans: Piperin is an active ingredient in black pepper**.** Black Pepper's aromatic, slightly musty odour comes from the volatile oilfound largely in the flesh and skin and its pungent bite comes from thealkaloids and resins found mostly in seeds. They havebeen used as carminative, reducing stomach and intestinal gas and have been found to stimulate the activities of the heart and kidneys.

4. **What are the spice products?**

Ans : Spice products are essentially products derived from the whole spices. Theyare in the form of powders; extracts like oil, oleoresin, colour or in preservedforms like freeze dried, dehydrated frozen, in brine, in sugar syrup, etc.The most popular spice products are extracts, which are widely used infood, pharmaceutical and toiletry industries.

5. **What are the spice oils?**

Ans: Spice oils are the volatile components present in most spices and providethe characteristic aroma of the spices. Spice oil is normally extracted bysteam distillation. The standard of quality expectedin spice oil will differ depending on its end uses.Therefore, these oils are custom-made to meet the exact requirement ofthe user. Spice oils are mostly used in food, cosmetics, perfumes andpersonal hygiene products like toothpastes, mouthwashes and aerosols,besides in a variety of pharmaceutical formulation.

6. **What are the nutritional benefits of spices?**

Ans: Beneficial actions of herbs/spices include anti-inflammatory, antioxidant, anti-hypertensive, gluco-regulatory, and anti-thrombotic effects. One major component of herbs and spices is the polyphenols. Some of the aforementioned properties are attributed to the polyphenols.Metabolic syndrome and type-2 diabetes are also risk factors for Alzheimer's disease and stroke. In addition, the neuroprotective effects of herbs and spices have been demonstrated and, whether directly or indirectly, such beneficial effects may also contribute to an improvement in cognitive function.

7. **What is the shelf life of dehydrated spice powders?**

Ans : The dehydrated powders can be very well stored for more than six months in containers such as glass or aluminium foil laminate. High density polyethylene (HDPE) and PET

(Polyethylene terepthalate) containers offer storage life between 3 to 6 months for powders at room temperature.

8. **What is cucumin and enumerate its applications?**

Ans : The bright orange- yellow colour of turmeric is due to mixture of three curcuminoids namely curcumin, demethoxycurcumin, bismethoxycurcumin. Water soluble colour has been used in bakery product. It has also been used for colouring ice creams with pineapple flavor.

9. ***What are the garlic products available in the market?***

A number of products based on garlic includes, Paste, oil, dehydrated powder and flakes, pickled garlic etc. Amongst these products garlic powder is perhaps the most important.The volatile content of the fresh garlic bulb is about 0.2%.

10. **What is cryogenic grinding?**

Ans: Cryogenic grinding, also known as freezer milling, freezer grinding and cryomilling is the act of coolingor chilling a material and then reducing it to small particle size.