

GLOSSARY

Nutraceutical: 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.

Cryogrinding: Cryogrinding is the act of cooling or chilling a material and then reducing it to small particle size.

Piperine: Piperine, is the alkaloid responsible for the pungency of black pepper and long pepper. It has also been used in some forms of traditional medicine and as an insecticide.

Curcumin: Curcumin is a yellow colour pigment present in turmeric

Anthocyanin: Anthocyanin are water soluble vacuolar pigments that may appear red, purple or blue depending on the pH.

Spice oil: Spice oils are the volatile components present in most spices and are extracted by steam distillation.

Oleoresins: oleoresins are defined as true essence of the spices and can replace whole/ ground spices without impairing any flavor and aroma characteristics.

Antioxidant: Antioxidant is a substance that inhibits oxidation, especially one used to counteract the deterioration of stored food products.

Antimicrobial: An antimicrobial is an agent that kills microorganisms or inhibits their growth.

Pharmaceutical: A compound manufactured for use as a medicinal drug.