

OBJECTIVE

Spices impart foods and beverages with attributes such as flavor and aroma that render the product appealing to the consumer. The demand for spices in India as well as the world over has initiated the process of value addition and convenience including the packaging requirements for powders. It is necessary to increase the yield by initiating products diversification. More research activities related to the combined effects of these spice is essential. The chemistry, processing and biological activities of various spices and active principles responsible for different physiological reactions in the body are discussed.