

SUMMARY

Spices are special kind of natural products that offer not only great food/ culinary value in terms of aroma, taste, colour and so on, but also tremendous nutritive and therapeutic value because of their chemical composition. Spices occupy an important position in the Indian culinary scene. They are regularly used by housewives in the kitchen to add aroma and taste to food. The use of spices has never been confined to the kitchen alone.

A number of major and minor spices are available in the domestic market. Further, demand for these spices have led to the development of number of products such as curry powder, spice oils, oleoresins, colour extracts and enriched extracts with the better understanding of their packaging requirements for dry products.

A wide range of spice nutraceuticals have been shown to impart crucial roles in immune status and susceptibility of certain diseases. They also exhibit disease modifying indications related to oxidative stress including allergy, Alzheimer's disease, cardiovascular diseases, cancer, eye conditions, Parkinson's disease and obesity.