

**M.G.V.C ARTS, COMMERCE AND SCIENCE  
COLLEGE**



**MUDDEBIHAL  
DEPARTMENT OF BOTANY  
PROJECT WORK ON SPICES**



**FROM : B.Sc FOURTH SEMESTER  
STUDENTS - 2019-20**

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M.G.V.C.ARTS, COMMERCE AND SCIENCE COLLEGE

MUDDEBIHAL 586212

CERTIFICATE

DEPARTMENT OF BOTANY



Examination Seat. No: S1723418

Class- B.Sc Fourth Semester

This is certify that Mr/ Miss... Appaji. P. Malagi

.....

Has satisfactorily completed the project work on

“Spices” Under my supervision in M.G.V.C. Arts, Comm and Science college  
Muddebihal during the year 2019-2020.

*[Signature]*  
14/2/19

Staff member Incharge

*[Signature]*  
**Head/Department of Botany**  
M.G.V.C. College, MUDDEBIHAL-586212  
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<b>VALUED</b>	
Examiner's Date;	
1.	.....
2.	<i>[Signature]</i> 14/2/19





## Ginger

### Zingiber Officinale

Ginger is Flowering plant whose rhizome widely used as a spice and a folk medicine.

It is a herbaceous perennial which grows annual pseudo stems about a meter tall bearing narrow leaf beads. Ginger is in the family *Zingiberaceae* to which also belong turmeric.

Ginger originated in the tropical rainforests from the Indian Subcontinent to Southern Asia, where ginger plants show considerable genetic.

### Nutritional Information

Raw ginger is composed of 79% water, 18% Carbohydrates, 2% Protein and 1% Fat in 100 grams . Raw ginger supplies 80 Calories and contains moderate amounts of vitamin B6 and the dietary minerals.

### Regional Uses:

- Ginger also has a role in traditional Ayurvedic Medicine.
- Fresh Ginger is one of the main spices used for making pulse and lentil curries and other vegetables.
- Fresh ginger together with peeled garlic cloves is crushed or ground to form ginger garlic masala.





## Cinnamon

### Cinnamomum Verum

"*Cinnamomum Verum*" is a spice obtained from the inner bark of *Laurel* tree. Cinnamon is used mainly as an aromatic Condiment and flavouring additive in wide variety of Cuisines.

The genus *Cinnamomum* in the family *Lauraceae*. Cinnamom is native to China. All harvested and sold in the modern era as Cinnamon. Cinnamon are native to Vietnam, Indonesia and other Southeast Asian countries with warm climates.

Cinnamon sticks, powder and dries flowers of the *Cinnamomum Verum* Plant.

Ground Cinnamon is composed of around 11% water, 81% Carbohydrates, 4% Protein, 1% Fat in a 100 gram reference amount, ground Cinnamon is a rich source of Calcium, Iron (64%Dv) and Vitamin K (30% Dv).





## Cardamom

This is derived from Latin *Cardamomum*. It is also called as Cardamon. They belong to *Zingiberaceae* and they are recognised by their small seed pods.

Species used for cardamom are native throughout tropical and subtropical Asia. The first references to cardamom are found in Sumer and in Ayurvedic literatures of India. Nowadays it also cultivated in some other countries. Before World War by 2000, that country has become the biggest producer and exporter of cardamom in the world followed by India. Cardamom is World's third most expensive spice.

There are two types of cardamom, They are :

1. **Green Cardamom ( White Cardamom )** : It comes from the species *elattaria Cardamomum* and It is distributed from India to Malaysia.
2. **Black Cardamom ( Brown Cardamom )** : These Cardamoms are larger, greater, longer. They Come from species *Amomum Subulalum*. It is distributed from West Bengal of India to Southern Bhutan.

### Uses:

Both Forms of Cardamoms are used as flavouring and cooking spices in both food and drinks. These are also used as medicine.