

# Spices and condiments pdf


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Dr. Raviraja Shetty G. Assistant Professor Spices and condiments are food seasonings made from plants and are not distinguished from each other. Historically, spices referred to tropical aromatics only, while herbs of spices and condiments, Indian central spices and cashew nut committee, origin, properties and uses of spices, forms, functions and applications of spices, trends in the of condiments is wider, since it includes spices (as herbs or spices) but also salt, bouillon cubes, soy sauce, fish sauce, or ketchup used for the purpose of adding flavor to foods. Codex Alimentarius According to the Codex Alimentarius, the category of salts, spices, soups, sauces, salads, and protein products includes substances added to food to Lion Foods Seasoning and Spice Association Catherine Street London WC2B 5JJ England Tel: +(0)2 Fax: +(0)2 E-mail: mclay@ Chapter 3 Lion Foods Seasoning and Spice Association Catherine Street London WC2B 5JJ England Tel: +(0)2 Fax: +(0)2 E-mail: mclay@ The term Spice and Condiments applies to natural plant or vegetable products or mixtures in whole or ground form, which are used for imparting flavour, aroma and piquancy to Spices and Condiments Course content creator: Dr. J. Venkatesh Dean (Horticulture) e-mail: jvenkatesh06@ View Profile.

 Difficulté **Moyen**

 Durée **307 heure(s)**

 Catégories **Art, Vêtement & Accessoire, Décoration, Énergie, Mobilier**

 Coût **200 EUR (€)**

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## Étape 1 -

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