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Physiological and Biochemical Changes During Storage of Spices and Medicinal Crops

M. Chandra Surya Rao[1]*, D.V. Swami[2], S.P. Nanda[1] and Nilanjana Datta[1]

[1]*MS Swaminathan School of Agriculture, Centurion University of Technology and Management, Odisha, India*
[2]*Department of Horticulture, Dr. Y.S.R. Horticultural University, A.P. India*

*Corresponding author: suryahorti97@gmail.com

ABSTRACT

India is well known as Home of Spices, which exports spices to more than 130 countries across world. Of the total spices produced only 6-7% is exported and rest to domestic market. The export earnings from spice oils and oleoresins are increasing day by day leaning towards natural flavours. Due to low quality of spice products are due to poor drying systems, microbial contamination, poor storage facilities, unhygienic and improper packaging. Spices detioriate rapidly in adverse conditions moisture 10% moisture during storage protect pigments from oxidation.

Keywords: Domestic market, spice oils, oleoresins, medicinal crops

Among the agricultural commodities spices are indispensable commodities for culinary purposes and flavouring. As India is known as Home of Spices, which is exporting spices to more than 130 countries in the world. Among the total spices produced 6-7% is exported and the rest to domestic market. There is a Good scope to increase export earnings from spice oils and oleoresins as the global industry is increasingly leaning towards natural flavours. Low quality of spice products are due to Poor drying systems, Microbial contamination, Poor storage facilities, Unhygienic and improper packaging.

Storage of spices

Unlike fruits and vegetables, spices are processed immediately after harvest. They are not usually stored as fresh. Only the processed products can be stored. Spices detioriate rapidly in adverse conditions. Moisture level of about 10% is to be maintained during storage.

Spice products

- Whole spices *viz*., black pepper, cardamom, cinnamon, clove, ginger and turmeric;
- Seed spices *viz*., fennel, fenugreek, cumin;
- Ground or powdered spices *viz*., turmeric, chillies, ginger;
- Spice mixes *viz*., curry powders and masalas;
- Paste *viz*., curry paste, ginger paste and garlic paste;
- Concentrates - tamarind concentrate;
- Oleoresins and oils.

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