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| Descrizione fisica | 1 online resource (80 pages) : illustrations (colour); digital, PDF file(s) |
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| Formato | Materiale a stampa |
| Livello bibliografico | Monografia |
| Nota di bibliografia | Includes bibliographical references. |
| Sommario/riassunto | The chili pepper is a spice and medicinal remedy used since ancient times by the American peoples who were the first to undertake the domestication of 5 species belonging to the genus <i>Capsicum</i> (Solanaceae): <i>Capsicum</i> (Solanaceae): <i>Capsicum annuum</i> , <i>C. baccatum</i> , <i>C. chinense</i> , <i>C. frutescens</i> e <i>C. pubescens</i> . After the sixteenth century the chili pepper became similarly popular in other continents and today the five species number many reference pod-types and over 3,000 varieties. The book describes their uses in the different spheres of cuisine (aromatic, spicy and colourful), medicine (antioxidant and digestive for internal use, rubefacient and anti-rheumatic for external use) and ornamentation (cut branches, floral compositions, border plants, splashes of colour). |