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Nota di contenuto	Contents; Contributors; Preface; 1 Introduction; 2 Black Pepper; 3 Small Cardamom; 4 Large Cardamom; 5 Ginger; 6 Turmeric; 7 Cinnamon and Cassia; 8 Clove; 9 Nutmeg and Mace; 10 Coriander; 11 Cumin; 12 Fennel; 13 Fenugreek; 14 Paprika and Chilli; 15 Vanilla; 16 Ajowan; 17 Star Anise; 18 Aniseed; 19 Garcinia; 20 Tamarind; 21 Parsley; 22 Celery; 23 Curry Leaf; 24 Bay Leaf; Index
Sommario/riassunto	Representing a discussion of the chemical properties of a cross section of spices, this book covers the three categories of plant-derived natural products: the terpenoids, the alkaloids and the phenyl propanoids and allied phenolic compounds. It covers spice crops such as black pepper, ginger, turmeric and coriander.