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Sommario/riassunto

Together with its companion volume, Handbook of herbs and spices: Volume 2 provides a comprehensive and authoritative coverage of key herbs and spices. Chapters on individual plants cover such issues as description and classification, production, chemical structure and properties, potential health benefits, uses in food processing and quality issues. Authoritative coverage of more than 50 major herbs and spices Provides detailed information on chemical structure, cultivation and definition Incorporates safety issues, production, main uses, health issues and regul
