



Ajmud (Celery or Radhuni seed)



Indian cooking is different and unique from other cooking styles in the world because of the strong flavors, colors and aroma of the cuisines. The flavor and the aroma of the cuisines are as vibrant and mesmerizing as the culture itself. And, local spices play an important role in adding that Indian touch to the preparation and cooking of the local food.

Indian spices have played an important role in making India's presence known to the rest of the world. In the past, European and merchants from the east traveled to the Indian subcontinent for trade. One of the specialties that they sought was the Indian herbs and spices as condiments. And, Indian curries are all about the different spices used to prepare them.

India is still one of the largest producer and exporter of spices in the world. One such spice is Radhuni, a good substitute for celery. It's known as Ajmud or shalari in hindi, scientifically as *Trachyspermum roxburghianum* and as wild celery in English. It tastes similar to celery and has a very strong taste and smell. It's a good alternate to celery and tastes like parsley. Even The leaves of Ajmud are used as an alternative to parsley and coriander leaves.

Ajmud is actually a dry fruit and cultivated extensively in south-east Asia. It is used to marinating/seasoning mutton and baking. It is heated in cooking oil and then added to the curry for a giving the curry a strong flavor. It is used with other spices as a mixture for tenderizing meat or poultry.

Ajmud seeds are also related to another Indian spice, Bishop's weed or Ajwain, in hindi. Ajmud seeds are often mistaken as Ajwain seeds. However, Ajmud seeds are different from Ajwain (Bishop's weed). While, ajwain has a very pungent smell and is used to enhance the flavor of the curry. Ajmud is not so strong in flavor or taste and is used for marinating food before the actual cooking is done. Ajmud is also used in preparing pickles. Oil extracted from the Ajmud seeds are used to preserve canned food items Ajmud

Ajmud has been listed in ancient Indian medicine books- Ayurveda, as a medicine. Ajmud like most other Indian spices is known for its medicinal values. It is used for treating liver ailments. It is also used for curing people suffering from respiratory disease like, common cold, asthma or bronchitis. It is even used to boost appetite and to purify blood. It helps in increasing heamoglobin count. Also, oil from the ajmud seeds is used as a pain reliever.

Note :- Rate of the products Mention in the Website will be verified by day to day fluctuation in the Indian Agro Market Actual Rate of the Products will be provide at the time of final Confirmation of Order

Ajmund seeds can be bought from the local stores and should be stored in dry environment. Ajmund seeds are also ground into fine powder and used for several other culinary purposes.

Celery seeds is the dried fruit of the biennial (sometimes annual) herb of the parsley family native to southern Europe. Celery seeds are a pleasant flavouring which is usually available only in whole form.

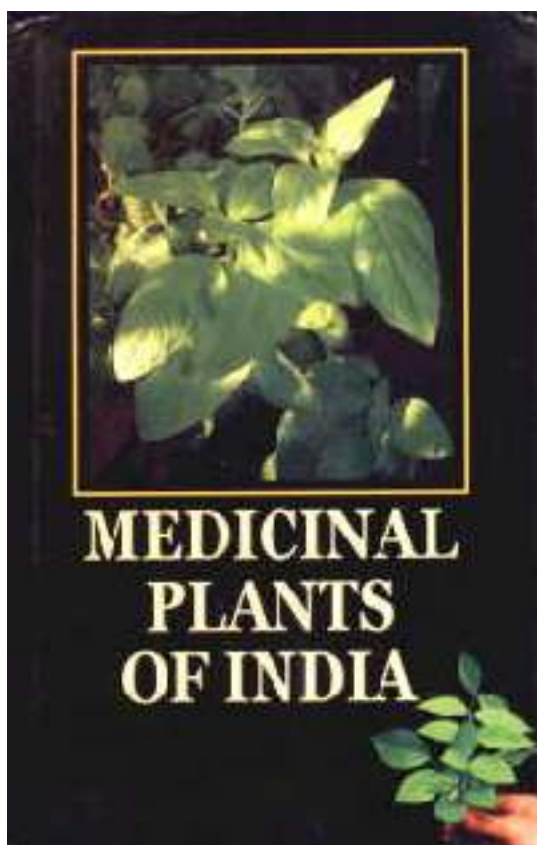
Celery is an umbelliferous, aromatic, herbaceous plant grown for its leaves, seeds, oleoresin and essential oil. Celery plant is usually 30-60 cm high, erect with conspicuously jointed stems, bearing well-developed leaves on long expanded petioles. The rigid fruit is small, ovoid, 1 to 1.5mm long, 1 to 2mm in diameter, contains a small brown seed.

Origin and Distribution

The native habitat of celery extends from Sweden to Egypt, Algeria and Ethiopia and in Asia, India and China. It is an annual in the plains, whereas, biennial in cold climate and on hills.

Uses

The dried ripped fruits (celery fruit) are used as spice. Leaves and stalks are used as salads and in soups. It is also widely used in meat seasonings, in flavouring beverages, confectionaries, ice creams and baked goods. It is figured as a natural medicine in different cultures. In modern medicine, it is used as a stimulant and for treating Asthma and liver diseases.



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