



Spices

List of Indian spices

Includes a variety of spices and herbs grown across the Indian subcontinent. Contrary to popular opinion, curry is not actually a spice, but is a term which refers to any dish in Indian cuisine with a gravy base.

Indian spices are often heated in a pan with cooking oil or ghee to intensify their flavor before adding them with other ingredients to the dish being cooked :



pudina (mint)
 Chironji (charoli) or (Buchanania Latifolia),
 a type of nut used in making deserts.
 Choti Elaichi (Green Cardamom)
 Badi Elaichi (Black Cardamom)
 Amla (Indian gooseberry)
 Ajmoda (Parsley)
 Achar (pickle)
 Adrak (Ginger)
 Imlı (Tamarind)
 Hing (Asafoetida)
 Hari Mirch (Green chili)
 Hara dhaniya (Coriander)
 Gur (unrefined sugar from the sap of the
 sugarcane or date palm)
 Gulab Jal (Rosewater)
 Garam Masala (Spice mixture)
 Elaichi (Cardamom)
 osmanlı (onion peelings)
 Menthulu (Fenugreek Seeds)
 Vanilla
 Tulsi (Holy Basil)
 Thippali (Kabab-chini, Java peppercorn)
 Tartri (Citric acid)
 Suwa or Shopa (Aniseed)
 Soa sag (Dill)
 Shahi Jeera (Black cumin seed)
 Sarson (mustard seed)
 Ratin jot (Alkanet root)
 Rai (Black mustard seed)
 Pıllı Mirchi (Yellow Pepper)
 Panch Phoron
 Pyaz or Kanda (Onion)
 Nimbu (Lime)
 Namak (Salt)
 Sarson Tel Mustard oil
 Methi leaves (Fenugreek leaf)
 Lavang (Cloves)
 Lal Mirchi (Red chili)
 Kudampuli Garcinia Cambogia - Used in fish
 preparations of Kerala.
 Kokum Garcinia indica
 Kesar miri miri Saffron pulp
 Kebab Cheeni Allspice
 Kasoorı Methi (Dried fenugreek leaf)
 Kali Mirch (Black peppercorn)
 Kaju Cashewnut
 Kachra (Capers)
 Jeera (Cumin) seed
 Jaiphal (Nutmeg)

Deggi Mirch, Red Chilly powder (non spicy)

Chakra Phool (Star anise)
 Badam (Almond)
 Anardana (Pomegranate seed)
 Ajwain (Carom seed)
 Ajmud (Celery or Radhuni seed)
 Aamchur/Amchoor powder, sour (Mango powder)
 Jaggery (unrefined sugar from sugarcane)
 Hara miri miri (Coriander powder)
 Harre
 Harad/hime (myrobalan chabulic)
 Haldi/haldi (Turmeric)

Dhanıa powder (Coriander powder)
 Dhanıa (Coriander seed)
 Dalchini (cinnamon)
 Camiki (mango extract)
 shitu (lima seed skin)
 Zaafran (Saffron)
 Urad dal (Split Matpe or Beluga Beans)
 Til (Sesame seed)
 Tej Patta (Malabathrum)
 Taj (Cinnamon)
 Sonth (Dried ginger powder)
 Sirka (Vinegar)
 Saunf/Sanchal (Fennel seed)
 Saji (na) phool (Citric acid)
 Rai Kuria (cracked mustard seeds)
 Safed Mirchi (White Pepper)
 Phathar ke phool (Black Stone Flower)
 Kali Mirchi (Black Pepper)
 Pudina (Mint)
 Nimbu (Lemon)
 Naaga Keshar
 Methi seeds (Fenugreek seed)
 Marathi Moggu
 Lal Mirchi powder (Red chili powder)
 Lahsun (Garlic)

Khus Khus Poppy seed
 Khajur Dates
 Kesar Saffron
 Katıra Gum (Gond Katıra) or Tragacanth Gum.
 Kalonji Nigella seed
 Kala Namak or Sanchal Black salt
 Kadipatta Curry Tree or Sweet Neem leaf
 Jethimadh licorice powder
 Javitri (Mace)



India produces a wide range of spices. At present, production is around 3.2 million tonnes of different spices valued at approximately 4 billion US \$, and holds a prominent position in world spice production. Because of the varying climates - from tropical to sub-tropical to temperate - almost all spices grow splendidly in India. In reality almost all the states and union territories of India grow one or the other spices. Under the act of Parliament, a total of 52 spices are brought under the purview of Spices Board. However 109 spices are notified in the ISO list.

We offer the finest varieties of As popular Indian cuisine is increasingly becoming the rage of overseas palates, New INDIAN Masala is now available in countries as far flung as the UK, USA, Middle East, Australia, Canada and South East Asia.

Note:- Click on Any Spices for more details and price.



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