

| COMMON NAME | BOTANICAL NAME | FAMILY | ECONOMICALLY IMPORTANT PARTS | MAIN USES |
|---|--|---------------|-----------------------------------|---|
| Anise (Mahuri, Saunf, Saunf) | <i>Pimpinella anisum</i> L. | Umbelliferae | Dried ripe fruits | Used as spices, also used in medicine for its carminative and expectorant properties. |
| Aromatic cardamon (Moranga elach, Choll ilaichy) | <i>Amomum aromaticum</i> Roxb. | Zingiberaceae | Dried seeds | Used as spices, and as an ingredient with betel leaf. |
| Asafoetida (Hing, Hingra) | <i>Ferula foetida</i> Regel., <i>F. allicia</i> Boiss., <i>F. narthex</i> Boiss. | Umbelliferae | Gum resins of the root | Used as a condiment in preparation of Indian cookery. |
| Betel-nut, Areca nut (Supari) | <i>Areca catechu</i> L. | Palmae | Seed together with endosperm | Chewed as a masticator with betel leaves. |
| Betel-vine (Pan, Paan) | <i>Piper betle</i> L. | Piperaceae | Leaves | Betel leaves are chewed raw, leaves are also used as poultice for various complaints. |
| Bishop's weed (Joan, Ajowan) | <i>Trachyspermum amni</i> (L.) Sprague | Umbelliferae | Seeds | Used as a spice or condiments, sometimes used with betel leaf for chewing. |
| Black cumin (Kalojira, Kalonji) | <i>Nigella sativa</i> L. | Ranunculaceae | Seeds | Used as a spice in curries and other dishes. |
| Black mustard (Benarasi rai sarisha, Kallsarsoon, Asli rai) | <i>Brassica nigra</i> (L.) Koch | Cruciferae | Seeds | Powdered seeds mixed with a little starch and water is used as table-mustard. Seed oil used as edible oil, illuminant, seeds used as condiments in preparation of curries and vegetable. Oil cake used as cattle feed. |
| ✓ Black pepper (Gol morich, Kali mirich) | <i>Piper nigrum</i> L. | Piperaceae | Small one-seeded fruits (berries) | Pepper is one of the most valuable of spices. It is used in the preparation of sauces, soups, curries etc. |
| Caraway (Jira, Shia-jira) | <i>Carum curvi</i> L. | Umbelliferae | Seeds | Used as a spice for culinary purpose and for flavouring bread, cakes and cheese; also used in the manufacture of Kummel and as an ingredient of sausage. |

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| Cassia lignea or Indian cassia bark, leaves (Tejpata) | <i>Cinnamomum tamala</i> Nees. | Lauraceae | Leaves | Leaves are used as a spice in curry dishes, especially as a flavouring agent. |
| Chilli, Goat pepper, Spur Pepper (Lanka, Lal mirich) | <i>Capsicum frutescens</i> L. | Solanaceae | Fruits | Eaten raw or cooked as spice as principal ingredient in all chutneys and currying process, also used for flavouring pickles. |
| Coriander (Dhane, Dhania) | <i>Coriandrum sativum</i> L. | Umbelliferae | Young leaves and mature seeds | Young leaves are used in salads and for flavouring soups. The seeds are extensively used as spice in confectionaries, and other cooking purposes. |
| Cumin (Jira, Jeera) | <i>Cuminum cyminum</i> L. | Umbelliferae | Fruits | Used as an indispensable spice in almost all curry preparations. Fruits are often candied, may be used externally as poultice. |
| Cutch tree (Khayer, Khair) | <i>Acacia catechu</i> Wild. | Leguminosae (Mimosae) | The resinous extract obtained by boiling the chips of heart-wood yields <i>cutch</i> and <i>kath</i> . | Kath is used for chewing with betel leaves and also as a medicine while cutch is used for tanning and drying purposes. |
| ✓ Fennel (Mouri, Pan Mouri Souf, Saunt) | <i>Foeniculum vulgare</i> Mill. | Umbelliferae | Young leaves, seeds and fruits. | Young leaves are used as a flavouring agent, either raw or cooked with curry. Seeds are also used for flavouring and are distilled for the oil. Fruits are used as a masticatory. |
| Fenugreek (Methi, Maythi) | <i>Trigonella foenumgraecum</i> L. | Leguminosae | Seed | Seeds are used extensively in cookery as a condiment or spice. |
| Garlic (Rashun, Lehsoon) | <i>Allium sativum</i> L. | Liliaceae (Alliaceae) | Bulb (stem) | Used in salads and for flavouring rich dishes as spice. |
| Ginger (Ada, Adrakh) | <i>Zingiber officinale</i> Rosc. | Zingiberaceae | Rhizome (stem) | Ginger is used as a spice in cookery and medicine. |

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| | | | Dry stem | Used in making cakes, pastries, soft drinks. |
| Indian mustard, Mustard (Rai sarisha, Asli Rai, Raie) | <i>Brassica juncea</i> Coss | Cruciferae | Seeds | The seeds (broken, pasted or unbroken) are used to flavour curries. |
| Large cardamom (Bara elach, Bari ilaichy) | <i>Amomum subulatum</i> Roxb. | Zingiberaceae | Seed | Highly aromatic seeds form an ingredient with betel leaf; seeds are also used in the preparation of sweet-meats, also as an adjunct to other stimulants. |
| Long pepper, The Cubebs (Pipul, Pipil, Mirch) | <i>Piper longum</i> L. | Piperaceae | Dried unripe fruits and roots. | Used as a spice; also used in medicine. |
| Mint (Pudina, Pudeena) | <i>Mentha piperita</i> L. | Labiatae | Leaves | Leaves are used for culinary and confectionary purposes. |
| Nutmeg (Jaiphal, Jaitri) | <i>Myristica fragrans</i> Houtt. | Myristicaceae | Hard brown oval kernel of the seed | Nutmegs are used medicinally and as a culinary spice. Grated nutmeg is used with pudding, custard, and other sweet dishes and with various beverages. |
| Onion (Piaj, Pianj) | <i>Allium cepa</i> L. | Liliaceae (Alliaceae) | Bulb together with fleshy leaf bases | Used as vegetables; and also as a flavouring reagent and spice in the preparation of rich dishes. |
| ✓ Saffron (Jafran, Safran) | <i>Crocus sativus</i> L. | Iridaceae | Stigmas of the flower | Saffron is used mainly for colouring and flavouring butter, cheese, pudding, pastry, confectionary and rich Indian dishes. |
| Sweet flag (Bach) | <i>Acorus calamus</i> L. | Araceae | Rhizomes (stem) | Used in the preparation of aromatic vinegar. In Europe, used as a spice for flavouring beer. |
| ✓ The clove (Lavanga, Long) | <i>Syzygium aromaticum</i> (L.) Merr. | Myrtaceae | Dried and unexpanded flower buds | Used as a spice in all rich preparations of Indian cookery; also chewed as a masticator with betel-nuts, betel-leaves etc. |