

# Contents

<b>Preface</b>	<b>xi</b>
<b>Acknowledgments</b>	<b>xiii</b>
<b>About the Author</b>	<b>xv</b>
<b>Part I. General</b>	<b>3</b>
Chapter 1. Analytical Matters	5
Chapter 2. Flavors	9
Chapter 3. Spices	11
Chapter 4. Essential Oils	13
Chapter 5. Food Colors	17
Chapter 6. Preparation of Plant Material for Extraction	21
Chapter 7. Methods of Extraction of Essential Oils	25
Chapter 8. Solvent Extraction	29
Chapter 9. Supercritical Fluid Extraction	33
Chapter 10. Homogenization of Extracts	35
Chapter 11. Suspension in Solids	41
Chapter 12. Deterioration During Storage and Processing	45
<b>Part II. Individual Flavors and Colorants</b>	<b>49</b>
Chapter 13. Ajwain (Bishop's Weed)	51
Chapter 14. Allspice (Pimenta)	53
Chapter 15. Anka-Red Fungus	59
Chapter 16. Aniseed	61
Chapter 17. Annatto	63
Chapter 18. Asafoetida	69
Chapter 19. Basil	71
Chapter 20. Bay Leaf (Laurel)	75
Chapter 21. Beet Root	79
Chapter 22. Bergamot Mint	83
Chapter 23. Black Cumin	85
Chapter 24. Black Pepper	87

Chapter 25.	Capsicum	95
Chapter 26.	Caramel	103
Chapter 27.	Caraway	107
Chapter 28.	Cardamom	111
Chapter 29.	Carob Pod	117
Chapter 30.	Carrot	121
Chapter 31.	Cassia	125
Chapter 32.	Celery Seed	129
Chapter 33.	Chicory	135
Chapter 34.	Cinnamon	137
Chapter 35.	Cinnamon Leaf	141
Chapter 36.	Clove	145
Chapter 37.	Clove Leaf	151
Chapter 38.	Coca Leaf	153
Chapter 39.	Cochineal	155
Chapter 40.	Cocoa	159
Chapter 41.	Coffee	163
Chapter 42.	Coriander	167
Chapter 43.	Coriander Leaf	171
Chapter 44.	Cumin	173
Chapter 45.	Curry Leaf	177
Chapter 46.	Date	181
Chapter 47.	Davana	185
Chapter 48.	Dill	189
Chapter 49.	Fennel	195
Chapter 50.	Fenugreek	199
Chapter 51.	Galangal: Greater	203
Chapter 52.	Galangal: Kaempferia	207
Chapter 53.	Galangal: Lesser	209
Chapter 54.	Garcinia Fruit	211
Chapter 55.	Garlic	215
Chapter 56.	Ginger	221
Chapter 57.	Grape	227
Chapter 58.	Grapefruit	231
Chapter 59.	Green Leaves	235
Chapter 60.	Hops	241
Chapter 61.	Hyssop	245
Chapter 62.	Japanese Mint	247
Chapter 63.	Juniper Berry	251
Chapter 64.	Kokam	255
Chapter 65.	Kola Nut	259
Chapter 66.	Large Cardamom	261
Chapter 67.	Lemon	263
Chapter 68.	Lemongrass	267
Chapter 69.	Licorice	271
Chapter 70.	Lime	275

Chapter 71.	Long Pepper	279
Chapter 72.	Lovage	283
Chapter 73.	Mace	285
Chapter 74.	Mandarin	289
Chapter 75.	Marigold	293
Chapter 76.	Marjoram	299
Chapter 77.	Mustard	301
Chapter 78.	Nutmeg	307
Chapter 79.	Onion	313
Chapter 80.	Orange	317
Chapter 81.	Oregano	323
Chapter 82.	Paprika	325
Chapter 83.	Parsley	333
Chapter 84.	Peppermint	337
Chapter 85.	Red Sandalwood	341
Chapter 86.	Rosemary	345
Chapter 87.	Saffron	349
Chapter 88.	Sage	355
Chapter 89.	Savory (Sweet Summer)	359
Chapter 90.	Spearmint	361
Chapter 91.	Star Anise	365
Chapter 92.	Sweet Flag (Calamus)	369
Chapter 93.	Tamarind	373
Chapter 94.	Tarragon	377
Chapter 95.	Tea	379
Chapter 96.	Thyme	383
Chapter 97.	Tomato	387
Chapter 98.	Turmeric	391
Chapter 99.	Vanilla	399
 <b>Part III. Future Needs</b>		 <b>407</b>
Chapter 100.	Opportunities in Natural Flavors	409
Chapter 101.	Opportunities in Natural Colorants	415
 <b>Index of Systematic Biological Names</b>		 <b>419</b>
 <b>Subject Index</b>		 <b>421</b>

*Color plates appear between pages 240 and 241*