



SPICE GLOSSARY

The following is a list of some of the most common spice terms.

Annual

A plant which has a normal life span of less than one year.

Apiaceous

Of the family of plants with tender aromatic foliage which includes mint, basil, oregano, and marjoram.

Aril. Arilia (p1.)

The bract or outer membrane of a seed or fruit which is normally removed during processing.

Biennial

Having a life cycle of two years.

Capsicum

A large family of plants producing fruits used in cooking, including bell peppers, chilies of all kinds, and pimentos.

Decorticate

To remove the outer skin or membrane covering a seed.

Essential Oils

Oils in the herb or spice which give it taste and aroma.

Fines

Dust or fine powder residue which is the by-product of grinding a spice, and which is typically flavorless.

Flower Cut

A grade of herb which includes the flowers or buds. Normally applies to dill weed (see also “trade cut”).

Macro Extraneous Material

Foreign matter visible to the eye.

Mesh

A screen used as a filter used to permit particles of a certain size to pass through it.

MLS

A blend of black peppers from Malabar, Lompong, and Sarawali.

MLSB

A blend of black peppers from Malabar, Lompong, Sarawali and Brunel.

Myrtaceoul

One of the Myrtle family of trees, including Guava and Eucalyptus.

Oleoresin

A mixture of oil and resin which occurs naturally in certain plant tissues, and which can be extracted.

Organoleptic

A broad and general definition of the combined qualities of appearance, aroma and flavor.

Perennial

A plant, having a life cycle of more than two years.

Piperine

A non-volatile oil found in black pepper.

Raceme

A stem producing a cluster of flowers or fruits.

Rubbed

Torn and fluffed, as in rubbed sage.

Stigma

The part of a flower which receives pollen.

Stratification

The separation during settling of particles into layers of material having different sizes, weights or densities.

Surface Color

Non-extractable color, or color which does not “bleed” when exposed to liquid.

Trade Cut

A good quality foodservice grade of herb material which lacks blossoms. Applies predominantly to dill weed.

Umbelliferous

Plants of the genus Apium, Including parsley, carrots, celery and parsnips.

VO**Volatile oil.****Volatile Oil**

The “essence” which gives an herb or spice its unique flavor and aroma which can be removed through distillation or chemical process.

Water Activity

A lab measurement for atmospheric moisture freely available to micro-organisms in or on plant material.

Zingiberaceous

A group of tuberous plants comprising the ginger family.

