

Development and Prospects of Spice Industry in India. Proceedings of the Symposium, Mysore, 28 February–2 March 1974. Edited by Y. S. Lewis, J. V. Shankar, A. G. Mathew, K. A. Ranganath, and V. H. Potty. Association of Food Scientists and Technologists (India), Mysore. 100 pp. 1974 (Rs. 10.00 in India; \$ 5.00 elsewhere).

The symposium was jointly sponsored by the Association of Food Scientists and Technologists (India) and the Central Food Technological Research Institute, Mysore. The aim of the symposium was to bring together planters, traders, industrialists and scientists connected with the spice industry. From the list of participants provided at the end of the proceedings, it is clear that the organisers have fairly succeeded in this.

The papers were presented in six sessions, namely, Spice production, Spice processing and packing, Quality control and standards, Spice flavours and products, Marketing of spice and spice products, and Future needs of spice industry.

The first paper on Spice Production reviews some aspects of current research and indicates the trend of approach to the research problems in spices, in the coming years. The papers on pepper and nutmeg describe superficially the routine agricultural aspects of these crops. The next three short papers deal with research on the improvement of chillies in India, the quality of Indian mustard, and the suitability of ginger varieties in spice industry. A report on the contribution of ICAR for the production of spices is given in another paper. The paper on cardamom plantation industry could have been more appropriately transferred to the session on Spice industry.

The seven out of eight papers on Spice Processing and Packaging provide technical details on scientific processing and packing. The paper on cinnamon is rather broad in its contents.

Among eight papers on Quality Control and Standards, three deal with quality control of spices during harvesting and processing, microbial quality control, and sensory evaluation in quality control. The authors of these papers have presented the information concisely. The standards for spices and quality control are described in some details in two other papers. The next two papers describe the various adulterants used in spices and methods for their detection. There is some overlapping of information in these. The

last paper gives the curcumin content in different varieties of Indian turmeric.

The papers on Spice Flavours and Products cover curry powder, spice oils and oleoresins, oleoresins from Indian chillies, spices on the stabilization of sardine oil, and curry leaf. The papers on curry powder and spice oils and oleoresins make interesting reading.

The session on Marketing of Spice and Spice Products contain four papers. The first paper gives the statistics on spices export and on India's position in the world market. Marketing problems and potential for export growth are the subject matters of the next two papers. The factors determining the location of spice extraction plants are given briefly in the last paper in this session.

In the concluding session on Future Needs of Spice Industry, the raw material, equipments, and research requirements of spice industry are described in three papers. The therapeutic effects of spices in dietary ranging from high antimicrobial activity to mild stimulant action are enumerated in another paper. The two papers dealing with the future of spice industry and research requirements of spice industry present no new ideas.

The *Proceedings* contains some conflicting statements. For example, on page 78, it is claimed that Panniyur-I the hybrid pepper variety yields four times more than the best local varieties, while the breeder of this variety is comparatively more modest when he states that it is 'capable of giving three times the yield of any other cultivated variety'. This could have been avoided during editing.

The volume concludes with 22 recommendations made during the plenary session of the symposium. One can only hope that as with such recommendations made in many symposia these also do not remain as pious wishes of some well-intentioned participants at the symposium, but that they will all be acted upon.

The editors are to be congratulated for bringing out this volume expeditiously. However, this appears to have been achieved at the expense of quality. The general layout leaves much to be desired even for Indian standards.

There are also some printing errors and blemishes which have escaped the notice of editors, e.g., 'vegetatively' for 'vegetatively' (p. 17), 'dig' for 'dug' (p. 17), 'Cheria Kania, Kadan' for 'Cheriakaniakadan' (p. 20), 'Fusarium' for 'Fusarium' (p. 20), 'Palmivora phytopthera' for 'Phytophthora

palmivora' (p. 24), '*Phytopthera*' for '*Phytophthora*' (p. 24), 'nutmeg' for 'nutmeg', 'saffrom' for 'saffron' (p. 78), and so on.

The volume is bound to be useful to agricultural research workers, technologists

and manufacturers connected with the spice industry. It is priced very modestly.

CPCRI Regional Station, MK NAIR
Vittal 574 243,
Karnataka State, India.

Suggestions to Contributors

GENERAL

Articles (either a scientific paper or a preliminary short note) must be a report of original research in any discipline of plantation crops (including spices). It should not be submitted simultaneously or published in any other technical or scientific journal. Review articles are received primarily by invitation only. They will summarize and analyze the existing state of knowledge on any particular topic on plantation crops. Papers should not ordinarily contain more than about 4000 words (8 printed pages). Additional pages may be charged at the printers' rates (Rs. 50.00 per page). At least one author must be an active member of The Indian Society for Plantation Crops. The manuscript and correspondences concerning editorial matters should be addressed to The Editor, Journal of Plantation Crops, Central Plantation Crops Research Institute, Regional Station, Vittal 574 243, Karnataka State, India.

MANUSCRIPT

Manuscripts must be typed on good quality paper (preferably 28 × 21 cm size) with a margin of 4 cm on the left hand side and top, and 3 cm each on the right hand side and bottom. The entire manuscript must be double spaced including tables, legends, references and foot-notes. The original type-written copy of the manuscript and first carbon copy should be submitted. The manuscript should be arranged in the following order:

1. Title page, 2. Abstract, 3. Introduction,
4. Materials and Methods, 5. Results, 6. Discussion, 7. Acknowledgements, 8. References,
9. Tables, 10. Legend for figures, 11. Figures.

TITLE PAGE : While submitting MSS for consideration, provide a separate title page with the following items :

Title. This should be brief, specific, and informative and should provide information concerning their contents for use in keyword indexing and information retrieval.

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ABSTRACT : The abstract should contain a brief but informative and accurate summary of the contents and conclusions of the paper. Authors should bear in mind that the abstracts may be the only part of the papers that are read. It should be intelligible without reference to the full paper. In general, it should not exceed 250 words.

INTRODUCTION : The introduction should explain the aim of the paper. A brief historical or critical review may be included, but it should