



BADI ELAICHI (black cardamom)

Botanical Name : Amomum subulatum

Black cardamom is a nice fresh aroma. It over open flames by tradition of drying, the spice of their also gives off a strong smoky flavor as well. a sibling to the slightly more commonly found and simply named cardamom is found mainly in Southern India and Nepal, where it is to found growing wild alongside many pathways.

The cardamom plant is a root with pods full of seeds, black cardamom being the longest and thus more productive and has many positives properties and usages. It is more commonly found in food and medicines in the modern world, however the Romans and Ancient Greeks crushed it down and fermented it into a particularly pungent perfume, whilst the Egyptians of the same era chewed and used it as a toothpick.

But however you apply it it is certain that black cardamom will provide the function you are prescribing for it.

Black Cardamom Plant

Seeds. Normally, the large (typically, 3 cm), brown pods are sold as a whole.

Cardamom in Other Languages

Indian	Badi elachi, Kali Elaichi
English	Black Cardamom
French	Cardamome noir
German	Nepal Cardamom
Sanskrit Name	Brihatupkunchika



Note : - Rate of the products Mention in the Website will be verified by day to day fluctuation in the Indian Agro Market Actual Rate of the Products will be provide at the time of final Confirmation of Order

Use

Black cardamom is, in most books, described as an inferior substitute to green cardamom, but this is simply untrue. In India, black cardamom has its special field of application, and although green and black cardamoms are frequently interchangeable, the black variety is felt superior for spicy and rustic dishes, while green cardamom is much preferred by the Imperial (Mughal) cuisine with its subtle blend of sweet fragrances.

Black cardamom can be used in rather liberal amounts, up to a few capsules per person. The smoky fragrance of the pure spice is not discernible in the finished dish; black cardamom cannot dominate a dish, but enhances and intensifies the taste of other ingredients. The pods should be slightly crushed before usage, but not so much that the seeds are released.

Black cardamom, as other spices used in Northern India, needs some time to develop its aroma best. This behaviour is shared by other unground spices, like cinnamon, cloves and green cardamom, all of which are popular in Northern India and mostly used unground.

Although there are many distinct species of black cardamom, ranging in pod size from 2 cm (A. subulatum, Nepal to North Vietnam) to more than 5 cm (A. medium, China), their tastes do not differ much. Apart from usage in Indian (and Nepali) cuisine, they are not much known, but have some regional importance in Southern China. There, the ground seeds are an optional ingredient to the five spice powder.

Dual effects of Black cardamom

Though it has to be said that Black Cardamom serves more of an herbal supplement in cooking than it does for medicinal purposes, it is still prescribed as a medicine.

Again like its culinary presence it tends to be a background noise, acting as a compound or a key component in a concoction rather than be a prescribed medicine in its own right, it does still find itself being often used for medical purposes, especially as an aid to cleanse the stomach area of blockages and as a combat for flatulence and indigestion.

Whilst on a similar note ancient Indians believed it to be a cure for obesity when eaten raw.

Its most common solo act is as an ancient Arabian aphrodisiac and whilst nobody can absolutely vouch for its potency many have had at least fun trying to prove it!!

Black Cardamom Benefits

Two primary uses of cardamom are in the field of cuisines and medicines. There are numerous uses of the spice cardamom, due to its distinct flavor and strong but pleasant aroma. Scandinavian bread julekake, Finnish sweet bread pullas, Indian masala tea and various spicy recipes made across the world. In fact, green cardamom is one of the most pricey spices. Read on food additives.

Black cardamom is mostly used in making spices and Indian garam masala that is used while preparing many tempting curries and types of rice. Both green and black cardamom are used to garnish and increase tastes of various sweet as well as spicy food recipes. There are various medicinal uses of cardamom, as well. It is a best way to get rid of bad breath. It is a reason why people in ancient times used to chew individual seeds of cardamom as a natural chewing gum.

Along with getting rid of bad breath, cardamom is also effective in treating tooth abscesses, gum diseases, gum infection, tuberculosis, throat infection, lung congestion, etc. It is also very good curative for inflammation of eyes, eyelids and many disorders related to digestive system. In many regions cardamom is also used as an antidote for venom of snakes and scorpions. Cardamom is also one of the popular ingredients in ancient Indian remedies and ayurveda.



Black Cardamom

Medical Uses for Black Cardamom are:

- Treat loss of appetite
- Colic
- Fatigue
- Halitosis
- Stress
- Also used in Aromatherapy to stimulate energy

They say not to use Black Cardamom in replace of Green Cardamom as they have a very different taste from each other and you will know the difference in taste right away. Black Cardamom is mainly used in many Indian dishes, so just check online for many recipes using Black Cardamom spice.

Sensoric quality

Black cardamom has a fresh and aromatic, but also smoked aroma. Camphor is easily discernable in its odour.

Notes

Black cardamom is one of the ingredients in our garam masala. It is very extensively used in India when entertaining. The robust aroma of black cardamom can improve nearly any curry or meat dishes, and is excellent in rice and garbanzo curry.

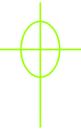
Packaging

We also provide reliable packaging of the cardamom seed oil and other cardamom products. During the packaging procedure, we keep the hygienic level high and also ensure that there is no human touch. Moreover, the packaging has also helped in the easy and safe delivery of the products.

We are dealing with various esteemed clients located in India as well as in the markets of New Zealand and Dubai. We also promise to serve a superlative range of cardamom and cardamom products which includes green cardamom powder to our new customers as we serve to our existing satisfied clientele. The frequent and concrete feedbacks from our customers have also helped in the advancement of the managerial activities and serving the products as per the demand prevailing in the market. Last but not the least; we are also looking forward to provide more beneficial deals in the forthcoming years.

Today we are known as the best & superb Black Cardamom exporter and supplier, based in India. Our superior quality Black Cardamom is accessible at the most comprehensive prices





Manufacturer, Supplier, Whole seller, Exporter of:

Large Cardamom, Brown Cardamom, Black Cardamom (Badi Elaichi), Big Cardamom (Kali Elaichi), Cardamom Husk, Black Cumin (Kalazeera; Kalunji), Black Sesame (Kala Till; Puja Till), Bay Leaf (Tez Patta), Badi Elaichi, Kali Elaichi.

We are recognized as one of the most eminent cardamom and cardamom products manufacturers and exporters in India. The cardamom and cardamom products have no other alternative available in the market in terms of quality, taste and effectiveness. Moreover, various renowned clients located in the national as well as international market are widely demanding the cardamom and cardamom products as these have no other alternative available in the market. Moreover, customers can also avail high quality cardamom and cardamom products at the most affordable prices.



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