



Dhania (Coriander seed)



Dhania is very popular and grown all over India. The plant is small with tiny branches, which bear leaves and inflorescence.

These flowers turn in to small sized, round shaped seeds having two segments, and are known as Dhania

Fresh leaves (as favouring agent) and dried Dhania seeds (as spices) are used in curries, chutney etc. Dhania has aromatic oil and is slightly pungent.

This is a great flavouring agent, stimulant, carminative helps in stomach ache and gripping pain, tranquilliser Dhania Coriander Seed.

Germicidal, diuretic, anti pyretic curtails excessive requirement of water in digestive system and is a tonic Dhania Coriander Seed.

Description

Coriander (Dhania) seeds are obtained from coriander plant (*Coriandrum sativum*). Coriander plant, especially leaves, are used widely in many culinary culture commonly known as cilantro (from Spanish name) in the United States. Coriander seeds are used as either whole or ground. The ground coriander powder is also part of spice mixture such as garam masala. Usually coriander seeds are roasted before grounding and whole seeds are roasted or fried before use. The grounded coriander seeds would lose its flavor soon so the best option is to use fresh or store in air tight container.

The dhania seeds that we offer are purely hygienic and when used during cooking it can add desired taste and distinct flavor to the cuisine. Its special aroma can enhance even a simply cooked item. Used in different curries, main courses and others, these dhania seeds make the cooked item worth relishing.

The dry fruits are known as coriander seeds. The seeds have a lemony citrus flavour when crushed, due to the presence of the terpenes linalool and pinene. It is also described as warm, nutty, spicy, and orange-flavoured. They are usually dried but can be eaten green.

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

How to select:

Coriander seeds (which are a spice) are round and have fine longitudinal ridges. The seeds have a sweet heady aroma with a subtle whiff of pine and pepper.

Use:

When grinding at home, it can be roasted or heated on a dry pan briefly to enhance the aroma before grinding it in an electric grinder or with a mortar and pestle.

How to store:

ground coriander seeds lose their flavour quickly in storage and are best only ground as needed. For optimum flavour, whole coriander seed should be used within six months, or stored for no more than a year in a tightly sealed container away from sunlight and heat.

Health benefits:

Coriander seeds have also been used to prepare a traditional diuretic in India . The diuretic is prepared by boiling equal amounts of coriander seeds and cumin seeds. The extract is then cooled and consumed as a diuretic.



Contact Us

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