



Kachra (Capers)



Botanical name: Capparis spinosa Linn.

Family name: Capparidaceae

Caper is derived from the Latin word capra, which means "goat," a name that reflects its strong smell. Thought to originate from the Near East or Central Asia, it has been used by Arabs for medicinal purposes. Other than Europe, caper is not well known in Asia or Latin America, though it is used in some Spanish style dishes in Mexico.

Origin and Varieties

Caper grows wild in the Mediterranean and is cultivated in Spain, France, Italy, Greece, Algeria, Cyprus, and Iran. There are some wild varieties that are used in northern regions of south Asia

Spice Description

Caper is the green, dried bud of an unopened flower. It is graded based on its size—the smaller, the higher the grade. Usually, it is cured with brine, vinegar, or oil. Caper has a sharp fermented bitter taste, and its characteristic taste is developed when placed in vinegar or brine. Pickled capers have an acrid, tart, and pungent taste with a lemony tang

Plant Description and Cultivation

Capers can be grown easily from fresh seed, gathered from ripe fruit and planted into well drained seed-raising mix. Seedlings will appear in 2–4 weeks. Old, stored seeds enter a state of dormancy and require cold stratification to germinate. Cuttings from semihardwood shoots taken in autumn may root, but this is not a reliable means of propagation. Caper plants prefer full sun in warm/temperate climates and should be treated much like cacti. They require regular watering in summer and very little during winter; they are deciduous, though in warmer climates they may simply stop growing. Capers have a curious reaction to sudden increases in humidity - they form wart-like pock marks across the leaf surface. This appears to be harmless, as the plant quickly adjusts to the new conditions and produces unaffected leaves. Seedling capers can be expected to flower from the second to third year, and live for at least decades, and probably much longer.

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

Capers in Other Languages

Arabic	kubar
Bengali	kabra
French	capres
Hindi	kiari, kabra
German	keipa
Italian	cappero



Preparation and Culinary uses

Capers have been pickled by Southern Europeans for over 2000 years. Today, they are consumed abundantly in the Mediterranean regions of Sicily, Apulia (in Italy), France, Spain, and Greece. Sicilians add capers to tomato sauces and wines with onions, garlic, green olives, and fresh leafy spices (such as basil, oregano, and chervil), game, pizzas, chicken, caponata (a salad that includes eggplant and tomatoes), tartar sauce, and fish. Apulians in Italy use caper with meatballs, string beans, and other boiled vegetables. The Spanish crush it, combine it with almonds, garlic, and parsley which is then served over fried fish. Tapenade, a salty pungent spread with capers, black olives, garlic, anchovies, black pepper, mustard, and other ingredients, is a popular appetizer in Provence, France.

Capers pair well with fish, olives, chicken, basil, mustard, black pepper, garlic, oregano, and tarragon. Because heat easily destroys its aroma, caper is added to cold dishes of fish, meat, and vegetables. In the United States and northern Europe, it is served as a garnish for cold fish, roasts, and salads, as a spread, and added to pickles and relishes. Capers are also used to add tartness to the curried dishes of northern India.

Spice Blends: tapenade, pickling blend, caponata blend, and pizza sauce blend.

Chemical Components

Caper contains mainly water (85%), bitter glycosides (such as rutin and glucocapparin), pentosans, rutic acid, pectin, and saponin. Similar to mustard or wasabi, upon enzymatic action, methyl glucosinate releases methyl isothiocyanate which gives capers its pungency. Rutin is the whitish spots (crystallizes during pickling process) on pickled capers. It has high sodium content.

Health Benefits Of Capers

Capers have been a part of the Mediterranean and the Arabian Gulf for a long time. Capers are essential for some French and Italian dishes.

Capers have anti oxidant properties which improve the body's immune system and delays the sign of aging.

Fresh capers do not have a very strong taste, but once they're dried and brined in salt and vinegar, a sharp taste develops.

Medicinal uses:

Root bark is diuretic, expectorant, anthelmintic, etc. Used in paralysis, rheumatism and enlarged spleen. Capers have reported uses for arteriosclerosis, as diuretics, kidney disinfectants, vermifuges and tonic.

Preparation and Storage

Whole dried allspice will keep indefinitely when kept out of light in airtight jars. It can be ground in a spice mill or an electric coffee grinder. The ground spice loses flavour quickly.

Quality Assurance

As we believe in providing quality products that are close to nature, we conduct various stringent quality tests under the supervision of the experts. These tests are performed with due care from the very initial stage of procurement of the products to the final stage of delivery to the end users.

Packaging

We also provide reliable packaging of the Kachra (Capers) and other Capers 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 Capers and Capers products which includes green Capers 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.



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