



## Soa sag (Dill)



**Indian Name :** Sowa / Suva  
**Botanical Name :** Anethum graveolens  
**Family Name :** Apiaceae  
**Parts Used :** Seeds  
**Habitat :** South west and Central Asia

### Origin of Dill Seeds

Dill seeds are originated in Central Asia. It is however is also grown in large quantity in Egypt and Mediterranean countries or Eastern Europe. It is also getting popular in North America. It's related species Sowa is grown in India whose fruits are larger but less fragrant.

### Description Of Dill Seed

Dill seed brown in color. It is oval shaped seed with with one side flat having two ridges. The other side of the dill seed is convex. The convex side has three ridges and three oil channels. The size of the seed is around 5 mm (0.15 in). The leaves and stalks of the dill seed is aromatic. They are used for pickling. The flavor of the seed is slightly bitter which is similar to caraway

### Dill in international languages

Spanish- Hinojo hediondo  
French- Aneth odorant  
Arabic- Shabath, Shibitt  
Korean- Tir, Inondu  
Hindi- Sowa, Anithi, Sua bathi  
Kannada- Sabbasigi soppu  
Swedish- Dill  
Indonesian- Adas manis, Adas cina  
Russian- Ukrop  
Japanese- Diru, Inondo  
Farsi- Shebet, Sheveed



**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



## Chemical Composition

Dillseed and the leaves contains essential oils but the oils from both the sources are not the same. The oil content of the leaves include carvone, limonene, phellandren and monoterpenes that decides aroma whereas the fruit oil consist of carvone, limonene and other monoterpenes. Indian dill consistb of phenylpropanoid dill apiole (6-allyl-4,4-dimethoxy-1,3-benzodioxol).

## Form of Dill Seeds

- \* Whole Dill Seeds
- \* Grounded Dill Seeds

## Trade in Dill

### Global Scenario

India and Pakistan are the major dill production areas, Egypt, Fiji, Mexico, Netherland, United States, England, Hungary are other commercially productive areas, making small contributions to the world production.

### Indian Scenario

India is the leading producer of dill seed and its derivatives. The exports of the essential oil and seeds have grown over the past five years. India supplies whole and powdered spice to various European countries.

### Cultivation of Dill

Dill seed is generally cultivated in a well drained soil. The plant thrives and grows well in the region where there is good sunshine. The seed is sown in the month of April. The distance between the two seeds is kept upto 12 inches. Spring is the best season for its growth. The height of the plant extend from one feet to three feet. The flower of the plant is yellow which when turned brown, indicates that harvesting time has arrived.

## Uses of Dill Seeds

### Culinary Use

Dill has a strong aroma and used for flavoring food in different cuisines. The herb is also used to manufacture pickles and soups. The herb must be used fresh, as the leaves lose the flavor immediately on drying. Dill seed is also popularly used in making salad dressings, curry blends, processed food and meat, cheese and bread.

### Medicinal Use

Dill seed is used for its antispasmodic, carminative, diuretic, stimulant, and stomachic properties. It is also used as a remedy for insomnia and colic. Dill Seed Oil is also used for its therapeutic value

## History of Dill Seed

Dill seed has been used since ancient times. It was popular among Babylonian and Syrian herbalists. It was also used to stimulates gladiators in ancient periods. Dill seed was also used to lull babies to sleep. It was also considered as an antidote to witchcraft and sorcery. Archaeological evidence reveals that the earliest dill seed was cultivated in the neolithic settlement of Switzerland. It was also referred in the bible..

## Preparation and Storage

Seeds can be used whole or crushed in a mill or coffee grinder. The dried seeds keep indefinitely when kept out of sunlight in an airtight container.

## 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.



Contact Us

Contact information for Taj Group companies in India.

### **TAJ AGRO INTERNATIONAL**

(A Division of Taj Pharmaceuticals Limited )

<http://www.tajagroproducts.com>

E-mail :

[tajagroproducts@gmail.com](mailto:tajagroproducts@gmail.com)

[tajagrointernational@gmail.com](mailto:tajagrointernational@gmail.com)

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