



Kebab Cheeni (Allspice)



Botanical name: *Pimenta dioica*

Classification

Kingdom : Plantae
allspice exporter
Subkingdom : Tracheobionta
Superdivision : Spermatophyta
Division : Magnoliophyta
Class : Magnoliopsida
Subclass : Rosidae
Order : Myrtales
Family : Myrtaceae
Genus : *Pimenta*
Species : *P. dioica*

Description

Although its name erroneously suggests, allspice is not a mixture or blend of several different spices. It is in fact the dried berries of the "*Pimenta dioica*" tree, which are available to us in the whole berry form or as a ground powder. The berries are a reddish brown colour after drying and are slightly larger than peppercorns.

Allspice is extremely popular in Caribbean cooking due to the fact that it is native to this part of the world. It is probably the most important spice employed in Caribbean cuisine and is predominantly used to flavour hot and fiery marinades and rubs for meat and poultry such as in the well-known "jerk" seasoning mixture.

In other parts of the world allspice is often neglected or left at the back of the cupboard, although it is favoured in the UK where it is used in pickling mixtures, preserves and in a variety of cake, biscuit and sweet pudding recipes. As it has a slight peppery overtone to its flavour, it is often added to stews, curries or soups.

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

Plant Description and Cultivation

A tropical evergreen tree, growing 7 -13m (22-43 ft) in height. It has smooth grey bark, with elliptic, glossy leaves, dark green and glossy, up to 15 cm (6 in) long. It has small white flowers appearing in mid summer followed by green berries that turn purple when ripe. Trees are planted about 10m (30 ft) apart, allowing room for a full canopy of fruit-bearing branches. Fruit starts to develop after about five years, and becomes full-bearing after twenty years.

These plantations are not called orchards, but 'walks" and in the summer, when whole trees are blanketed in aromatic flowers, the 'pimento walk' was a stroll through the grounds. The botanist Patrick Browne wrote in 1755: "nothing can be more delicious than the odour of these walks, when the trees are in bloom, as well as other times; the friction of the leaves and small branches even in a gentle breeze diffusing a most exhilarating scent.

Berries are picked when they have reached full size, but before they can ripen. The height of the trees makes mechanizing the process difficult, so hand picking or pulling off branches is still common. Berries are then 'sweat' for a few days, then they are spread out on a concrete platform called a 'barbeque' where they are dried. Leaves from the male trees are also harvested for eugenol oil..

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Kebab Cheeni (Allspice) in Other Languages

French:	Poivre de la Jamaïque
German	Piment, Nelkenpfeffer
English	Allspice, Jamaica pepper
Spanish	Pimienta
Indian	kabab cheene, seetful
Italian	pimento

Culinary uses of allspice

Allspice is famous for being the main ingredient of the Caribbean "jerk" seasoning, a marinade mixture, which is used to flavour meats and poultry, especially pork and chicken. The meat is marinated in the spicy seasoning and then cooked over an open fire, where allspice branches are used for the firewood.

Other ways in which allspice is used in different types of cuisines are:

- In Caribbean soups, stews and curries.
- In pickling mixtures.
- In chutneys, jams, pickles, preserves and marinades.
- In mulled wine and other type of hot punch or beverage.
- In cakes and biscuits.
- In milk puddings and desserts.
- In fruit pies, crumbles, compotes and sauces.
- In bean soups or pulse dishes.
- In sausage mixture and meat pies or pasties.
- In meat rubs and marinades.
- In pâtés and terrines.
- In ice creams and alcoholic liqueurs.
- In flavouring chocolate or hot chocolate.



Allspice taste and aroma

Allspice was given the name that we know it as today some time during the late seventeenth century due to the fact that it has a taste and aroma similar to several spices all rolled into one - cinnamon, cloves, nutmeg and black pepper.

As allspice is more commonly sold as a ground powder, many people assume that it is a mixture of the above spices, when actually it is not.

Nutritional & Health Benefits Of Eating Allspice

arrow-icons Allspice is known for its carminative, anti-inflammatory, warming, soothing and anti-flatulent properties. For the same reason, it is often used in tonics, giving the feeling of well being to an individual.

The spice is known to have aromatic and sweet smell and hence it forms an important condiment in kitchens across the world.

It is a good source of niacin, helping the body in detoxifying harmful compounds.

The vitamin C present in allspice is a powerful natural antioxidant that aids in providing resistance against infectious agents.

It is enriched with good amount of iron that is required for red cell production in the bone marrow. Allspice is a good source of potassium that helps the body to control heart rate and blood pressure. The good amount of manganese present in it is used as a co-factor for the powerful antioxidant enzyme superoxide dismutase, by the body.

Eugenol present in allspice has local anesthetic and antiseptic properties that are very useful in gum and dental treatment procedures. However, it is beneficial when taken in small amounts only. It is also known to increase digestion power, by increasing gastro-intestinal secretions.

The history of allspice

Allspice was originally native to the tropical forests of South and Central America and the West Indies, particularly Jamaica.

During one of his discovery voyages to the Caribbean, Christopher Columbus stumbled upon allspice quite by accident, as he was actually searching for black pepper. Coming across the dark brown allspice berries, Columbus assumed that they were peppercorns and he took them back with him to Europe, after naming them "pimienta", which is the Spanish word for the pepper spice.

Today, allspice is often referred to as "pimienta de Jamaica" in Spanish or Jamaica pepper in English, as well as other names such as myrtle pepper and pimento.

Jamaica is the world's largest producer of allspice today and the climate there gives rise to the best quality allspice in the world. Other producers are Mexico, Guatemala and Honduras, although the quality is not as good as the Jamaica pepper.

Medicinal Properties

Allspice provides relief for digestive problems because the volatile oil contains Eugenol, a weak

It is also carminative in nature as it also contains an oil rubefacient, meaning that it irritates the skin and expands the blood vessels, increasing the flow of blood to make the skin feel warmer.

The tannins in allspice provide a mild anesthetic that, with its warming effect, make it a popular home remedy for arthritis and sore muscles, used either as a poultice or in hot baths.

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 Kebab Cheeni (Allspice) seed and other Kebab Cheeni 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 Kebab Cheeni and Kebab Cheeni products which includes green Kebab Cheeni 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.



Contact Us

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