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DRAFT EAST AFRICAN STANDARD

Spices and condiments — Terminology

EAST AFRICAN COMMUNITY

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Foreword

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The Community has established an East African Standards Committee (EASC) mandated to develop and issue East African Standards (EAS). The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the public and private sector organizations in the community.

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East African Standards are subject to review, to keep pace with technological advances. Users of the East African Standards are therefore expected to ensure that they always have the latest versions of the standards they are implementing.

The committee responsible for this document is Technical Committee EASC/TC 006, *Spices culinary herbs and condiments*.

This second edition cancels and replaces the first edition (EAS 99:1999), which has been technically revised.

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Introduction

This East African Standard specifies the different plants classified under spices and condiments and which have been recommended for use in the preparation of spices and condiments

Most of the plants that appear in the list are those that are commonly used and those that are grown in the region.

The different plants are given both in their botanical names and English names some of the Swahili corresponding names are not given due to ambiguity in translation.

Spices and condiments — Terminology

1 Scope

This Draft East African Standard provides the list of botanical names of plants classified under spices and condiments.

This standard also gives the part of the plant used, the common English and available Swahili names of spices and condiments imported and those grown in the country.

2 Normative references

There are no normative references in this document.

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

2.1

spices

are fresh or dried plant parts such as seed, fruit, root, bark or leaves of the plant either in whole or ground form used in small quantities to season or flavor food

2.2

condiments

are pungent, hot or fatty substances or a mixture of each used in small quantities in food to improve flavour

2.3

masala

the term for an aromatic mixture of spices and/or condiments

The list of spices and condiments together with their botanical, common English and Swahili names and the part used as the spice or condiment are given in Table 1.

Table 1 — List of spices and condiments

S/No.	Botanical	English	Swahili	Part used
1)	<i>Allium cepa</i> Linnaeus	Onion	Kitunguu maji	Bulb
2)	<i>Allium sativum</i> Linnaeus	Garlic	Kitunguu thaumu/ saumu	Bulb
3)	<i>Anethum graveolens</i> Linnaeus	Dill seed	Binzari nene	Fruit
4)	<i>Apium graveolens</i> Linnaeus	Celery seed/Garden celery	-	Fruit, Root, Leaf
5)	<i>Brassica nigra</i> Linnaeus	Black mustard	Haradali	Seed
6)	<i>Capsicum frutescens</i> Linnaeus	Chillies	Pilipili hoho/Kali	Fruit
7)	<i>Capsicum annum</i> Linnaeus	Capsicum or (Sweet pepper)	Pilipili tamu/Mboga	Fruit
8)	<i>Carum carvi</i> Linnaeus	Caraway seed	Kisibiti	Fruit
9)	<i>Cinnamomum zeylanicum</i> Blume	Cinnamon	Mdalasini	Bark, Leaf
10)	<i>Coriandrum sativum</i> Linnaeus	Coriander	Kasubara or Mgilgilani	Leaf and seed
11)	<i>Crocus sativus</i> Linnaeus	Saffron	Zafarani	Stigma
12)	<i>Cuminum cyminum</i> Linnaeus	Cumin seed	Binzari nyembamba/Uzile/Jeera	Fruit
13)	<i>Curcuma longa</i> Linnaeus	Turmeric	Binzari/Manjano	Rhizome
14)	<i>Elettaria cardamomum</i> Maton	Cardamon	Iliki	Fruit and seed
15)	<i>Syzygium aromaticum</i> (L) Merril and Perry	Cloves Clove stem	Karafuu Makonyo	Flower bud, Stem
16)	<i>Foeniculum vulgare</i> P Miller	Fennel	Shamari	Seeds fruits
17)	<i>Mangifera indica</i> Linnaeus	Mango slices or powder	Maembe	Unripe fruit
18)	<i>Mentha spicata</i> Linnaeus Hudson	Spear mint	Mnanaa/nanaa	Leaf
19)	<i>Murraya koenigii</i> Linnaeus C Sprengel	Curry leaves	Mvuje	Leaf
20)	<i>Myristica fragrans</i> Houttun	Nutmeg	Kungumanga	Kernels

S/No.	Botanical	English	Swahili	Part used
		Mace	Basibasi	Aril
21)	<i>Papever somniferum</i> Linnaeus	Poppy seed	-	Seed
22)	<i>Pimpinella anisum</i> Linnaeus	Aniseed	-	Fruit
23)	<i>Piper nigrum</i> Linnaeus	Black pepper White pepper Green pepper	Pilipilimanga	Berry
24)	<i>Piper longum</i> Linnaeus	Long pepper (pipli of papal)	Pilipili ndefu	Fruit
25)	<i>Satureja hortensis</i> Linnaeus	Savory	-	Leaf and flowering top
26)	<i>Brassica hirta</i> Moench (Synonym <i>Sinapis alba</i> Linnaeus)	White mustard Yellow mustard	Haradali	Seed
27)	<i>Thymus vulgaris</i>	Thyme	Zaatari	Leaf and flowering top
28)	Linnaeus <i>Trigonel/a</i> <i>foenum-graecum</i> Linnaeus	Fenugreek	Uwatu	Seed
29)	<i>Vanilla fragrans</i> Ames (Synonym <i>Vanilla</i> <i>planifolia</i> Andrews)	Vanilla	Vanila	Pod (fruit)
30)	<i>Vanilla tahitensis</i> Moore	Vanilla	Vanila	Pod (cured fruit)
31)	<i>Zingiber officina/e</i> Roscoe	Ginger	Tangawizi	Rhizome
32)	<i>Cymbopogon citrates</i>	Lemon Grass	Mchaichai	Leaf
33)	<i>Rosmarinus officinalis</i>	Rosemary	Rozi meri	Leaf
34)	<i>Salvia officinalis</i> , <i>Salvia triloba</i>	Sage	-	Leaf
35)	<i>Mentha piperita</i>	Peppermint	Mperemende	Leaf
36)	<i>Artemisia dracunculus</i>	Tarragon	-	Leaf and flowering top
37)	<i>Alpinia galanga</i>	Galangal	Khulinjani	Rhizome
38)	<i>Monarda citriodor</i>	Lemon mint	Mpamba wake	Leaf
39)	<i>Averrhoa carambola</i> L.	Carambola/Star fruit	Mbilimbi wa kizungu, Karambola	Fruit
40)	<i>Averrhoa bilimbi</i>	Belimbing	Mbilimbi	Fruit
41)	<i>Origanum vulgare</i> L.	Oregano	Mzamda/Zamda	Leaf, flower
42)	<i>Citrus sinensis</i>	Orange peel	Maganda ya machungwa	Fruit peels

S/No.	Botanical	English	Swahili	Part used
43)	<i>Citrus limon</i>	Lemon, Lemon peel	Limao, Maganda ya limao	Fruit, Fruit peels
44)	<i>Illicium verum</i>	Star anise	Kash kash maua	Fruit
45)	<i>Pimenta dioica</i> (L.) Merr. J.W.Moore	Pimento, all spice	-	Immature fruit, leaf
46)	<i>Tamarindus indica</i> L.	Tamarind	Ukwaju	Fruit
47)	<i>Citrus aurantifolia</i>	Lime	Ndimu	Fruit

Bibliography

- [1] IS 1877 - 1985, Spices and condiments.

- [2] ISO 676: 1995, Spices and condiments — Botanical nomenclature

