

Cuminum cyminum - Plant



It has a hot and aromatic flavour and is often used in curries. The essential oil obtained from the seed is used as flavouring as well.

Rating: Not Rated Yet

Price

Sales price 199

Discount

Item will be shipped by 3 - 5 days

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Description

Description for Cuminum cyminum

Cumin is a flowering plant in the family Apiaceae, native from the east Mediterranean to Pakistan/India. Its seeds are used in the cuisines of many different cultures, in both whole and ground form.

Common name	Flower colours	Bloom time	Height	Difficulty
Comino, Jeera, Jeerige, Jilakara, Jintan puteh, Jinten bodas, Jinten, Jira zeera, Jira, Jiraka jira, Jiraka, Jiregire, Jorekam, Kumin, Safed jeera, Siragam, Sududuru, Sulpha phul, Yeera, Zira-sufed.	yellow-brown	june to july	0.3 m	easy to grow

Planting and care

It is hardy to zone (UK) 8 and is frost tender. It is in leaf 10-May It is in flower from Jun to July, and the seeds ripen from Aug to September. The flowers are hermaphrodite (have both male and female organs) and are pollinated by Insects. The plant is self-fertile.

Sunlight Full Sun	Soil well-drained soil	Water Medium	Temperature 20 to 30Å°C	Fertilizer Apply any organic fertilizer
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Caring for Cuminum cyminum

- Deadhead to prolong flowering.

- Maintain moderate soil moisture and fertilize lightly.
- Zinnias will die with the first frost.

Typical uses of Cuminum cyminum

Special features: It is little used at present in Western cooking, though it is much employed in India[268]. A hot and aromatic flavour, it is an important ingredient in curries, and is also often used as a flavouring in biscuits, cakes and bread where it also helps in improving the digestion[1, 4, 14, 21, 27, 46, 132, 171, 244]. The seed is harvested when fully ripe and is then dried and stored in airtight jars[244].

Culinary use:

Seed - cooked as a flavouring.

A hot and aromatic flavour, it is an important ingredient in curries, is used as a seasoning in soups and stews, and is also often used as a flavouring in biscuits, cakes and bread where it also helps in improving the digestion.

Ornamental use: used for ornamental purpose.

Medicinal use:

A general tonic to the whole digestive system, it is used in the treatment of flatulence and bloating, reducing intestinal gas and relaxing the gut as a whole.

In India it is also used in the treatment of insomnia, colds and fevers and to improve milk production in nursing mothers.

References

- <https://en.wikipedia.org/wiki/Cumin>
- <http://www.pfaf.org/user/Plant.aspx?LatinName=Cuminum+cyminum>

Reviews

There are yet no reviews for this product.