

CONTENTS

Preface		vii
About the Editors		xiii
Contributors		xv
Chapter 1.	Traditional Uses of Spices: An Overview <i>Ajaikumar B. Kunnumakkara, Cemile Koca, Sanjit Dey, Prashasnika Gehlot, Supachi Yodkeeree, Divya Danda, Bokyung Sung and Bharat B. Aggarwal</i>	1
Chapter 2.	Black Pepper (<i>Piper nigrum</i>) and Its Bioactive Compound, Piperine <i>Krishnapura Srinivasan</i>	25
Chapter 3.	Cardamom (<i>Elettaria cardamomum</i>) and Its Active Constituent, 1,8-cineole <i>Archana Sengupta and Shamee Bhattacharjee</i>	65
Chapter 4.	Molecular Targets and Health Benefits of Cinnamon <i>Kiran Panickar, Heping Cao, Bolin Qin and Richard A. Anderson</i>	87

Chapter 5.	Cloves (Eugenol) <i>Yoshinori Kadoma, Yukio Murakami, Toshiko Atsumi, Shigeru Ito and Seiichiro Fujisawa</i>	117
Chapter 6.	Coriander <i>Sanjeev Shukla and Sanjay Gupta</i>	149
Chapter 7.	Fenugreek (Diosgenin) <i>Jayadev Raju and Chinthalapally V. Rao</i>	173
Chapter 8.	Diallyl Sulfide from Garlic <i>Girija Kuttan and Punathil Thejass</i>	197
Chapter 9.	Ginger (6-gingerol) <i>Nidhi Nigam, Jasmine George and Yogeshwer Shukla</i>	225
Chapter 10.	Kalonji (Thymoquinone) <i>Ahmed O. Kaseb and Abdel-Hafez A. Selim</i>	257
Chapter 11.	Kokum (Garcinol) <i>Manoj K. Pandey, Ajaikumar B. Kunnumakkara and Bharat B. Aggarwal</i>	281
Chapter 12.	Capsaicin — A Hot Spice in the Chemoprevention of Cancer <i>Joydeb Kumar Kundu and Young-Joon Surh</i>	311
Chapter 13.	Rosemary (Rosmarinic Acid) <i>Jongsung Lee, Eunsun Jung, Jienny Lee and Deokhoon Park</i>	341

Chapter 14.	Mint and Its Constituents	373
	<i>Ajaikumar B. Kunnumakkara,</i> <i>Jing-Gung Chung, Cemile Koca and Sanjit Dey</i>	
Chapter 15.	Turmeric (Curcumin)	403
	<i>Jen-Kun Lin and Shoei-Yn Lin Shiau</i>	
Index		425