

Comprehension on Aromatic and Medicinal Plants in Improving the Functionality of foods of Animal Origin

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Abstract

The numeral of plants that have preservative and aromatic values to food is considerable during the last few decades. The change in consumption pattern of consumers that is “going green” is further augmenting. The advantage of these food additives is that they can be incorporated at any point of time with excellent antimicrobial, antioxidative and preservative action. The functional properties of these plants are exhibited by the presence and quantum of active substances. As animal source foods are having a rich nutritional dense matrix and are very much prone to oxidative deterioration and microbial spoilage, judicious use of certain plants (Medicinal and aromatic plants) and their extracts can be promising aspects of natural additive supplementation for modern consumers. Thus, this conception can benefit the expansion of diversity and functionality of bioactive compounds as natural preservatives in foods of animal origin sector.

Keywords: Medicinal and aromatic plants; Functional food; Animal food; Essential oil.

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INTRODUCTION

Medicinal and Aromatic plants have been used to fortify foods throughout history as preservatives, flavor, and therapeutic agents. The herbs and spices are low cost commodities, they are nowadays appreciated as gold or jewels in many developing and developed countries.¹ The use of plant parts and extracts were used by ancient civilizations and have been used for Centuries in India and China. Today, these plants can be used to increase the acceptability of foodstuffs and improve their health thereby increasing the functionality of the product. Additionally, herbs and spices have been utilized as food additives all over the world,