RESEARCH ARTICLE

ETHNO MEDICINAL KNOWLEDGE OF SPICES AND THEIR USES BY TRIBAL COMMUNITY OF RAJASTHAN, INDIA

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Abstract: A spice is a dried seed, fruit, root, bark or vegetative material used in nutritionally insignificant amount as a food supplement for the reason of flavouring and imparting taste. Spices are defined as "a strongly flavoured or aromatic substance of vegetable origin, obtained from tropical plants, commonly used as a condiment". In ancient times, spices were as valuable as metal gold; and as noteworthy as medicines and perfumes. No country in the world cultivates as a lot of kinds of spices as India with quality spices come from Kerala, an Indian state. Because of the varying climates in India-from tropical to sub-tropical, temperate-almost all spices are grown in this country. In almost all of the 28 states and seven union territories of India, at least one spice is grown in profusion. Spices used by tribe as herbal ethno medicine to treat several common diseases such as fever, indigestion, diarrhoea, dysentery, vomiting, asthma, heart diseases, headache, boils, leucoderma, bold disorders, piles and insect bites etc. were documented. High level of commercial use as ethno medicinal practices adversely affect the physical, social and economic welfare of the tribal community of Chittorgarh ,Rajasthan . A survey (December 2012 to December 2013) reported data on four-teen spices belonging to twelve families identified from this region. Brief information about the scientific names with family, common names (English), plant part used, way of application of plant parts and their uses against diseases have been presented. Present study reveals that some species are important in primary healthcare sys-tem of tribal communities. This paper deals with the biodiversity of spices and their ethno medicinal uses by the tribal communality for conservation and utilisation in Chittorgarh ,Rajasthan.

Keywords: Spices, Ethno medicinal uses, TSP (Tribal specific place) Antimicrobial activity

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