

VALUE ADDITION OF *OCIMUM BASILICUM* L. FOR THE PREPARATION OF TRADITIONAL CRUDE SALT AND ITS MEDICINAL USES

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Abstract: The crude salt (Hara namak) is prepared by local inhabitants of district Solan in Himachal Pradesh using *O. basilicum* L. along with several other ingredients, and uses it to add flavour to their food as well as to cure several stomach ailments. The paper describes the indigenous method of preparation of this salt and its uses in different parts of Himachal Pradesh.

Keywords: *Ocimum basilicum*, Crude salt, Traditional medicine, Traditional knowledge, Value addition

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