



## Lavang (Cloves)



The word Clove is derived from the word clou which means nail. It is aromatic flower of the flower buds of a tree in the family Myrtaceae. It is used as spice in cuisine all over the world. It originates from India. Clove tree is a evergreen tree whose height ranges from 10-20 m. Apart from being used in cuisine, natural clove is also used in other industries for its medicinal use and therapeutic value.

Indian Name: Laung  
Botanical Name: Syzygium aromaticum, Eugenia aromaticum  
Family Name: Myrtaceae  
Parts Used: Flower bud  
Habitat: Indonesia

### Origin

Clove is a native of Indonesia. Clove spice is also grown in Zanzibar, Indonesia and Madagascar; it is also grown in India, and Sri Lanka. According to FAO, Indonesia leads the world in clove production. Nearly 80% of the clove of the world is produced by Indonesia followed by Madagascar and Tanzania.

### Cultivation

Clove seed are planted after proration, in shaded areas. It is only at the fifth year that the flowering takes place. The average yield of the plant is around 34 kg of dried buds. In the late summer and again in the winter, the buds are hand-picked and then sun-dried. Zanzibar in Tanzania, is the world's largest producer of cloves. Other major producers are Madagascar and Indonesia. The length of the clove vary between 1/2 to 3/4 inch.

### Lavang (Cloves) in Other Languages

Arabic	Kabsh qarunfil	Hindi	Laung, Lavang
Assamese	Laung	Italian	Chiodo di garofano
Dutch	Kruidnagel	Japanese	Choji, Choji
French	Clou de girofle	Tamil	Graambu
German	Methro, Methini	Telugu	Lavangalu
Hebrew	menthulu	Vietnamese	Dinh huong

Note :- Rate of the products Mention in the Website will be verified by day to day fluctuation in the Indian Agro Market Actual Rate of the Products will be provide at the time of final Confirmation of Order



## Chemical Composition

Clove spice contains essential oil upto 15%. The oil constituents are eugenol, eugenol acetate and  $\beta$ -caryophyllene. Clove also consists of triterpene oleanolic acid and beta caryophyllene.

## Natural Clove Description

Natural Clove is a small reddish brown flower bud of the tropical evergreen tree *Syzygium aromaticum*. The tree reaches the height of 14 m. The bark of the tree is gray whereas the leaves are dark green and have shiny appearance. The leaves of the tree are elliptical and are very fragrant. At the end of the branches small crimson flowers grow in triple clusters. Harvesting and curing is done in dry seasons. The cluster of the clove is picked by hand and then they are dried.

## Uses

### Culinary Uses

Cloves are frequently used in dishes to impart its distinctive flavor. Since the aroma is strong hence only little is required to be used. They are generally used to "stud" hams and pork,. They are also frequently used in various North and South Indian dishes. In number of spice mixtures like ras el hanout, curry powders, mulling spices and pickling spices, cloves are utilized.

### Medicinal Use

According to traditional herbalist cloves are beneficial in the following problems:

- \* Treats indigestion
- \* Diarrhea
- \* Hernia
- \* Ringworm
- \* Athlete's foot and other fungal infections.
- \* Respiratory.
- \* Used in anti-gout
- \* Relieves toothache.
- \* Helpful in insomnia and Curbs the desire for alcohol

### Other

Some of the other uses of Cloves are:

- \* It is widely used for food flavoring and aroma in a variety of cuisines, used in confectionery and other products
- \* Personal Hygiene products: Widely used in toothpastes, mouthwash and tooth powders.
- \* Flavoring Industry
- \* Perfumery
- \* Cosmetics
- \* Toiletries

### Other Health Benefits of Cloves

Cloves are used for treating a number of health conditions such as malaria, cholera, scabies in the tropical Asian countries.

Cloves benefit the diabetic patients by controlling the blood glucose levels. The essential constituent (Eugenol) found in cloves is also powerful for preventing blood clots.

Clove oil mixed with milk and salt can be used as a home remedy for headache. It is one of the effective remedies for stye and various eye infections. If a piece of clove is applied to stye, it gives a great relief. Clove is used as a relief for ear aches, a mixture of clove oil and sesame oil is warmed and applied ear aches.

Apart from these health benefits of cloves, they are known to offer various other general benefits too. Clove oil is used for the preparation of various beauty creams and lotions. It is also extensively used as a massage oil to provide relief from stress.

Clove oil, in the form of purified liquid is widely used in synthetic vanilla and also used as flavors in the manufacture of perfumes, soaps and various toiletries.

The clove oil makes an excellent natural mosquito repellent as well as moth repellent and can protect against mosquitoes for 4-5 hours.

Clove, a versatile spice, is easily available in every home and with so many nutritional qualities, one can surely benefit in a variety of ways. But it's always advisable to consult your doctor before using clove oil in treating infants and during pregnancy.

#### Nutrition Facts about Lavang (Cloves)

Cloves Ground Nutrient	Units	1 tsp -----	2.10 g
<b>Proximates</b>			
Water	g	0.144	
Energy	kcal	6.783	
Energy	kJ	28.350	
Protein	g	0.126	
Total lipid (fat)	g	0.421	
Carbohydrate, by difference	g	1.285	
Fiber, total dietary	g	0.718	
Ash	g	0.123	
<b>Minerals</b>			
Calcium, Ca	mg	13.566	
Iron, Fe	mg	0.182	
Magnesium, Mg	mg	5.544	
Phosphorus, P	mg	2.205	
Potassium, K	mg	23.142	
Sodium, Na	mg	5.103	
Zinc, Zn	mg	0.023	
Copper, Cu	mg	0.007	
Manganese, Mn	mg	0.631	
Selenium, Se	mcg	0.124	
<b>Vitamins</b>			
Vitamin C, total ascorbic acid	mg	1.697	
Thiamin	mg	0.002	
Riboflavin	mg	0.006	
Niacin	mg	0.031	
Vitamin B-6	mg	0.027	
Folate, total	mcg	1.953	
Vitamin B-12	mcg	0.000	
Vitamin A, IU IU		11.130	
Vitamin A, RE	mcg_RE	1.113	
Vitamin E	mg_ATE	0.035	
Fatty acids, total saturated	g	0.114	
Fatty acids, total monounsaturated	g	0.031	
Fatty acids, total polyunsaturated	g	0.149	
Cholesterol	mg	0.000	
Phytosterols	mg	5.376	



#### History of Clove

Natural Clove is frequently mentioned in Chinese record of 2nd century B.C. As per tradition the officials had to chew clove while talking to the king. Natural Clove was widely grown in Indonesia since many centuries thereby earning it a name of spice Island. Ancient Romans too used Cloves. Clove reached Europe in the fourth century through Arabs.

In the middle ages the monopoly of the Arabs over spice remained intact but this monopoly was finally broken by the Portuguese. The Portuguese virtually controlled all the spice resource of India and the South East Asia. Eighteenth century saw many wars between Dutch, Portuguese, English and French to get hold over this spice trade.

## Trade in Cloves

### Global Scenario

Indonesia is the largest producer of cloves, followed by Madagascar, Zanzibar, India and Srilanka. Tanzania is another major producer of cloves contributing approximately 60% to the total world production. Cloves are also being traded in the international circuit for its derivatives including essential and oleoresins. The worldwide clove market has been stagnant for the past few years. according to statistics, the global production of the spice has decreased by 12% and also the productivity of the spice has also gone down by 4%.

### Indian Scenario

Southern Region in India is known to produce large quantities of cloves, most of which is domestically consumed. Karnataka, Kerala and Tamil Nadu are the major cloves producing states. Farmers are using advanced technology for quality and consistent supply.

### Preparation and Storage

Cloves are best bought whole. As a powder flavour quickly deteriorates. Being extremely hard, it is difficult to grind cloves with a mortar and pestle so an electric grinder such as a coffee grinder is recommended. Store in an airtight container out of direct light.

### Quality Assurance

As we believe in providing quality products that are close to nature, we conduct various stringent quality tests under the supervision of the experts. These tests are performed with due care from the very initial stage of procurement of the products to the final stage of delivery to the end users.

### Packaging

We also provide reliable packaging of the Lavang (Cloves) and other Lavang (Cloves) products. During the packaging procedure, we keep the hygienic level high and also ensure that there is no human touch. Moreover, the packaging has also helped in the easy and safe delivery of the products.

We are dealing with various esteemed clients located in India as well as in the markets of New Zealand and Dubai. We also promise to serve a superlative range of Lavang (Cloves) and Lavang (Cloves) products which includes green Lavang (Cloves) powder to our new customers as we serve to our existing satisfied clientele. The frequent and concrete feedbacks from our customers have also helped in the advancement of the managerial activities and serving the products as per the demand prevailing in the market. Last but not the least; we are also looking forward to provide more beneficial deals in the forthcoming years.



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