



SNS COLLEGE OF PHARMACY AND HEALTH SCIENCES

Sathy Main Road, SNS Kalvi Nagar,
Saravanampatti Post, Coimbatore - 641 035,
Tamil Nadu.



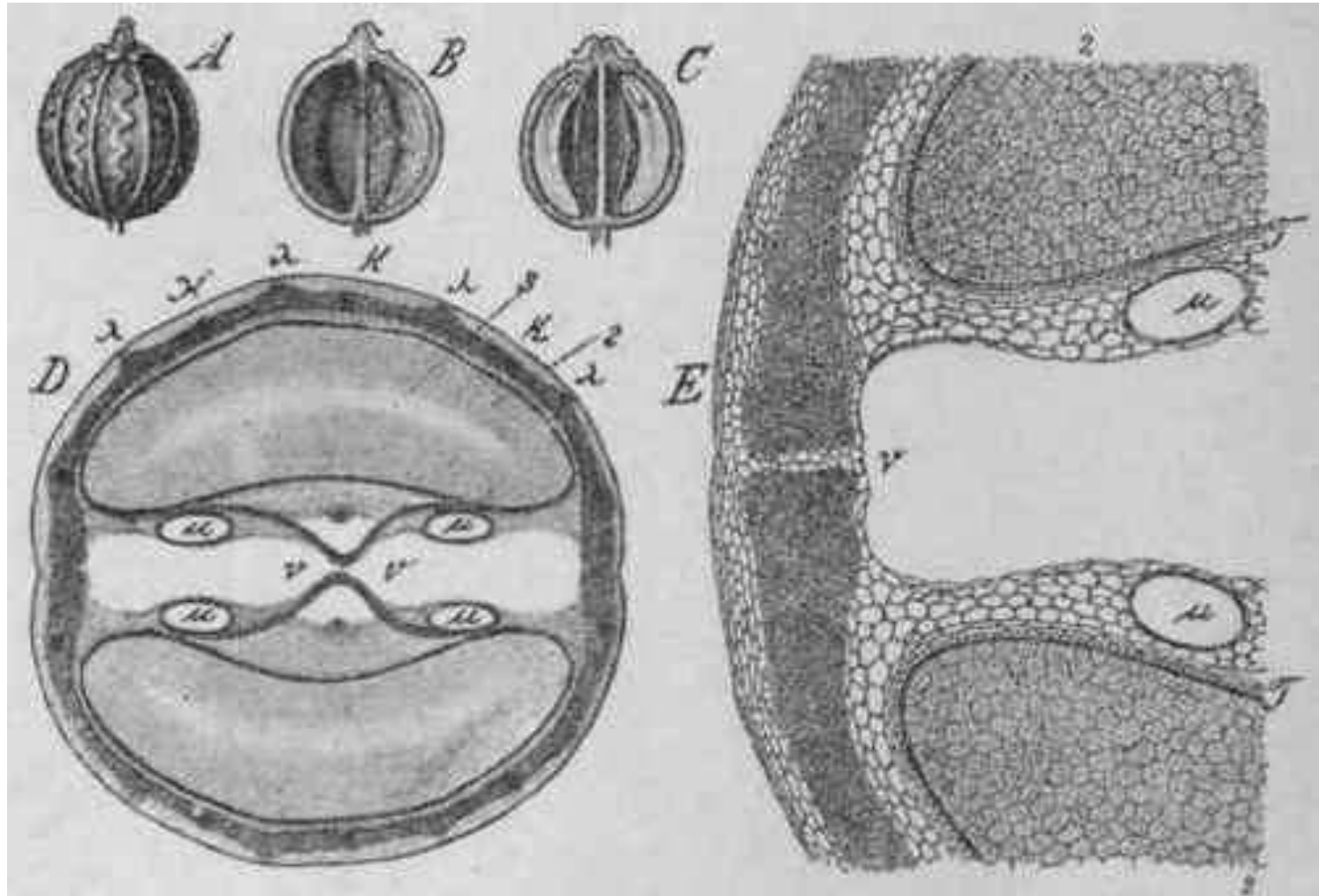
carminatives

CORIANDER

1. **B.S** : *Coriandrum sativum*
2. **F**: Umbelliferae
3. **C.C** : It contain Volatile oils.
The important chemical constituents are,
Coriandrol,
Geraniol,
Carvone, Anethole.
4. **Uses** : Carminative,
Flavouring agent,
Stimulant.



T.S OF CORIANDER FRUIT

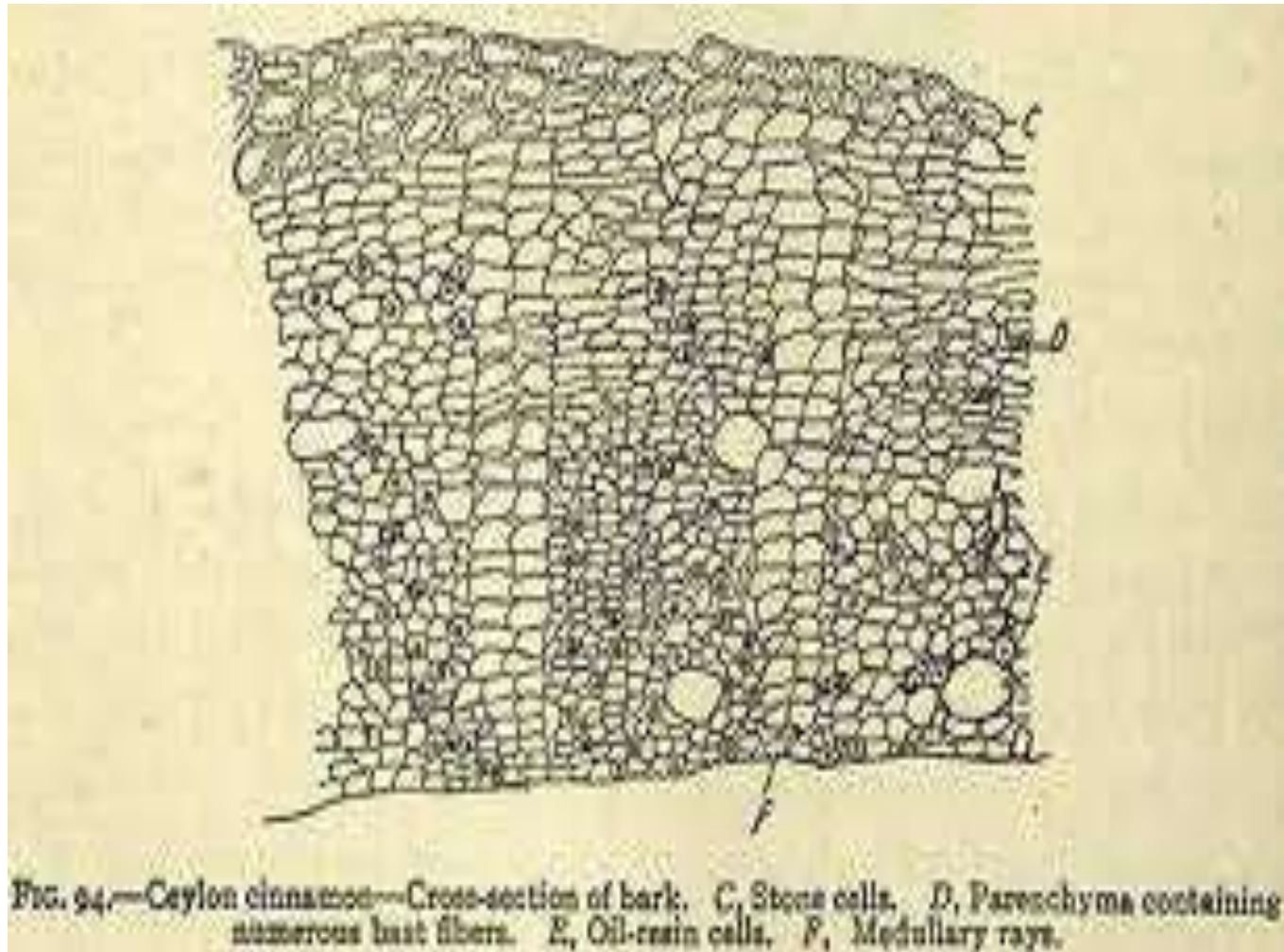


CINNAMON

1. **B.S** : *Cinnamomum zeylanicum*
2. **F**: Lauraceae
3. **C.C** : It contain Volatile oils.
The important chemical constituents are,
Cinnamaldehyde, Eugenol,
Benzaldehyde, Phellandrene.
4. **Uses** : Carminative ,
Stomachic,
Asrtingent,
Flavouring agent,
Spice.



T.S OF CINNAMON BARK



NUTMUG

1. **B.S** : *Myristica fragrans*
2. **F**: Myristicaceae
3. **C.C** : It contain Volatile oil.
The important chemical constituents are,
Myristicin, Elimicin,
Saffrole, Palmitic acid,
Oliec acid, Terpeniol.
4. **Uses** : Used as Carminative,
Aromatic, Stimulant,
Used in Soaps Preparation, Used in
Rheumatism.



GINGER

1. **B.S:** *Zingiber officinale*

2. **F:** Zingiberaceae

3. **C.C:** It contain **Volatile oils.**

The important chemical constituents are,
**Gingerol, Citral, Camphene, Pinene,
Phellandrene, Valine, Leucine, Zinc, Mg, P, Al.**

4. **Uses :** Used in

→ Respiratory Diseases.

Ex:- Cough, Cold, Swine flu,
Asthma, Sinusitis, Bronchitis.

→ in Heart Diseases.

Ex:- Prevent Heart Attacks,
Regulates Blood circulation.

→ In GIT (Gastro Intestinal Tract) Diseases.

Ex:- Ulcers, Vomiting, Digestion, Diarrhea,
Hepatitis.

→ In Psychological Depression.



CARDAMOM

1. **B.S** : *Elettaria cardamomum*

2. **F**: Zingiberaceae

3. **C.C** : It contain Volatile oil.

The important chemical constituents are,

Pinene, Limonene, Phellandene,
Cineole, Terpenene, Cymene,
Linalool, Terpeniol.

4. **Uses** : Used as a Flavouring agent,
in Nausea & Vomiting,
for Digestion.



TULSI

1. **B.S** : *Ocimum sanctum*
2. **F**: Labiatae
3. **C.C** : It contain Volatile oil.

The important chemical constituents are,

Eugenol, Carvacrol, Caryophyllin, Vit-C, Maleic acid, Citric acid.

4. **Uses** : Used as Stimulant, Aromatic, Good Immuno-Modulatory Drug, Antibacterial, Insecticidal, Spasmolytic, Anticatarrhal, to cure Ear-ache, Cough & Cold, in Skin diseases, & for Digestion.

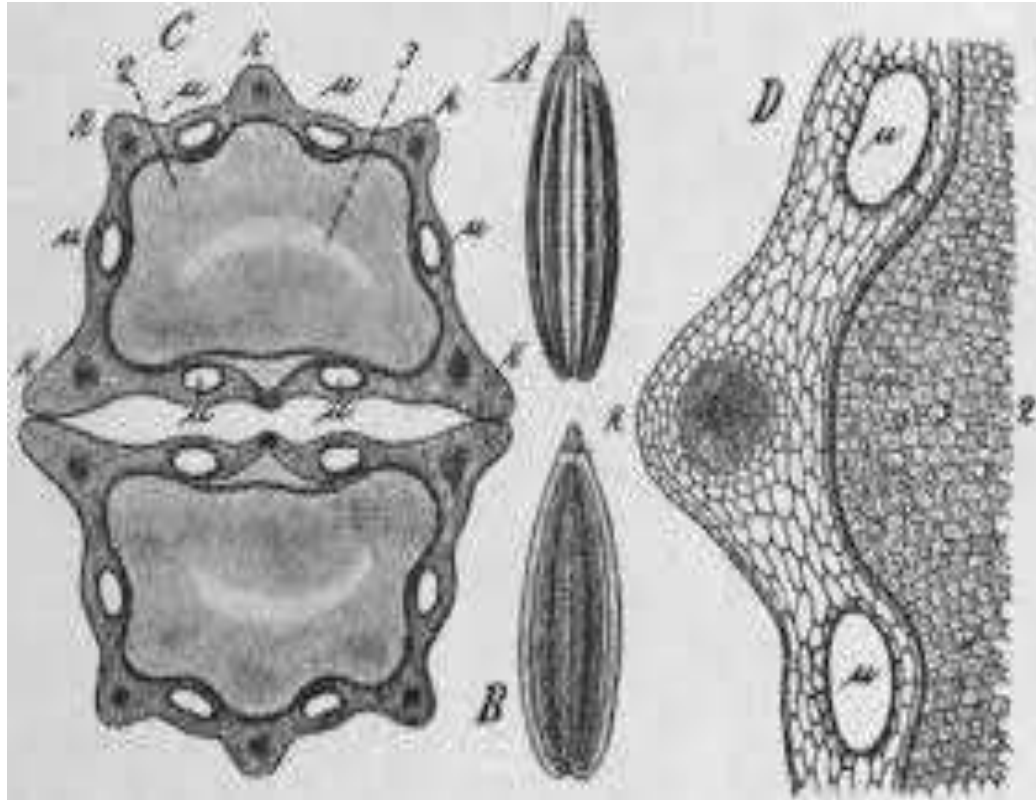


FENNEL

1. **B.S** : *Foeniculum vulgare*
2. **F**: Umbelliferae
3. **C.C** : It contain Volatile oil.
The important chemical constituents are,
Fenchone, Anethole, Phellandrene,
Limonene, Methyl chavicol,
Anisic aldehyde.
4. **Uses** : Carminative, Aromatic,
Stimulant, Expectorant,
& Flavouring agent.



T.S OF FENNEL FRUIT



BLACK PEPPER

1. **B.S** : *Piper nigrum*
2. **F**: Piperaceae
3. **C.C** : It contain Volatile oil.
The important chemical constituents are,
Piperine,
Phellandrene,
Caryophylline.
4. **Uses** : Stomachic, Stimulant,
Aromatic, Carminative,
Stimulates Taste Buds,
Spice, Condiment.



CLOVE

1. **B.S** : *Eugenia caryophyllus*
2. **F**: Myrtaceae
3. **C.C** : It contain Volatile oil.
The important chemical constituents are,
Eugenol, Caryophyllenes,
Eugenin, Chromone,
Esters, Ketones & Alcohols.
4. **Uses** : Dental analgesic,
Stimulant, Aromatic,
Carminative, Antiseptic,
as Flavouring agent, in Perfumes.



T.S OF CLOVE

