VR1 receptor agonists that may contribute to the medicinal properties of ginger, which have been known for centuries[32].

Other Uses

Dried ginger traditionally has been traded internationally in the whole or split forms and is ground in the consuming centres. The major use of ground dried ginger on a worldwide basis is for domestic culinary purposes, while in the industrialized Western countries it also finds extensive use in the flavouring of processed foods[33].

Ginger oil, obtained by steam distillation of the rhizome of *Z. officinale* Roscoe, is used in the beverage and fragrance industries[34]. This product possesses the aroma and flavour of the spice but lacks the pungency. It finds its main application in the flavouring of beverages and it is also used in confectionery and perfumery. The efficacy of ginger oil as a repellent to *Bemisia argentifolii* (Homoptera: Aleyrodidae) on tomato[35].

CONCLUSION

Spices produce a vast and diverse assortment of organic compounds, the great majority of which do not appear to participate directly in growth and development. The present review sought to document and comment on the publications that have appeared on ginger and cardamom processing and some of the properties like pharmacological and medicinal properties. Ginger and many of its chemical constituents have strong anti-oxidant actions. The spice has diversified uses in the fields of medicine and industry. Development of high-yielding superior varieties, combined with sustainable production, will definitely enhance the export value of the spice. However, the natural quality degrades during the extraction process, storage and postharvest handling.

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