

**Herbs, Spices and Flavorings**  
**TPSS 120C**  
**HW 1**  
**1/19/16**

Adam Butac

1. Define the terms “Herbs” and “Spices”?

Herbs: Usually pertain to the leaves of a plant used for food or medicine.

Spices: Usually pertain to a dried, usually ground, woody plant material.

2. Briefly describe how the quest for herbs and spices shaped European history?

The quest for herbs and spices are what created established trade routes from Europe to parts of Asia, particularly India. At one point pepper was so important/valuable, it was used as a currency.

3. What components or attributes contribute to flavor?

The three components that contribute to flavor are as follows:

Aromatics: sensations in the nose from volatile substances released in the mouth such as horseradish or wasabi.

Chemical feelings: Heat from chili pepper or mint from spearmint.

Taste: Salty sweet savory bitter etc.

4. How does Vanilla affect the texture of foods and drink, particularly dairy products?

Vanilla is used in dairy and other products to create a “creamy rich” sensation.

5. What gives the various basil their characteristic aroma? Name one term used to describe basil aroma.

Linalool, methylchavicol, and 1,8-cineole are what give basil their characteristic aroma.

A term used to describe basil aroma: Lemony.