

# Project 2

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## PART 2

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Core 2 Interaction  
Studio

# TITLE: SPICE SPECTRUM

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**Idea:** A digital exploration into the diverse uses and cultural significance of spices, encompassing culinary, cultural, and historical dimensions and investigating the narrative potential of spices in shaping cultural identity, culinary traditions, and sensory experiences. Showcasing how spices are the bridge between different cultures as many spices are used in different ways in different cuisines. The digital realm allows for immersive experiences, blending visuals, narratives, and interactive elements to engage users in the rich tapestry of spice culture.

# RULES FOR CUTRATION

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1. **Cultural Richness:** Prioritize spices with deep cultural roots and significance, showcasing how they are intertwined with culinary traditions, rituals, and historical practices.
2. **Geographical Representation:** Ensure a diverse selection of spices from various regions to capture global spice diversity.
3. **Sensorial Diversity:** Emphasize spices that engage multiple senses, such as sight, smell, and taste, creating a collection that appeals to a holistic experience.
4. **How popular or common they are? do I want to include a new niche or unique spices?**

# SAMPLE ITEMS

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1. **Saffron:** The story of saffron cultivation in the Kashmir Valley, exploring its impact on the local economy, cultural rituals, and its coveted status in culinary and medicinal practices.
2. **Cardamom:** Unveiling the journey of cardamom from its origins in South Asia to its global usage, intertwining stories of trade routes, traditional medicine, and its presence in both sweet and savoury dishes.
3. **Cinnamon:** Exploring the history of cinnamon, its role in ancient trade routes, cultural symbolism, and its dual presence in both sweet and savoury culinary delights.
4. **Vanilla:** Investigating the journey of vanilla, from its origins in Mesoamerica to its global cultivation, examining its presence in desserts, perfumes, and the challenges of vanilla bean production.
5. **Chilli Varieties:** Tracing the evolution of chilli varieties, from their discovery in the Americas to their widespread adoption across global cuisines, delving into the cultural impact and varying heat levels.

# SAMPLE ITEMS

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1. **Turmeric:** Uncover the cultural significance of turmeric in Indian traditions, its use in Ayurvedic medicine, and its recent popularity as a superfood. Explore its role in rituals, textiles, and its golden presence in culinary delights.
2. **Paprika:** Delve into the journey of paprika, from its origins in Central America to becoming a staple in Hungarian cuisine. Explore the different varieties, colours, and the impact of paprika
3. **Nutmeg:** Explore the spice islands where nutmeg originates, its impact on colonial history, and its dual use in both sweet and savoury recipes.
4. **Juniper Berry:** Explore the botanical world of juniper berries, their use in gin production, and their presence in culinary creations. Dive into the historical and cultural contexts of juniper berries.
5. **Epazote:** Discover the unique flavours of epazote in Mexican cuisine, its culinary uses, and its role as a traditional medicinal herb. Explore the cultural and regional variations in epazote usage.

# LIST OF 50 ITEMS

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|-------------------|-----------------------|--------------------------|------------------------------|
| 1. Black Pepper   | 13. Fenugreek         | 25. Ajwain (Carom Seeds) | 37. Vanilla                  |
| 2. Cumin          | 14. Star Anise        | 26. Anise Seeds          | 38. Turmeric                 |
| 3. Coriander      | 15. Fennel Seeds      | 27. Tamarind             | 39. Annatto Seeds            |
| 4. Turmeric       | 16. Caraway Seeds     | 28. Thyme                | 40. Epazote                  |
| 5. Paprika        | 17. Poppy Seeds       | 29. Oregano              | 41. Cassia Cinnamon          |
| 6. Cinnamon       | 18. Chili Powder      | 30. Rosemary             | 42. Clove Buds               |
| 7. Nutmeg         | 19. Cayenne Pepper    | 31. Sage                 | 43. Juniper Berries          |
| 8. Cloves         | 20. White Pepper      | 32. Basil                | 44. Cubeb Pepper             |
| 9. Cardamom       | 21. Mace              | 33. Marjoram             | 45. Galangal                 |
| 10. Ginger        | 22. Juniper Berries   | 34. Parsley              | 46. Long Pepper              |
| 11. Saffron       | 23. Sumac             | 35. Mint                 | 47. Grains of Paradise       |
| 12. Mustard Seeds | 24. Asafoetida (Hing) | 36. Sichuan Peppercorns  | 48. Harissa Powder           |
|                   |                       |                          | 49. Amchur (Mango Powder)    |
|                   |                       |                          | 50. Urfa Biber (Isot Pepper) |

# FILTERS/ METADATA PARAMETERS

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1. Geographical Origin: Filter spices based on their region of origin.
2. Culinary Uses: Organized by spices commonly used in specific cuisines or dishes.
3. Flavour Profile: Categorize based on each spice's taste palate and notes. some are spicy, some are more sweet, and some are bitter.
4. Time of origin: Since when is this spice being used?
5. Cultural representation

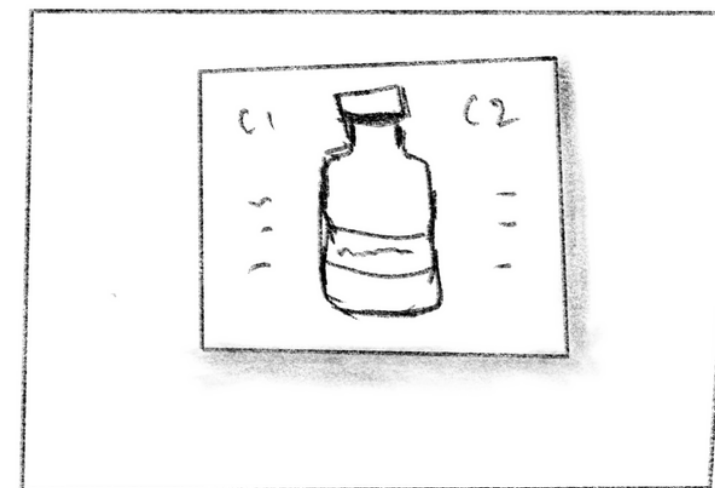


# DOCUMENTATION

## BOTTLE IDEA



1. All the spices are labeled
2. They are all in identical spice jars - graphic
3. Shelf like view like in a pantry

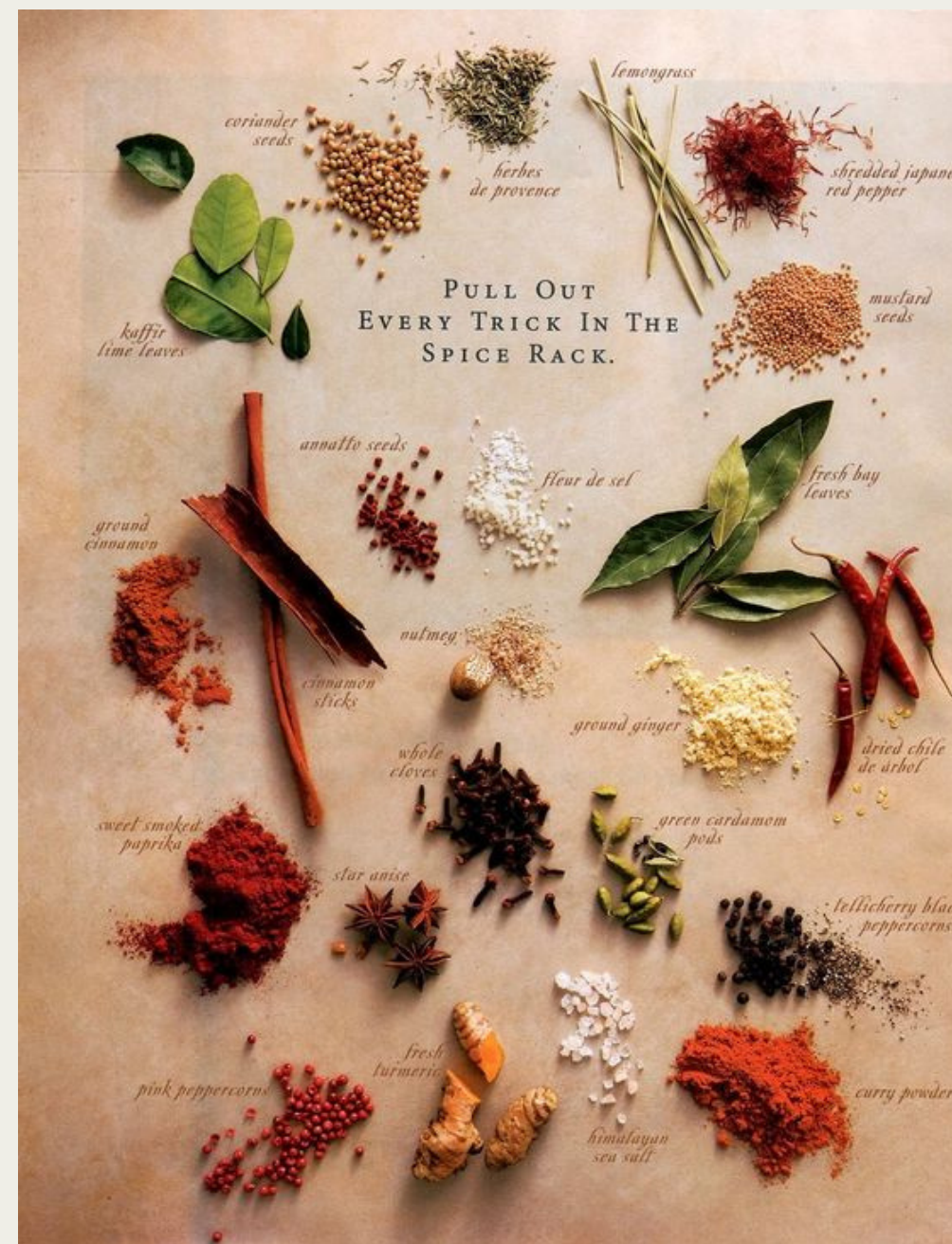




# DOCUMENTATION

1. top view, of spices organically there in png
2. no labels kind of choose what you want to do with
3. in natural form, like basil leave or cinnamon stick
4. tapping on the spice to know what it is

## ORGANIC IDEA





# DOCUMENTATION

## COLOR IDEA

1. colour coded, since spices are so colourful in nature  
from the red chilli to green rosemary
2. grid view arrangement or list - like a colour picker feel
3. can be organic or in containers of sort

