

## **OLEORESINS**

Oleoresins are concentrated extracts of plants, herbs, and spices that are made from resin and essential oils. They are used in food and pharmaceuticals to enhance flavour and aroma. They can also promote antioxidant, antimicrobial, anti-inflammatory, and anti-cancer activity.

Oleoresins are resin like viscous material obtained when a spice is extracted with a hydrocarbon solvent. The solvent is removed by vacuum distillation and reused. Oleoresins are 5-20 times stronger in flavour than their corresponding spices and are weaker than the corresponding essential oils. Oleoresins find application in Beverages, Meat canning, confectionary, sauces and pharmaceuticals. They are also used as a base for a number of seasonings.

The global spice oleoresin market is USD 1 million. The global requirement of various oleoresins is about 15000 tonnes. About 70 % of the global market of oleoresins is accounts for Kerala and is about 600 crore rupees.

The world's largest producer of spice oleoresin is Kerala and The world's largest producer of spice oleoresin company is also in Kerala named “Synthite” in Eranakulam District.