

<p>Garlic</p> <p>Garlic is a perennial grass belonging to the genus <i>Allium</i>, using bulbs as spores.</p>	<p>Cinnamon</p> <p>It is the name of the evergreen tree of the Cannellaceae growing in the tropics, and the name of the spice made from its bark.</p>	<p>Basil</p> <p>Perennial family Perennial herb. It is an herb of India native to tropical Asia.</p>								
<p>Parsley</p> <p>It is a two-year grass that is native to the Mediterranean coast. Leaves and stems have strong flavor, mainly used for cooking.</p>	<p>Cumin</p> <p>Annual grass of the family Scitaceae originating from Egypt. Seed has strong aroma, bitter-sweet, bitter. It is used as spice.</p>	<p>Nutmeg</p> <p>It is a kind of evergreen tall trees of the nutmeg family. Or spices made from kernels in its seed.</p>								
<p>Pepper</p> <p>A pepper plant of pepper family. Pepper, or a spice made from its fruit.</p>	<p>Garam masala</p> <p>It is a mix spice mainly used in Indian cuisine. Although it may be translated as "spicy spice", it is used for the purpose of aroma rather than pungent taste.</p>	<p>Chili pepper</p> <p>It is a fruit of the genus <i> Capsicum</i> of the Solanaceae family originating in Central and South America or a spicy comment made from it. Not only medicinal species with spices are sometimes used as spices.</p>								
<p>Black pepper</p> <p>A pepper plant of pepper family. Pepper, or a spice made from its fruit.</p>	<p>Oregano</p> <p>Oregano is a perennial of the Labiateae. Originated in the Mediterranean coastal region of Europe.</p>	<p>Turmeric</p> <p>Perennial herbal family Turmeric.</p>								