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A REVIEW ON CAPSICUM AND IMPACT ON IT'S VALUE.

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Abstract: Capsicum are glossy in color. There are added in the preparation of vegetables to build their better taste. These are founded in the different places so their are different names such as, Chili paper or simply Chilis. In india and Australia it called Capsicum but Ireland, Malagsia and United Kingdom it called sweet paper various types of species are founded in it such as C. Annum, C. Baccatum, C. Chinere etc.

Keywords: Introduction, Cultivation and collection, Chemical constituents and Uses.

Introduction: The useful capsicum are ancient times 7500 BC. Their action of pungency is done by the alkaloid compound capsaicinoids. As the capsaicinoids alkaloids are produced by the fruits. In food processing it is used as food colouring and flavours. In pharmaceutical is issued as pain relief and repellent.

Synonyms: Chillies, cayenne pepper.

Biological sources: It is obtained from dried ripe fruits of Capsicum annum Linn. It contain not less than 0.25% of Capsaicin. (1)

Cultivation and collection: In India about 9.3 lack hecters land are used to cultivation of Capsicum. The feeds of Chillies are cultivated into the raised beds. The cultivated plants are grown into six month and their roped fruits are picked and dried on sun and then patched into gunny bags. The export of Chillies in India to USA, Korea and Bangladesh is done about 51.900 tons. In India about 8.1 lacks tons Chillies are produced.(2)



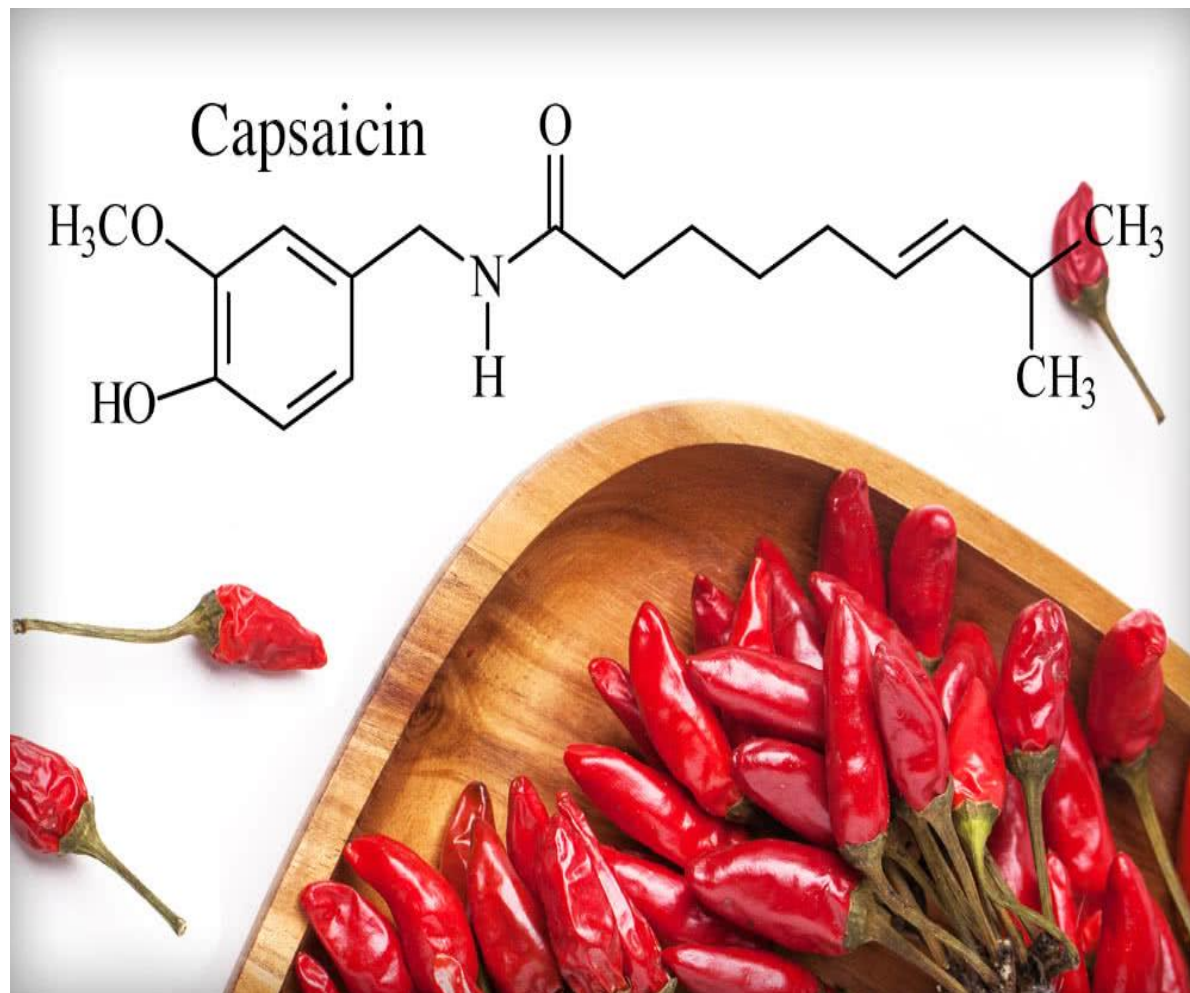
Fig. Black Capsicum



Fig. Red, Green and Yellow Capsicum

Chemical constituents: The main constituents of Capsicum and capsaicin and capsanthin. These contained 8-12% of an oleoresin called capsaicin and red coloring components are called capsanthin.(3)

Fig. Chemical constituents of Capsicum (Capsaicin)



Capsaicin having the property of inflammatory and used in various disease such as rheumatoid arthritis, diabetic neuropathic, clusters headache, nausea and vomiting. The application of its on topically produced migraine and trigeminal neuralgia action. (4).

Many of its chemical constituents are helpful in various disease. The constituents of oleoresin are used in color and flavour. (5)

Therapeutic uses:

- 1. Antioxidant activity:** The capsicum are shown the antioxidant activity by its phytochemicals. It exhibit a important role to protect cell and organs by the avoidance of reactive oxygen species. The main constituents of its capsaicin having the antioxidant activity and decrease the formation of Thiobarbituric substance.
- 2. Chemopreventive activity:** In different types of cancer the capsaicin induces apoptosis and act on tumorigenesis.

3. **Antidiabetic action:** The capsaicin are having the property in glucose metabolism.so it is used in diabetic patient.
4. **Anti ulcer:** The chemical constituents of its capsaicin are used in ulcer and act on helicobacter pylori.
5. The capsicum are used in many metabolic syndrome such as insulin resistance, hypertension and obesity.(6-7)

Conclusion: In this review paper we are discussed about the the uses of Capsicum and its species which are founded in various countries in various species.

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