

**SRI LANKA STANDARD 133 : 2015**  
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**BOTANICAL NOMENCLATURE OF  
SPICES AND CULINARY HERBS**  
(First Revision)

**SRI LANKA STANDARDS INSTITUTION**



**Sri Lanka Standard**  
**BOTANICAL NOMENCLATURE OF SPICES AND CULINARY HERBS**  
**(First Revision)**

**SLS 133 : 2015**

**Gr. 4**

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**SRI LANKA**

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## **FOREWORD**

This standard was approved by the Sectoral Committee on Food Products and was authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on 2015-10-08.

This standard has been formulated in order that botanical nomenclature of spices and culinary herbs may help their identification and provide easy reference, so that any confusion in the national and international trade due to terminology may be cleared.

This standard was first published in 1972. This revision is being published with a view to bringing the standard up to date in the light of International recommendations as applicable to Sri Lanka. Previous version of this standard is titled as “Spices and condiments”. According to dictionary definition there is a difference between spices and condiments. Spices are aromatic or pungent vegetable substances used to flavour food, eg. cloves, pepper, mace, etc. Condiments are used to give relish to food, eg. mustard, coriander, garlic, etc. But here no such distinction is made as the terms overlap at times and are generally loosely used by the public, eg. chillies are referred to under spices as well as condiments. In order to overcome this confusion, the title of the standard has been modified. During the revision, some more important spices and herbs has also been included.

The nomenclature is listed in alphabetical order of the botanical names to keep in line with the pattern followed in International standards (ISO).

In revising this standard, assistance obtained from the Universities, Departments, Research Institutes and Botanical Gardens of Sri Lanka is gratefully acknowledged.

## **1 SCOPE**

- 1.1** This standard prescribes the list of botanical names of the plants classified under spices and culinary herbs.
- 1.2** This standard also gives plants or parts of the plant used, family and the common English, Sinhala and Tamil (vernacular) names of spices and culinary herbs known and grown in the country.

## **2 DEFINITION**

- 2.1** **spices and culinary herbs:** Natural plant products or blends thereof without any extraneous matter, used for flavoring, seasoning and imparting aroma to foods.

**NOTE** *The term applies equally to the product in the whole form or in the ground/ crushed form.*

## List of spices and culinary herbs

SI No. (1)	Botanical name (2)	Family (3)	Part of the plant used as spice (4)	Common name		
				English (5)	Sinhala (6)	Tamil (7)
1	<i>Allium ascalonicum</i> L.	Amaryllidaceae	Bulb	Shallot, Red onion	Rathu-lunu	Sinna venkayam
2	<i>Allium cepa</i> L.	Amaryllidaceae	Bulb	Onion, Bombay onion, Big onion	Bombai -lunu , Loku-lunu, Rata-lunu	Periya venkayam (Bombai)
3	<i>Allium sativum</i> L.	Amaryllidaceae	Bulbels	Garlic	Sudu-lunu	Vellai poodu
4	<i>Anethum graveolens</i> L.	Apiaceae	Fruit, Leaf	Dill	Satha-kuppa, Satha-pushpa	Satha-kuppi
5	<i>Apium graveolens</i> L.	Apiaceae	Fruit, Leaf	Celery	Saldiri	Seldiri
6	<i>Artemisia dracunculus</i> L.	Asteraceae	Leaf	Tarragon	Tarragon	Tarragon
7	<i>Averrhoa bilimbi</i> L.	Oxalidaceae	Fruit	Bilimbi	Billing, Billingcha	Bilimbikai, Pulima
8	<i>Brassica juncea</i> (L.) Czern.	Brassicaceae	Seed, Leaf	Mustard, Indian mustard	Aba	Kadugu
9	<i>Brassica nigra</i> (L.) Koch	Brassicaceae	Seed	Black mustard	Rata-aba	Kadugu
10	<i>Capsicum annuum</i> L.	Solanaceae	Fruit	Chilli, Red pepper	Malu miris, Miris, Amu miris	Curry kochika, Curry milakaai
11	<i>Capsicum frutescens</i> L. (Including var. <i>minimum</i> )	Solanaceae	Fruit	Chilli, Bird-eye chilli	Miris, Kochchi-miris	Milakaai, Kochchi- milakaai
12	<i>Carum carvi</i> L.	Apiaceae	Fruit	Caraway, Blond caraway	Caraway	Shimai - shombu
13	<i>Cinnamomum zeylanicum</i> Blume	Lauraceae	Bark, Leaf	Ceylon cinnamon	Kurundu	Karuwa
14	<i>Citrus aurantifolia</i> (Christm.) Swingle	Rutaceae	Fruit, Leaf	Lime	Dehi, Heen-dehi, Udu-dehi	Desikkai, Elumichcham palam
15	<i>Citrus limon</i> (L.) Burm. f.	Rutaceae	Fruit	Lemon	Lemon	Naraththai

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16	<i>Coriandrum sativum</i> L.	Apiaceae	Fruit, Leaf	Coriander	Koththa-malli	Koththa-malli
17	<i>Cuminum cyminum</i> L.	Apiaceae	Fruit	Cumin	Suduru, Sadu-duru	Seeragam, Cheerakam
18	<i>Curcuma longa</i> L.	Zingiberaceae	Rhizome	Turmeric	Kaha, Ath-kaha, Bim-kaha, Rata-kaha	Manchal
19	<i>Cymbopogon citratus</i> (DC.) Stapf	Poaceae	Leaf	Lemon grass	Sera	Voanapillu, Serai, Karppurapul
20	<i>Cymbopogon nardus</i> (L.) Rendle	Poaceae	Leaf	Ceylon citronella	Pengiri, Heen- pengiri, Lena-batu, Pengiri-mana, Lena-batu-pengiri	Elumiccaipul
21	<i>Elettaria cardamomum</i> var. major Thw.	Zingiberaceae	Fruit, Seed	Cardamom	Caradamungu (Ensal)	Yelakkai, Elakgai (Caradamungu)
22	<i>Ferula assa-foetida</i> L.	Apiaceae	Resin from rhizome	Asafoetida	Perun-kayan	Perunkayam
23	<i>Foeniculum vulgare</i> Mill.	Apiaceae	Leaf, Twig, Fruit	Fennel	Maha-duru, Anduru	Perunseeragam, Sompu
24	<i>Garcinia gummi-gutta</i> (L.) Roxb. <i>Garcinia quaesita</i> Pierre <i>Garcinia zeylanica</i> Roxb. <i>Garcinia morella</i> (Gaertn.) Desr.	Clusiaceae	Pericarp (Lobes) of the fruit	Garcinia  Gamboge	Goraka Goraka, Rath-goraka Ela goraka Kaha goraka, Kokatiya, Gokatu	Korakkaipuli Korakkaipuli
25	<i>Illicium verum</i> Hook f.	Schisandraceae	Fruit	Star-anise, Star-aniseed	Star-anise	Anasipoo, Annacipu

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26	<i>Kaempferia galanga</i> L.	Zingiberaceae	Rhizome	Aromatic ginger	Ingurupiyali	Kachula- kalangu, Kacholum
27	<i>Mangifera indica</i> L.	Anacardiaceae	Immature fruit (dried slices)	Mango	Amba	Ma, Mangai
28	<i>Mangifera zeylanica</i> (Blume) Hook. f.	Anacardiaceae	Immature fruit (dried slices)	Mango	Etamba	Kaddu-ma
29	<i>Mentha spicata</i> L.	Lamiaceae	Leaf, Terminal shoot	Mint Spearmint	Minchi	Meenchi
30	<i>Moringa oleifera</i> Lam.	Moringaceae	Bark, Leaf, Root	Drumstick	Murunga	Murunkai
31	<i>Murraya koenigii</i> (L.) Spreng.	Rutaceae	Leaf	Curry leaf	Karapincha	Karivempu, Kari veppilai
32	<i>Myristica fragrans</i> Houtt.	Myristicaceae	Aril Kernel	Mace Nutmeg	Vasa-vasi Sadikka	Poolie Sadikai
33	<i>Nigella sativa</i> L.	Ranunculaceae	Seed	Black cumin	Kaluduru	Karuncirakam
34	<i>Ocimum basilicum</i> L.	Lamiaceae	Leaf, Terminal shoot	Basil, Sweet basil	Basil, Suvandu-tala	Thulasi
35	<i>Pandanus amaryllifolius</i> Roxb.	Pandanaceae	Leaf	Rampeh	Rampeh	Rampai pandan wangi
36	<i>Petroselinum crispum</i> (Mill.) Fuss.	Apiaceae	Leaf, Root	Parsley	Parsley	Koothamalli
37	<i>Pimenta dioica</i> (L.) Merr.	Myrtaceae	Leaf	Allspice	Sarwa-kulu	Sarwa-vasalai, Sarvasukanthi



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38	<i>Pimenta racemosa</i> (Mill.) J.W.Moore	Myrtaceae	Leaf, Fruit	Bay leaf	Bay leaf	Bay leaf
39	<i>Pimpinella anisum</i> L.	Apiaceae	Fruit	Aniseed	Anisi	Perunseerakam
40	<i>Piper nigrum</i> L.	Piperaceae	Fruit	Black pepper White pepper	Gam-miris	Milaku
41	<i>Rosmarinus officinalis</i> L.	Lamiaceae	Leaf, Terminal shoot	Rosemary	Rosemary	Rosemary
42	<i>Ruta graveolens</i> L.	Rutaceae	Leaf, Upper aerial parts	Rue, Herb of grace	Arudha	Tirumuti-patchi, Aruvadam
43	<i>Sinapis alba</i> L.	Brassicaceae	Seed	White mustard Yellow mustard	Ela-aba	Ven-kaduku, Mayirmanikkam
44	<i>Syzygium aromaticum</i> (L.) Merr. & L.M.Perry	Myrtaceae	Flower bud	Clove	Karambu, Karambu – nati	Karambu
45	<i>Tamarindus indica</i> L.	Fabaceae	Fruit	Tamarind	Siyambala	Puliyam palam
46	<i>Thymus vulgaris</i> L.	Lamiaceae	Terminal shoot, Leaf	Thyme	Thyme	Thyme
47	<i>Trigonella foenum-graecum</i> L.	Fabaceae	Seed	Fenugreek	Ulu-hal	Uluva-arisi, Vendayaum, Mathai
48	<i>Vanilla planifolia</i> Jacks. ex Andrews	Orchidaceae	Fruit (pod)	Vanilla	Vanilla	Vanilla
49	<i>Zingiber officinale</i> Roscoe	Zingiberaceae	Rhizome	Ginger	Inguru	Inji



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The Principal objects of the Institution as set out in the Act are to prepare standards and promote their adoption, to provide facilities for examination and testing of products, to operate a Certification Marks Scheme, to certify the quality of products meant for local consumption or exports and to promote Standardization and quality control by educational, consultancy and research and research activity.

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