Diploma in Pharmacy 1st Year Pharmacognosy Practical

To perform the morphological study of Cardamom

Aim:

To perform the morphological study of Cardamom.

Reference:

Dr. Gupta G.D , Dr. Sharma Shailesh , Kaur Navjit , "Practical Manual of Pharmacognosy" Published by Nirali Prakashan , Pg.No 16 - 18

Synonyms

Small cardamom, Elachi, Ailum

Biological Source:

Cardamom consists of dried ripe fruits of Elettaria cardamomum belonging to family Zingiberaceae.

Morphological Characters

This form of evaluation involves a series of tests using the sense organs. It refers to evaluation of:

- 1) Colour: The colour of the upper and lower surface is dark green and light green respectively. The flower is yellowish in colour. Whereas, the colour of the fruit is greenish to pale buff or yellow.
- **2) Shape:** The leaves are lanceolate in shape. Whereas, the fruits have an ovoid or oblong shape with a rounded base
- 3) Size: The fruits are 1 to 2 cm long.

- **4) Taste:** The taste of the cardamom is sweet and spicy with woody undertones.
- **5) Odour:** They are aromatic.

Cardamom has simple, tall stems, lanceolate leaves with a dark green, glabrous upper surface and a light green, silky below surface. On drooping flower stems, little yellowish flower grow in loose racemes. The fruit is a three-celled capsule with 18 seeds inside. The fruit is a greenish to pale buff or yellow inferior trilocular three-angled capsule that is 1 to 2 cm long. They have an ovoid or oblong shape with a rounded base and the remains of the stalk or perianth near the base. Seeds are produced by anatropous ovules and are fused with the axile placentation and membraneous septa in two rows. The seedsaly be polls of Inch long, angular, wrinkled, and pale inside.

They should only be powdered needed, as they lose their aromatic characteristics when powdered.

Result:

The morphological study of Cardamom was performed.