

CLOVES GROUND 40g



Price: \$5.60

SKU: SKU3647

Product Categories: [Spices](#)

Product Tags: [c](#), [Indian](#), [Pakistani & Sri Lankan](#)

Product Page: <https://www.herbies.com.au/shop/herbs-and-spices/spices/cloves-ground-40g>

Product Summary

Add to cakes, biscuits and fruit puddings for a delicious spicy flavour.(SML PKT)

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Other Common Names: Nelkin, Ting-Hiang **Botanical Name:** (*Eugenia caryophyllata*) **Description & Use:** Cloves are the dried unopened flower buds of a tropical evergreen tree. They are picked when they begin to turn red at the base and are dried in the sun. Native to the Moluccas, introduced to China in 200 B.C.. Used to perfume the breath and as an antiseptic. Culinary uses include use in sweet spice blends for cakes and fruit to pickles, preserved meats and curries. Cloves are considered to be a pungent spice having a strong 'antiseptic' note that reminds many of us of the dentist! Good quality cloves should be intact, uniform in size and shape, dark brown with a lighter brown top to the bud and have no pieces of stem. Ground cloves are commonly adulterated with clove stem, which does have high oil levels but more fibre and less flavour than the buds. Cloves are generally used in small quantities, so buy small amounts and store well. Produce of Indonesia or Madagascar packed in Australia.

Nutritional Information:

Per 100g

Energy (kj)

1350

Protein (g)

6.0

Fat (g) Total

20.1

Carbohydrate (g)

61.2

Sugars (g)

unknown

Dietary Fibre (g)

34.2

Cholesterol (mg)

0.0

Sodium (mg)

242.8

Potassium (mg)

1107.7

Product Attributes

- Dimensions: N/A
- Weight: 0.05 kg