The curry tree (*Murraya koenigii*) is a tropical to sub-tropical tree in the family Rutaceae (the rue family, which includes rue, citrus, and satinwood), which is native to India and Sri Lanka. Its leaves are used in many dishes in India, Sri Lanka, and neighboring countries. Often used in curries, the leaves are generally called by the name 'curry leaf', although they are also literally 'sweet neem leaves' in most Indian languages (as opposed to ordinary neem leaves which are very bitter and in the family Meliaceae, not Rutaceae). Curry leaves have always been sought after for their unique flavor and usefulness in cooking, but there are also a number of health benefits that make them highly appealing.
This book aims to provide a brief and simple description of the background, agronomy aspects and physico-chemical properties of curry leaf. This book will provide readers a comprehensive aspects of pre-processing methods of curry leaf, and the potential of curry leaf as antimicrobial agents. Last but not least, this book also provide readers with a self-contained guide on the application of statistical analysis in curry leaf related research.

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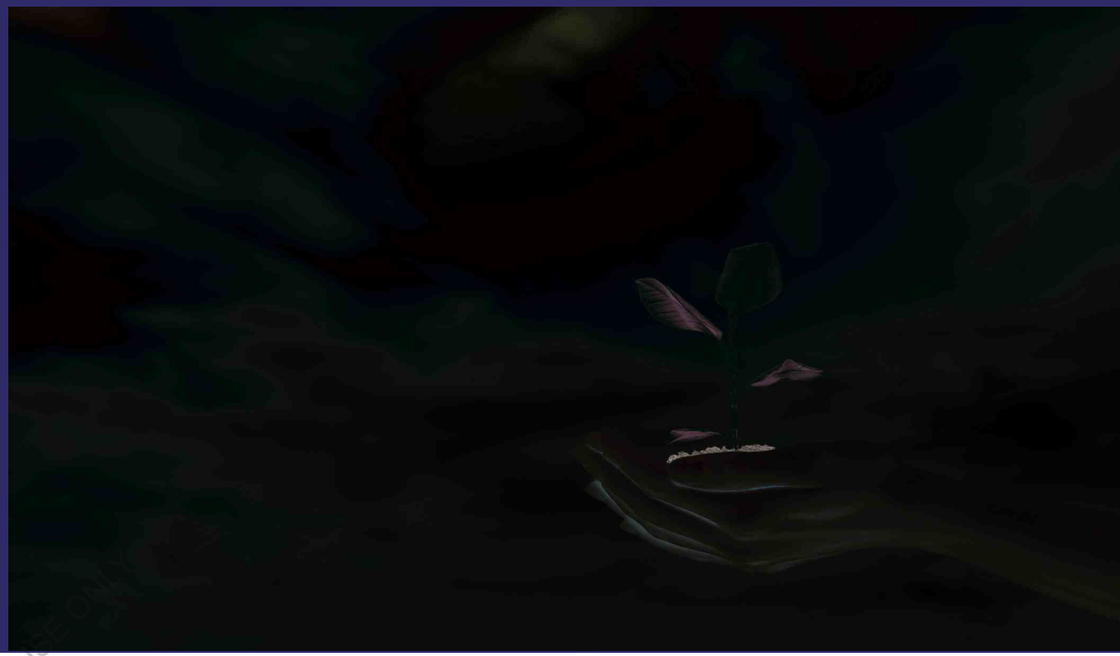

Siti Nuurul Huda Binti Mohammad Azmin
Huck Ywih Ch'ng

Curry Leaf (*Murraya koenigii*):

The Story of Potential Miracle Plant

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Editors

Siti Nuurul Huda Mohammad Azmin

Huck Ywih Ch'ng

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Therefore, this book is designed as a quick reference text, with the aim that researchers, students, academicians with little experience in curry leaf plant are able to grasp their understanding of the scientific aspects of the curry leaf plant. This book will also be of significant interest to those working or doing research in the applied sciences.

Siti Nuurul Huda Mohammad Azmin

Huck Ywih Ch'ng