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A Review of Murraya Koenigiiits Benefit and Pharmacologicalaction

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Abstract: Although they are called "sweet neem leaves," the leaves are called "Kari leaves." In South India, curry leavesare a rare and leafy vegetable, important in the garden. Due to the shape of the leaves in the shape of a bitter tree, the Canadian name for this plant is "black neem", which means "black neem". This is a very valuable product that is used in the cosmetics and pharmaceutical industry as well as food packaging. Therefore, from the point of view of the welfare of farmers and businesses, plant breeding is very important. These aromatic leaves are used to flavor many Indian dishes, especially curries with fish or coconut milk. The sauce for these spicy dishes is described by the creative Indian word "Kari", which gave its name to the curry leaf. Industry, and food flavoring as well. Therefore, from the point of view of the welfare of farmers and businesses, plant breeding is very important. These aromatic leaves are used to flavor many Indian dishes, especially curries with fish or coconut milk. There is a need to grow more curry leaves because they are widely used in the industry for their medicinal properties such as diabetes, antioxidants, antimicrobials, anti-inflammatory, liver protection, anti-cholesterol etc. and make up. The economic condition of the farmer can also be improved in several wayscurry leaves are an indispensable ingredient in dressings, not just for decoration. It has many medicinal and nutritional uses, as well as cosmetic uses. But since ancient times, it has been customary to remove curry leaves from dishes and throw them away before tasting. Mustard seeds are simmered in hot oil. adding chopped onions and curry leaves. In this article, we will explore the health benefits of curry leaves in addition to the taste of everyday life

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