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Curry leaf (*Murraya koenigii* L. Spreng) as a functional food

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Use of Indian spices in preventive and therapeutic medicine is being practiced in India since times immemorial. Curry leaves (*Murraya koenigii*) is a leafy spice used in Indian cookery for its fragrant aroma. Curry leaves are rich in fibres, minerals and vitamins such as calcium, iron, phosphorus and carotene, niacin, vitamin B₂ and vitamin C. Traditionally curry leaves are used in the treatment of various diseases which includes Diabetes mellitus, body pain, inflammation, and vomiting and kidney pain, blood disorders and in treatment of poisonous bites. The functional compounds of curry leaves includes oxalic acid, vitamin A, bicyclomahanimbicine, cyclomahanimbine, murrayastine, coumarine, koenidine and pypayafolinecarbazole Bioactive compounds of curry leaves like carbazole alkaloids and essential oils are proven to have many functional properties like antioxidant, antimicrobial, antitumor, antidiabetic, hypercholesteremic and many more. Curry leaves are used in Indian dishes in different forms, such as, fresh, dried and powdered. Dehydration is the most feasible way of preservation of curry leaves. Methods of preservation and techniques of dehydration affects the nutrient composition. The present review summarizes studies on the nutraceutical potential, nutritional composition and effect of processing on the bioactive compounds of curry leaves.

Key Words : Curry leaves (*Murraya koenigii*), Antioxidant, Antimicrobial, Antidiabetic, Hypercholesteremic, Drying, Packaging

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