

**INSTITUT ZA EKONOMIKU POLJOPRIVREDE-BEOGRAD**

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**SVOJSTVA, PROIZVODNJA I PROMET ZAČINA**



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## PREDGOVOR

U svetu je sve izraženiji trend povratka prirodi, prirodnoj ishrani, lečenju prirodnim sredstvima. Preduslov za zdrav život je, pre svega, zdrava ishrana, ali i primena, posebno u preventivne svrhe, lekovitog i začinskog bilja.

U vreme kada se, sa oporavkom privrede i rastom dohotka, domaće tržište vraća pravim vrednostima u ishrani, a profit na stranom tržištu pripada onima koji su u stanju da ponude visoko kvalitetne i ekološki zdrave proizvode,, povećava se potreba za istraživanjima na unapređenju proizvodnje i potrošnje jedne od takvih grupa proizvoda, a to su začini.

Otvaranje Srbije prema svetu početkom 2000-tih i prateće menjanje stila života, može se, pored ostalog, sagledati i na tržištu začina, koje u Srbiji, prema procenama vodećih proizvođača i uvoznika, u proteklih nekoliko godina beleži rast po stopi od 45 odsto godišnje.

Jedna od prepreka povećanju prodaje i asortimana začina u trgovini je nepoznavanje šire palete začina, njihovih osnovnih svojstava i načina upotrebe. Ova monografija, pored naučnih rezultata, interesantnih za užu naučnu i stručnu javnost, upravo nudi i odgovore na pitanja te vrste.

Pored botaničkih, morfoloških, hemijskih, lekovitih i nutritivnih svojstava, odgovarajuća pažnja posvećena je i pitanjima iz oblasti organizacije proizvodnje i spoljnotrgovinskog prometa začina.

Domaća proizvodnja začina ima rastući trend i njome se bavi sve veći broj privrednih subjekata, u značajnoj meri zadovoljava domaće potrebe, a u spoljnotrgovinskoj razmeni ostvaruje suficit trgovinskog bilansa. Bez obzira na rezultate koje ova delatnost ostvaruje u sektoru agroindustrije, mnogi potencijali proizvodnje, odnosno prerade i izvoza začina nisu iskorišćeni.

Ne treba izgubiti iz vida ni sirovinski aspekt, tj. mogućnosti sakupljanja i gajenja začinskog bilja, posebno na principima organske poljoprivrede, i ulogu ovih delatnosti u razvoju sitnih, multifunkcionalnih gazdinstava, smanjenju ruralnog siromaštva i povećavanju zaposlenosti u ruralnim i periurbanim područjima zemlje, čemu je, takođe, posvećena odgovarajuća pažnja.

Monografija svojim sveobuhvatnim analizama ima za cilj da ukaže na potencijale ovog, po obimu proizvodnje i razmene malog, ali po proizvodnim i trgovinskim efektima i mogućnostima daljeg razvoja, dinamičnog sektora agrobiznisa, i ohrabri sve aktere na dalja zalaganja na unapređenju lanca proizvodnje, prometa i potrošnje začinskog bilja i začina i tako doprinese razvoju multifunkcionalne poljoprivrede i preduzetništva u agrobiznisu Srbije.

Autori

## I UVOD

Trgovina začinima tokom poslednjih hiljadu godina, znatno je uticala na osnovne tokove razvoja civilizacije. Začini su, pored zlata i svile, bili predmet trgovine između Istoka i Zapada. Uticali su na otkriće prekomorske plovidbe. Bili su uzrok uspona i padova kraljevstava, dominacije svetskom trgovinom Španaca i Portugalaca, zatim Holanđana i Engleza. Većina začina, koji se i dalje u svetu upotrebljavaju, osim onih egzotičnih sa Orjenta, Kine i Indije, poreklom su iz Evrope, najčešće iz područja Mediterana i iz jugoistočnih delova kontinenta.

Začini su u srednjem, ali i početkom novog veka imali značajnu ekonomsku i političku ulogu kao danas nafta. Trgovina začinima, a naročito onim iz Azije, je bila vrlo unosan posao; doprinela je velikom bogatstvu prvo arapskih država, a zatim i talijanskih gradova-država i kolonijalnih sila.

Začini su u prošlim vremenima bili privilegija bogatih. Vremenom je začinsko bilje postalo dostupno i ostalom stanovništvu, da bi neke vrste postale ključni simboli pojedinih nacionalnih kuhinja.

Tržište začina u Srbiji bilo je, doskora, prilično siromašno i nerazvijeno, ali sada je već došlo vreme kada potrošači izričito traže kvalitetne proizvode; postali su veoma izbirljivi po pitanju vrste i kvaliteta začina, koje svakodnevno koriste za pripremu jela.

Širi asortiman začina na ovdašnje tržište među prvima su donele velike inostrane trgovinske kuće.

Prodaja začina raste uporedo sa porastom standarda. Očekivano, najbolje tržište je beogradsko, a zatim tržište Vojvodine, gradovi u centralnoj Srbiji. U poređenju sa susedima, potrošnja začina je, ipak, znatno manja. Dok je godišnja vrednost prometa začina strane kompanije Kotanji u Srbiji oko pola miliona evra, u Sloveniji je taj iznos dvostruko, a u Hrvatskoj tri puta veći.

\* \* \*

Najveći broj začina su proizvodi biljnog porekla, karakterističnog mirisa i ukusa ili boje. Dodaju se prehrambenim proizvodima i alkoholnim i bezalkoholnim pićima radi postizanja odgovarajućeg mirisa, ukusa, boje ili radi svarljivosti, kozmetičkim preparatima i parfemima radi karakterističnog mirisa, a lekovitim preparatima zbog njihovih aktivnih principa.

Kao začini se koriste aromatični delovi začinskih biljaka i to: koren, kora, list, cvetni pupoljak, cvet, tučak, plod, seme. Neki začini se koriste u



prirodnom obliku, dok se drugi pripremaju sušenjem, sitnjenjem, pretvaranjem u prah i ekstrahovanjem aromatičnih sastojaka.

U potrošnji značajno mesto zauzimaju mleveni začini.

Česta je primena i ekstrahovanih začina. Izdvojeni aromatični sastojci mešaju se sa nosačem (saharoza, glukoza, natrijum-glutaminat i dr) u odnosu, koji je identičan njihovoj koncentraciji u začinskoj biljci.

Hemijski sastav začina je veoma kompleksan, a svaki poseduje neki specifičan i dominantan sastojak.

Najznačajnije komponente hemijskog sastava začina pripadaju grupi isparljivih i čvrstih ulja, smola, estera, fenola, terpena, alkohola, organskih kiselina, alkaloida i jedinjenja sa sumporom. Kao redovni sastojci začina javljaju se i proteini, skrob, šećeri, bojene materije i veliki broj drugih organskih jedinjenja.

Specifična aroma začina potiče od eteričnih ulja, a oštar i ljut ukus od alkaloida i glukozida i podukata njihove hidrolize.

Kod raznih naroda različita je upotreba začina kvantitativno i kvalitativno. Ishrana pojedinih naroda ne može se ni zamisliti bez korišćenja mirišljavih i ljutih začina, dok je njihova upotreba kod drugih svedena na minimum.

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