

## Cumin vs Caraway (vsdiff.com)

Attribute	Cumin ( <i>Cuminum cyminum</i> )	Caraway ( <i>Carum carvi</i> )
<b>Family</b>	Apiaceae (annual herb)	Apiaceae (typically <i>biennial</i> )
<b>Seed appearance</b>	Longer, ribbed, warm brown	Smaller, crescent-shaped, darker brown
<b>Dominant volatiles</b>	Cuminaldehyde, $\gamma$ -terpinene	Carvone, limonene
<b>Flavor profile</b>	Warm, <b>earthy</b> , slightly bitter, nutty	Sweet-spicy, <b>anise/citrus</b> top notes, peppery finish
<b>Typical cuisines</b>	South Asian, Middle Eastern, North African, Mexican	Central/Eastern European, Nordic, some Middle Eastern breads and cheeses
<b>Growing climate</b>	Warm, semi-arid; annual crop	Cooler temperate; often biennial
<b>Essential oil (approx.)</b>	~2%-4% (varies by source & harvest)	~2%-6% (varies by cultivar & year)
<b>Storage life (whole)</b>	~1-3 years if cool & dark	~1-3 years if cool & dark
<b>Common substitutes</b>	Caraway (in a pinch), coriander, smoked paprika (for earthiness)	Fennel, dill seed, anise (for licorice notes)

Source: <https://vsdiff.com/cumin-vs-caraway/>