

Cumin vs Caraway (vsdiff.com)

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

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