

Food Product Translation

Sample 1:

Organic Chopped White Onion, 16 oz (453 g)

Allium Cepa

USDA Organic

Kosher

Certified Organic by QAI

<p> The distinctly strong taste of onion is indispensable in the kitchen. It's warm, sweet and salty flavor shines in most savory dishes. It comes in several convenient dried forms: flakes, granules, powder and slices.</p>

<p>Onions belong to the genus Allium and are a member of the lily (Liliaceae) family. The plant's edible, underground bulb grows long, tubular leaves that are rich in sugar and oils. There are hundreds of cultivated varieties, varying in appearance and potency. The most common varieties include the yellow or white glove (Creole) onion, the large, round Spanish onion, the red-skinned Italian onion, and the milder Bermuda or Granex-Grano onion. In general, American cepa onions are smaller, stronger-flavored, and better-keeping than foreign cepa varieties. Pearl onions are simply cluster sowings of cepa onions. Green onions, which are mild and fresh, are also alliums, but belong to another species (fistulosum).</p>

<p>The taste and health benefits of onions have been appreciated for all of recorded history, and today onions are found in virtually every cuisine throughout the world. Like the ancient Egyptians, people today use onions as both food and medicine. Raw onions are thought to relieve gas pains and heartburn, and herbalists sometimes use onion juice as an internal remedy for excess water retention and stomach disorders. There are many varieties, and they play many roles--from primary ingredient to condiment to seasoning. In fact, some studies show that the phytochemicals in onions can block precancerous changes in body cells, and prevent stomach cancers. Like other alliums, onions are also thought to help prevent heart disease. Externally, the juice is sometimes used as an antiseptic wash for wounds. Ancient Egyptians, who believed onions were the symbol for everlasting life, grew them extensively and used them medicinally; you'll find them depicted in their tomb paintings. The builders of the pyramids, according to the Greek historian Herodotus, ate large amounts of onions and garlic for strength. (Not all the ancients were fond of alliums, though. In fact, in parts of ancient India they were forbidden.)</p>

<p>Those who have used onions medicinally-- including the Greeks, Romans, and those who lived in the Middle Ages-- found them effective for burns and bee stings, chest colds, earaches, fever, laryngitis, stomach ailments, arthritis, and even warts and baldness.</p>

<p>Early settlers in the New World discovered onions growing in the wild. In fact, the American Indians in the Great Lakes region called onions she-khe-ony, which is where Chicago gets its name. Early New England settlers hung onions in their doorways, or wore them around their necks, to keep germs from entering the home and body.</p>

<p>The onion holds the distinction of being George Washington's favorite vegetable. General Grant held them in high esteem, too. In the summer of 1864, the United States War Department received a wire from Grant, who depended on onions to cure dysentery. It said, "I will not move my army without onions." They promptly sent him three wagonloads.</p>

有机白洋葱碎，16盎司（453克）

- Allium Cepa
- 美国农业部（USDA）有机认证
- 犹太洁食认证
- 获得国际品质保证公司（QAI）有机认证

<p>洋葱明显的强烈味道是厨房里所不可或缺的。其性温、甜及咸的味道在大多数的美味佳肴中大放异彩。它有多种方便的干燥形式：片、颗粒、粉以及丝。</p>

<p>洋葱属于百合科葱属植物。植物是可食用的，地下鳞茎生长得长，圆筒状叶子含有丰富的糖分和刺激性气味的油脂。有数百个栽培品种，在外观和效力方面各有不同。最常见的品种包括黄或白皮（克里奥尔）洋葱、大又圆的西班牙洋葱、红皮意大利洋葱，以及较温和的百慕大或格兰尼-格兰诺洋葱。一般而言，美国洋葱比外来的洋葱品种较小、味道较强烈及能较好储藏。珍珠洋葱纯粹是从播的洋葱。大葱是温和及新鲜的，也是葱属植物，却属于另一个品种（fistulosum）。</p>

<p>洋葱的味道和健康好处已在所有文字记载的历史中备受赞赏，而如今，洋葱几乎可在世界各地的每一道美食中找到。像古埃及人，现今的人们把洋葱用作食物和药物。生洋葱被认为可缓解气胀痛和胃灼热，而草药学家则有时会用洋葱汁为多余水滞留和胃功能紊乱的内服疗方。洋葱有许多品种，它们都在发挥许多作用 - 从主要食材到佐料再到调味料。事实上，一些研究表明，洋葱的植物化学物质可阻止身体细胞内的癌前病变，并预防胃癌。像其他葱属，洋葱也被认为有助于预防心脏疾病。在外用方面，洋葱汁有时用作伤口的消毒剂。相信洋葱为永生象征的古埃及人，大量种植它们并把它们作为药用；您会发现在他们的陵墓壁画上都画有洋葱。根据希腊历史学家希罗多德，金字塔的建造工人吃大量的洋葱和大蒜以获得精力。（然而，并不是所有的古人都喜欢葱属植物。事实上，它们在古印度的某些地区是被禁止的。）</p>

<p>那些把洋葱作为药用的人 -- 包括希腊人、罗马人和那些活在中世纪的人 -- 发现它们对烧伤和蜂蜇、支气管炎、耳痛、发热、喉炎、胃病、关节炎，甚至是疣和秃头很有效。</p>

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<p>新大陆的早期殖民者发现洋葱生长在野外。事实上，在大湖区的美洲印第安人称洋葱为 she-khe-ony，这就是芝加哥得名的由来。早期的新英格兰殖民者将洋葱挂在他们的门口，或戴在他们的脖子上，以便不让细菌进入住家和身体里。</p>

<p>洋葱是乔治·华盛顿最喜爱的蔬菜。格兰特将军也对它们推崇备至。在1864年夏天，美国战争部接到了依靠洋葱来治愈痢疾的格兰特的电报。电报上说道“若没有洋葱，我不会叫我的军队前进”。他们于是立即给他送去了三车的洋葱。</p>

Sample 2:

Organic Fine Grind Black Pepper, 16 oz (453 g)

- Piper Nigrum
- USDA Organic
- Kosher

Certified Organic by QAI

<p>Pepper lends satisfying heat and bite to most any dish (and it's great for salt-free diets). It works well in combination with other herbs and spices, too, and is commonly found in spice blends.</p>

<p>One of the world's most popular spices, black peppercorns are actually unripe green fruits (berries) that have been sun-dried after fermenting. Black, white and green peppers all come from the woody tropical plant Piper nigrum.</p>

<p>Pepper berries are at first green; they turn red as they ripen. The stage at which they're harvested (and whether or not they are husked) determines the color of the resulting spice. Black pepper is harvested while the berries are still green-- before ripening. Sun drying turns them dark brown and wrinkly. White pepper results when the berries are picked fully ripe and then husked and dried. Green peppercorns are picked before ripening and preserved before drying. Pepper's rich history can be traced through the records of ancient Rome, the monastic records of the Middle Ages, and the logs of early traders and explorers. In 1180, A Guild of Pepperers-- the most important guild of the time-- was in existence in London. Often equated with money, pepper has been used for taxes, rent, dowries and ransom. When Alaric the Goth besieged Rome, gold, silver, and pepper were demanded as ransom. (The gold and silver were easy enough to come by, but the pepper gave them some trouble.) The quest of pepper largely defines the history of the spice trade.</p>

有机细磨黑胡椒，16盎司，453克

- Piper Nigrum
- 美国农业部 (USDA) 有机认证
- 犹太洁食认证
- 获得国际品质保证公司 (QAI) 有机认证

<p>胡椒会使几乎任何菜肴 (它非常适合无盐饮食) 具有令人满足的辣度和刺激口感。它与其他香草和香料结合也能发挥很好的作用，常见于香料混合物。</p>

<p>黑胡椒子是最受欢迎的香料之一，其实是发酵后被晒干的未成熟绿色果实 (浆果)。黑、白和绿胡椒全来自木本热带植物胡椒。</p>

<p>胡椒浆果开始时绿色，成熟后变成红色。它们采收 (不论它们是否去皮) 的阶段确定了所获得香料的颜色。黑胡椒在浆果成熟前还是绿色时被采收。它们晒干后便会变成深棕色和起皱。当浆果在完全成熟后采摘，然后去皮干燥，就会产生白胡椒。绿胡椒子是在成熟前采摘和干燥前保存。胡椒的丰富历史可由古罗马的记载、中世纪的修道院记载，以及早期商人和探险家的日志中得以发现。1180年，当时最重要的公会即胡椒香料商公会在伦敦成立。胡椒经常被视为等同于金钱，一直被用于税收、租金、嫁妆和赎金。当亚拉里克一世围攻罗马时，他就要求金银和胡椒作为赎金。(金银很容易获得，胡椒却给了他们一些麻烦。) 对胡椒的寻找在很大程度上说明了香料贸易的历史。</p>