

Turmeric Fingers – Product Specification

1. Product Details:

- **Product Name:** Turmeric Fingers (Curcuma Longa)
- **HS Code:** 09103020
- **Origin:** India
- **Varieties:** Salem, Rajapuri, Nizamabad



2. Physical Specifications:

Parameter	Specification
Color	Natural Deep Yellow to Orange-Yellow
Length	3 to 6 cm average
Finger Type	Bold / Medium Fingers
Processing	Double/ Single / Unpolished
Aroma/Taste	Strong, Pungent and Earthy
Broken Percentage	Max 5%
Foreign Matter	Max 1%

3. Chemical Analysis:

Parameter	Standard Range
Curcumin Content	2% – 5%
Moisture	Max 10%
Ash Content	≤9%
Acid Insoluble Ash	≤1%
Aflatoxin (B1 + B2 + G1 + G2)	10 PPB
Ethylene oxide	Not Permitted / ≤ 0.1 mg/kg

4. Packing and Shipping Details:

- **Packing:**
 - Jute Bags, PP Bags, or customized packaging.
 - Sizes: 25kg/50kg bags
- **Load Capacity:**
 - 20 FT Container: 18 MT
 - 40 FT Container: 28 MT
- **Shelf Life:** Up to 12 – 18 months if stored properly.



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5. Key Features:

- **100% Natural & Pure:** High-quality, machine-cleaned turmeric fingers free from impurities and adulteration.
- **Rich in Curcumin:** Contains natural curcumin (typically 2–5%), known for its strong color and medicinal properties.
- **Culinary Use:** Widely used as a natural coloring and flavouring agent in curries, sauces, pickles, and spice blends.
- **Pharmaceutical & Cosmetic Applications:** Used in Ayurvedic medicines, health supplements, and skincare products for its antioxidant and anti-inflammatory benefits.
- **Export Grade Quality:** Complies with FSSAI, ISO, and international standards – suitable for spice, food, and herbal industries.

