



Cured & single Polished Turmeric Fingers

Date: March 2015


Revision: 6

Raw Material: **Dried rhizome of Curcuma Longa L.** (Allepey-type)

Product Code: TUR-11

Created by: W. van Noort

Origin: Ethiopia

Cropping & Processing	PHarvesting: February – April. Following harvest steam cooking for 30 minutes, separating bulbs ("mother corn") and fingers, Drying on raised beds, QC sampling according to ISO 948		
Packaging Information	Single layer PP bags of 25 kg 20 ft container with 14-15 tons not palletised Carton covering on side walls and ceiling		
Chemical Characteristics	Quality Minima (ESA)¹	Ethiopian Turmeric	REMARKS
Moisture	10.0 % max	11.0 % max	
Total ash	8.0 % max	8.0 % max	
Acid insoluble ash (AIA)	2.0 % max	1.5% max	
Volatile Oil (VO)	1.5% min	4.0 ml/100 g min	
Curcumine content		3.5 - 4%	"allepey type"
Physical Characteristics			
Foreign matter	Absent	Absent	
Extraneous matter	1.0% max	1.0% max	
Organoleptic	Yellow	Yellow-orange	
Artificial colourants	Absent	Absent	
Other			
Aflatoxin total (B1+B2+G1+G2)	< 10 ppb	< 10 ppb	
Aflatoxin B1	< 5 ppb	< 5 ppb	
Ochratoxin A total	< 15 ppb	< 15 ppb	
Pesticides	absent		

The product adheres to EU-legislation for pesticides and heavy metals

The product is non-irradiated, non-ETO treated and non-GMO

The product is free of allergenic materials

¹ ESA = European Spice Association