

## Turmeric Fingers: Quality Standards for export to EU & N-A

Appended are the standards such as applied by the European Spice Association (ESA) for "Export Quality turmeric fingers". It is **important** that all players in the supply chain are aware of these and comply with them. It is for the Government to enforce compliance and penalize abuse.

Good Post Harvest grading, cleaning, curing (cooking) and drying: are key to reach Export Quality. Standards help to ensure: 1) curing/cooking to release curcumine content and ensure consistent yellow colouring; 2) proper drying down to < 10% moisture; 3) separating bulbs from fingers; 4) polishing fingers.

Immediately after harvesting, turmeric must be steamwashed/cooked for max 30 minutes ("curing") whereby the yellow/orange colour spreads fully and curcumine expresses itself. Too long curing will damage the colour (it becomes dark) and reduces the curcumine content strongly.







To give reassurance to potential buyers, about quality and volume they paid for in advance (FOB – Incoterms 2010), send **Representative pre-shipment samples according to ISO 948 standard** 

for a 20 ft fcl of 25 kg bags containing 15 tons and 600 bags:

- ➤ The # of samples equals the square root of the # of bags + 1 SQRT 600 = 24 + 1 = 25 stitches of 200 gr each
- The aggregate sample of 25 \* 200 grs = 5 kg must be homogenised, so that sub samples of 200 gr will be fully representative for the 15 tons lot





**INCOTERMS:** International buyers apply Incoterms-2010 rules for purchasing spices.

Most common is CFR – Cost & Freight port of destination, whereby the buyer only pays upon arrival of the goods. Either after control or CAD – Cash Against Documents.

Some suppliers prefer FOB – Free On Board, whereby the buyer pays against the B/L – Bill of Lading, once the cargo is on board ship. The buyer can issue a Letter of Credit (LC) with payment term 30-60 days, which allows for a quality check upon arrival.

Ensure that transport from the collecting/processing point to the place of containerization takes place under dry conditions. Ensure that the container is clean and have the walls and ceiling covered with kraft paper to absorb moisture and avoid mould formation.



## **Export Documentation**

Packing List

Original Bill of Lading

Certificate of Origin

Health Certificate

Phytosanitary Certificate

Certificate of Fumigation

Certificate of Analysis of cargo<sup>1</sup>

Foreign buyers rely on these, as collateral for their FOB payment. It is for the authorities to enforce this sampling practice and to penalize malfunctioning in this respect.