




Powarlogi
GLOBAL TRADE PVT. LTD.



POWARLOGI GLOBAL TRADE PVT. LTD.

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Turmeric Finger and Powder



export best quality Turmeric Finger, Turmeric Bulb & Powder. Turmeric is well known in India as "Haldi". Turmeric is native to tropical Indian Subcontinent. Turmeric is a major part of Ayurvedic Medicine. India is the major producer of Turmeric.

Our prestigious clients can avail from us the finest quality Turmeric Finger that is highly admired for its high medicinal value, longer shelf life, pure composition and purity. The offered turmeric is cultivated by our farmers under utmost hygienic conditions without using chemical and pesticides. In addition to this, the offered Turmeric Finger also possesses several health benefits like curing skin problems, quickly healing wounds, etc. Our team of quality controllers tests this Yellow Turmeric Finger to ensure its purity. We are providing this product at pocket-friendly prices to our clients.

Characteristic of Turmeric Fingers

1. India is the largest manufacturer, consumer and exporter of curcumin, contributing to more than 80% of the global production.
2. Turmeric ranks third in the total exports of spices from India.
3. Indian curcumin, a substance found in turmeric, is very effective and widely used in the pharmaceutical industry for treating critical ailments like cancer, food and cosmetic industries, which is a major factor driving the growth of the global curcumin market.
4. Indian Turmeric is one of the most well-known, widely researched Ayurvedic Spices which is used across the globe.
5. This rise in demand for curcumin is largely due to the growing awareness among consumers regarding its anti-oxidant and anti-inflammatory properties.

Grade Of Turmeric Fingers

Below are the main parameters of Turmeric Fingers as per their grading.

JAPAN GRADE (BIG FINGER)

Size of Finger : 6-9 cm (100%)

Curcumin Content: 1.5- 3.5%

Moisture: 12% Maximum

Production Region: Maharashtra,
Andhra Pradesh



EUROPE GRADE

Size of Finger: 5-8 cm (93%) & 3-5 cm (7%)

Curcumin Content: 1.5- 3.5%

Moisture: 12% Maximum

Production Region: Maharashtra,

Andhra Pradesh, Tamilnadu, Nizamabad

GOQD GRADE

Size of Finger: 4-7 cm (85%) & 3-5 cm (15%),

Curcumin Content: 1.5- 3.5%

Moisture: 12% Maximum

Production Region: Maharashtra

Andhra Pradesh, Tamilnadu, Nizamabad

Grinding Quality

Size of Finger 2.5 cm and abve (100%)

Curcumin Content: 1.5- 3.5%

Moisture: 12% Maximum

Production Region: Maharashtra,

Andhra Pradesh, Tamilnadu, Nizamabad



FAIR AVERAGE QUALITY

Size of Finger: 5-7 cm (30%),

3-5 cm (65%) & 2.5 cm above (5%)

Curcumin Content: 1.5- 3.5%

Moisture: 12% Maximum

Production Region: Maharashtra,

Andhra Pradesh, Tamilnadu, Nizamabad

Physical Analysis	
Appearance/Color	Bright Yello to Deep Orange
Size	5 cm to 14 cm
Odor	Typical of Turmeric
Taste /Flavour	Slight Bitter and Slight Pungent
Variety	Salem (3.0%-3.5%) Erode(2.5%-3.0% Nizamabad (2.0%-2.25%),Allepey (Above 5%) Mother or pocha (Above 6%)
Type	Unpolished,Single polished or Double polished
Quality	Premium
Chemical Analysis	
	Maximum Allowable limit
Moisture	12.00%
Curcumin content	2.0%-6.0%,as per Variety
Ash content	10.00%
Acid insoluble ash	1.00%
Broken Finger	5.00%
Defective	3.00%
Foreigh Matter	1.00%
Mycotoxins	
Alfatoxin -B-1	5 PPB
TotalAflatoxin (B-1 B-2 G-1 G-2	10 PPB
Microbiological analysis	
Total Plate Count (TPC)	100000 cfu/gm
Coliform Gremis	500 cfu/gm
E-Coil	10 cfu/gm
Yeast & Molds	1000 cfu/gm
Salmonella	Absent in 25 gm
Bacullus Cereus	10 cfu/gm
Strong Condition	
Temperature	Store at 5-12 C Temperature
Humidity	Store in Dry Place
Self Life	1 Year form the date of Production