

Specification of Dried Turmeric Finger

HS Code	09103020
Packing	25/50 Kgs – Jute/HDPE/PP Bag or Customized
Loading	18 MTS (20 FT), 28 MTS (40FT)
Supply Period	All Year Around
Origin	Gujarat – India
Physical Analysis	
Appearance/Color	Bright Yellow 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%
Foreign Matter	1.00%
Mycotoxins	
Aflatoxin - B1	5 PPB
Total Aflatoxin (B1, B2, G1, G2)	10 PPB
Microbiological analysis	
Total Plate Count (TPC)	100000 cfu/gm
Coliform Germs	500 cfu/gm
E- Coli	10 cfu/gm
Yeast & Molds	1000 cfu/gm
Salmonella	Absent in 25 gm
Bacillus Cereus	10 cfu/gm
Storage Condition	
Temperature	Store at 5 - 12°C Temperature
Humidity	Store in a Dry Place
Self-Life	1 Year from the date of production



 **Registered Office :**
 G-15 Sahyog Complex, Nr. Citizen Guest House, Mahuva - 364290, India

 **Manufacturing Unit :**
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