



## Our company

---



**Providing Agro commodity and Agro Value Added Products: Agro commodity, Agriculture products, Spices, Herbs, Tea, Coffee, Bio-Ingredients and Natural Extracts, Processed food products, Industrial products & Other Products**

**Manufacturer, Supplier and Exporter of Agro Commodity & Agro Value Added Products**

Navadhane Agro Foods Private Limited, Carry out business of Agri business-Contract farming, manufacturing and export of Agro commodity and Agro Value Added Products: Agro commodity, Agriculture products, Spices, Herbs, Tea, Coffee, Bio-Ingredients and Natural Extracts, Processed food products, Industrial products , Other Products and Retail & Wholesale.

We provide Agro Commodity and Agro Value Added products to the world. Together with farmers, customers, governments and communities, we help people thrive by applying our insights and experience.

Navadhane is an international Agro Commodity and Agro Value Added products company with a focus on Global Market.

**Turmeric and Value Added Products: Turmeric Finger Fresh, Unpolished, Single Polished, Double Polished, Turmeric Powder/Ground, Turmeric Oil 60%, Turmeric Oleoresin and Value Added Products.**



**-Turmeric:** Turmeric Finger (Fresh) ,Turmeric polished, Turmeric Ground/ Powder, Turmeric Oil 60%, Turmeric Oleoresin and Value Added products.



# TURMERIC

## INDIAN TURMERIC & VALUE ADDED PRODUCTS:



**Indian Turmeric Whole:**

Turmeric Whole-Dry	
	
Raw Turmeric Finger	Turmeric Finger Single Polish
	
Turmeric Finger Double Polish	Turmeric Bulbs

# Grade Specification

The following table elucidates the stringent trade specifications for whole and ground turmeric.

## Important turmeric trade requirements:

After harvesting proper care should be taken in consideration with the trade requirements. The major important attributes which should be kept in mind at the time of harvesting and storing are as follows:

## Indian Turmeric Whole Specifications:

	Turmeric Finger Curcuma	Turmeric Finger Bold	Turmeric Finger Sannam	Turmeric Bulp
<b>HS-Code</b>	91030	9103090	9103090	9103090
<b>Curcumin</b>	5.00%	3.6 – 4 %	3.2 – 3.6 %	4.00%
<b>Moisture</b>	10.00%	10 – 12 %	12.00%	10 – 12 %
<b>Origin</b>	INDIA	INDIA	INDIA	INDIA
<b>Packing</b>	25/50/60 KG	25/50/60 KG	25/50/60 KG	25/50/60 KG
<b>Loading</b>	13 MT(20 FT) / 26 MT (40 FT)	13 MT(20 FT) / 26 MT (40 FT)	13 MT(20 FT) / 26 MT (40 FT)	13 MT(20 FT) / 26 MT (40 FT)
<b>Minimum order quantity</b>	1 * 20 FCL	1 * 20 FCL	1 * 20 FCL	1 * 20 FCL
<b>Inspection certificate</b>		SGS/Intertek	SGS/Intertek	SGS/Intertek

- Type-Finger/Bulbs :Polished or Unpolished
- Flexibility :Hard
- Broken pieces (fingers<15mm) :< 5 %
- Foreign matter : < 1 %
- Defectives : < 3 %
- Percentage of bulbs by weight : < 4 % Starch content, max, w/w: 60 % Curcumin content: 4 – 5 %
- Moisture : < 10 %
- Total Ash : < 7 %
- Lead as PPB : 2.5
- Chromate Test : Negative
- Acid Insoluble Ash : 2.5%

## **Indian Turmeric Ground Specifications:**

Special Characteristics						
Grade designation	Moisture % by weight (max)	Total ash % by weight (max)	Lead as (Pb) parts per million (max)	Starch % by weight (max)	Chromate test	Acid insoluble ash, % by weight (max)
Standard	10.0	7.0	2.5	60.0	Negative	2.5

## **Oleoresin**

---

Oleoresin is in great demand in the global food and pharmaceutical industries. This semi-viscous liquid contains both volatile aromatic principles and non-volatile acid fractions.

This ingredient contributes to the aroma of turmeric and is devoid of starchy and fibrous materials.

Oleoresin carries a dark yellow-brown pasty appearance and contains the flavour compounds and colour in the same proportion as present in turmeric.

Turmeric oleoresin can be obtained by a process of solvent extraction of ground turmeric. In India, the extraction process has been standardised by CFTRI, Mysore and follows a two-step process of solvent extraction, followed by vacuum concentration.

Optimum yields of oleoresin are achieved when the rhizomes are harvested at 29 week maturity. For best yields, the rhizomes must be harvested at 37 weeks.

## **Turmeric Oleoresin Specifications:**

<b>PRODUCT</b>	<b>TURMERIC OLEORESIN 95% CURCUMIN</b>
<b>LATIN NAME</b>	Curcuma Longa
<b>THE COUNTRY OF ORIGIN OF THE BOTANICAL</b>	India
<b>THE COUNTRY WHERE THE BOTANICAL EXTRACTED</b>	India
<b>PLANT PART USED</b>	Turmeric Fingers
<b>COLOUR</b>	Yellow colour powder
<b>ODOUR</b>	Negligible
<b>LOSS ON DRYING</b>	Not more than 0.5%
<b>RESIDUAL SOLVENT</b>	Less than 10 ppm
<b>METHOD OF ANALYSIS OF CURCUMIN</b>	Spectrophotometric
<b>CURCUMIN CONTENT</b>	above 95%
<b>COLOUR VALUE</b>	NA
<b>TYPE OF EXTRACTION</b>	Solvent Extraction
<b>CARRIER/EXCIPIENTS</b>	Nil
<b>MICROBIOLOGY</b>	:1000/G
<b>Total Plant Count</b>	: Absent
<b>E.Coli</b>	: < 100/G
<b>Yeast &amp; Mold</b>	: Nil
<b>Salmonella</b>	
<b>MAXIMUM LIMITE FOR THE FOLLOWING</b>	:10 ppm
<b>Heavy Metals</b>	: < 1 ppm
<b>Arsenic</b>	: < 2 ppm
<b>Lead</b>	

## **PAYMENT TERMS:**

- 40/60 T/T payment (40% advance upon Contract and balance 60% against scanned / faxed copy of SGS evidencing inspection done at warehouses)
- L/C at sight for full value, transferable, issued by a prime bank, confirmed by India advising bank and strictly as per our Contract.

## **Trade Enquiry**



If you wish to enquire about our products, please send us an email at [info@navadhane.com](mailto:info@navadhane.com) | [navadhanegroup@gmail.com](mailto:navadhanegroup@gmail.com) and we will get back to you right away.

## **Company Details**

Navadhane Agro Foods Pvt. Ltd

Regi Office: PI No.2, 4th Crs St,CBI Officers Colony,Sri Baba Nagar, Medavakkam, Chennai,Tamil Nadu ,India,Pin Code-600100

Branch Office: D.No.LIG 49,AP Housing Board Colony, Tada,Nellore District,Andhra Pradesh, India,Pin Code-524401

Ph: +91-44-26532642 | +91-9444831521

Email: [info@navadhane.com](mailto:info@navadhane.com) & [navadhanegroup@gmail.com](mailto:navadhanegroup@gmail.com)

Web : [www.navadhane.com](http://www.navadhane.com) | Skype: navadhane