

Common Name:

Hindi	English Name	Botanical Name
हल्दी	Turmeric	Curcuma longa L

1. Turmeric shall be-

- Clean, dried, wholesome, having characteristic odour and flavor, reasonably uniform in size, shape and colour characteristic to the variety.
- Free from obnoxious smell and fungus infestation.

2. Variety.....(to be filled by assayer)**3. Actual Picture of the lot.....(to be uploaded by assayer)****4. Criteria for Range designation**

S.No.	Tradable parameters	Range-1	Range-2	Range-3
A	Essential			
i	Moisture(% by wt) Max	10.0	11.5	12.0
ii	Foreign matter(% by wt) Max	1.0	1.5	2.0
iii	Defective Rhizomes(% by wt) Max	5.0	7.0	10.0
iv	Damaged matter (% by wt) Max	1.0	2.0	3.0
B	Optional (Industrial/Processors)			
i	Curcuminoid content % (m/m)		Not less than 2.0	

5. Sampling:

- 5 % or minimum one container shall be randomly selected for sampling.
- 250g shall be drawn from each selected container and shall be mixed homogenously, called as primary sample.
- 250g shall be drawn from primary sample called as Laboratory sample.

6. Definitions:

- Defective rhizomes” means Shriveled fingers and or bulbs, internally damaged, hollow or porous rhizomes, rhizomes scorched by boiling and other types of damaged rhizomes.
- Foreign matter includes dust, dirt, stones, lumps of earth, chaff, stems or straw, food grains including oil seeds of any other verity or any other impurity
- Damaged fruits are sprouted or internally damaged as a result of heat, microbe, moisture or weather and mechanically injured fingers or bulbs.

Optional parameters are voluntary and may be analyzed as per buyer-seller agreement.