

NATIONAL SUSTAINABLE SPICE PROGRAMME

<https://www.nssp-india.org/>

RAW MATERIAL SPECIFICATIONS		
PRODUCT- TURMERIC WHOLE (Curcuma longa L)		
Domestic market		
Product Description	Whole turmeric is a tuberous rhizome, with a rough, segmented skin. The rhizome is yellowish-brown with a dull orange interior that looks bright yellow when powdered with a characteristic pungent, bitter taste.	
Origin	India	
Grade	IPM	
Physical & Cleanliness characteristics	It shall be free from mould, living and dead insects, insect fragments, and rodent contamination.	
	Extraneous Plant Matter (% , max.)	0.5
	Foreign plant matter (% , max.)	0.3
	Foreign Matters (% , max.)	0.2
	Insect damaged matter (% , max.)	1
Chemical characteristics	Defective rhizomes (% max)	5
	Moisture (% max)	12.0
Food safety related acceptance criteria	Curcumin content (% , min)	Vary depending on variety
	Lead Chromate	30.0
	Salmonella in 25 g sample	Absent
	The product shall be free from Lead Chromate, added starch and any other extraneous colouring matter.	
Packaging and delivery method	Free from Allergens such as Peanut, Gluten, Mustard, sesame etc.	
	Pesticide residue shall comply with the FSSAI regulations.	
	The material shall be packed tightly in clean and neat PP bags in Woven bags/Gunny bags. All materials being supplied shall comply with all regulations under Food Safety And Standards (Packing And Labelling) Regulations ,2011 [Chapter 1&2] And Food Safety And Standards (Contaminants, Toxins And Residues) Regulations ,2011 [Chapter 1&2].	
Storage condition	Store in dry closed place, away from sunlight, protected from insects, rodents. Materials must be kept away from wall. It shall be tightly packed without any air circulation	
Shelf Life	The material shall be freshly packed, with characteristic odour and flavor. The material must be used within three month from date of purchase and immediately once the bag is opened. Resample and analyze in case the material stored more than the given timeline and use as per QC instruction.	