



Disclaimer

This project report has been prepared and submitted as part of an academic requirement. The information contained within this report is based on research, data analysis, and personal insights, and is intended solely for educational purposes.

While every effort has been made to ensure the accuracy and reliability of the information presented, Export Experts Global and the team do not make any warranties or representations regarding the completeness, validity, or currentness of the content. Any action taken based on the information in this report is strictly at the reader's own risk, and neither Export Experts Global nor the presenter will be held liable for any potential consequences.

This report may not be reproduced, distributed, or used for commercial purposes without prior written permission.

www.expertexpertsglobal.com

TYPES & QUALITY GRADES OF TURMERIC

Understanding turmeric classification, quality standards, and sourcing regions for informed procurement decisions in the global spice trade.

Export Experts



COMMON QUALITY TYPES IN THE MARKET



Finger Turmeric

Long, slender pieces representing the primary rhizomes. Considered higher grade due to superior curcumin content and appearance. Preferred for premium markets and export.



Bulb Turmeric

Short, thicker pieces from secondary rhizomes. Slightly lower grade than fingers but still valuable. Often used in domestic processing and mid-tier markets.



Powdered Turmeric

Cleaned, dried, and ground product available in various mesh sizes (80, 100, 120 mesh). Higher mesh numbers indicate finer powder, commanding premium prices in retail and export.

Quality Parameters Buyers Evaluate

Turmeric quality assessment relies on multiple factors including colour strength, curcumin content, purity, moisture levels, aroma profile, and absence of foreign matter. Understanding these parameters is essential for pricing and trade negotiations.

Parameter	SIGNIFICANCE FOR BUYERS
Curcumin %	Higher curcumin content commands premium pricing and better market positioning
Oleoresin %	Key indicator of colour intensity and flavour strength in end products
Moisture %	Must remain low (typically under 10%) to meet export standards and ensure shelf life
Ash Content	Directly indicates purity levels; lower ash suggests minimal contamination
Extraneous Matter	Lower percentages reflect better cleaning and processing practices
Mesh Size (powder)	Finer mesh equals smoother texture and higher commercial value

CURCUMIN CONTENT: THE PREMIUM DIFFERENTIATOR

Curcumin percentage is the single most critical factor determining turmeric's commercial value. Export-grade turmeric typically contains 2.5- 5% curcumin, whilst premium varieties can exceed 7%. This bioactive compound drives both pricing and market demand across pharmaceutical, food, and cosmetic applications.

Oleoresin content complements curcumin levels by indicating overall colour and flavour intensity, making it essential for quality assessment in industrial applications.

2.5-7%
Curcumin Range

Typical commercial grades


10%

Max Moisture

Export standard limit

Export Experts Global



 GLOBAL LEADER

INDIA: THE WORLD'S LARGEST TURMERIC PRODUCER

India dominates global turmeric production, accounting for nearly 80% of world supply and 60% of exports. The country's diverse agro-climatic zones support cultivation across multiple states, each producing turmeric with distinct characteristics suited to various market segments.

Experts Global

Major Turmeric-Producing States in India



Telangana

Leading producer, particularly the Nizamabad district, known as "Turmeric Capital of India". Produces high-curcumin varieties ideal for export and pharmaceutical use.



Maharashtra

Significant volumes from Nashik, Dhule, and Jalgaon regions. Known for consistent quality and strong processing infrastructure supporting both domestic and export markets.



Tamil Nadu

Erode district is renowned for premium "Erode Turmeric" with protected geographical indication. Favoured for its bright colour and high oleoresin content.



Karnataka

Growing production hub with improving quality standards. Increasingly competitive in both finger and bulb turmeric segments for processing industries.



Odisha

Traditional growing region producing turmeric suitable for domestic consumption and regional processing. Expanding commercial cultivation in recent years.

Export Experts Global



REGIONAL FOCUS

MAHARASHTRA & THE NASHIK TURMERIC BELT

Maharashtra ranks amongst India's top turmeric-producing states, with concentrated cultivation in the northern and western districts.

The region benefits from favourable soil conditions, established supply chains, and proximity to major processing hubs.

The Nashik-Dhule corridor has emerged as a strategic sourcing zone

for buyers requiring consistent volumes and reliable quality throughout the harvest season.

Export Experts Global

Key Turmeric Districts in Maharashtra



Dhule District

Major production centre with excellent infrastructure for cleaning, grading, and packaging. Preferred by exporters for raw material consistency.



Nashik District

Strategic location with well-established market yards and processing units. Strong connectivity to Mumbai port facilitates export logistics.



Jalgaon District

Growing volumes with competitive pricing. Increasingly important for bulk buyers and powder manufacturers seeking cost-effective sourcing.



Ahmednagar & Solapur

Supplementary production zones contributing to Maharashtra's overall output. Suitable for medium-scale procurement and regional distribution.

Export Experts Global

Sourcing Strategy for Maharashtra Region

The Dhule-Nashik region offers substantial advantages for buyers seeking reliable turmeric supply. Good production volumes, established processing infrastructure, and experienced trader networks make this corridor ideal for sourcing raw material for powder production, export-grade processing, and value-added packaging operations.

01

Local Farmers' Clusters

Direct sourcing from farmer cooperatives and producer groups in Dhule and Nashik districts. Offers traceability and potential for long-term supply agreements at competitive prices.

02

Market Yards (Mandis)

Established mandis in Dhule and Nashik provide transparent price discovery and quality benchmarking. Ideal for spot purchases and sampling different lots during peak harvest season.

03

Processing Units

Facilities near Jalgaon and Dhule offer cleaning, grading, and packaging services. Suitable for buyers requiring consistent specifications and ready-to-export material with quality certifications.

Export Experts Global

READY TO SOURCE QUALITY TURMERIC?

Understanding quality grades, production regions, and sourcing channels enables informed procurement decisions. Maharashtra's Nashik-Dhule corridor offers reliable supply, established infrastructure, and competitive pricing for buyers across the turmeric value chain.

Whether you're sourcing finger turmeric for export, bulb varieties for processing, or seeking powder manufacturing partners, knowledge of quality parameters and regional strengths ensures successful trading outcomes.



Export Experts Global



LEARN IMPORT-EXPORT BUSINESS PRACTICALLY & LOGICALLY



DELHI-MUMBAI-KOLKATA-ONLINE

BOOK NOW +91 92059 08400/+91 81308 80568 www.expertexpertglobal.com