VALUE ADDED PRODUCTS FROM TURMERIC

BRIEF DESCRIPTION:

Turmeric is an important tropical spice primarily valued for its color, aroma, antioxidant property and powder could be used in food, perfumery and pharmaceutical industries. This ground spice is used as a condiment. It is an essential ingredient of curry powders and is extensively used in traditional medicines. Traditional Indian medicine claims the use of its powder against biliary disorders, anorexia, coryza, and cough. Various value added turmeric products have been produced:

- Turmeric powder
- Turmeric oil
- Turmeric oleoresin
- Colourants -curcuminoids

SALIENT FEATURES:

Many processing steps are involved in processing of turmeric by traditional methods. The heat treatment influences the colour and the aroma of the final product. Excess thermal treatment (cooking) spoils the colour of the final product while under-cooking renders the dried product brittle. The process developed by CSIR reduces processing steps especially the heat treatment of rhizomes; enhance the extractability of high colour and flavor of constituents.

ADVANTAGES:

- Premium products
- Improvement in colour
- Flavour enhancement

SCALE OF DEVELOPMENT: Market launch



