

Grade designation and quality of Turmeric Powder

Grade Designation	Quality					
	Special Characteristics					
	Moisture %(m/m)	Total ash % (m/m)	Acid insoluble ash% (m/m)	Curcuminoid content %(m/m)	Starch %(m/m)	General Characteristics
	Max.	Max.	Max.	Min.	Max.	
(1)	(2)	(3)	(4)	(5)	(6)	(7)
Special	10	7.0	1.5	2.0	60	(1) Turmeric powder shall be prepared by grinding clean, dry Turmeric (<i>Curcuma long L</i>) rhizomes.
Standard product	12	9.0	1.5	Not specified	60	(2) It shall be ground to such a fineness that 98 per cent of the passes through 300 micron sieve. It shall be labelled 'Coarse Ground' when 98 per cent of the product passes through 800 micron sieve. (3) It shall have its characteristic taste; flavour and free from musty odour. (4) It shall be free from any colouring matter foreign starch and any other adulterant. (5) It shall be free from mould growth, living insects and practically free from dead insects, insect fragments and rodent contamination. (6) It shall comply with restrictions in regard to Aflatoxins, Metallic Contaminants; Insecticide or Pesticide residue, Poisonous metals, naturally occurring contaminants, Microbial load etc. as specified by the Codex Alimentarius Commission or as per buyers requirements for export purposes and the Prevention of Food Adulteration Rules, 1955 for domestic trade; (7) Lead chromate test shall be negative.