

Turmeric seeds in India

General Description

Turmeric comes from the root of Curcuma longa, a leafy plant in the ginger family. The root, or rhizome, has a tough brown skin and bright orange flesh. Ground Turmeric comes from fingers which extend from the root. It is boiled or steamed and then dried, and ground.

Taste and Aroma

Turmeric is mildly aromatic and has scents of orange or ginger. It has a pungent, bitter flavor.

History/Region of Origin

Turmeric, with its brilliant yellow color, has been used as a dye, medicine, and flavoring since 600 BC. In 1280, Marco Polo described Turmeric as "a vegetable with the properties of saffron, yet it is not really saffron." Indonesians used Turmeric to dye their bodies as part of their wedding ritual. Turmeric has been used medicinally throughout Asia to treat stomach and liver ailments. It also was used externally, to heal sores, and as a cosmetic

Turmeric Medicinal Use

From many years awareness of turmeric and its use as medicine is continuously increasing. A flowering plant, Turmeric, in the ginger family, is commonly used as a food coloring and is one of the basic ingredients in curry powder. To heal many health disorders like liver problems, digestive disorders, treatment for skin diseases and wound healing turmeric has long been used in Medicinal as an anti-inflammatory. Curcumin is the active ingredient in turmeric which has been shown to have a wide range of therapeutic effects.

Turmeric Uses of Foods

Turmeric is mostly used in flavored milk drinks, cultured milk and desserts to obtain lemon and banana colors in dairy. turmeric is added at higher levels to sausages, pickles, relishes, sauces, dry mixes, and fish due to its original usage as a spice.

Storage

Turmeric's color properties is everlasting but flavor and aroma is loss quickly if not store properly. Store it in airtight containers away from sunlight. Store in cool, dark, dry places.









Nutritional Value of Turmeric

* Moisture :13.100 gm * Protein : 6.300 gm * Fat: 5.100 gm * Minerals : 3.500 gm * Fiber: 2.600 gm

* Carbohydrates: 69.400 gm * Energy: 349.000 K cal * Calcium: 150.000 mg

* Phosphorus: 282.000 mg

* Iron: 67.800 mg



Turmeric Seeds Prices Rates in Rs. 2700/3200 (per Qtl.)





Contact Us

Contact information for Taj Group companies in India.

TAJ AGRO INTERNATIONAL

(A Division of Taj Pharmaceuticals Limited) http://www.tajagroproducts.com

E-mail:

tajagroproducts@gmail.com tajagrointernational@gmail.com









