

TURMERIC FACTS

Botanical facts about turmeric

The herbaceous perennial *Curcuma longa* belongs to the family Zingiberaceae, just like ginger root.



Turmeric is an ancient and sacred spice of India, also known as 'Indian saffron'.



Some turmeric varieties

Alleppey finger is the most popular turmeric. It contains the highest curcumin percentages and therefore has a bright yellow colour.



Sangli Cuppadeh turmeric, Erode turmeric, Rajapuri turmeric, Nizamabad bulb, Alleppey finger, Salem turmeric

From seed to plate

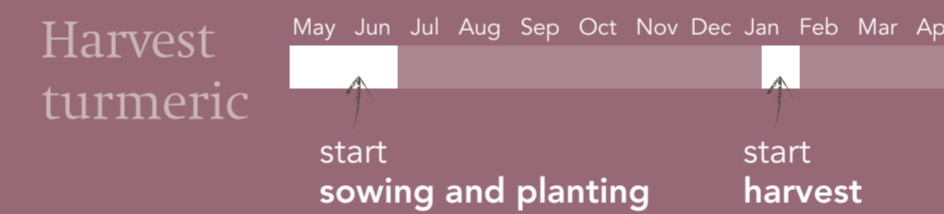


Origin the largest turmeric producers

Telangana, Andhrapreadesh and Maharashtra are the states in India where turmeric is mainly produced.



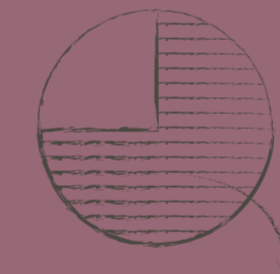
Facts & figures



Turmeric production in India on average:

500,000 metric tonnes per year.

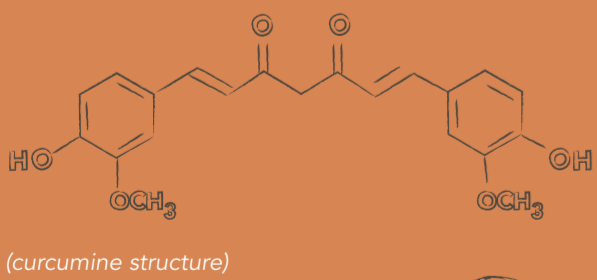
110,000 tonnes (approx.) are exported.



India represents 75% of the total turmeric crop, globally.



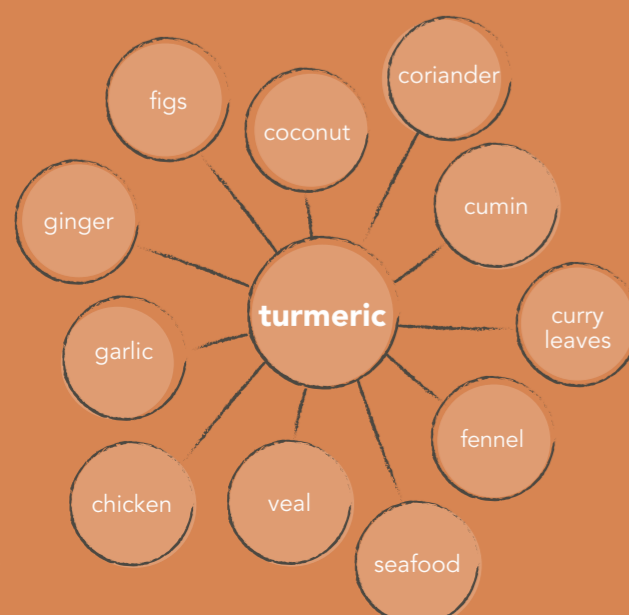
The taste of turmeric



Turmeric combines well with

Turmeric has a mildly aromatic scent and tastes slightly bitter and earthy.

By adding the spice to a dish, it enhances the taste and colour.

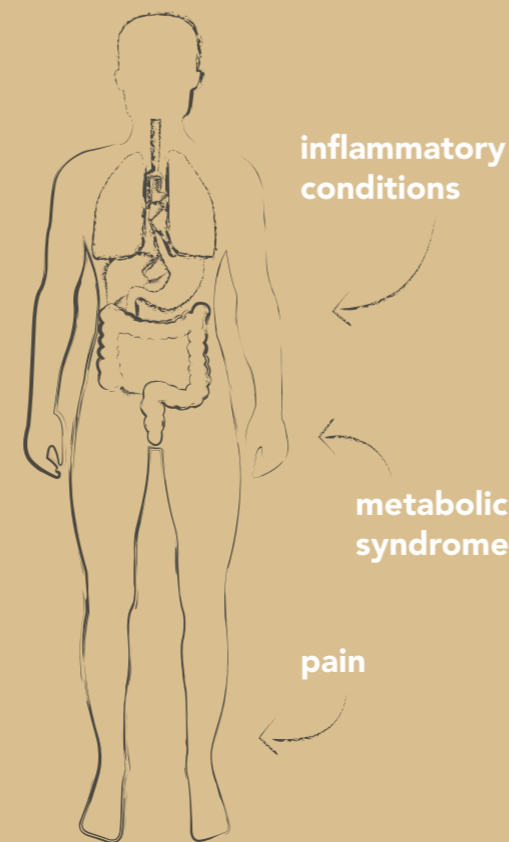


Curcuma & Health

The medicinal properties of turmeric have only recently been investigated. The active ingredient of turmeric is curcumin; responsible for the yellow colour.

Curcumin, a polyphenol, has alleged multiple health benefits.

It appears to positively contribute to for instance:



Euroma & sustainable turmeric

Euroma is able to deliver sustainable turmeric. We support sustainable farming locally, containing:

