

Fresh Turmeric

A Product of Danish Agro Farms

Farm-Supervised Cultivation | Fresh Harvest | Quality from the Field

Danish Agro Farms offers fresh crop turmeric grown under the supervision of our QA/Agro team, with a focus on crop quality, good agricultural practices, suitable harvesting, and careful post-harvest handling.

Our approach begins at the farm level, where crop development and cultivation practices are monitored to support the production of quality turmeric rhizomes. From growing and harvesting to sorting, inspection, and dispatch, we aim to maintain product quality according to customer requirements and applicable specifications.

1. Farm-Level Crop Supervision

Fresh turmeric supplied by Danish Agro Farms is grown under the supervision of our QA/Agro team, supporting a quality-focused approach throughout the crop cycle.

Our farm-level activities include:

- Monitoring crop development and general plant health.
- Guiding farmers on appropriate cultivation and crop management practices.
- Promoting good agricultural practices and responsible input use.
- Monitoring irrigation, nutrient management, and field hygiene.
- Identifying visible pest, disease, and crop-quality concerns.
- Guiding harvesting and post-harvest handling to reduce damage.
- Coordinating harvesting and dispatch according to customer requirements.

This farm-supervision approach helps support consistent raw material quality and better control over the supply chain.

2. Farmer Guidance and Crop Quality Improvement

Danish Agro Farms recognizes that fresh turmeric quality depends on cultivation, maturity, harvesting, and post-harvest handling.

Our QA/Agro team works with growers to encourage suitable farming practices and improve the quality of harvested rhizomes.

Key focus areas include:

- Appropriate crop establishment and field management.
- Balanced irrigation and nutrient management.
- Monitoring crop health during the growing period.
- Suitable pest and disease management practices.
- Harvesting at appropriate crop maturity.
- Careful handling to minimize cuts, bruising, and other physical damage.

These practices aim to support the production of fresh turmeric suitable for food processing, ingredient preparation, and other customer applications.

3. Harvesting and Raw Material Quality

Turmeric is harvested at an appropriate stage of crop maturity according to the intended application and customer specifications.

Harvesting and collection procedures focus on protecting the rhizomes from unnecessary damage and contamination.

After harvesting, the turmeric is assessed for relevant quality characteristics, which may include:

- Rhizome size and physical condition.
- Freshness and firmness.
- Colour and characteristic turmeric aroma.
- Visible damage, decay, or disease.
- Soil and foreign-matter levels.
- Suitability for the intended food or processing application.

The harvesting and acceptance criteria are aligned with the applicable product requirements.

4. Post-Harvest Handling and Cleaning

After harvesting, fresh turmeric is handled carefully to preserve its condition and suitability for further use.

Post-harvest operations may include:

1. Collection and transfer from the field.
2. Initial sorting and removal of damaged or unsuitable rhizomes.

3. Removal of excess soil using an appropriate cleaning method.
4. Washing with potable water when required by the product specification.
5. Draining and suitable handling after washing.
6. Final inspection, grading, and preparation for dispatch.

Handling methods are selected according to the intended use, customer requirements, and required product condition.

5. Quality Assurance and Food Safety

Danish Agro Farms emphasizes quality and food safety throughout the cultivation, harvesting, and supply of fresh turmeric.

Relevant control measures may include:

- Farm-level crop monitoring by the QA/Agro team.
- Good agricultural and hygiene practices.
- Responsible use of agricultural inputs.
- Compliance with applicable pesticide-use requirements and pre-harvest intervals.
- Assessment of raw material quality.
- Clean harvesting and handling practices.
- Potable water for washing where applicable.
- Prevention of physical contamination.
- Suitable packaging, transportation, and storage.
- Traceability and batch identification where implemented.

Where required by customers or regulations, pesticide residue testing and other relevant quality checks can support verification of product compliance.

6. Fresh Turmeric Product Characteristics

Fresh turmeric is valued for its distinctive golden-orange to yellow-orange interior, characteristic earthy aroma, and natural flavour.

Product specifications can be agreed according to customer needs, including:

- Freshness and physical condition.

- Rhizome size and grading.
- Colour and appearance.
- Cleanliness and foreign-matter limits.
- Visible damage and decay limits.
- Packaging type and net weight.
- Delivery condition and intended application.

Actual product characteristics and acceptance criteria are confirmed according to the supplied crop and agreed specifications.

7. Applications of Fresh Turmeric

Fresh turmeric is a versatile agricultural ingredient used in a variety of food and processing applications.

Typical applications include:

- Spice processing and turmeric powder production.
- Pickles and traditional food preparations.
- Curry pastes, sauces, and chutneys.
- Food ingredient manufacturing.
- Fresh culinary applications.
- Further processing into dried turmeric and other turmeric-based ingredients.

Supply specifications can be tailored to the intended application, subject to availability and processing requirements.

8. Bulk Supply and Customer Requirements

Danish Agro Farms aims to connect farm-level cultivation with the requirements of food businesses and ingredient buyers.

Fresh turmeric can be supplied according to crop availability, harvest schedules, product specifications, and customer requirements.

We welcome enquiries from:

- Spice manufacturers and processors.

- Pickle and condiment manufacturers.
- Food ingredient suppliers.
- Wholesale agricultural produce buyers.
- Food-processing companies.
- Restaurants and commercial kitchens.

Quantities, grading, packaging, delivery schedules, and other supply conditions can be discussed according to customer needs.

9. Why Choose Danish Agro Farms?

- Fresh turmeric has grown under QA/Agro team supervision.
- Farm-level crop monitoring and farmer guidance.
- Focus on good agricultural practices.
- Quality-conscious harvesting and post-harvest handling.
- Raw material inspection and sorting.
- Attention to food safety and traceability.
- Customer-oriented product specifications and supply arrangements.

Our Commitment

At Danish Agro Farms, we believe fresh produce quality starts in the field. Through farm-level supervision, farmer guidance, quality-focused harvesting, and careful post-harvest handling, we aim to provide fresh turmeric that meets the requirements of food processors, spice manufacturers, and bulk agricultural produce buyers.

Danish Agro Farms — Quality from the Field to Your Food Processing Unit.

Bulk Orders and Business Enquiries

Looking for fresh turmeric for food processing, spice manufacturing, or wholesale supply? Contact Danish Agro Farms to discuss crop availability, required quantity, grading, packaging, and delivery arrangements.

Halala & Food HACCP Certified Products