Danish Agro FARMS

PRODUCT SPECIFICATION

DANISH AGRO FARMS / 2026



PRODUCT PROFILE

TURMERIC POWDER

Product information / Specifications / Supply enquiries

danishagro.pk



TURMERIC POWDER

Pure Quality | Natural Golden-Yellow Colour | Farm-to-Processing Quality

Danish Agro Farms offers turmeric powder for spice manufacturers, food-processing industries, seasoning producers, pickle manufacturers, and wholesale ingredient buyers.

Our quality-focused approach begins at the farm and continues through harvesting, raw material inspection, cleaning, drying, sorting, grading, grinding, sieving, and final packaging. We aim to produce turmeric powder with its characteristic natural golden-yellow colour, distinctive aroma, and flavour, according to applicable product specifications and customer requirements.

1. Farm-Level Quality Management

Turmeric powder quality begins with suitable raw turmeric. Danish Agro Farms promotes quality-conscious cultivation and harvesting practices under the supervision of our QA/Agro team.

Our farm-level activities include:

- Farmer guidance and training on turmeric quality improvement.
- Monitoring crop development and general plant health.
- Promoting good agricultural practices and responsible input use.
- Guidance on appropriate harvesting maturity.
- Careful handling to minimize physical damage and contamination.
- Coordination of harvesting and transportation to the processing unit.

These activities support suitable raw material selection and a quality-focused supply chain.

2. Raw Material Inspection and Acceptance

Fresh turmeric received from the field is inspected by our QA/Agro team before acceptance for processing.

Inspection follows applicable raw material specifications and customer requirements, considering:

- Rhizome maturity and physical condition.
- Natural colour and characteristic aroma.
- Visible damage, disease, or decay.



- Cleanliness and soil contamination.
- Suitability for drying and further processing.

Only raw material accepted according to the applicable specifications proceeds to processing. This helps support consistent quality in the finished turmeric powder.

3. Cleaning and Preparation

Accepted turmeric undergoes suitable preparation before drying.

The process may include:

• 1. Sorting and removal of unsuitable rhizomes.

• 2. Cleaning to remove soil and unwanted material.

• 3. Washing with potable water where required.

• 4. Removal of excess surface moisture.

• 5. Inspection before drying.

Appropriate preparation helps reduce unwanted material and supports the quality of the finished product.

4. Sun Drying and Plant-Based Dehydration

Danish Agro Farms can use suitable sun-drying or mechanical dehydration methods, depending on the production process and product requirements.

Sun-Dried Turmeric

Sun drying uses natural solar heat to reduce moisture in prepared turmeric. The process requires clean, suitable drying surfaces, protection from dust and insects, appropriate handling, and monitoring of drying conditions.

Plant-Dehydrated Turmeric

Mechanical dehydration uses suitable drying equipment to control temperature, airflow, and drying time. When properly operated, this method can provide greater control over moisture removal and batch consistency.



For both methods, the drying process should be monitored to achieve the required moisture level and preserve the turmeric's characteristic colour and aroma.

Quality objective: Produce suitably dried turmeric that meets the established requirements for grinding and further processing.

5. Sorting, Grading, and Dried Turmeric Inspection

After drying, turmeric is inspected and sorted before grinding.

Our quality-focused processing may include:

- Removal of damaged or unsuitable dried rhizomes.
- Sorting and grading according to applicable specifications.
- Removal of visible foreign matter.
- Inspection of appearance and natural colour.
- Assessment of suitability for grinding.

Careful sorting and grading help improve the consistency of the raw material used for powder production.

6. Grinding and Sieving

Suitable dried turmeric is processed through a grinder to produce turmeric powder.

The general processing steps include:

- Inspection of dried turmeric before grinding.
- Grinding under suitable operating conditions.
- Sieving to achieve the required particle size.
- Removal of unsuitable particles or foreign matter.
- Final quality inspection before packaging.

Grinding conditions should be managed to minimize excessive heat and help preserve the characteristic aroma and colour of turmeric.

The final powder fineness can be adjusted according to customer requirements and intended applications.

7. Quality Assurance and Food Safety

Danish Agro Farms emphasizes food safety and quality throughout turmeric powder processing.



Relevant controls may include:

- Farm-level crop supervision and raw material inspection.
- Hygienic cleaning and preparation.
- Monitoring of drying conditions.
- Verification of moisture content and water activity where appropriate.
- Foreign-matter prevention during grinding and sieving.
- Equipment cleaning and personnel hygiene.
- Pest prevention and storage hygiene.
- Batch identification and traceability where implemented.
- Suitable packaging and storage conditions.
- Relevant microbiological, chemical, and pesticide-residue testing according to applicable requirements.

Drying and grinding alone do not guarantee the elimination of pathogens. Appropriate food safety controls and product testing are important for ensuring the powder is suitable for its intended use.

8. Product Characteristics

Our turmeric powder is intended to provide the characteristic natural colour, aroma, and flavour of turmeric in a convenient powdered form.

Key product characteristics may include:

- Colour: Natural yellow to golden-yellow, depending on the raw material.
- Appearance: Fine, uniform powder.
- Aroma: Characteristic turmeric aroma.
- Flavour: Distinctive turmeric taste.
- Particle size: According to the agreed specification.
- Moisture content: Controlled according to the applicable product specification.
- Purity: Assessed against agreed quality and foreign-matter requirements.

Colour consistency, purity, moisture, and other parameters should be verified through suitable testing. No artificial colour enhancement or unverified purity claim should be implied.

9. Applications of Turmeric Powder

Turmeric powder is a versatile ingredient used across the food industry.



Typical applications include:

- Spice blends and seasoning formulations.
- Curry powders and traditional spice mixtures.
- Pickles and condiment manufacturing.
- Sauces, chutneys, and gravies.
- Soups and ready-to-cook products.
- Snack seasonings and savoury foods.
- Food ingredient manufacturing.
- Restaurants, hotels, and commercial kitchens.

Its powdered form makes it convenient for blending and distributing turmeric flavour and colour throughout suitable food formulations.

10. Packaging, Storage, and Shelf Life

Turmeric powder should be packed in suitable food-grade, moisture-barrier packaging to help preserve its quality, colour, and aroma.

Recommended storage practices include:

- Store in a cool, dry, clean environment.
- Protect from moisture, direct sunlight, and strong odours.
- Keep packaging tightly sealed when not in use.
- Maintain suitable pest-control and warehouse hygiene practices.
- Follow the established shelf-life and storage instructions.

Shelf life should be determined and supported by product-specific evidence, packaging suitability, and storage conditions.

11. Bulk Supply for Food Businesses

Danish Agro Farms aims to support the requirements of commercial and industrial customers through quality-focused sourcing and customer-oriented product specifications.

We welcome enquiries from:

- Spice manufacturers and blenders.
- Seasoning and snack manufacturers.



- Pickle and condiment producers.
- Food-processing companies.
- Ingredient distributors and wholesalers.
- Restaurants, hotels, and catering businesses.

Product fineness, quality specifications, packaging formats, order quantities, and delivery schedules can be discussed according to customer requirements and availability.

12. Why Choose Danish Agro Farms?

- Farm-level quality management and QA/Agro supervision.
- Raw material inspection and acceptance.
- Sun-drying and plant-dehydration processing options, where available.
- Careful sorting and grading before grinding.
- Grinding and sieving according to product requirements.
- Focus on natural colour, aroma, and product quality.
- Attention to hygienic processing and food safety.
- Customer-oriented bulk supply arrangements.

Our Commitment

At Danish Agro Farms, we believe quality begins in the field and continues through every stage of processing. By combining suitable raw material selection, appropriate drying, careful sorting and grading, and quality-focused grinding and packaging, we aim to supply turmeric powder that meets the needs of food manufacturers and ingredient buyers.

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

Bulk Orders and Business Enquiries

Looking for a turmeric powder supplier for your food manufacturing or spice business? Contact Danish Agro Farms to discuss colour characteristics, particle size, quality specifications, packaging, required quantities, and supply arrangements.

Halal & Food HACCP Certified Product