

# Company Profile

- **1.Safety and Quality:** Throughout the entire export process, Safe Agritrade gives safety and quality standards a top priority. They follow strict quality control procedures to ensure their agricultural goods meet the necessary standards and laws. By adhering to these safety and quality standards, you may establish a reputation for producing dependable and trustworthy goods on the global market.
- **2. Compliance with International Standards:** Safe Agritrade is knowledgeable about import/export procedures, certification requirements, and other international trade laws. They can help you navigate the intricate process of compliance, lowering the likelihood of mistakes or delays in your export operations.
- **3. Market Access:** Safe Agritrade has built relationships and alliances with global distributors and purchasers. By collaborating with them, you open up your market and expand your prospects for growth while having access to a larger pool of potential clients. They can point you in the direction of the most lucrative export destinations because they have experience navigating a range of marketplaces.
- **4. Risk Mitigation:** Safe Agritrade is aware of the dangers involved with cross-border trade, including shifting political landscapes, unpredictable economic conditions, and shifting commerce regulations. They can help you manage these risks successfully thanks to their expertise, experience, and risk-reduction techniques.
- **5. Dependable Distribution and Logistics:** Managing distribution and logistics is important when exporting agricultural goods. With cooperation with reputable logistics companies, Safe Agritrade has a wide distribution network. As a result of the effective procedures they have built for handling packaging, transportation, and documentation, your products will be delivered in a secure and timely manner. Before making a decision, it is critical to undertake thorough research, weigh the pros and cons of various export possibilities, and evaluate aspects such as cost, trade terms, and client preferences. You may also want to conduct some research on your alternatives or solicit feedback from other exporters who have utilized Safe Agritrade to make an informed decision that corresponds with your company's goals and values.



### **Product Description**

### **Turmeric Finger from Safeagri**

Our turmeric finger is a premium quality product sourced directly from the farms of India. The finger is the rhizome of the turmeric plant, which is known for its bright yellow color and distinct flavor. Our turmeric finger is carefully selected and processed to ensure maximum freshness and potency.

The ginger plant family Zingiberaceae includes the flowering plant known as turmeric, or Curcuma longa. It is a perennial, rhizomatous, herbaceous plant that is indigenous to the Indian subcontinent and Southeast Asia. To survive, it needs temperatures between 20 and 30 °C (68 and 86 °F) and substantial yearly rainfall. Each year, plants are collected for their rhizomes, some for eating and others for multiplication the following season.

The rhizomes are used fresh or boiled in water and dried before being ground into a dark orange-yellow powder that is frequently used as a coloring and flavoring agent in many Asian cuisines, particularly for curries and for the dyeing properties provided by the main turmeric constituent, curcumin.

Turmeric powder has an earthy, mustard-like scent and a warm, bitter, black pepper-like flavor. The Food and Drug Administration of the United States, the European Parliament, and the World Health Organization have all given their seals of approval to the bright yellow chemical curcumin, which is produced by the turmeric plant. India has between 40 and 45 different species of Curcuma, making it the country with the most variety. Similar to 30 to 40 species can be found in Thailand.

There are a large number of wild Curcuma species in other tropical Asian nations as well. Recent research has also revealed that it is difficult to classify C. longa, with only specimens from South India being recognized as belonging to the species. Turmeric has been a significant part of Asian medicine for centuries, including Ayurveda, Siddha, traditional Chinese, Unani, and animistic rituals of Austronesian peoples. It was initially used as a dye and later for its supposed properties in folk medicine.

Turmeric spread to Southeast Asia, along with Hinduism and Buddhism, and was found in Tahiti, Hawaii, and Easter Island before European contact. It was also used by Austronesian peoples in Oceania and Madagascar, and Polynesia and Micronesia used turmeric for food and dye, suggesting independent domestication events. Turmeric was found in Farmana and a merchant's tomb in Israel, and was noted as a dye plant in Assyrians' Cuneiform medical texts. In medieval Europe, turmeric was called "Indian saffron."

Turmeric is a perennial herbaceous plant with aromatic rhizomes, reaching up to 1m tall. Its leaves are alternate, arranged in two rows, and divided into leaf sheath, petiole, and blade. The petiole forms a false stem, while the blades are oblong to elliptical, narrowing at the tip.

The hermaphrodite flowers are zygomorphic and threefold, with three sepals, three calyx teeth, and three bright-yellow petals. They fuse into a corolla tube, with lobes measuring 1.0-1.5cm. The labellum is yellowish and obovate, with three carpels under a trilobed ovary adherent. The fruit capsule opens with three compartments. In East Asia, the flowering time is usually in August. The terminal inflorescence stem contains many flowers, and the bracts are light green and ovate to oblong.

Turmeric is a vital ingredient in Asian dishes, providing a mustard-like, earthy aroma and slightly bitter flavor. It is used in savory dishes like parole, canned beverages, baked goods, dairy products, and in curry powders. It is also used as a spice in South Asian and Middle Eastern cooking, giving boiled white rice a golden color called gears. Turmeric is approved for use as a food color with code E100 and combined with annatto (E160b) for various food products.

Turmeric is a traditional Indian medicine ingredient used in various ceremonies and rituals. It is used in classical Indian medicine, including Siddha or Ayurveda, and is used in various ceremonies like the Haldi ceremony in Bengal. In Tamil Nadu and Andhra Pradesh, dried turmeric tubers are tied with string to create a Thali necklace, while Kannada Brahmins tie them to their wrists during weddings. Although not light-fast, turmeric is commonly used in Indian clothing, and in Micronesia, it was used for embellishment of body, clothing, utensils, and ceremonial uses.

Turmeric is a popular spice used in Indian cuisine and is also a key ingredient in Ayurveda medicine. It is known for its anti-inflammatory properties and has been used for centuries to treat a variety of ailments. Our turmeric finger is a versatile ingredient that can be used in a variety of dishes, including curries, soups, and marinades.

Our turmeric finger comes in a convenient resealable pouch to ensure freshness and easy storage. We take pride in providing our customers with the highest quality turmeric finger at an affordable price. Whether you're a professional chef or a home cook, our turmeric finger is the perfect addition to your spice collection.

Major Import Markets: Indonesia, Thailand, Malaysia China, and Italy.



Scientific Name	Curcuma longa
Store Type	Cool and Dry Place
Color	Yellow
Moisture	12% Max
Curcuma	35% Max
Defects	1% Max
Shelf Life	3 yrs
Ash	7% Max
Acid Insoluble	2.5% Max
Stone	Nill
Foreign Matter	1% Max
Starch	60.0 ground
Flavour	Warm,Slightly Bitter,Mild Aroma
Weight	50MT



# Detailed Images













# Packaging





# Certification





### CERTIFICATE



#### SAFE AGRITRADE PRIVATE LIMITED

#### ISO 22000:2018

ORS OF TAMARIND PASTE, RICE & OTHE AGRICULTURAL PRODUCTS









## **Exhibitions**









### Contact



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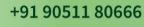












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