

Organic Turmeric Powder



What is organic turmeric powder?

Organic Turmeric Powder is meticulously produced from 100% pure, organically grown turmeric rhizomes. The process involves carefully harvesting the turmeric, thorough washing, gentle low-temperature drying to preserve its active compounds and vibrant color, and then finely milling the whole rhizome into a homogeneous, free-flowing powder. This method ensures that the full spectrum of beneficial compounds inherent in the whole spice, including **curcuminoids** (the primary active compounds), volatile oils, and other phytonutrients, is retained. The organic certification guarantees that the turmeric is cultivated and processed without synthetic pesticides, herbicides, GMOs, or artificial additives, aligning with strict clean-label and natural ingredient standards.





Organic Turmeric Powder is highly valued for its natural composition and versatile applications:

- **Natural Anti-inflammatory Support:** Contains naturally occurring **curcuminoids** (typically 2-5%), which contribute to managing the body's healthy inflammatory response.
- **Rich in Antioxidants:** Provides natural antioxidant protection, helping to neutralize free radicals and protect cells from oxidative stress.
- Digestive & Liver Support: Traditionally used to aid digestion and support healthy liver function.
- Vibrant Natural Colorant: Imparts a beautiful, natural golden-yellow hue to products.
- **Distinctive Earthy Flavor:** Offers a warm, slightly pungent, and earthy flavor that enhances both savory and sweet applications.

With its holistic health benefits, captivating color, and unique flavor, our **Organic Turmeric Powder** is the ideal ingredient for manufacturers looking to enhance the functional profile, aesthetic appeal, and market value of their products with a pure, transparent, and authentic super-spice.

Specifications

Organic Turmeric Powder: A functional food ingredient and spice.

Attribute	Details
Common Names	Organic Turmeric Root Powder, Organic Ground Turmeric, Organic Curcuma Longa Powder
Latin Name	Curcuma longa (Rhizome)



Attribute	Details
Source	100% Organic Turmeric Rhizome
Processing	Washing, drying, milling
Appearance	Fine, vibrant golden-yellow to orange powder
Flavor	Characteristic warm, earthy, slightly pungent
Texture	Fine, uniform powder
Moisture Content	Max 10%
Particle Size	Customizable, e.g., 60-80 mesh, or 80-100 mesh
Active Compounds	Naturally occurring Curcuminoids (typically 2-5%)
Microbiological Purity	Meets international food safety standards (e.g., <i>E. coli</i> , Salmonella absent, low total plate count)
Heavy Metals	Low levels, compliant with international regulations
Key Characteristics	Anti-inflammatory support, antioxidant, digestive aid, natural colorant, distinct flavor, clean label
Dietary Suitability	Vegan, Gluten-Free, Non-GMO, Allergen-Friendly

Key Features

- Natural Anti-Inflammatory Support: Contains naturally occurring curcuminoids, contributing to the body's healthy inflammatory response, vital for overall well-being.
- **Potent Antioxidant Properties:** Provides natural antioxidants that help neutralize free radicals and protect cells from oxidative stress.



- Traditional Digestive & Liver Aid: Supports healthy digestion and liver function, as utilized for centuries in traditional practices.
- Vibrant Natural Colorant: Imparts a beautiful, stable golden-yellow hue to products, serving as a clean-label alternative to artificial dyes.
- **Distinctive Earthy Flavor:** Offers a warm, slightly peppery, and rich flavor that enhances both savory dishes (curries, soups) and sweet applications (golden lattes, smoothies).
- Whole-Spice Nutrition: Being a whole ground root, it retains its natural fiber, essential oils, and a full spectrum of phytonutrients.
- Organic & Clean Label: Certified organic and Non-GMO, free from synthetic pesticides, herbicides, and artificial additives, meeting strict consumer demands for purity and transparency.
- Versatile Application: Easily incorporated into a wide array of food, beverage, and supplement products.

Applications

Our **Organic Turmeric Powder** is an incredibly versatile and in-demand ingredient for a multitude of B2B applications across the food, beverage, and nutraceutical industries:

• Functional Foods & Snacks:

- Incorporated into **health bars**, **energy bites**, **and functional snack mixes** for added wellness benefits and natural color.
- Used in savory crackers, chips, and seasoned nuts for flavor and color.

Spices & Seasoning Blends:

- A core ingredient in **curry powders, garam masala**, and various spice mixes.
- Adds flavor and color to dry rubs for meats, vegetables, and plant-based dishes.

• Functional Beverages:

- Essential for **"golden milk" lattes**, turmeric teas, smoothies, and functional drink mixes.
- Used in juice blends for both health benefits and natural coloring.

Nutraceuticals & Dietary Supplements:

• Ingredient in **anti-inflammatory supplements**, digestive aids, and antioxidant formulas (capsules, tablets, powdered blends).



• Often combined with other superfood powders.

Baking & Confectionery:

• Natural colorant and subtle flavor enhancer in breads, muffins, and certain dessert items.

Why Choose Our Organic Turmeric Powder?

Partnering with us for your **Organic Turmeric Powder** needs ensures a premium, high-demand ingredient that addresses critical market trends and consumer preferences:

- Capitalize on Holistic Health Trends: Offer products that align with the growing consumer interest in natural anti-inflammatory, antioxidant, and digestive support.
- **Guaranteed Organic Certification:** Our turmeric powder adheres to stringent organic standards, vital for your clean-label and premium product lines.
- **Authentic Whole-Spice Benefits:** Provides the comprehensive goodness of the whole turmeric rhizome, ensuring a full spectrum of natural compounds and flavor.
- **Superior Quality & Purity:** Our meticulous sourcing and processing ensure a reliable, pure, and safe product batch after batch, meeting the highest international food safety standards.
- Robust & Scalable Supply Chain: As a dedicated B2B supplier, we offer dependable sourcing and
 the capacity to meet your production demands, from small to bulk orders, efficiently and
 consistently.
- Comprehensive Technical Support: Our team provides detailed data sheets, Certificates of Analysis (CoAs), and expert guidance to support your product development, labeling, and regulatory compliance needs.

FAQs

Q: What is the typical curcuminoid content in your Organic Turmeric Powder?

A: Our **Organic Turmeric Powder** typically contains **2-5% naturally occurring curcuminoids**, reflecting the natural range found in the whole turmeric rhizome. For applications requiring higher, standardized curcuminoid levels, we recommend our **Organic Turmeric Extract Powder** (standardized to 95% curcuminoids).



Q: Does Organic Turmeric Powder fully dissolve in liquids?

A: No, as a whole spice powder, **Organic Turmeric Powder** is **dispersible** rather than fully soluble. When mixed into liquids, it forms a suspension, which contributes to the characteristic texture of beverages like "golden milk."

Q: What's the typical shelf life and recommended storage for bulk quantities?

A: Our **Organic Turmeric Powder** typically has a shelf life of **24 months** from the manufacturing date when stored in a cool, dark, dry place (below 75°F / 24°C), away from direct sunlight and moisture, in its original sealed, airtight packaging. It should be kept well-sealed to preserve its flavor, color, and potency.

Q: Is your Organic Turmeric Powder non-GMO and allergen-free?

A: Yes, as a certified organic product, our **Organic Turmeric Powder** is inherently **Non-GMO**. It is also naturally **allergen-free**, making it suitable for a wide range of dietary preferences and product formulations.

Q: Can this powder be used as a natural colorant in food products?

A: Absolutely. Its vibrant golden-yellow hue is a key characteristic and makes it an excellent natural colorant for a variety of food and beverage applications, from curries to smoothies and baked goods.

Packing









Want to learn more about this product or have any questions?

View Product Page: Organic Turmeric Powder