

A REVIEW ON PROCESSING OF TURMERIC RHIZOME

Ranjeet Kumar*

*RMD College of Agriculture and Research Station, Ambikapur, C.G. (India)**Email: ranjeet29330@gmail.com**Received-28.01.2021, Revised-17.02.2021, Accepted-25.02.2021*

Abstract: Turmeric is the most ancient medicinal species found in the world. It is grown in most of the Asian countries. The quality of turmeric powder depends upon the initial quality of rhizomes and processing of turmeric rhizomes which effects curcumin content, organoleptic characteristics, size and general appearance of the dried turmeric rhizomes. Processing of turmeric rhizome is done 2 or 3 days after harvesting. Maintaining the curcumin content in turmeric is important during processing and it depends upon the methods used for processing the turmeric. Curing is a process of cooking the raw rhizomes in hot water to obtain attractive colour, characteristic aroma, destroy the viability of the fresh rhizomes and remove the raw odour, reduces the time of drying, ensures an even distribution of colour in the rhizomes and gives a better quality product. Conventionally rhizomes are boiled in water which results in less retention of curcumin content and essential oil. Also there is no engineering and thermal background in designing of conventional turmeric boiling system due to this system was very bulky and there is large amount of heat losses. Processing time of turmeric rhizome is also very large in conventional system. Hence modification is done and improved system has been developed for processing of turmeric. Improved systems are smaller in size and time required for the processing is also less. When turmeric is processed with improved systems higher turmeric curcumin is retained as compare to conventional system. Various methods are used to cure the turmeric effects its quality. Processing of turmeric rhizome involves curing, drying, polishing, grinding and packaging. For drying of turmeric rhizome, solar dryer was evaluated which reduces the drying time for turmeric. It is reported that solar drying is the most efficient method for the processing of turmeric rhizome.

Keywords: Processing, Rhizome, Solar drying, Turmeric

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*Corresponding Author

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