

PATENT NO. 366731
A PROCESS FOR MANUFACTURE OF TURMERIC POWDER FROM RAW
TURMERIC RHIZOMES

APPLICATION NO. 201631006546

APPLICANT
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ABSTRACT

Microwave mediated processing of Turmeric An improved process for the processing of turmeric to produce turmeric powder involving a process of microwave mediated curing of turmeric to yield high quality turmeric powder with enhanced curcumin content and colour value than traditionally cured samples but at the same time with similar texture to that of traditional curing with extremely short processing time thus saving the energy.

INVENTOR

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CLAIM 1

A process for manufacture of turmeric powder from raw turmeric rhizomes involving desired textural degradation of raw turmeric for higher curcumin content and colour including step of

- i) dipping the raw turmeric rhizome in an solvent medium for facilitating cooking;
- ii) cooking dipped rhizomes involving microwave curing such as to achieve desired textural degradation of raw turmeric for higher curcumin content and colour;
- iii) drying the thus cured and textural degraded turmeric to a moisture content of upto 10%;and
- iv) grinding to produce the turmeric powder of desired colour.