

REGIONAL MARKET BRIEF

Turmeric



About CAPA

A USAID-funded program, implemented by Improving Economies for Stronger Communities (IESC), focused on enhancing regional food security by increasing fruit and vegetable productivity, building the capacity of buyers and input suppliers, to strengthen relationships with farmers, and improving farm-level extension systems.

CAPA is being implemented in Barbados, Dominica, Grenada, Guyana, Saint Lucia, Saint Vincent and the Grenadines, Suriname, and Trinidad & Tobago.

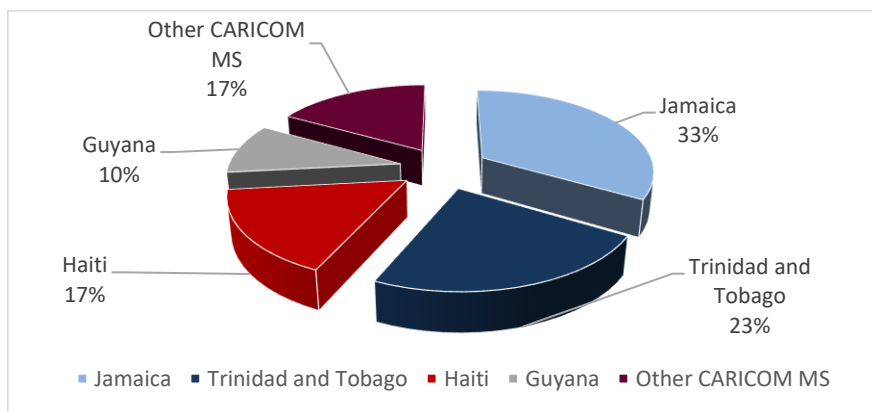
- **Objective 1:** Increase smallholder market-led production of fruits and vegetables.
- **Objective 2:** Improve domestic and regional market linkages for smallholder farmers.
- **Objective 3:** Strengthen public/private sector extension skills, capacity and systems to transfer best practices to smallholder farmers.

Turmeric (*Curcuma longa*) stands as a prized spice revered for its vibrant hue, remarkable health benefits and culinary versatility. Rich in curcumin, its primary bioactive compound, turmeric offers potent anti-inflammatory and antioxidant properties. With the region's growing focus on promoting healthy eating habits and sustainable agriculture, IESC is supporting farmers' capacity to meet the growing demand for produce like **Turmeric** for future value addition.

Import quantities and values

Four CARICOM Member States, Jamaica (33%), Trinidad and Tobago (23%), Haiti (17%), and Guyana (10%) accounted for approximately 83% of all regional imports between 2018 and 2022 (Figure 1). Total market opportunity per annum is US \$1.8 million. Details on other CARICOM market opportunities are provided in Table 1.

Figure 1: Imported values of Turmeric by percentage by CARICOM Member States over the period (2018-2022)



Intra-regional trade for turmeric remains limited.

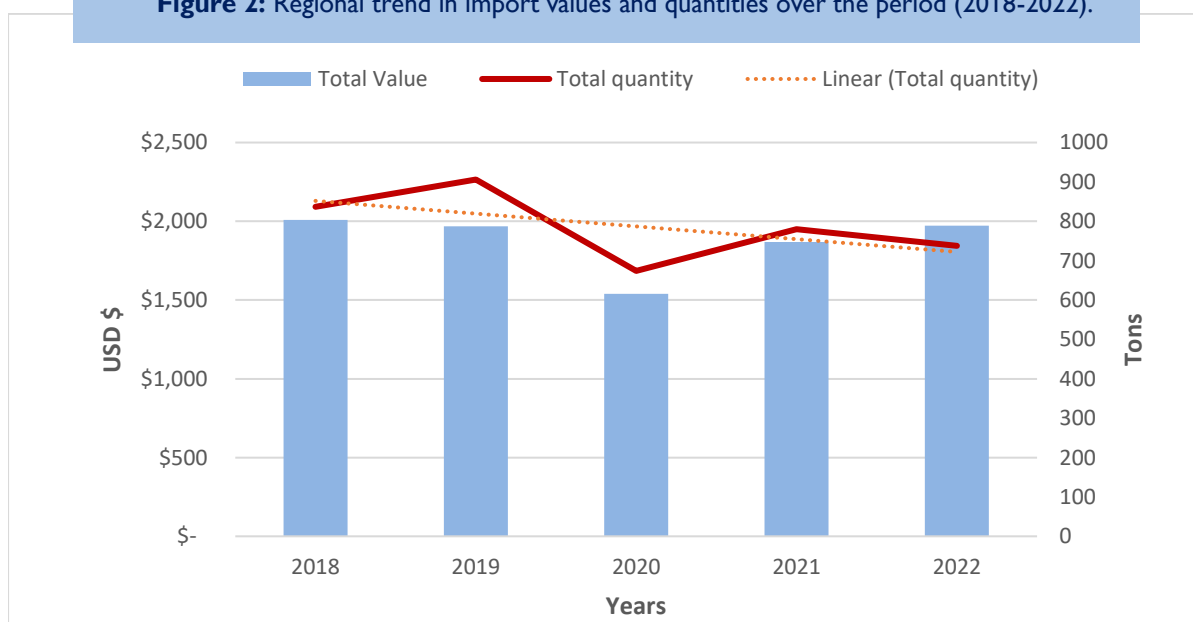
Explore intricate details on the next page, where import dynamics and trends are uncovered

Table I: Total and Average values and quantities of Turmeric imported by CARICOM Member States over the period (2018-2022) in US \$'000 and Tons, respectively.

Importers	Total Import Value US \$'000	Average Import Value US \$'000	Total Import Quantity (Tons)	Average Import Quantity (Tons)
Jamaica	3,127	625	1,534	307
Trinidad and Tobago	2,184	437	1,179	236
Haiti	1,551	310	0	0
Guyana	918	184	549	110
Suriname	519	104	338	68
Bahamas	311	62	45	9
Barbados	272	54	149	30
Saint Lucia	216	43	41	8
Antigua and Barbuda	84	17	49	10
Grenada	73	15	22	4
Dominica	38	8	19	4
Saint Vincent and the Grenadines	29	6	5	1
Belize	19	4	5	1
Saint Kitts and Nevis	13	3	0	0
Montserrat	2	0	0	0
Total	9,356	1,872	3,935	788

Source: <https://www.trademapp.org>

Figure 2: Regional trend in import values and quantities over the period (2018-2022).



Explore the regulatory and market requirements for importing and exporting turmeric on the next page





Import Requirements.

- Phytosanitary Risk Assessment (PRA) required for the first entry.
- Plant Certification (PC) issued after inspection and in accordance with conditions of the importing country.
- Surface disinfection and disinfestation required.
- Import Permit (IP) to be obtained before commodity leaves exporting country, valid for 60 days from the date of issue.
- Valid Import Permit with stipulations must be issued from the importing country to meet entry requirements.
- Use of pesticides must conform to the regulations of the National Plant Protection Organization (NPPO) and collaborating agencies.
- Certification of freedom from soil and pests of plant quarantine significance.



Export Requirements.

- Phytosanitary Certification (PC) required, issued no more than 72 hours before export.
- Surface disinfection and disinfestation of the commodity by the exporter, overseen by a plant quarantine inspector.
- Traceability of production, processing, and distribution maintained. Notification must be given by existing pack house facilities to the NPPO/Plant Protection Unit in the Ministry of Agriculture to ascertain pack house requirements.
- Consignee must follow the market guidelines for pre-harvest, harvest and post-harvest techniques.

Regulatory Regimes/Market Requirements

Quality Requirements:

Turmeric must be prepared by drying or curing primary or secondary rhizomes of *Curcuma longa* L. Curing involves soaking rhizomes in boiling water followed by drying to prevent further growth. Ground turmeric must be made by grinding turmeric bulbs or fingers without added material.

Whole turmeric: must Contains no more than 2% extraneous matter and not more than 5% defective rhizomes. It may have a polished or natural surface. Moisture content should not exceed 12.0%. Fingers should contain no more than 7% pieces (rhizomes < 15 mm) and 5% bulbs when sold separately.

Ground turmeric: should have a moisture content not exceeding 10.0%, Total ash not exceeding 9.0%, Acid-insoluble ash not exceeding 1.5% and colouring powder as curcuminoids not less than 2.0%.

Grading:

Whole turmeric is graded based on presentation (rhizomes, fingers, bulbs), origin, and extraneous matter content.

Ground turmeric is graded by particle size into coarse (98% of product passing through 500 µm sieve) and fine (98% product passing through 300 µm sieve).

Packaging: Turmeric must be packed to ensure protection during transportation and storage. Proper labeling of identification details, including nature of produce, origin, and commercial specifications, in legible and indelible letters must be provided.

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