



## Section 1 — Why India Leads the World in Turmeric

India is the world's largest producer, consumer, and exporter of turmeric, accounting for over 80% of global production. This leadership is built on centuries of cultivation expertise, diverse agro-climatic regions, and a well-established supply chain. Indian turmeric is globally recognized for its rich colour, distinctive aroma, and varying curcumin content, making it the preferred choice for the food, spice, nutraceutical, pharmaceutical, cosmetic, and animal nutrition industries. Combined with modern processing facilities, quality assurance systems, and a strong export infrastructure, India continues to be the most reliable source of premium turmeric for international buyers.

## Section 2 — Understanding Turmeric

Turmeric (*Curcuma longa* L.) is a flowering plant belonging to the **Zingiberaceae** (ginger) family and is cultivated for its underground rhizomes, which are widely used as a spice and industrial raw material. In international trade, turmeric is primarily classified into **Finger** and **Bulb** grades. Finger turmeric refers to the elongated lateral rhizomes preferred for export due to their uniform size, appearance, and processing quality, while Bulb turmeric is the central mother rhizome, which is shorter, rounder, and generally used for commercial processing.

The turmeric crop is typically harvested between **January and April**, depending on the growing region and variety. After harvesting, the rhizomes are cleaned, cured, dried, polished, sorted, and packed to produce export-quality turmeric with consistent colour, aroma, and shelf life. When stored in a cool, dry environment, turmeric generally has a shelf life of **18 to 24 months**. For international trade, the HSN codes are **0910.30.10** for Turmeric Finger and **0910.30.20** for Turmeric Powder.

## Section 3 — KINAL's Sourcing Philosophy

At KINAL Global Care, sourcing begins with understanding the buyer's application—not simply purchasing from the nearest market. We carefully select the most suitable origin based on quality requirements such as curcumin content, colour, aroma, and end use. Our turmeric is procured from verified farmers and processors, followed by quality checks throughout processing, packing, and shipment.

To maintain consistency, we prioritize quality over volume by managing every shipment with close supervision and sharing regular updates with buyers during processing. This

disciplined approach enables us to deliver reliable products, transparent communication, and long-term sourcing partnerships built on trust and professionalism.

## Section 4 — Indian Turmeric Growing Regions

The origin of turmeric plays a significant role in determining its curcumin content, colour, aroma, finger size, and suitability for different industries. India's diverse agro-climatic regions produce turmeric with unique characteristics, enabling buyers to select the most appropriate origin based on their application rather than price alone. Understanding these regional differences helps importers source the right turmeric for food processing, nutraceuticals, pharmaceuticals, cosmetics, and spice manufacturing.

### Comparison of Major Indian Turmeric Growing Regions

Origin	State	Typical Curcumin	Key Characteristics	Best Suited For
Salem / Erode	Tamil Nadu	3.5–5.5%	Premium quality, deep orange-yellow colour, large uniform fingers	Nutraceuticals, pharmaceuticals, premium food products
Nizamabad	Telangana	2.5–4.5%	Bright yellow colour, consistent quality, high commercial availability	Curry powders, food colouring, oleoresin extraction
Sangli	Maharashtra	2.0–3.5%	Strong aroma and good commercial quality	Spice blends, seasonings, food manufacturing
Kadapa	Andhra Pradesh	4.0–6.0%	High curcumin content and dense fingers	Curcumin extraction, pharmaceuticals, nutraceuticals
Odisha	Odisha	2.0–3.5%	Naturally grown with organic sourcing opportunities	Organic foods, Ayurvedic products, health supplements
Lakadong	Meghalaya	6.0–8.5%	GI-recognized variety with exceptionally high curcumin	Premium supplements, high-potency extracts, natural health products

## Quick Buyer Guide

If You Need...	Recommended Origin
Highest Curcumin Content	Lakadong (Meghalaya)
Pharmaceutical Applications	Kadapa, Salem
Nutraceutical Products	Lakadong, Kadapa, Salem
Premium Food Processing	Salem / Erode
Commercial Food Manufacturing	Nizamabad, Sangli
Organic Supply	Odisha, Lakadong
Curry Powder Production	Nizamabad, Sangli

Selecting the appropriate origin ensures better product performance, consistent quality, and improved value for the intended application. Matching the origin to the end use is one of the most important decisions in successful turmeric sourcing.

## Section 5 — Curcumin Explained

Curcumin is the primary bioactive compound found in turmeric and the key factor that determines its commercial value. It belongs to a group of natural compounds known as **curcuminoids**, which include **Curcumin (approximately 75%)**, **Demethoxycurcumin (15–20%)**, and **Bisdemethoxycurcumin (5–10%)**. Higher curcumin content generally makes turmeric more valuable for nutraceutical, pharmaceutical, cosmetic, and extract manufacturing applications.

## HPLC vs. Spectrophotometric Testing

Curcumin content is commonly measured using two analytical methods:

Method	Description	Recommendation
<b>HPLC (High Performance Liquid Chromatography)</b>	Highly accurate method that measures individual curcuminoids.	Preferred for export, pharmaceuticals, and nutraceuticals.
<b>Spectrophotometric</b>	Faster and lower-cost method that may report higher values than HPLC.	Suitable for preliminary testing but should not replace HPLC for commercial contracts.

For international trade, buyers should always request **lot-specific HPLC test reports** to ensure accurate curcumin values.

## Recommended Curcumin Levels by Application

Application	Recommended Curcumin	Suggested Origin
Food Colouring & Curry Powder	1.5–2.5%	Nizamabad, Sangli
Commercial Food Manufacturing	2.0–3.5%	Nizamabad, Salem
Ayurvedic Products	3.0–4.5%	Salem, Kadapa
Nutraceuticals	4.0–5.5%	Salem, Kadapa
Pharmaceutical Extraction	5.0–7.0%+	Kadapa, Lakadong
Premium Health Supplements	6.0–8.5%	Lakadong
Cosmetics & Personal Care	3.0–5.0%	Salem
Animal Nutrition	2.0–3.5%	Nizamabad, Salem

## Buyer Recommendations

- Select turmeric based on your **end application**, not just the price.
- Always specify the **minimum HPLC curcumin percentage** in your purchase order.
- Request a **lot-specific Certificate of Analysis (COA)** from an accredited laboratory.
- Match the turmeric origin to your quality and regulatory requirements to achieve consistent product performance.

## Section 6 — Grades & Types

Indian Turmeric is available in a range of commercial and premium grades to meet the quality requirements of different industries and international markets. The selection of a grade depends on factors such as curcumin content, finger size, colour, cleanliness, processing method, and the intended application. Understanding these grades enables buyers to choose the most suitable product for their specific business needs.

## Common Turmeric Grades

Grade / Type	Description	Typical Applications
<b>Japan Grade</b>	Premium export grade with uniform fingers, excellent colour, low foreign matter, and strict quality standards.	High-end food processing, nutraceuticals, pharmaceuticals
<b>Europe Grade</b>	Export-quality turmeric complying with European buyer specifications for appearance and quality.	Food manufacturers, spice processors, retail brands
<b>Good Grade</b>	Standard commercial export grade offering good colour and consistent quality.	General food industry, wholesalers, spice manufacturers
<b>FAQ Grade (Fair Average Quality)</b>	Economical grade with acceptable commercial specifications for bulk applications.	Industrial processing, bulk trading
<b>Grinding Grade</b>	Selected primarily for grinding into turmeric powder where appearance is less critical.	Spice mills, seasoning manufacturers, food processing
<b>Organic Turmeric</b>	Produced under certified organic farming practices without synthetic fertilizers or pesticides.	Organic food, nutraceuticals, health products
<b>Steam Sterilised</b>	Treated with steam to reduce microbial load while preserving product quality.	Food manufacturers with strict microbiological requirements
<b>Double Polished</b>	Extra polishing enhances surface appearance and removes residual skin, resulting in a cleaner, brighter product.	Premium export markets, retail packaging, specialty buyers

Selecting the appropriate grade based on quality specifications and end use helps ensure consistent product performance, regulatory compliance, and greater value throughout the supply chain.

## Section 7 — Technical Specifications

The following technical specifications represent the standard quality parameters commonly used in international trade. Actual values may vary depending on the variety, origin, crop season, and buyer requirements. Customized specifications and laboratory test reports can be provided upon request.

Parameter	Specification
Product Name	Indian Turmeric Finger
Botanical Name	<i>Curcuma longa</i> L.
Origin	India
Appearance	Whole dried turmeric fingers
Colour	Natural yellow to deep orange-yellow
Aroma	Characteristic, earthy and aromatic
Curcumin Content	2.0% – 8.5% (as per buyer requirement)
Moisture	Maximum 10%
Foreign Matter	Maximum 0.5%
Finger Length	2 cm – 8 cm (grade dependent)
Broken Fingers	As per agreed specification
Polishing	Single or Double Polished
Processing	Conventional or Steam Sterilised
Organic Status	Available on request
Shelf Life	18–24 months under recommended storage conditions
Packaging	PP Bags, Jute Bags, HDPE Bags, FIBC (Jumbo Bags), or customized packaging
Storage	Store in a cool, dry place away from direct sunlight and moisture

*Note: Technical specifications can be customized to meet individual customer requirements and destination market standards.*

## Section 8 — Quality Assurance System

Consistent quality is achieved through a structured quality assurance process that begins at sourcing and continues until the product is delivered. Every stage of the supply chain plays a critical role in ensuring that the turmeric meets the agreed specifications, industry standards, and buyer expectations.

## From Industry Best Practices to KINAL's Quality System

Industry Best Practice	How KINAL Implements It
<b>Supplier Selection</b>	Procurement from verified farmers and trusted processing partners based on quality and consistency.
<b>Raw Material Inspection</b>	Incoming turmeric is evaluated for variety, appearance, moisture, cleanliness, and physical defects.
<b>Processing Control</b>	Cleaning, curing, drying, polishing, grading, and packing are monitored to maintain product integrity.
<b>Quality Testing</b>	Product testing for key parameters such as curcumin, moisture, foreign matter, microbiology, heavy metals, and pesticide residues, as required.
<b>Traceability</b>	Batch-level traceability is maintained throughout procurement, processing, and export.
<b>Packaging Verification</b>	Packaging materials, labeling, and product specifications are verified before dispatch.
<b>Pre-Shipment Inspection</b>	Final quality checks ensure the shipment conforms to customer specifications before export.
<b>Documentation &amp; Compliance</b>	Export documents and quality certificates are reviewed to support smooth customs clearance and regulatory compliance.

By integrating internationally accepted quality practices with a disciplined sourcing and inspection process, KINAL Global Care strives to deliver consistent product quality, transparent communication, and dependable export solutions for customers worldwide.

### Section 9 — Laboratory Testing & Certifications

Laboratory testing and product certifications are essential for verifying the quality, safety, and compliance of turmeric in international trade. Depending on the destination market and buyer requirements, various analytical tests and export documents help ensure that the product meets agreed specifications and applicable regulatory standards.

## Common Laboratory Tests & Certifications

Test / Certificate	Purpose
<b>Certificate of Analysis (COA)</b>	Confirms the product's physical, chemical, and quality parameters for the specific batch.
<b>HPLC Curcumin Analysis</b>	Accurately determines the curcumin and curcuminoid content using High Performance Liquid Chromatography (HPLC).
<b>Heavy Metal Analysis</b>	Verifies compliance with permissible limits for lead, cadmium, arsenic, mercury, and other heavy metals.
<b>Pesticide Residue Testing</b>	Confirms that pesticide residues comply with the importing country's regulatory limits.
<b>Microbiological Analysis</b>	Evaluates microbial parameters such as Total Plate Count, Yeast & Mold, <i>E. coli</i> , <i>Salmonella</i> , and other specified microorganisms.
<b>Phytosanitary Certificate</b>	Issued by the competent government authority to certify that the shipment meets the plant health requirements of the importing country.
<b>Organic Certification</b>	Confirms compliance with recognized organic standards for certified organic turmeric, where applicable.

### Why KINAL Provides Every Required Certificate

At KINAL Global Care, we understand that every export market has unique quality and regulatory requirements. Therefore, we support buyers by providing the relevant laboratory reports and export certifications based on the destination country and contractual specifications. Our objective is to ensure transparency, facilitate regulatory compliance, simplify customs clearance, and give buyers confidence that every shipment is supported by accurate documentation and verified quality.

## Section 11 — Packaging

Proper packaging plays a vital role in preserving the quality of turmeric during storage, handling, and international transportation. The choice of packaging depends on the product type, shipping method, destination market, and buyer requirements. KINAL Global Care offers a range of export packaging solutions designed to protect product quality while meeting global trade standards.

## Packaging Options

Packaging Type	Description
Standard PP Bags	Durable 25 kg and 50 kg woven polypropylene bags suitable for most export shipments.
Jute Bags	Natural, breathable packaging that helps reduce moisture build-up and is preferred by buyers seeking eco-friendly packaging solutions.
Private Label Packaging	Customized packaging with buyer's branding, printed bags, labels, barcodes, and product information for retail or distribution.
Retail Packs	Consumer-ready packaging in customized sizes and designs, developed according to customer and market requirements.

KINAL also offers customized packaging solutions, including food-grade inner liners, laminated bags, and buyer-specific labeling to ensure safe transportation, product protection, and compliance with destination market requirements.

## Section 12 — Container Loading

Proper container loading is essential to preserve product quality throughout international transportation. Beyond selecting the right packaging, factors such as load distribution, moisture protection, and shipment traceability play a critical role in ensuring that turmeric reaches its destination in optimal condition. KINAL Global Care follows established export practices to minimize transit risks and maintain product integrity.

## Container Loading Guidelines

Aspect	Details
<b>Container Loading Capacity</b>	Approximately <b>20–22 MT</b> in a 20 FT container and <b>26–28 MT</b> in a 40 FT container, depending on packaging type, product density, and destination requirements.
<b>Silica Gel (Desiccants)</b>	Moisture-absorbing desiccants are placed inside containers to reduce humidity and help protect the product from condensation during transit.
<b>Kraft Paper Lining</b>	Kraft paper or container lining may be used to provide an additional barrier against moisture and protect cargo during shipment.
<b>Chain of Custody</b>	Every shipment is managed through a documented process from sourcing and processing to packing, container loading, and dispatch, ensuring traceability and accountability throughout the export supply chain.

By following proper container loading practices and maintaining complete shipment traceability, KINAL Global Care helps ensure that every export consignment arrives safely, consistently, and in accordance with buyer specifications.

## Section 13 — Export Documentation

Accurate documentation is essential for smooth customs clearance, regulatory compliance, and timely delivery of international shipments. The specific documents required may vary depending on the destination country, product type, and buyer requirements. KINAL Global Care ensures that every shipment is supported with complete and accurate export documentation to facilitate hassle-free trade.

## Standard Export Documents

Document	Purpose
<b>Commercial Invoice</b>	Details the product, quantity, value, and terms of sale.
<b>Packing List</b>	Provides package-wise information, weights, and dimensions.
<b>Bill of Lading / Air Waybill</b>	Serves as the transport document issued by the shipping line or airline.
<b>Certificate of Origin (COO)</b>	Certifies the country of origin of the goods.
<b>Phytosanitary Certificate</b>	Confirms compliance with the importing country's plant health requirements.
<b>Certificate of Analysis (COA)</b>	Verifies the quality specifications and laboratory test results of the shipment.
<b>Fumigation Certificate</b>	Provided where required by the importing country or buyer.
<b>Insurance Certificate</b>	Issued when cargo insurance is included under the agreed trade terms.
<b>Organic Certificate</b>	Provided for certified organic shipments, where applicable.
<b>Other Buyer-Specific Documents</b>	Additional declarations, inspection certificates, or compliance documents supplied as required.

### KINAL Documentation Support

KINAL Global Care prepares and verifies all export documentation before shipment to ensure accuracy, regulatory compliance, and smooth customs processing. Our team works closely with buyers, inspection agencies, and logistics partners to provide the required certificates and buyer-specific documents, helping reduce delays and support efficient international trade.

## Section 14 — Country Buying Guide

Every export market has its own regulatory requirements, quality expectations, and purchasing preferences. Understanding these differences helps buyers select the right grade, specifications, testing, and documentation before placing an order.

Market	Buyer Expectations & Sourcing Advice
European Union (EU)	Prioritize pesticide residue compliance, heavy metal testing, microbiological analysis, and complete traceability. HPLC-based COA and steam-sterilised turmeric are often preferred for food applications.
USA	Buyers focus on consistent curcumin content, food safety, microbiological quality, and FDA-compliant documentation. Premium and high-curcumin grades are widely used in nutraceuticals and dietary supplements.
Japan	Requires premium-quality turmeric with uniform appearance, low foreign matter, excellent colour, and strict quality consistency. Steam sterilisation and detailed quality documentation are commonly requested.
GCC Countries	Demand bright-coloured turmeric with strong aroma for food processing and retail markets. Buyers value competitive pricing, reliable supply, and complete export documentation.
Morocco	Imports are primarily for spice processing and wholesale distribution. Buyers generally prefer commercial export grades with consistent colour, competitive pricing, and timely shipments supported by standard quality certificates.
Bangladesh	Price competitiveness, steady supply, and consistent commercial quality are key purchasing factors. Turmeric is widely used for grinding and food processing applications.
Sri Lanka	Buyers typically source turmeric for spice blending and food manufacturing. Uniform finger size, good colour, and dependable quality are important purchasing considerations.
Australia	Importers emphasize food safety, traceability, pesticide compliance, and microbiological quality. Certified laboratory reports and buyer-specific documentation are commonly required.

**Canada** Buyers seek high-quality turmeric with complete traceability, HPLC testing, and compliance with Canadian food safety standards. Premium grades are preferred for food, health, and nutraceutical applications.

### KINAL's Recommendation

Before confirming an order, buyers should clearly define the required **grade, curcumin level, laboratory tests, packaging, and documentation** based on the destination market. Aligning

product specifications with local regulatory and commercial requirements helps reduce clearance delays, maintain product consistency, and build long-term supplier relationships.

## Section 15 — Common Mistakes Buyers Make When Sourcing Turmeric

Even experienced importers can encounter quality, compliance, or supply issues when sourcing turmeric. Most of these challenges can be avoided by evaluating suppliers beyond price and defining clear quality requirements before placing an order. The following are the seven most common mistakes buyers should avoid.

Common Mistake	Why It Matters
<b>1. Buying Only on Price</b>	The lowest-priced offer may compromise quality, consistency, or documentation, leading to higher costs after import.
<b>2. Ignoring Curcumin Testing</b>	Without verified HPLC results, the actual curcumin content may not meet the intended application or customer requirements.
<b>3. Overlooking Food Safety Compliance</b>	Failing to verify pesticide residues, heavy metals, and microbiological quality can result in shipment rejection or regulatory issues.
<b>4. Choosing the Wrong Grade</b>	Different applications require different grades. Selecting the wrong grade can affect product performance and processing efficiency.
<b>5. Not Verifying Supplier Reliability</b>	Consistent quality, transparent communication, and dependable supply are just as important as competitive pricing.
<b>6. Incomplete Documentation</b>	Missing or inaccurate export documents can delay customs clearance and increase import costs.
<b>7. Not Defining Specifications Clearly</b>	Unclear requirements for curcumin, moisture, packaging, testing, or certifications often lead to misunderstandings and inconsistent shipments.

### KINAL's Recommendation

Successful turmeric sourcing is built on clear specifications, verified quality, reliable documentation, and a trusted supplier relationship. Asking the right questions before placing an order helps reduce risk, improve consistency, and create long-term value for both buyer and supplier.

## Section 16 — Why KINAL Global Care

Choosing the right supplier is about more than securing a competitive price—it's about building a reliable sourcing partnership. At KINAL Global Care, we combine industry knowledge, disciplined sourcing practices, quality assurance, and transparent communication to help buyers source Indian turmeric with confidence. Our focus is on delivering consistent

quality, reducing procurement risks, and creating long-term business relationships rather than one-time transactions.

## Why Buyers Choose KINAL Global Care

Our Strength	Benefit to Buyers
<b>Application-Based Sourcing</b>	We recommend the most suitable turmeric origin and grade based on your end use, not simply product availability.
<b>Verified Supply Network</b>	Procurement from trusted farmers and processors ensures consistency and reliable supply.
<b>Comprehensive Quality Assurance</b>	Every shipment undergoes quality checks and laboratory testing according to buyer specifications.
<b>Global Certifications &amp; Compliance</b>	Support for internationally recognized quality certifications and destination-specific documentation.
<b>Live Documentation Support</b>	Buyers receive timely updates on quality reports, export documentation, shipment progress, and logistics.
<b>Customized Solutions</b>	Flexible specifications, packaging, private labelling, and documentation tailored to individual customer requirements.
<b>Global Export Experience</b>	Serving customers across multiple international markets with an understanding of country-specific requirements.
<b>Buyer Retention Philosophy</b>	We believe long-term partnerships are built through consistency, transparency, and dependable service — not just competitive pricing.
<b>Market Visits &amp; Customer Engagement</b>	Regular interaction with international buyers helps us better understand market expectations and continuously improve our products and services.

At KINAL Global Care, our objective is not simply to export turmeric—it is to become a trusted sourcing partner by delivering quality, transparency, and reliability with every shipment.

## Section 17 — Frequently Asked Questions (FAQs)

### Product Basics

1. What is turmeric finger?

Turmeric finger is the elongated secondary rhizome of the turmeric plant and is the preferred form for international trade.

2. What is the difference between turmeric finger and bulb?

Finger turmeric is mainly exported as whole turmeric, while bulb turmeric is commonly used for grinding and extraction.

3. Which turmeric origin is best for my application?

The ideal origin depends on your industry, required curcumin level, colour, and processing needs.

4. What is the shelf life of whole turmeric?

Under proper storage conditions, whole turmeric generally has a shelf life of 18–24 months.

5. Which industries use Indian turmeric?

Indian turmeric is used in food, spice processing, nutraceuticals, pharmaceuticals, cosmetics, Ayurveda, oleoresin extraction, and animal nutrition.

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### Quality & Curcumin

6. What curcumin percentage is available?

Indian turmeric is available from approximately 2% to over 8%, depending on the variety and origin.

7. Which turmeric has the highest curcumin?

Lakadong turmeric is widely recognized for its naturally high curcumin content.

8. Why is HPLC testing important?

HPLC provides the most accurate measurement of curcumin and is the preferred method for international trade.

9. What quality parameters should buyers verify?

Key parameters include curcumin, moisture, foreign matter, colour, aroma, microbiology, pesticide residues, and heavy metals.

10. Can laboratory reports be provided?

Yes. Product testing can be arranged according to customer and destination market requirements.

11. Is steam sterilised turmeric available?

Yes. Steam sterilisation is available for buyers requiring reduced microbial counts.

12. Is organic turmeric available?

Yes. Certified organic turmeric can be supplied subject to availability and certification requirements.

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## Grades & Applications

13. Which grade is suitable for food processing?

Commercial export grades such as Salem and Nizamabad are widely used in the food industry.

14. Which turmeric is best for nutraceuticals and pharmaceuticals?

High-curcumin varieties such as Kadapa and Lakadong are commonly preferred.

15. Which grade is suitable for grinding?

Grinding grade turmeric is selected specifically for powder manufacturing.

16. Can specifications be customised?

Yes. Product specifications can be customised based on buyer requirements.

17. How do I choose the right turmeric grade?

The selection should be based on the intended application, quality requirements, and destination market.

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## Packaging & Logistics

18. What packaging options are available?

Standard PP bags, jute bags, jumbo bags, and customised packaging are available.

19. Is private label packaging available?

Yes. Custom branding, printed bags, labels, and retail packaging can be provided.

20. What is the minimum order quantity (MOQ)?

MOQ varies depending on the product, grade, and packaging requirements.

21. How much turmeric fits in a container?

A 20 FT container typically holds 20–22 MT, while a 40 FT container holds approximately 26–28 MT.

22. How is product quality protected during shipment?

Proper packaging, moisture control, silica gel desiccants, and secure container loading help maintain product quality.

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## Documentation & Compliance

23. Which export documents are provided?

Standard documents include the Commercial Invoice, Packing List, Bill of Lading, Certificate of Origin, COA, and Phytosanitary Certificate.

24. Can destination-specific documents be arranged?

Yes. Buyer-specific certifications and declarations can be prepared as required.

25. Which certifications can be provided?

Depending on customer requirements, Organic Certification, COA, HPLC reports, and other compliance documents are available.

26. Can third-party laboratory testing be arranged?

Yes. Independent laboratory testing can be arranged upon request.

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## Ordering & Supply

27. Which countries does KINAL export to?

KINAL exports to customers across Europe, North America, Asia, Africa, the Middle East, and other international markets.

28. Can I request product samples?

Yes. Samples can be provided for quality evaluation before bulk orders.

29. What is the typical production lead time?

Lead time depends on the order quantity, processing requirements, and shipping schedule.

30. Which Incoterms do you support?

Orders can be supplied under EXW, FOB, CFR, CIF, or other mutually agreed Incoterms.

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## About KINAL Global Care

31. Why choose KINAL Global Care?

KINAL focuses on quality, transparency, application-based sourcing, and long-term buyer relationships.

32. How does KINAL ensure consistent quality?

Quality checks are carried out from sourcing through processing, testing, packaging, and pre-shipment inspection.

33. Does KINAL provide batch traceability?

Yes. Every shipment is supported by batch-level traceability throughout the supply chain.

34. Can KINAL develop customised sourcing solutions?

Yes. We work closely with buyers to develop specifications that match their application and market requirements.

35. How can I start sourcing turmeric from KINAL Global Care?

Simply share your product specifications, destination country, quantity, and packaging requirements. Our team will recommend the most suitable product and provide a customised quotation.

