

**PROCESING OF TURMERIC (*Curcuma longa*) BY
DIFFERENT CURING METHODS WITH
ARTIFICIAL DRYING AND THEIR EFFECTS ON
QUALITY**

A dissertation submitted to the
Faculty of Animal Science and Export Agriculture
Uva Wellassa University
In partial fulfillment of the requirements for the award of
Bachelor of Science Honours in Export Agriculture

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2021

ABSTRACT

Sri Lanka is suitable for cultivation of Turmeric because of having compatible climate and soil conditions. Nowadays Turmeric has high demand and high price due to Sri Lankan government were banded import dried turmeric and other turmeric products. However herewith this reason the production of turmeric is increasing in Sri Lanka and having lot of raw turmeric, dried turmeric rhizomes and turmeric powder in local market. But during production of dried turmeric rhizomes and turmeric powder, the quality must protect by producers. Department of export agriculture monitor the turmeric cultivation and production and researches about turmeric production in Sri Lanka. Therefore, this study aimed to find what is the best quality processing method for turmeric production. In here hope to determine and compare physical and chemical properties of dried turmeric. The samples of local variety were collected from central research station farm and it was processed using different curing with artificial drying method. As the physical and chemical properties color composition, bulk density of turmeric powder, moisture percentage, curcumin, volatile oil, total ash, acid insoluble ash, total flavonoid content, phenolic acid content, fiber content and protein content of turmeric powder was comparatively determined.

Key words: Curcumin, Curing, Volatile Oil, Bulk Density