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“Turmeric Cluster Islampur will be a game changer for Turmeric producer in Islampur. Large number of employment will be generated with this project.”

-Shri. Santosh Gawali
General Manager DIC, Sangli

Proposed Turmeric Cluster at Sangli

Problem Statement



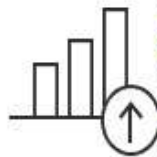
- ▶ Traditional methods often involve manual labor for tasks like cleaning, peeling, and grinding turmeric, which can be time-consuming and physically demanding.
- ▶ Traditional processing methods might not be as efficient in terms of extracting the maximum yield of curcumin, the active compound in turmeric known for its health benefits.
- ▶ Manual processing can lead to contamination of turmeric with dirt, debris, or other foreign materials, affecting its quality.

Key Intervention



- ▶ Turmeric Cluster Islampur was proposed under MSI-CDP scheme which consist of 45 SPV which is the second turmeric cluster in Sangli . The cluster is expected to be operational from next year.
- ▶ Introducing machines for tasks like cleaning, peeling, and grinding can significantly reduce manual labor and improve processing efficiency.
- ▶ Implementing advanced drying methods, such as solar drying or controlled temperature drying, can help to preserve the quality of turmeric while reducing energy consumption.
- ▶ Setting up quality control measures to ensure consistent processing outcomes and product quality can enhance market competitiveness.
- ▶ Incorporating methods to maximize curcumin extraction, such as optimizing grinding techniques and using appropriate solvents, can enhance the health benefits of turmeric products.

Impact



- ▶ An introduction of advanced technology in a common facility centre for turmeric processing units will improve the quality and health benefits of turmeric.
- ▶ Turmeric Cluster will able to generate direct employment to 500 people in the cluster and its SPV and indirect employment to it's vendors.
- ▶ With proper branding and packaging this product can be exported to global markets.