

OneRoot

**"DISCOVER THE
EXQUISITE FLAVORS OF INDIA"**

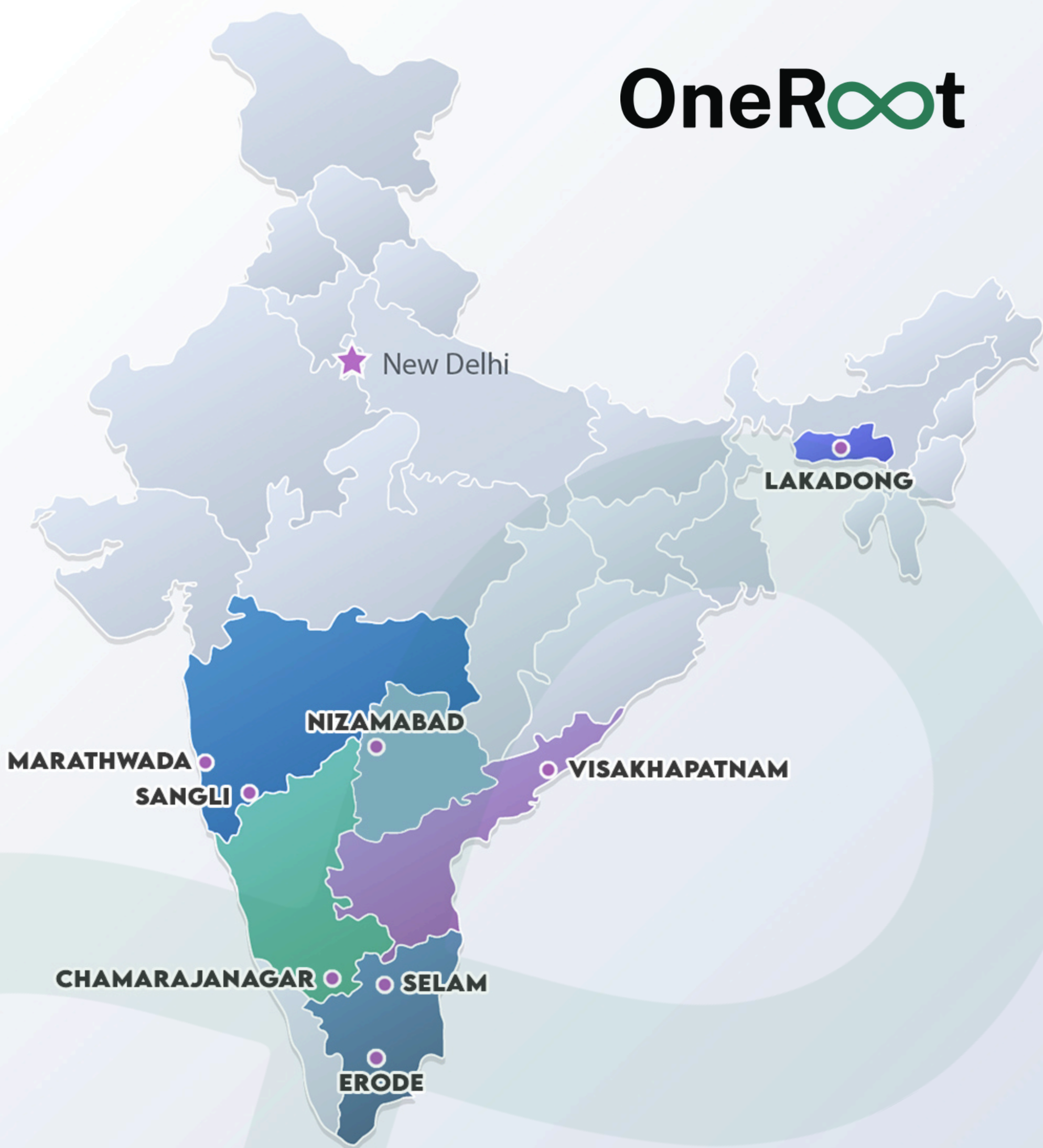


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WELCOME TO ONEROOT

At OneRoot, we take pride in bringing you the finest turmeric and cardamom directly from the bountiful fields of India. Our commitment to ethical sourcing, direct relationships with farmers, and traceability sets us apart.



STATE	SOURCED FROM	CURCUMIN CONTENT
TAMILNADU	ERODE SELAM	3 TO 3.5 % 3.2 TO 3.8 %
KARNATAKA	CHAMARAJANAGAR	3 TO 3.5 %
ANDHR PRADESH	VISAKHAPATNAM	5 TO 7 % 2 TO 2.5 %
TELANGANA	NIZAMABAD	2 TO 2.5 %
MAHARASHTRA	SANGLI MARATHWADA	3 TO 3.5 % 3.5 %
MEGHALAYA	LAKADONG	ABOVE 7 %

Turmeric Variety



Erode Turmeric

Erode turmeric, also known as "Erode Manjal," is a premium variety of turmeric renowned for its vibrant yellow color. Cultivated primarily in the Erode district of Tamil Nadu, India, this variety is highly sought after for both its potent flavor and medicinal properties.



Selam Turmeric

Selam turmeric, originating from the Salem region in Tamil Nadu, India, is well-regarded for its exceptional quality. This variety is notable for its bright yellow color and robust aroma, making it a preferred choice in culinary applications and traditional medicine.



Chamarajanagar Turmeric

cultivated in the Chamarajanagar district of Karnataka, India, is renowned for its distinctive deep orange color. This variety is prized for its potent medicinal properties and strong, earthy flavor, making it highly valued in both culinary and Ayurvedic practices.



Visakhapatnam Turmeric

India, is renowned for its bright yellow color and high curcumin content. This variety is characterized by its intense flavor and rich, earthy aroma, making it a favored choice in culinary uses and traditional medicinal practices. The distinct attributes of Visakhapatnam turmeric underscore the agricultural process and biodiversity of the region.

Each of these turmeric varieties has unique characteristics influenced by the region's soil, climate, and cultivation practices. They offer a diverse range of flavors, aromas, and color profiles to meet various culinary and medicinal needs. Feel free to explore these regional turmeric varieties and incorporate them into your trading offerings!



Nizamabad Turmeric

Originating from the Nizamabad district in Telangana, India, is esteemed for its vibrant yellow color. This variety is known for its strong, earthy aroma and potent flavor, making it a staple in culinary traditions and a key ingredient in traditional medicine. Nizamabad turmeric plays a significant role in supporting local farmers and the regional economy.



Sangli Turmeric

Originating from the Sangli district of Maharashtra, India, is esteemed for its rich color and robust flavor profile, which contributes to its potent medicinal properties and makes it a sought-after ingredient in traditional medicine. Sangli turmeric is characterized by its thick rhizomes and vibrant orange-yellow hue.



Marathwada Turmeric

cultivated in the Marathwada region of Maharashtra, India, is celebrated for its robust flavor and medicinal properties. This turmeric variety thrives in the arid climate and rich soil of the region, resulting in a distinctively earthy and pungent taste. From enhancing the flavor of dishes to providing relief from various ailments, Marathwada turmeric stands as a testament.



Lakadong Turmeric

A variety native to Meghalaya is renowned for its vibrant color and potent health benefits. Grown in the Jaintia Hills region, it contains high levels of curcumin, known for its anti-inflammatory and antioxidant properties. Its distinct flavor and rich aroma enhance dishes, while its medicinal properties make it a valuable ingredient in traditional healing practices.

OneRoot Deal in Fresh

Unlike dried or powdered turmeric, fresh turmeric retains its full spectrum of flavors and essential oils, offering a more potent and earthy taste. These fresh rhizomes are often used in cooking to impart a distinct, slightly spicy flavor to dishes, and they can be grated or sliced directly into recipes. Fresh turmeric is also favored in juicing and smoothies for its health-boosting properties



Dried

Dried turmeric, available in both polished and unpolished forms. Polished turmeric is processed to remove the outer skin, resulting in a smoother, more aesthetically appealing product. This process enhances its marketability by providing a cleaner appearance, which is often preferred by consumers and in culinary applications. On the other hand, unpolished turmeric retains its natural outer layer, preserving more of its inherent oils and nutrients, which some believe enhances its medicinal properties.

Unpolished



Polished



Powder

Turmeric powder made from the root of the turmeric plant is a vibrant yellow spice renowned for its culinary and medicinal applications. This finely ground powder originates from the dried and processed root of the *Curcuma longa* plant, a member of the ginger family.





GET IN TOUCH

Experience the authentic flavors of India with OneRoot.
For inquiries, orders, or collaborations, contact us through

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