BLACK TURMERIC FARMING in India | Black Turmeric Cultivation Guide

The rhizomes of this plant possess antibacterial and antifungal properties, acting as tonics for both the brain and heart, with potential healing properties for various ailments. Under proper cultivation techniques, about 50 tons of fresh rhizomes can be harvested per hectare, yielding around 10 tons of dried rhizomes.

Cultivation Considerations:

Black turmeric thrives in hot temperature climates, withstanding temperatures between 41-45 degrees Celsius. It flourishes in direct sunlight under favorable farming conditions. Ideal soil conditions for cultivation include sandy, smooth, and slightly acidic soil; however, it does not fare well in heavy black soil. Effective ploughing involves using a deep plough followed by two or three rounds of soil pulverization. Additionally, ensuring good drainage in the field is crucial.

Planting Process:

Before sowing, select viable rhizomes, cut them into suitable lengths, and sow them directly into the soil at intervals of 30 by 30cm. Prior to planting, immerse the rhizomes in a 2% solution of mancozeb for approximately 20 minutes to enhance germination. Germination typically occurs within 15-20 days. During planting, incorporate organic manure into the soil, and if rainfall is insufficient, provide irrigation as needed.

Harvesting and Storage:

During the harvesting process, care must be taken to properly

remove the rhizomes from the crop. To prevent damage, carefully extract the rhizomes, peel off any adhering soil, and allow them to dry in open air. It’s essential to remove deteriorated rhizomes promptly to prevent damage to the remaining tubers. After harvesting, store the rhizomes in moisture-free containers suitable for long-term preservation.

By following these cultivation practices, black turmeric can be successfully grown and harvested, providing a valuable crop with potential health benefits and economic value.