Hawai'i Turmeric (*Curcuma longa*) Research Update

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UNIVERSITY OF HAWAI'I AT MĀNOA COLLEGE OF TROPICAL AGRICULTURE AND HUMAN RESOURCES



Historic Importance

- Food & Flavor
- Medicine
- Dye
- Religious
- Ornamental











Current Situation

\$5.50/lb Farmgate (Hawai'i 2020)







Production expanding

Local market easily saturated

Increased exports

Value addition

Clean seed

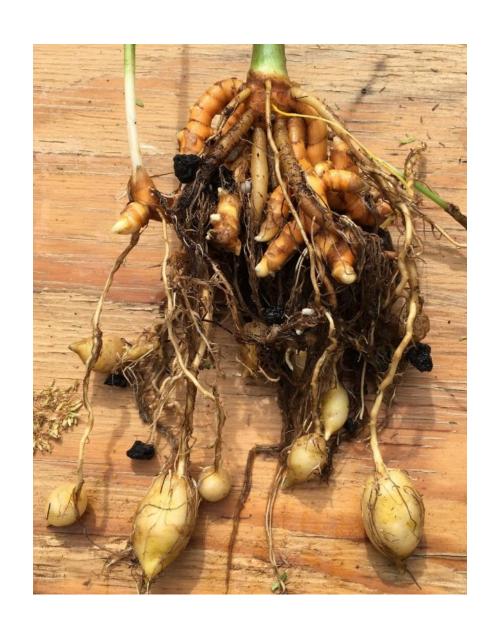




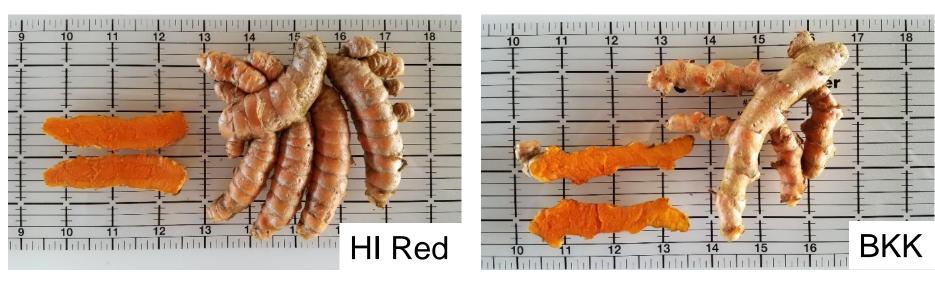


Turmeric Curcuma longa

- Seasonal Hawai'i: Apr/May- Feb/Mar
- Full sun
- Temp. 20 30 C
 69 86 F (Sivaraman, 2007)
- 600 1,500 mm
 24 60 inches H₂O/season

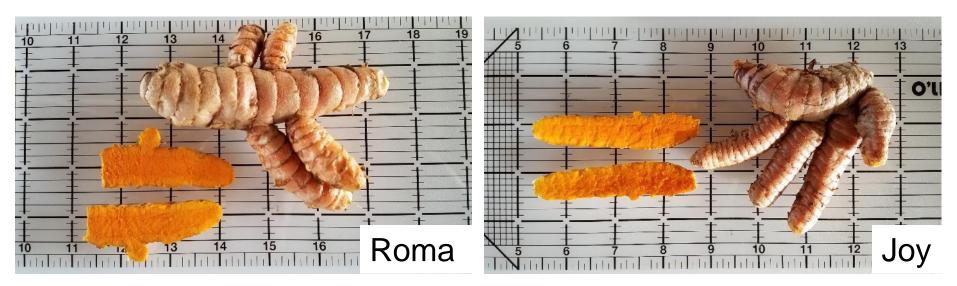


Turmeric - Curcuma longa





Turmeric - Curcuma longa





Trial Sites

O'ahu: 2019, 2020,

2021

Maui: 2020

Kaua'i: 2020, 2022





Harvest Methods











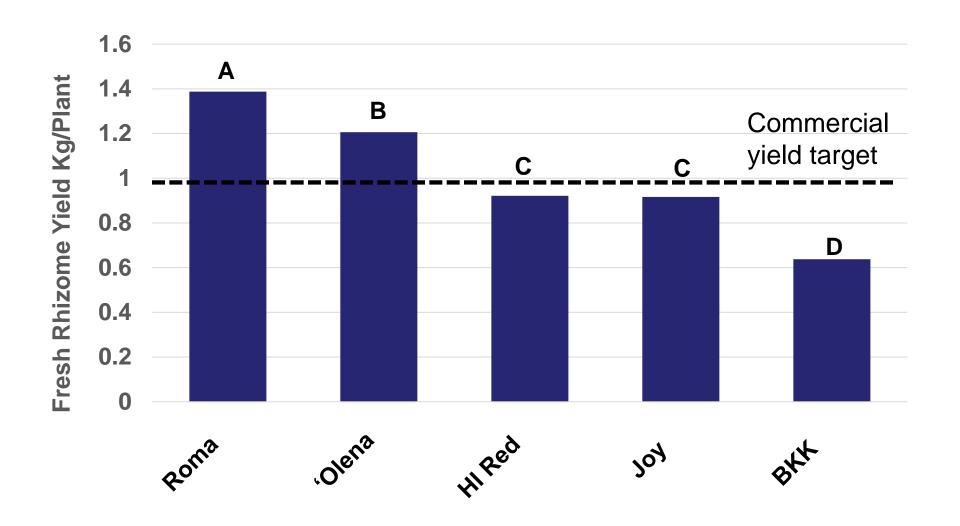
Washing Methods

Washing is one of the most labor intensive (expensive) aspects of production



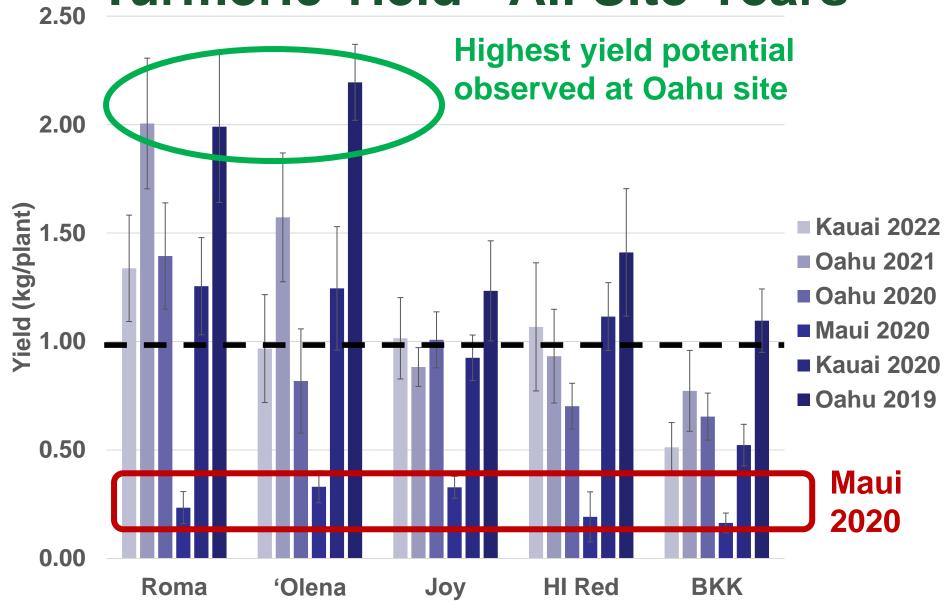


Yield of C. longa – Across 6 site-years





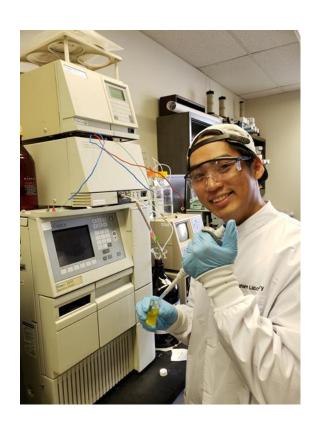




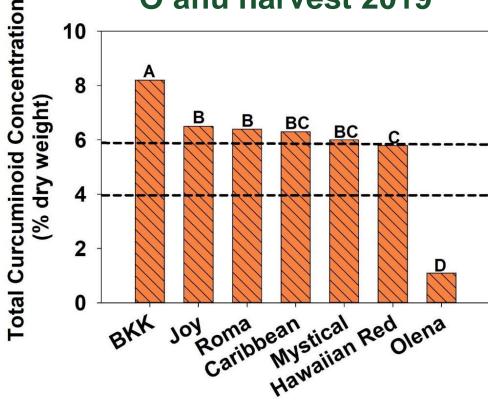
Other attributes besides quantity are important



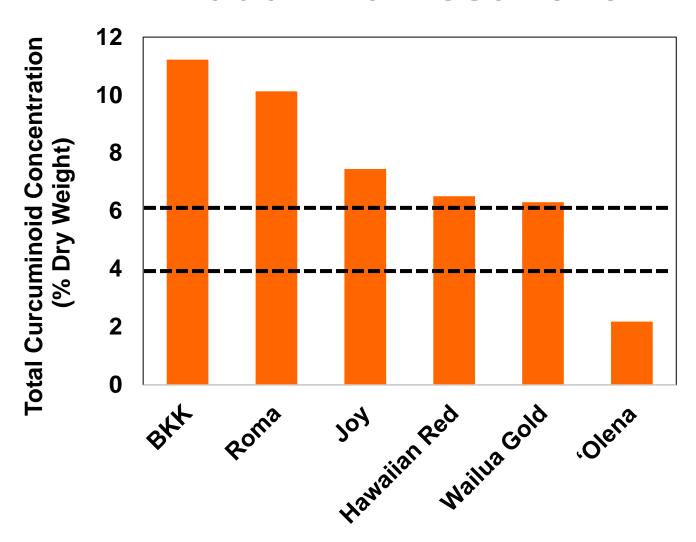
HPLC Analysis of Curcuminoids



Total Curcuminoid Content O'ahu harvest 2019



Total Curcuminoid Content Kaua'i Harvest 2020



Current work: Turmeric and Ginger in Pots Multi-State Trial



Sites: O'ahu, Kaua'i, Florida, Texas, Indiana

Ginger: 2 cultivars Turmeric: 4 cultivars





Many thanks to the many hands that made this work possible!



Mahalo! Thank you!











