QUALITY INGREDIENTS TO THE FOOD INDUSTRY
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INGREDIENT SPECIFICATION GINGER GROUND – Steam Sterilised		Spec. Code: GING181SS GING181SS-1
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PRODUCT
Ginger Ground Steam Sterilised – origin: India

DESCRIPTION
The washed, bleached, dried, ground, mature rhizome of *Zingiber officinale*. Product is pale yellow, fine powder with hot, intensive aroma. This product must comply with all relevant regulatory requirements.

INGREDIENT LISTING
Ginger ground

GMO STATUS
This product is Non GM.

ALLERGEN STATUS
This product contains sulphites

HALAL STATUS
This product is Halal certified.

KOSHER STATUS
This product is Kosher certified.

CHEMICAL & PHYSICAL REQUIREMENTS
Moisture : 12 % maximum
Particle Size: 95 %min through 850 µm
Bulk Index: 80-120 g/250mL
Water activity: 0.69 maximum
Extraneous Matter: 0.1% w/w maximum

ORGANOLEPTICAL REQUIREMENTS
Colour: Pale yellow
Flavour: Typical of ginger, hot
Odour: Free from any objectionable odours
Aroma: Clean, true to type and fragrant

MICROBIOLOGICAL REQUIREMENTS

Total Plate Count	100 000 cfu/g max
Yeast	1000 cfu/g maximum
Mould	1000 cfu/g maximum
Coliforms	100 MPN/g maximum
E. Coli	Negative in 1g
Salmonella	Negative in 25 g

NUTRITIONAL INFORMATION

Food Energy (kJ)	1419
Protein (g)	8.50
Total Carbohydrates (g)	58.60
Sugars (g)	0.90
Fat (g)	4.60
Saturated Fat (g)	0.80
Sodium (mg)	51

**Average quantity per 100g (Nutritional information obtained from FSANZ website)*

PACKAGING
Product shall be packed in multi-walled paper bags with a sewn closure or food grade pouches for 1kg. No staples, wire closures or castrating rings to be used. The bag/box is to be clearly marked with net weight, product name and type and batch number.

PACK SIZE
25 Kg/1kg

STORAGE
Product shall be stored in clean, dry conditions away from direct sunlight.

SHELF LIFE
If stored as requested shelf life is eighteen (18) months for 25kg and twelve (12) months from date of packing.

QUALITY	PURCHASING

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.