EXTERNAL DOCUMENT

Crushed Ginger 1kg

Core Details

Brand	Riviana Food Services
Product	Crushed Ginger 1kg
Riviana Product Number	2427096
APN	9300602362393
TUN	19300602362390

Product Information

Organoleptic properties	Crushed ginger is a white cream to tan-yellow colour, with some liquid separation. The ginger has a hot, fragrant flavour and is fleshy with some fibrous particles present. Free from off or objectionable odours
Appearance	Grid 1cm X 1cm. 

Ingredients

Ingredient List on Label	Ginger (64%), Water, Vegetable Oil, Food Acid (260), Salt, Preservative (202), Vegetable Gum (415, 412)

Nutritional Information

Serving Size	Servings per package: 200 Servings size: 5g (1 metric teaspoon)	
	Average Quantity Per Serving	**Average Quantity Per 100 g**
Energy	17 kJ	341 kJ
Protein	0.03 g	0.5 g
Fat - total	0.4 g	7.9 g
-- Saturated	0.03 g	0.6 g
Carbohydrate	0.1 g	0.9 g
-- sugars	0.01 g	0.2 g
Sodium	27 mg	540 mg

Allergens

Allergen Statement on Label	**Absent**

GM & Irradiation

GMO	This food is not required to be labelled as a genetically modified food in accordance with the FSANZ Section 1.5.2 (GM).
Irradiation	This food is not required to be labelled as irradiated in accordance with the FSANZ Section 1.5.3 (Irradiation).

Dietary Compliance

Kosher	Not certified
Halal	Not certified
Organic	Not certified
Vegetarian	Suitable
Vegan	Suitable

Country of Origin

Statement on Label	Product of The People’s Republic of China

Storage & Shelf Life

Storage Conditions (unopened)	Store in cool dry conditions.
Storage Conditions (opened)	Refrigerate at or below 4°C.
Shelf Life (unopened)	18 months
Shelf Life (opened)	3 weeks
Date Coding Required. Nominate 1 (Use-by, Best Before, Unique Identifier)	Best Before

Coding

Inner coding - example	BB 220318
Inner coding - Explanation	BB=Best before (22/03/18) Product has a 18 month shelf life. Therefore, date of production is 22nd September 2016
Inner coding - Position	On top lid
Inner coding - Type	Inkjet
Outer coding - example	BB 220318
Outer coding - Explanation	BB=Best before (22/03/18) Product has a 18 month shelf life. Therefore, date of production is 22nd September 2016
Outer coding - Position	Side of carton
Outer coding - Type	Inkjet

Physical Properties

Net Weight Limits	1.0 kg (min)
Net Weight Method	Electric balance

Microbiological Properties

Standard Plate Count Limits	10,000 cfu/g
Standard Plate Count Method	AS 5013.1
Yeast and Moulds Limits	< 1,000 cfu/g
Yeast and Moulds Method	AS 5013.29
Coliforms Limits	< 10 cfu/g
Coliforms Method	AOAC 991.14

Chemical Properties

pH Limits	3.3 – 3.8
pH Method	AOAC 981.12
Acid (%) Limits	2.25 – 2.35 (as acetic)
Acid (%) Method	AOAC 942.15
Pesticides Limits (FICA Requirement)	< Maximum Residue Limit Refer to FSANZ Std 1.4.2
Pesticides Method (FICA Requirement)	04-048 Pesticides in Food by GC/MS
Moisture (%) Limits	70 (max)
Moisture (%) Method	AS 2300.1.1
Ethylene chlorohydrin* Limits (FICA Requirement)	0 mg/kg
Ethylene chlorohydrin* Method (FICA Requirement)	TBA

Preparation & Cooking Instructions

Preparation Required	Ready to use
Cooking Instructions	N/A

Miscellaneous

Other information for label	N/A

Packaging - Marketing

Carton Configuration	6 x 1kg
Pallet Configuration	8 layers x 10 cartons = 80 cartons