



PRODUCT SPECIFICATION

GINGER TBC, STEAM TREATED, ORGANIC

Zingiber officinale

PRODUCT CODE: FCGR002

ORIGIN: INDIA

PRODUCT DESCRIPTION:

- Ginger is a knotted, thick, beige underground stem (rhizome). The stem extends roughly 12 inches above ground with long, narrow, ribbed, green leaves, and white or yellowish-green flowers. Ginger is available both in fresh and dried forms, the spice ginger only comes from the dried roots of the plant.
- Whole Ginger is ground to desired granulation to obtain Tea Bag Cuts.
- Product is organically produced and processed according to current Good Manufacturing Practices, HACCP norms and regulations EEC 834/2007 & NOP.
- Product is naturally fumigated through EcO₂ processing technique.
- Product is steam sterilized.

INGREDIENT STATEMENT: 100% Organic, certified for NPOP, NOP & EEC 834/2007 standards.

PRODUCT CHARACTERISTICS:

PHYSICAL PARAMETERS	SPECIFICATIONS	CHEMICAL PARAMETERS	SPECIFICATIONS
Dimensions	5%<0.5-2.0mm>10%	Moisture	12 % max
Aroma	Fragrant and Pungent	Ash Content	5 % max
Taste	Aromatic and Hot	Acid Insoluble Ash	1 % max
Colour	Light Yellow to Tan	Testing shall be with reference to the methods prescribed in the manuals of ASTA, AOAC, BAM and Suminter.	
Cleanliness	As per ASTA cleanliness specifications.		

MICROBIOLOGY PARAMETERS	SPECIFICATIONS
Total Plate Count (cfu/gm)	< 2 × 10 ⁵
Salmonella (in 25gms)	Absent
*Yeast and Mould (cfu/gm)	< 10 ³
Coliforms (cfu/gm)	< 10 ²
E.Coli (cfu/gm)	< 10

Microbiology specifications can be customized as per requirements.

OTHERS:

Pesticides : Absent, complying to requirements for pesticide residue levels of German Association for Organic Production and Trade (BNN – Herstellung Und Handel)

***Aflatoxin** : As per the regulations of destination country.

***GMO** : Free from GMO

***Allergens** : Free from Allergens

Other mandatory requirements will be in compliance to the respective regulations of destination country.

PACKING:

20-25 Kgs, PP Kraft Bags with heat sealed inner poly liner as Suminter standard.

Other options can be suggested.

SHELF – LIFE: 24 months, under proper storage conditions.

*These tests are performed when required.

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