SPECIFICATION SHEET

PRODUCT NAME: ORGANIC GINGER POWDER

BOTANICAL NAME: Zingiber officinale

COUNTRY OF ORIGIN: India, Peru

INGREDIENTS: 100 % organic dried ginger slices

PRODUCT DESCRIPTION:

The rhizomes of ginger are dried and then ground into powder. Organic dried ginger powder is popular and is used for cooking, added to smoothies and to spice up cocktails.

QUALITY PARAMETERS:

Product is not irradiated. The product is not processed with and does not contain animal products or by-products and is suitable for a vegan diet. No use of pesticides according to EU Regulations 2018/848 and 396/2005 and BNN recommendations.

ORGANOLEPTIC:

Color	tan yellow, creamy to light brown
Texture	fine powder
Flavor	slightly bitter, spicy

ANALYTICAL PROPERTIES:

Moisture < 10% Total Ash <12%

CONTAMINANTS:

In accordance with EU Regulation 2023/915 Lead <3,2 mg/kg

ALLERGENS:

According to EU Regulation 1169/2011 Annex II no allergens are processed or stored on site.

(Allergens in the Nuts in Bulk website applies when bought in small quantities that need repackaging. The above allergen info (from manufacturer) will only be applicable when purchased in bulk size original packaging.)

GMO:

Product is not produced with bioengineered or



MICROBIOLOGICAL PROPERTIES

E Coli	≤ 10.000 cfu/g
Mold	≤ 100.000 cfu/g
Clostridium perf.	≤ 10.000 cfu/g
pre. Bacillus Cereus	≤ 10.000 cfu/g
Salmonella	Absent/25g

NUTRITIONAL VALUES (per 100 grams)

Energy	357,82 kcal / 1548,08 kJ
Fat	4,94 g
Saturated Fat	1,13 g
Carbohydrates	31,28 g
Sugar	3,80 g
Dietary fibre	37,83 g
Protein	9,23 g
Salt	0.43 g

these are estimated values which can vary from lot to lot

PACKAGING:

ΡE 25kg bags with inner liner or 20 kg cartons with 2x10 kg double layered PEbags

STORAGE:

Temperature: 20°C – 25°C relative Humidity: < 45%-65%

SHELF LIFE:

May exceed 24 months from production date given proper storage.

genetically modified material.