

Dry sliced Ginger

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Revision: 2

Raw Material: **Dried rhizome of *Zingiber officinale* Roscoe** Origin: to be specified

Product Code: GIN-012-sliced

EU Taric Code: 0910.11 .00

Cropping & Processing	Harvesting: December-April Washing and slicing immediately after harvesting Time between harvesting/ washing/slicing & drying: 7 days		
Packaging Information	Single layer 25 kg PP bags or gunny bags 20 ft container with 14-15 tons, not palletised		
Chemical Characteristics	Quality Minima (ESA) ¹	Ethiopian Ginger	REMARKS
Moisture	12.0 % max	12.0 % max	
Total ash	8.0 % max	8.0 % max	
Acid insoluble ash (AIA)	2,0 % max	1,5% max	
Volatile Oil (VO)	1,5% min	2,0% min	
Sulphite, SO2	< 150 ppm	< 50 ppm	
Physical Characteristics			
Foreign matter	absent	absent	
Extraneous matter	1,0% max	1,0% max	
Organoleptic appearance		Flakes 2-5 cm	
colour		Yellow/white	
smell	Typical lemon	Ammoniacal due to citral VO's like zingiberenes in the presence of citral may develop in closed container or bag an ammoniacal smell which subsides after opening	
Other			1 ppb = 1 µ/kg
Aflatoxin total	< 10 ppb		(B1+B2+G1+G2)
Aflatoxin B1	< 5 ppb		
Ochratoxin A total	< 30 ppb		
Pesticides	Absent		

The product adheres to EU-legislation for pesticides and heavy metals
The product is non-irradiated, non-ETO treated and non-GMO
The product is free of allergenic materials

¹ ESA = European Spice Association