



## PRODUCT SPECIFICATION ORGANIC GINGER POWDER

<b>Title</b>	ORGANIC GINGER POWDER : SOI-AFGINGP/03/18
<b>Botanical Name</b>	Zingiber officinale
<b>Description</b>	Ginger Powder means the powder obtained by grinding rhizome of Zingiber officinale Roscoe. It shall have characteristic taste and flavour, free from musty odour or rancid or bitter taste.
<b>Organic Certification</b>	NOP, NPOP, FDA, BRC, APEDA, Spice Board of India
<b>Quality Standards</b>	ISO 22000:2005 and FSSAI
<b>Subject to Supplier Agreement/Additional Certification</b>	Halal & Kosher

S. No.	Parameters	Standards
<b>1</b>	<b>Physical Parameters</b>	
1.1	Appearance	Characteristic
1.2	Taste	Characteristic
1.3	Aroma	Characteristic
1.4	Particle Size: Pass by 500 micron	100%
1.5	Extraneous matter max. %	NIL
<b>2</b>	<b>Chemical Parameters</b>	
2.1	Moisture content % max.	10
2.2	Total Ash on dry basis % max.	8.0
2.3	Ash insoluble in dilute HCl on dry basis % max.	1.0
2.4	Volatile oil content on dry basis (v/w) min.	1.5
2.5	Alcohol (90% v/w) soluble extract on dry basis % min.	5.1
<b>3</b>	<b>Micro-Biological Parameters</b>	
3.1	Total bacterial count (CFU/g) max.	10 <sup>5</sup>
3.2	Total yeast and mould count (CFU/g) max.	10 <sup>4</sup>
3.3	E. coli (CFU/g) max.	Absent
3.4	Salmonella (in 25 g)	Absent

<b>Pesticides</b>
Free from pesticides and chemical residues.

### **Ingredients/ Non GMO Status**

Ingredients: Dried Ginger

The source of raw material is Non GMO.

**Allergen** Produced in the facility that handles wheat, peanuts, tree nuts, soy and sesame seeds.

**Storage** At ambient temperature.

**Packing**: 25 kg paper bags

**Country of Origin**: India