

CONFIDENTIAL



PRODUCT SPECIFICATION

2-5mm ROUGH DICED CRYSTALLISED GINGER



Description	Hand trimmed stem ginger rhizomes (<i>Zingiber officinale</i>), cut to size, stabilised in sugar syrup, crystallised and dusted in fine caster sugar
Processing	1)Receipt of raw ginger and other ingredients at the factory which are checked & inspected. (CCP1). 2) Cold water wash, drain, sort, identify farmer and weigh. 3) Soak ginger in brine salt & sodium metabisulphite for six weeks minimum. 4)Brined ginger drained and peeled. 5) Ginger weighed, manually cut and graded. 6) Ginger is cold water and hot water washed six times.7) cooked at 95 °C for 15mins. pH adjusted and SO2 reduced to max 10ppm.8) Infusion of ginger with hot sugar syrup of increasing Brix. 9)Inspection & sorting 10) Ginger is drained. 11) Ginger rolled in castor sugar in enrobing machine.12) Dried in the oven by hot air at 75-85 °C. for six to eight hours. (CCP2) 13) Inspection & packing 14) Metal detection.(Fe:1.5mm, non-Fe:2.0mm, SUS:3.0mm) (CCP3) 15) Ginger stored prior to distribution.

Flavour	Typical of crystallised ginger, spicy, sweet, with some citrus top notes. No off flavours or taints.
Texture	Firm, with a crisp bite, not woody or fibrous
Colour	Even, golden yellow
Physical	Size: approx.2-5mm Passed through a 5mm sieve Max 10% pieces between 5mm-8mm No pieces >8mm
Fibrous pieces	Target <5%, max 10%

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MICROBIOLOGICAL cfu/g

Criteria	Target	Maximum
Total Viable Count(cfu/g)	<100	<1,000
Osmophilic yeast(cfu/g)	<10	<100
Yeasts & Moulds(cfu/g)	<100	<100
Coliforms(MPN/g)	--	<0.3
E.coli(MPN/g)	--	<0.3
Salmonella	--	Absent in 25g

CHEMICAL

Invert Sugar	25-30%
Moisture	13 – 25% (Pre sugar dusting), 12-18% (post sugar dusting)
SO2	≤10ppm
Lead	≤0.8 mg/kg
Aw	<0.67

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PRODUCT COMPOSITION

Product Make-up	Crystallised ginger (91%) dusted in fine caster sugar (9%)
% Breakdown	Ginger (as raw) 79% Sugar 79% Water deficit -58% TOTAL 100%
Labelling	Ginger, Sugar
Country of Origin	Ginger: China, Sugar: China
Commodity Code	20060010

DIETARY INFORMATION

Contains

Milk & Derivatives	NO	BHA/BHT	NO
Wheat & Derivatives	NO	Gluten	NO
Natural Colours	NO	Soya/Soya Derivatives	NO
Artificial Colours	NO	Maize/Maize Derivatives (Citric acid from GM free Maize used as processing aid in the brining pools where ginger is stored post-harvest, pre-processing)	YES
Natural Flavours	NO	Sulphur Dioxide >10ppm	NO
Artificial Flavours	NO	Benzoates	NO
Egg & Derivatives	NO	Genetically Modified	NO
Nut & Derivatives	NO	Suitable for Vegans	YES
Animal/Fish Products	NO	Suitable for Vegetarians	YES
Peanuts	NO	Other preservatives	NO
Crustaceans	NO	Other additives	NO
Molluscs	NO	Sesame Seeds	NO
Lupins	NO	Celery	NO
Mustard	NO		

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SUITABILITY/CERTIFICATION

SUITABLE FOR		CERTIFIED
Vegetarians	YES	n/a
Vegans	YES	n/a
Halal Diet	YES	No
Kosher Diet	YES	Yes

NUTRITION (Typical values per 100g unless otherwise stated)

Energy	1332kJ/313kcal	Sodium	17mg
Fat - Of which saturates	0.1 <0.1	Salt	0.04
Total Carbohydrate - Of which sugars	79.4 78.8	Fibre	1.5
Protein	0.2	Starch	1.6

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PACKAGING AND CODING

Packaging	Ginger is packed into 4x5kg blue food grade polythene bags which are heat sealed & packed directly into cardboard outers with carton dividers. Cartons are sealed with adhesive tape. No staples used.
Labelling	Stencilled one side on carton with Product description, batch code, best before end, Contract/Invoice Number, net weight, gross weight.
Nett Weight	20kg
Carton Gross Weight	21kg

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PACKAGING DIMENSIONS & DETAILS

<p>20Kg OUTER CARTONS</p>	<p>DIMENSIONS (cm) 39.5(L) x 25(H) x 32(W) WEIGHT: (Kg) 0.75 THICKNESS (mm): 6 COLOUR: Brown MATERIAL: Cardboard RECYCLABLE: Yes RECYCLED CONTENT: 0%</p>
<p>INNER CARD DIVIDERS</p>	<p>DIMENSIONS (cm) 38.5(L) x 24(H) , 31(L) x 24(H) WEIGHT (Kg) 0.2 THICKNESS (mm) : 6 COLOUR: Brown MATERIAL: Cardboard RECYCLABLE: Yes RECYCLED CONTENT: 0%</p>
<p>POLY BAGS</p>	<p>DIMENSIONS (cm) 42.5 (H) x 35(W) WEIGHT (Kg) 0.016 THICKNESS (mm) 0.055 COLOUR: Blue MATERIAL: PE RECYCLABLE: Yes RECYCLED CONTENT: 0%</p>
<p>TAPE</p>	<p>COLOUR: CLEAR MATERIAL: BOPP RECYCLABLE: No RECYCLED CONTENT: 0% WEIGHT PER INNER: 0.0014kg WEIGHT PER OUTER: 0.0024kg TOTAL WEIGHT PER CARTON: 0.008kg</p>

PACKAGING PICTURES 5KG INNER



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PACKAGING PICTURES 20 KG OUTER

24GFP161S外箱-39.5*32*26CM

Crystallized ginger 2-5mm
Net weight: 20kg
Gross weight: 21kg
Best before: 22/04/2026
Lot No.:24GFP161S
Order No.:24GF-GD01

Crystallized ginger 2-5mm
Net weight: 20kg
Gross weight: 21kg
Best before: 22/04/2026
Lot No.:24GFP161S
Order No.:24GF-GD01



Produced in China for:
Ginger Dragon Ltd.
Huckworthy Lodge, Sampford Spiney,
Yelverton, Devon, PL20 6LP,
United Kingdom
www.gingerdragon.com



食品名称: 24GF-GD01
生产日期: 2024-04-10
保质期: 24个月

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STORAGE, TRANSPORT & SHELF LIFE

Storage & Transport	Clean, enclosed, food grade storage & transportation, away from strong odours, direct sunlight and materials liable to taint. Pallets must be secured in transit.
Storage conditions	Prevailing ambient conditions, avoiding sudden temperature variations and fluctuations.
Special notes	Some clumping of product during storage/transport is normal. Such clumps will easily be broken up by hand or by gently agitating the cartons prior to opening.
Shelf life	Avoid sudden temperature variation & fluctuation as this can exacerbate any clumping 24 months from date of manufacture

HEALTH AND SAFETY

Handle as foodstuff.

Ginger is not known to be harmful but may cause eye, respiratory and skin irritation. Suitable protective clothing/equipment should be worn when handling. Gloves and eye protection are advisable. Avoid rubbing eyes or nasal passages.

In case of irritation, wash affected part in water. Seek medical advice if symptoms persist. Low fire and explosion hazard, high flash point. Extinguish with CO₂ or dry powder.

Biodegradable, dispose of waste as innocuous material.

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LEGAL REQUIREMENTS

To the best of our knowledge this material and its packaging comply with current EU and UK Food and Pesticide Regulations. Ginger Dragon cannot accept liability for misuse of specified product by customer or third party, or subsequent contravention of the parameters laid out in this specification. Each ginger crop is tested annually for pesticide residues. A list of residues tested is available on request.

In the event of a non-conformance from the specification being discovered by any buyer in the supply chain beyond Ginger Dragon Ltd, any retest of the goods (beyond what has already been done) must be done by a mutually agreed independent laboratory (UKAS Equivalent), and by mutually agreed test method. The results (from origin and or Ginger Dragon Ltd) which are most statistically representative of the affected lot shall be deemed final. Out of spec raw material can be replaced or credited to the limit of its value as invoiced by Ginger Dragon Ltd. But in all circumstances Ginger Dragon Ltd is not responsible for any losses to any party, including intellectual, reputation or third party claims, however incurred.

All confirmed sales are subject to our terms and conditions as published on our website www.gingerdragon.com

Ginger Dragon Ltd cannot accept liability for the information contained herein and reserves the right to amend specifications without prior notice.

Signed W. Edwards Ginger Dragon

Position.....TECHNICAL MANAGER

Date.....01.05.2024

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<u>DATE OF AMENDMENT</u>	<u>NEW ISSUE NO</u>	<u>REASON FOR AMENDMENT</u>
01.05.24	1	First issue

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