

## PRODUCT SPECIFICATION **GINGER FLAKES**

Classification: ***Zingiber officinale***

Organic Peruvian ginger is high in antioxidants, vitamins and minerals. Ginger is a natural anti-inflammatory that supports the cardiovascular and digestive system. We harvest our fresh ginger at sustainable small Peruvian farms in the highlands of the Peruvian rainforest. To create dried flakes, the fresh ginger is washed, sliced and dehydrated before packed into 25kg sacks.



### GENERAL CHARACTERISTICS

<b>PRODUCT CLASS.:</b>	Dehydrated Ginger Flakes, 100% Ginger
<b>STYLE:</b>	Dehydrated Ginger Rhizome
<b>ORIGIN:</b>	Amazon highlands, Peru
<b>CULTIVATION:</b>	Organic, Conventional
<b>COLOR CLASS.:</b>	Cream colored

### PHYSICAL CHARACTERISTICS

<b>COLOR VISUAL:</b>	Cream
<b>TASTE:</b>	Characteristic
<b>ODOR</b>	Characteristic
<b>FOREIGN MATERIAL:</b>	99% free of foreign material
<b>DEFECTS:</b>	None
<b>AVERAGE SIZE:</b>	—
<b>CALIBER:</b>	—
<b>PARTICLE SIZE:</b>	—

### PRODUCT TYPES

<b>TYPES:</b>	Ginger Flakes
<b>CERTIFICATION:</b>	<input checked="" type="checkbox"/> SENASA <input checked="" type="checkbox"/> USDA Organic <input checked="" type="checkbox"/> EU <input type="checkbox"/> JAS <input type="checkbox"/> Fairtrade FLO <input type="checkbox"/> Kosher
<b>PRODUCT ID:</b>	ZODH9101
<b>HS CODE(S):</b>	0910.11.00.00

### CHEMICAL CHARACTERISTICS

<b>ACIDITY (OLEIC ACID):</b>	Max. 1.75%
<b>ASHES:</b>	—
<b>FAT:</b>	—
<b>FERMENTATION:</b>	—
<b>HUMIDITY LEVEL:</b>	Max. 12%
<b>IODINE:</b>	—
<b>MELTING POINT:</b>	—
<b>PEROXIDE:</b>	—
<b>PH-LEVEL:</b>	—
<b>SAPONIFICATION:</b>	—
<b>SOLUBILITY:</b>	—

## Ginger Flakes

### Conformation

- This product does not contain genetically modified material.
- This product is free of BSE/TSE.
- The product may contain traces of pits/stalks/shell.
- The product is gluten free.
- This product, whole or in part, has not been subjected to Ionizing Radiation.
- This product has not come into contact with Nandrolone or any of its precursors in any way.

### MICROBIOLOGICAL PARAMETERS

<b>AEROBIC MESOPHILIC:</b>	Max. 10 <sup>5</sup> cfu/g
<b>YEAST:</b>	Max. 10 <sup>3</sup> cfu/g
<b>MOLD:</b>	Max. 10 <sup>3</sup> cfu/g
<b>E. COLI:</b>	< 3 NMP/g
<b>SALMONELLA:</b>	Absent /25g
<b>STAPHYLOC. AUREUS:</b>	Max. 10 cfu/g
<b>AFLATOXINS:</b>	—
<b>P. AERUGINOSA:</b>	—
<b>N. ENTEROBACT.:</b>	—
<b>BACILLUS CEREUS:</b>	—

**AMINO ACIDS:** per 1 g protein:

## NUTRITION FACTS (100 g POR)

ENERGY:	355 kcal. / KJ 1485
PROTEIN:	9.3 g
TOTAL FAT:	5.7 g
SATURATED FAT:	0.21 g
MONOUNSAT. FAT:	1.1 g
POLYUNSAT. FAT:	3 g
CARBOHYDRATES:	70,9 g
	Sugars: 3.44 g
	Dietary fibers: 13.2 g
CHOLESTEROL:	0 mg

### VITAMINS

BETAINE:	3.5 mg
CAROTENE (BETA):	87.0 mcg
CHOLINE:	40.9 mg
FOLATE (B9):	37.1 mcg
NIACIN:	4 mg
PANTOTHENIC ACID:	—
RIBOFLAVIN (B2):	0.2 mg
THIAMIN (B1):	0.05 mg
VITAMIN A:	145 Iu
VITAMIN B12:	0.0 mcg
VITAMIN B6:	1 mg
VITAMIN C:	8.1 mg
VITAMIN D:	—
VITAMIN E:	14 mg
VITAMIN K:	0.9 mg

### FATTY ACIDS:

C12-0 LAURIC:	—
C13-1-7 TRIDECONOIC:	—
C13-0 TRIDECAANOIC:	—
C14-0 MYRSTIC:	—
C15-1-7 PENTADEC:	—
C16-1-9 PALMITOLEIC:	—
C16-0 PALMITIC:	—
C17-1-9 HEPTADEC:	—
C17-0 HEPTADECANOIC:	—
C18-2-9-12 LINOLEIC:	—
C18-1-9 OLEIC:	—
C18-0 STERIC:	—
C19-1-11 NONADEC:	—
C19-0 NONADECANOIC:	—
C20-1-15 EISOSENOIC:	—
C22-0 BEHANIC:	—
C24-1-15 NERVONIC:	—
C-24-0 LIGNOCENIC:	—

ASPARTIC ACID:	—
GLUTAMIC ACID:	—
SERINE:	—
HISTIDINE:	—
GLYCINE:	—
THREONINE:	—
ALANINE:	—
TYROSINE:	—
PHENYLALANINE:	—
VALINE:	—
METHIONINE:	—
ISOLEUCINE:	—
LEUCINE:	—
LYSINE:	—
HO- PROLINE:	—
PROLINE:	—
SARCOSINE:	—

### MINERALS

CALCIUM:	111 mg
COPPER:	1.1 mg
FLUORIDE:	—
IRON:	12.7 mg
MAGNESIUM:	188 mg
MANGANESE:	26.2 mg
PHOSPHOROS:	157 mg
POTASSIUM:	1384 mg
SELENIUM:	37.8 mcg
SODIUM:	30 mg
ZINC:	5.1 mg

### OTHER

ARSENIC (AS):	—
ASH:	Max. 5%
CADMIUM (CD):	—
CAFFEINE:	0 mg
LEAD (PB):	—
MERCURY (HG):	—

## Ginger Flakes

This product is produced from Non-GMO materials, processed in accordance to Good Manufacturing Practice (GMP) & HACCP food safety control. It is edible grade and fit for human consumption.

### Typical Usage

Wide-range of consumer products, Ginger flakes are ideal for bakery and confectionery products, soft drinks and alcoholic drinks, pharmaceutical and cosmetics applications.

## SHELF-LIFE & STORAGE

SHELF-LIFE:	24 months.
STORAGE:	Store in a temperature/humidity controlled environment, away from sunlight or other heat sources and free from toxic chemicals, odors, insect and rodent infestation.
STORAGE TEMP.:	20-24 degrees Celsius
HUMIDITY:	50-65% H.R.

## ORDER SPECIFICATIONS

PACKAGING/PRES.:	25kg PP-woven bags Flat loaded into a 40-foot standard shipping container fully prepared with cardboard paper lining.
SHIPPING:	FOB Callao. CFR/CIF on request.
MINIMUM ORDER:	1 x 40 FCL, 18 - 22 metric tons
DELIVERY DETAIL:	FIFO
LEAD TIME TO FOB:	28 days

## DISCLAIMER

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These specifications apply to an average sample covering the goods when they leave the production plant. They are analyzed based on the methods of analysis as described in IOCCC and AOAC.

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## INQUIRIES

Please direct all inquiries and other communication to:

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# PRODUCTION PROCESS FLOW CHART

PRODUCTION PROCESS: Dehydrated Ginger Flakes  
PREPARED BY: F. Zuniga  
REVISED BY:  
APPROVED BY: M. Zuniga Cueva

PROCESS CODE: C-PRD-zo01  
VERSION: 1.0  
DATE: 27-10-2021  
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