





Product Specification Sheet					
Product		Frozen Ginger Paste			
Description		Good sound ginger roots are procured from market. Roots are peeled. Peeled ginger is transferred to grinder with water and ground to smooth fine paste. Then paste is mixed with sunflower oil. The paste is then packed in pouches, blat frozen it and stored at or below -18°C.			
Finish products		95% Ginger and Sunflower oil			
Ingredients		Not from GMO			
		No exogenous foreign bodies of any kind. It does not contain any ingredients added during processing which could be considered as allergen {According to CODEX STA1- 1985- (Rev1-1991)}			
		Parameter	Specifications		
1	Organolep	tic Characteristics			
1.1	Taste and	Aroma	Characteristics of ginger, free of foreign odours and flavours		
1.2	Colour		Slight brownish, Characteristic of ginger		
1.3	Appearance	ce	Smooth fine paste		
2	Physical and Chemical Characteristics				
2.1	Acidity		0.1-0.2 %		
2.2	⁰ Brix		4.0-6.0		
2.3	pH		6.0-6.5		







3	Microbiological Characteristics	
3.1	Standard Plate Count (cfu/g)	<40,000
3.2	Yeast & Mould Count (cfu/g)	<100
3.3	Total Coliform (cfu/g)	<10
3.4	E. Coli (cfu/g)	<10
3.5	Salmonella (/25 g)	Absent
3.6	Listeria monocytogenes (/25 g)	Absent

Chemical preservatives and Additives: Product is manufacture from Garlic and does not contain any added preservatives, colors, flavors or other adulterants

Pesticide Residue: Product conform to the WHO recommendation and EC directives regarding pesticide residues

Packaging: Available in 5 kg x 2 bags in 5 ply cartons

Labelling: Every pack is labelled in accordance with current international legislations

Others: GMP, HACCP, Food Safety and other quality management systems are applied throughout manufacturing and storage. Products are subjected to metal detection/online magnet prior to packing

Storage: Product should be stored at or below -18° C.

Best Before: Twenty four months from the date of manufacture when stored unopened at recommended storage condition