





Product Specification Sheet					
Product		IQF Ginger Dices 10x10mm			
Description		After harvesting of rhizomes from field they are transported to the processing plant. The rhizomes sorted, cleaned, peeled, diced, blast freeze, diced using Urschel dicer and frozen in IQF Freezer at -25°C to -30°C. The dices are passed through metal detector before packing. The product is packed and stored to ensure its quality			
Origin		India			
Finish products		100% Ginger			
Ingredients		Not from GMO			
			kind. It does not contain any ingredients added during d as allergen {According to CODEX STA1- 1985- (Rev1-		
		Parameter	Specifications		
1	Organoleptic Characteristics				
1.1	Color		Yellow to white		
1.2	Taste / Sm	ell	Typical of ginger		
1.3	Appearan	ce	Firm before thawing & Soft after thawing and without ice sediments		
2	Physical and Chemical Characteristics				
2.1	Peroxidas	e test	Negative		
2.2	Peels		1 piece /1 kg		
2.3	Rotten/ I	Moldy root	Nil		
2.4	Other foreign body		Nil		
2.5	TSS		6° - 8° (+/- 1°) Brix		
2.6	рН		5 to 6.5		
2.7	Acidity (Ca	lculated as Citric acid Monohydrates)	0.04% - 0.1%		

FRIZWELL AGRO FOODS

#Spl.14, Ground Floor, 5th Main road, Jigani Industrial Area, 2nd Phase, Anekal Taluk, Bengaluru - 560105 GSTN: 29AAHFF5377J1ZV, info@frizwell.com, www.frizwell.com





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

Chemical preservatives and Additives: Product is manufacture from Ginger 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 10 kg bulk pack in blue color LDPE bag in 5 ply corrugated cartons.

Labeling: Every pack is labelled in accordance with current international legislation

Name of product; Net weight; Gross Weight; Lot No.; Batch Code; Production date; Best Before date; Country of origin; Storage instructions

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: Frozen product should always be stored at or below -180 C

Best Before: Twenty four months from the date of manufacturing when stored at or below -18° C