



## PRODUCT SPECIFICATION

### PRODUCT INFORMATION

PRODUCT NAME:	Ginger - Dehydrated Crystallized Chunk (No SO2)
COMMODITY CODE	2006001000
PRODUCT GRADE & SIZE:	12-20mm approx
PACK SIZE:	20kg (4x5kg bags) or similar
BRAND NAME:	N/A
PRODUCT DESCRIPTION:	Ginger ( <i>Zingiber Officinale</i> ) which is Dehydrated, trimmed, and cut in a white cane sugar coating and then metal detected before packing
COUNTRY OF MANUFACTURE:	China
ISSUE DATE:	(004) 15.11.2023

### PRODUCT COMPOSITION TABLE

Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Ginger	54.7	Ingredient	China	GMO Free
Cane Sugar	45.2	Ingredient	China	GMO Free
Citric Acid (E330)	0.1	Acidity regulator	China	GMO Free
Total	100			

### INGREDIENT DECLARATION

Ingredients (Legal name)	Ginger, Cane Sugar, Citric Acid (E330)
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### ADDITIVE TABLE

E-number	Name	Amount (mg/kg)	Function
E330	Citric Acid	1000 max	Acidity regulator

### ALLERGEN TABLE OF OUR SUPPLIER/ MANUFACTURER

Component	Contains (Yes/No/May Contain)	Allergen processed on the same equipment	Allergen handled on site	Additional information
Cereals containing GLUTEN and products thereof	No	No	No	
EGGS or its derivatives	No	No	No	
FISH or its derivatives	No	No	No	
CRUSTACEANS / SHELLFISH	No	No	No	
MOLLUSCS	No	No	No	
PEANUTS or derivatives	No	No	No	
SOYA BEANS or derivatives	No	No	No	
MILK (LACTOSE) or its derivatives	No	No	No	
NUTS, tree nuts:	No	No	No	
CELERY, including celeriac and its derivatives	No	No	No	
MUSTARD, referring to all parts of the plant and derivatives thereof	No	No	No	
SESAME SEEDS or derivatives	No	No	No	
SULPHITES >10ppm – Sulphite quantity to be given in ppm	No	Yes	Yes	Allergen Control Procedure in place by the supplier

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**LUPIN** seeds or derivatives

No

No

No

### OTHER FOOD GROUPS INTOLERANCE TABLE

Component	Contains Yes/ No/ May Contain)	Component processed on same equipment	Component used on site	Additional information
Hydrogenated Fat/ Oil	No	No	No	
Palm Oil	No	No	No	
Maize & Maize Derivatives	No	No	No	
Vegetable & Vegetable Derivatives	No	No	No	
Yeast & Yeast Derivatives	No	No	No	
Seeds, Seed Oil & Seed Derivatives	No	No	No	
Flavourings, Colours or Preservatives	Yes	Yes	Yes	Citric Acid (E330) (Ingredient)
Beef, Pork, Lamb, Poultry & Derivatives	No	No	No	
Artificial Sweeteners (e.g. Aspartame)	No	No	No	
Added Sugar	Yes	Yes	Yes	Cane Sugar (Ingredient)
Added Salt	No	No	No	
Gelatine	No	No	No	
Other Animal Derivatives	No	No	No	
BHA/ BHT	No	No	No	
Artificial Colours Including Azo And Coal Tar Dyes	No	No	No	
Kiwi	No	No	No	
Cinnamon	No	No	No	
Cocoa	No	No	No	
Coriander	No	No	No	
Glutamates (E620 - E625)	No	No	No	
Legumes	No	No	No	

### SPECIAL DIETARY REQUIREMENTS

The product is **SUITABLE** for:

Vegetarians	Yes	Muslims / Halal	Yes
Vegans	Yes	Coeliac	Yes – (Not tested to <20ppm)
Ovo-Lacto Vegetarians	Yes	Organic	No
Jewish / Kosher	Yes		

### NUTRITIONAL DATA

Nutrient Parameter	Typical value (per 100 g)	Source of data
<b>Energy</b> kJ	1607	Supplier Nutritional Database
<b>Energy</b> kcal	384	Supplier Nutritional Database
<b>Protein</b> g	0.56	Supplier Nutritional Database

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<b>Total Fat</b>	<b>g</b>	0.26	Supplier Nutritional Database
	of which saturated g	<0.1	Supplier Nutritional Database
	of which mono-unsaturated g	-	Supplier Nutritional Database
	of which poly-unsaturated g	-	Supplier Nutritional Database
<b>Total Carbohydrate</b>	<b>g</b>	93.4	Supplier Nutritional Database
	of which sugars g	78.6	Supplier Nutritional Database
	of polyols g	-	Supplier Nutritional Database
	of which starch g	-	Supplier Nutritional Database
<b>Salt</b>	<b>g</b>	0.22	Supplier Nutritional Database
<b>Dietary Fibre</b>	<b>g</b>	1.8	Supplier Nutritional Database
N: Nutrient is present in significant quantities but there is no reliable information on amount			

### PHYSICAL PARAMETERS

Criteria	Maximum or Range
Size	12 – 20 appx.
EVM (Seeds, stems, sticks, skin) (w/w)	1% Max
Black spots (w/w)	0.01% Max
<b>Additional Extrinsic Foreign Bodies: Glass, metal, wood, plastic: Absent</b>	

### ORGANOLEPTIC PROPERTIES

Appearance	Natural yellow colour
Texture	Not too hard, slightly soft, and not too sticky. Wholesome and FAQ of the season
Flavour & Aroma	Typical of dehydrated ginger, sweet spice with a natural warmth no objectionable or off-flavours

### MICROBIOLOGICAL PARAMETERS

Criteria	Maximum or Range
Aerobic Colony Count	1,000 cfu/g Max
Total Mould Count	200 cfu/g Max
Total Yeast Count	200 cfu/g Max
Coliforms	100 cfu/g Max
<i>E.coli</i>	<10 cfu/g
Salmonella spp	Absent in 25g

### CHEMICAL PROPERTIES

Criteria	Maximum or Range
Moisture	12-18%
Aflatoxin B1	2ppb max
Aflatoxin Total	4ppb max
Invert Sugar	25-30%
Ph	3.8-4.2
Brix	68– 75
<b>Additional Chemical Criteria:</b>	

### SHELF LIFE AND STORAGE CONDITIONS

Shelf life from production date: Minimum 24 months from production (Under recommended storage conditions)

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Shelf life for opened product: 1 month (Under recommended storage conditions)

Recommended storage temperature (°C): Max 20° C, keep in cool & clean, dry place away from direct sunlight

Recommended relative humidity range (%):50-60% RH Max

### Additional Notes

- In compliance with UK law and EU Regulation (EC) No 1829/2003 we confirm this product and its ingredients have not been produced from GMO sources and do not contain any genetically modified organisms.
- In compliance with UK law and EU Directive 1999/2/EC, this product has not been treated with ionising radiation and does not contain ingredients that have been treated with ionising radiation.
- In compliance with UK law and EU Regulation (EC) No 1935/2004, (EC) No 2023/2006 & (EU) No 10/2011 packing materials are fit for purpose and where applicable, suitable for contact with food.
- This product also complies with the following legislation and their amendments: (EC) No 178/2002 (EC) No 852/2004, (EC) No 396/2005, (EU) No 1169/2011, (EC) No 2023/915, directive 2001/95/EC and all other relevant, current UK & EU laws.
- If any nutritional, dietary suitability or allergen claims are to be made on the product or finished products containing the material as an ingredient, the customer is responsible for ensuring that the claim is suitably risk assessed and validated, including any testing as deemed to be required.
- Products may be subject to sampling by authorities or as part of supplier(s) due diligence controls. Appropriate hygiene and sampling procedures are in place to ensure the integrity of the product is maintained. Original seals may be broken and resealed to facilitate this.
- The integrity of the product packaging should not be compromised during routine transportation, storage and handling of the product.
- Depending on the storage conditions, packaging conditions and product nature, this product may be prone to infestation, moisture reabsorption, colour, texture and taste changes over its shelf-life. Products must be stored in compliance with the shelf-life instructions.
- Products may become harder and clump together in cooler storage conditions, this will resolve when the product is brought back to room temperature.
- If shelf-life extension is required, it is the responsibility of the customer to validate the extension and we accepts no responsibility or liability resulting from the use of the product beyond its original shelf life.
- This is a natural product, and this specification may be subject to regular reviews in line with crop changes.

### For and on behalf of our supplier

Version	(004) 15.11.2023		
Approval	Technical Preparation	Procurement Review	Technical Authorisation
Name	Hazal Gul	James Weaire	Charlotte Simpson
Position	Technical Coordinator	Managing Director	Technical Manager
Date	14.11.2023	15.11.2023	15.11.2023

**Allergens:- When purchased in bulk size original packaging, manufacturer allergen policy will apply.  
When purchased in quantities that need re-packaging, our allergen policies will apply.**

Component	Nuts in Bulk ( Applies when bought in small quantities that need re-packaging )		
	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	YES	YES
EGGS or its derivatives	NO	NO	NO
FISH or its derivatives	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO
MOLLUSCS	NO	NO	NO
PEANUTS or derivatives	NO	YES	YES
SOYA BEANS or derivatives	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	YES	YES
NUTS , tree nuts:	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	YES	YES
SESAME SEEDS or derivatives	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO