



Specification of Dried Ginger Whole

HS Code	09101120/30
Packing	20/25 Kgs – PP Bag/Cartoon Box or Customized
Loading	12 MTS (20 FT), 25 MTS (40FT)
Supply Period	All Year Around
Origin	Gujarat – India
Physical Analysis	
Appearance/Color	Pale Yellow
Size	5 cm to 15 cm
Quality	Premium
Odor	Strong and Pungent Typical of fresh Ginger
Taste	Spicy
Chemical Analysis	
	Maximum Allowable limit
Moisture content	12.00%
Hot water insoluble	20.00%
Ash content	5.00%
Acid insoluble ash	0.50%
Foreign matter	2.00%
Major Defects	2.00%
Microbiological analysis	
Total Plate Count (TPC)	100000 cfu/gm
Coliform Germs	200 cfu/gm
E- Coli	10 cfu/gm
Yeast & Molds	1000 cfu/gm
Salmonella	Absent in 25 gm
Bacillus Cereus	10 cfu/gm
Staphylococcus Aureus	10 cfu/gm
Storage Condition	
Temperature	Store at 5 - 12°C Temperature
Humidity	Store in a Dry Place
Self-Life	2 Year from the date of production



 **Registered Office :**
G-15 Sahyog Complex, Nr. Citizen Guest House, Mahuva - 364290, India

 **Manufacturing Unit :**
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