

Product Specification

ORGANIC DRIED GINGER ROOT

Ginger is a plant primarily used for its rhizome or root. Also called "Kion" in Peru, it grows in tropical regions around the world and it is famous for both, its medicinal properties and as a spice for cooking. Grown in the jungle highlands of Peru, Peruvian ginger is one of the nicest gingers available for the retail market.

Dried Ginger is obtained from a process of applying heat to reduce the moisture content of the rhizome of 70-75% to 10%. The raw material can be used as bare without peeling. Drying can be done with solar dryers or hot air furnaces.

The ginger consumption reduces the risk of cardiovascular disease and improves blood flow; also it helps to lower cholesterol levels by the presence of omega -3 in its composition and helps relieve respiratory diseases. In addition, it is a potent anti-inflammatory and analgesic.



PRODUCT INFORMATION	
Scientific Name:	Zingiber Officinale
Constituents Plant Part:	Root
Ingredients:	100 o/o Ginger Roots
Origin:	Perú
Cultivation Technique:	Obtained from organic production
Crop:	June to March

MICROBIOLOGICAL PARAMETER	
Total Plate Count:	< 5,000,000 cfu/gm
Yeast and Mold Combined:	< 10,000 cfu/gm
Coliform:	< 1,000 cfu/gm
E.coli	<10 cfu/gm
Salmonella:	Negative

PHYSICAL CHARACTERISTICS	
Appearance:	Beige/Yellow
Aroma:	Pungency characteristic ginger aroma.
Sliced:	1/6 – 1/4 inch thick
Moisture:	Max 10%
Flavor:	Spicy, full-flavored and hot.
Extraneous Matter:	0%
Additives:	Free of any additives or preservatives.

NUTRITIONAL PROPERTIES			
Nutrition Facts			
Amount Per 100 gr			
Calories 270Kcal			
Total Fat 6 g			
Cholesterol 0 mg			
Sodium 32 mg			
Total Carbohydrate 70.8g			
Fiber 12.5g			
Protein 9.1g			
Vitamin A	150 U.I.	Vitamin E	0.2 mg
Vitamin B1	0.05 mg	Vitamin B6	1 mg
Vitamin B2	0.20 mg	Vitamin C	7 mg
Iron	12 mg	Phosphorus	150 mg
Calcium	115 mg	Magnesium	180 mg

Packaging

5 kg. Polyethylene bag covered with paper carton bag.





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Recommended Shelf Life and Storage

Protect from exposure to moisture, pests, light and temperature.

Recommended Shelf Life From Date Of Sale: 12 months in adequate conditions: indoor (no direct sunlight), cool, ventilated, dry environment: Temperature: Max 30°C Relative Humidity: Max 75%

Certifications

This product is Organic certificate by BCS Oko Garantie GmbH.



Free Form Declaration

This product is free from the following:
All animal products and by products including
Any bovine products or by products (including milk and milk derivatives)
Eggs or egg derivatives
Fish/crustaceans/mollusks and their derivatives
Cochineal
Gluten, wheat or wheat derivatives
Maize or maize derivatives
Soy or soy derivatives
Artificial colors and artificial flavorings
Added natural colors and natural flavorings
Preservatives (including sulphites, benzoates, etc)
Antioxidants
MSG and other glutamates
Yeast or yeast extract
Added salt and added sugars
Nuts and their derivatives including cold pressed nut derived oils
Seeds and their derivatives including cold pressed seed derived oils.

Non- GMO Declaration

This product is the result of traditional processing methods, which do not involve the use of genetic modification techniques that lead to genetically modified organisms as defined in Directive 2001/18/EC on the deliberate release into the environment of genetically modified organisms.