



31/10/2019

SPECIFICATION ORGANIC GINGER POWDER

Physical Characteristics

| Parameter | Result |
|-------------|--|
| Form | Powder |
| Taste | Spicy-sweet in aromatic, hot and spicy |
| Colour | Yellow to White Powder |
| Origin | India |
| Moisture | Max. 12% |
| Ingrédients | 100% Ginger |

Heavy Metal Characteristics

| Parameter | Result |
|-----------|-----------------|
| Lead | below 1 mg/kg |
| Cadmium | below 0.5 mg/kg |
| Arsenic | below 0.5 mg/kg |

Microbiological Characteristics

| Parameter | Result |
|----------------------------------|-------------------|
| Total Plate Count | <100.000 cfu/gram |
| Coli form (in 1 gram) | < 10 cfu/gram |
| Enterobacteriaceae | < 10 cfu/gram |
| Coagulase Positive Staphylococci | Negative in 25g |
| Salmonellae (in 100 gram) | Negative in 25g |
| Yeast | <10.000 cfu/gram |
| Moulds | <10.000 cfu/gram |



PACKAGING:

Bulk packaging: in 20 kg cartons or bags

PRODUCT SHELF LIFE :

12 month after production date.

STORAGE :

Preferably stored in a cool, dry and odour free area, away from direct light. Temperature between 4 and 16°C, maximum 70% relative humidity.

Gentechnologie

Bei der Herstellung oben genannten Produktes wurden keine gentechnisch veränderte Produkte (GVO) und keine GVO Derivate verwendet. Das Produkt wird im Einklang mit den europäischen und deutschen Rechtsvorschriften in Verkehr gebracht. Es wird ohne Anwendung eines GVOs im Laufe der Herstellung erzeugt. Für das Produkt besteht keine Notwendigkeit für eine Kennzeichnung gemäß VO (EG) 1829/2003 und VO (EG) 1830/2003 i.d.g.F.

Allergendeclaration

Regarding appendix IIIa of guideline 2003/89/EG we declare, that neither allergen ingredients

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|--|
| gluten-containing grain |
| crustacean and crustacean products |
| eggs and egg products |
| peanut and peanut products |
| milk- and milk products (including Lactose) |
| soya and soya products |
| fish and fish products |
| Nuts (Almond, Hazel Nut, Walnut, cashew nut, pecan, para nut, pistachio, |



| |
|---|
| Macadamia und Queensland nut) and products thereof |
| celery and celery products |
| mustard and mustard products |
| sesame and sesame products |
| sulphur dioxide (SO ₂) and sulfite in a concentration of more than 10 mg / kg |
| lupine |
| mollusca |

being present directly neither

a) ingredient of compound foodstuff

b) processing aids, carrier and carrier solvents

c) Contamination with a content of more than 1g/kg (gluten containing grain with a content of more than 10mg/100g dry solids of the food)

d) Accidental confirmation with a content of more than 1 g/kg (according list of ingredients, e. g. in the form «may... content»)

Ionisierung

Bei der Herstellung oben genannten Produktes wurden keinerlei ionisierenden Strahlen zur Haltbarmachung verwendet.