

PRODUCT SPECIFICATION

PRODUCT INFORMATION

PRODUCT NAME:	Dehydrated Crystallised Ginger Chunk
PRODUCT GRADE & SIZE:	Ginger Chunks (12-20mm) with No SO2
PACK SIZE:	20kg (4x5kg bags)
BRAND NAME:	-
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

PRODUCT COMPOSITION TABLE

Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Ginger	88.53	Ingredient	China	GMO Free
Sugar	11.35	Ingredient	China	GMO Free
Citric Acid (E330)	<0.12	Acidity regulator	China	GMO Free
Total	100			

INGREDIENT DECLARATION

Ingredients (Legal name)	Ginger, Cane Sugar, Citric Acid (E330)
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Alergens: 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	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	NO	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	NO	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES
NUTS, tree nuts:	NO	NO	NO	NO	NO	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	YES	YES	NO	NO	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

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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	Yes	Yes	Ginger
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		

Additional Information:

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.

NUTRITIONAL DATA

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Nutrient Parameter	Typical value (per 100 g)	Source of data
Energy kJ	1607	Packer Analysis
Energy kcal	384	Packer Analysis
Protein g	0.6	Packer Analysis
Total Fat g	0.0	Packer Analysis
of which saturated g	-	Packer Analysis
of which mono-unsaturated g	-	Packer Analysis
of which poly-unsaturated g	-	Packer Analysis
Total Carbohydrate g	93.4	Packer Analysis
of which sugars g	92.6	Packer Analysis
of polyols g	-	Packer Analysis
of which starch g	-	Packer Analysis
Salt g	0	Packer Analysis
Dietary Fibre g	1.8	Packer Analysis

N: Nutrient is present in significant quantities but there is no reliable information on amount

IRRADIATED AND GENETICALLY MODIFIED MATERIAL

In compliance with current EU Regulation (EC) No 1830/ 2003 and 1829/2003 with respect to the control and use of genetically modified organisms we confirm this product including all ingredients has not been produced from GMO or does not contain any genetically modified organisms.

We do also confirm that in compliance with directive 1999/2/EC, this product has not been treated with ionising radiation and nor does it contain ingredients that have been treated with ionising radiation.

PHYSICAL PARAMETERS

Criteria	Maximum or Range
Size Type & Size Grade	
Width	12 – 20mm
Length	12 – 20mm
Thickness	10 – 18 mm
EVM (Seeds, stems, sticks, skin) (w/w)	1% Max
Black spots (w/w)	0.01% Max
Additional Extrinsic Foreign Bodies: Glass, metal, wood, plastic: Absent	

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
Coliforms	100 cfu/g Max
<i>E.coli</i>	<10 cfu/g
Total Mould Count	200 cfu/g Max
Total Yeast Count	200 cfu/g Max
Salmonella spp	Absent in 25g

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CHEMICAL PROPERTIES

Criteria	Maximum or Range
Moisture	18-22%
Aflatoxin B1	2ppb max
Aflatoxin Total	4ppb max
Invert Sugar	25-30%
Ph	3.8-4.2
Brix	68– 75° Bx

Additional Chemical Criteria:

SHELF LIFE AND STORAGE CONDITIONS

Shelf life from Production Date: 24 Months from production (Under recommended storage conditions)
 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

Product Durability

Relevant product is used and traded during the whole year due to its long shelf life. Depending on the storage and packaging conditions and the natural formation of the products they are prone to infestation, moisture reabsorption, colour, texture and taste change due to temperature and relative humidity change during storage & packaging integrity.

The assessment in order to extend the shelf life of product beyond the best before end date declared on the label is at our customers' own shelf life protocol/testing and sole discretion.

NutsinBulk accepts no responsibility or liability resulting from the usage of goods beyond the declared shelf life.

PACKAGING & PALLETISATION DETAILS

	Primary Packaging - (Food Contact)	Secondary Packaging- (Outer Case)
Material & Closure:	Heat Sealed Polyethylene Bag	Corrugated Cardboard & blue Sellotape
Colour:	Blue	Brown
Dimensions (LxWxH) mm:	340 x 480	462 x 337 x 190
Packaging Weight:	24g	685g
Label Position:	N/A	Side of carton
Label / Coding information:	N/A	Product description, Net weight, Lot Number, Production date and Best before
Coding example:	N/A	E.g. 190923

The integration of the packaging material should not be impaired or damage during transportation, storage and handling of the cardboard boxes. The primary packaging materials (food contact) should be food grade and of sufficient strength and stability complying with EU Regulation (EC) No 1935/2004.

PALLETISATION AND WEIGHT CONTROL

Units per Layer:	7
Total Unit per Pallet:	48 x 20kg
Pallet Material:	Wood
Height of Finished Pallet:	1.6m
Average or Minimum Weight per unit:	Minimum
Target Weight per unit:	20kg
Declared Weigh on Label:	20kg

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This product complies with the following EU Regulations: (EC) No 396/2005 and amendments, European Food Information to Consumers Regulation No 1169/2011(FIC), (EC) No 1881/2006, (EC) No 1881/2006, (EC) No 1829/2003, (EC) No 1830/2003 and **all other relevant, current UK & EU Regulations.**

The product is a natural product and will undergo a specification review at each specified new crop time.

Please note that this specification will be considered accepted after three weeks if no signed copy of the specification is received.

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