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PRODUCT NAME		Ground Ginger						
COMPOSITION			Ground Ginger					
DESCRIPTION			Heat treated ground Ginger					
DIRECTION FOR	JSE				Jse as required	0		
COUNTRY OF OR			India, Nigeria					
SPECIFICATION R		NUMBER			RM435			
ORGANOLEPTIC					1			
	igent		COLOUR Beige/orang					
TEXTURE Free	e flowing p	owder	TA	STE	TE Pungent			
NUTRITION DAT	A (Per 100g	)						
PARAMETER			VALUE		ANAL	YSIS/CALCULATED (SS)		
ENERGY		kJ	1452			CALCULATED		
ENERGY		kcal	347			CALCULATED		
FAT		g	5.9			CALCULATED		
OF WHICH SATU	RATES	g	1.9			CALCULATED		
CARBOHYDRATE	S	g	58.3			CALCULATED		
OF WHICH SUGA	RS	g	3.4			CALCULATED		
FIBRE		g	12.5			CALCULATED		
PROTEIN		g	9.1			CALCULATED		
SALT		g	0.1			CALCULATED		
SODIUM		mg	40.0			CALCULATED		
		· · · · · · · · · · · · · · · · · · ·				SS – from supplier specification		
MICROBIOLOGIC	CAL DATA							
			UNIT		TARGET	MAX REJECT		
TOTAL VIABLE COUNT			cfu/g		<100,000	100,000		
E. COLI			cfu/g		<10	10		
SALMONELLA		Not d	Not detected in 25g		Absent	Present		
YEAST			cfu/g		<1000	1000		
MOULDS			cfu/g		<1000	1000 1000		
CHEMICAL DATA								
CHEMICAL DATA MOISTURE	<u> </u>	<14.0%	тах Т	FOTAL AF	LATOXIN	<10 ppb max		
		<14.0% <8.0% r		FOTAL AF		<10 ppb max <5 ppb max		
MOISTURE								
MOISTURE								
MOISTURE ASH		<8.0% r				<5 ppb max		
MOISTURE ASH ALLERGEN DATA		<8.0% r	nax A	AFLATOX	IN B1	<5 ppb max		
MOISTURE ASH ALLERGEN DATA ALLERGEN	CONTAIN	<8.0% r	nax A	AFLATOX	IN B1	<5 ppb max		
MOISTURE ASH ALLERGEN DATA ALLERGEN GLUTEN DAIRY SULPHITES	CONTAIN NO	<8.0% r S ON SITE YES YES YES	nax A	AFLATOX	IN B1	<5 ppb max		
MOISTURE ASH ALLERGEN DATA ALLERGEN GLUTEN DAIRY	CONTAIN NO NO	<8.0% r S ON SITE YES YES	nax A	AFLATOX TS PROC	IN B1 COMMENT ESSED IN A DED	<5 ppb max		
MOISTURE ASH ALLERGEN DATA ALLERGEN GLUTEN DAIRY SULPHITES	CONTAIN NO NO NO	<8.0% r S ON SITE YES YES YES	nax A	AFLATOX TS PROC	IN B1 COMMENT ESSED IN A DED	<5 ppb max		
MOISTURE ASH ALLERGEN DATA ALLERGEN GLUTEN DAIRY SULPHITES MUSTARD	CONTAIN NO NO NO NO	<8.0% r S ON SITE YES YES YES YES YES NO	nax A	AFLATOX TS PROC	IN B1 COMMENT ESSED IN A DED	<5 ppb max		
MOISTURE ASH ALLERGEN DATA ALLERGEN GLUTEN DAIRY SULPHITES MUSTARD EGG	CONTAIN NO NO NO NO NO	<8.0% r S ON SITE YES YES YES YES YES	nax A	AFLATOX TS PROC dient, vo	IN B1 COMMENT ESSED IN A DED lumes low	<5 ppb max		
MOISTURE ASH ALLERGEN DATA ALLERGEN GLUTEN GLUTEN DAIRY SULPHITES MUSTARD EGG CRUSTACEANS	CONTAIN NO NO NO NO NO NO	<8.0% r S ON SITE YES YES YES YES YES NO	Micro ingred	AFLATOX TS PROC dient, vo	IN B1 COMMENT ESSED IN A DED lumes low	<5 ppb max		

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SOYA	NO	YES				
PEANUT	NO	YES	PACK	PACKED IN A SEGREGATED ROOM		
NUT	NO	YES	PACK	PACKED IN A SEGREGATED ROOM		
MOLLUSCS	NO	NO				
FISH	NO	YES	PACK	ED RARELY IN SEGREGATED CO	ONDITIONS	
SUITABILITY						
				SUITABLE FOR	CERTIFIED	
HALAL				YES	NO	
KOSHER				YES	NO	
ORGANIC				NO	NO	
COELIACS				YES	NO	
VEGETARIANS				YES	NO	
VEGANS				YES	NO	
OVO-LACTO VEGETARIANS				YES	NO	
PACKAGING						
PACK SIZE: 6 x 1kg		k 1kg	PALLETISATION:	10 x 8		
			500g		13 x 10	
PRIMARY PACKAGING BAG		-	SECONDARY PACKAGING	CARDBOARD BOX/TRA		
_	CLEAR JAF					
MATERIAL PLASTIC			MATERIAL	CARDBOARD		
BATCH				JB/RWLXXXXX		
НАССР						
				Motal datastian consit	ivity will yory on finished	
METAL DETECTION				Metal detection sensitivity will vary on finished pack according to weight.		
ADDITIONAL DA	TA					
STORAGE REQUIREMENTS:				Ambient Conditions. Store cool & dry in well-sealed		
				packages, or transfer to airtight container once		
				opened.		
SHELF LIFE:				24 Months		

Whilst care has been taken to ensure accuracy, this information does not purport to be all inclusive and shall be used only as a guide. This company shall not be held liable for any damage resulting from handling or from contact with the above product. Please contact us if there is any issue with this specification. If we do not hear from you within 14 days, we will assume your acceptance.

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