
	Product-specification ORGANIC Ginger powder Product number: 53650	Version: 01
		Valid since: 17.01.2020
Frankenheimer Str. 33 91583 Schillingsfürst Tel: +49 9868 934 2084 Fax: +49 9868 934 2086 E-Mail: info@gb-foods.com		Page 1 of 4  DE-ÖKO-006

1. General product information

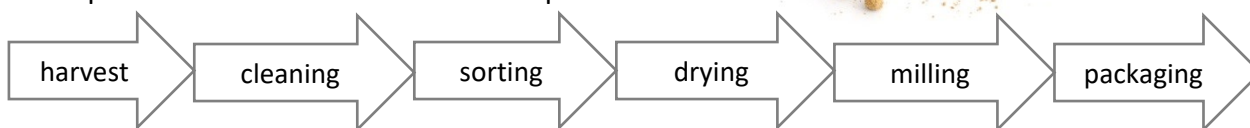
Sales description:	Ginger powder
Freshness ratio / concentration factor:	100 %
Origin:	India
Ingredients (descending in %):	100 % Ginger powder

2. Description / production process

Ginger, also called *Zingiber officinale*, is a plant species of the genus ginger (*Zingiber*) within the family of ginger plants. The ginger powder is typically characterized by its white or yellowish color and the spicy-hot taste.



The product can be consumed raw and processed with or without other food.



3. Sensory characteristics

Appearance	White until yellow powder, slight differences are possible
Consistency:	powder
Odor/Flavor:	Spicy, hot, without foreign odors/flavors



4. Chemical and physical characteristics

Parameter	min.	max.	unit
Moisture content		12	%
Purity	99,95		%
Foreign materials of plant origin / foreign seeds		0,05	%
Additions	-	-	-

5. Residues and contaminations

Parameters	Requirements
Pesticide residues:	BNN orientation value: 0.01mg/kg for single substances, max. 2 substances detectable.
Contamination and chemical residues:	Pursuant to the EU Regulation setting maximum levels for certain contaminants in foodstuffs, as amended.

Changed on:	20.05.2020	Sofia Schilling	Reason for change: new creation
Checked on:	16.07.2019	Günther Braun	
Released on:	16.07.2019	Günther Braun	

	Product-specification ORGANIC Ginger powder Product number: 53650	Version: 01
		Valid since: 17.01.2020
Frankenheimer Str. 33 91583 Schillingsfürst Tel: +49 9868 934 2084 Fax: +49 9868 934 2086 E-Mail: info@gb-foods.com		Page 2 of 4  DE-ÖKO-006

6. Microbiological Characteristics

Parameters	Limit	Unit
Total aerobic plate count	100.000	KbE/g
Yeasts	10.000	KbE/g
Molds	10.000	KbE/g
Escherichia Coli	10	KbE/g
Salmonellae	negativ	/25 g

7. Nutritional value

	Unit	per 100 g
Energy	Kcal / kJ	304 / 1272
Fat	g	3,3
- Saturated fatty acids	g	1,0
Carbohydrates	g	65,0
- Sugar	g	59,4
Protein	g	8,0
Sodium	g	0,1

Origin of the data:
 the data was
 calculated / the data
 was analyzed

8. Packaging and shelflife

Packaging: 20 kg cartons or bags
 Shelflife: 12 months (close in original package)
 Storage conditions: cool, dry, protected from light and at an odorless place. (4 – 16 °C, < 65 % rel. humidity)

9. Certificate

Please note that not all our suppliers are certified according to BRC or IFS standards, but have a certified quality or risk management system.

10. GMO Status

The product does not need to be labelled in accordance with Regulations (EC) Nos 1829/2003 and 1830/2003 on genetically modified food and feed.

Changed on:	20.05.2020	Sofia Schilling	Reason for change: new creation
Checked on:	16.07.2019	Günther Braun	
Released on:	16.07.2019	Günther Braun	



Frankenheimer Str. 33
91583 Schillingsfürst
Tel: +49 9868 934 2084
Fax: +49 9868 934 2086
E-Mail: info@gb-foods.com

Product-specification
ORGANIC
Ginger powder
Product number: 53650

Version: 01

Valid since:
17.01.2020

Page 3 of 4





DE-ÖKO-006

11. Allergens

Marking obligation allergens in Annex IIIa to directive 2000/13/EC	In product	Cross-contamination possible:
	Yes: + No: -	Yes: + No: -
Gluten-creals (means wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and products thereof.	-	-
Crustaceans and products thereof.	-	-
Eggs and products thereof.	-	-
Fishes and products thereof.	-	-
Peanuts and products thereof.	-	-
Soybeans and products thereof.	-	-
Milk and products thereof (including milk)	-	-
Nuts, d. H. Almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), pecans (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachios (<i>Pistacia vera</i>), Macadamia nuts and Queensland nuts (<i>Macadamia ternifolia</i>) and products thereof	-	-
Celery and products thereof.	-	-
Mustard and products thereof.	-	-
Sesame seeds and products thereof.	-	-
Sulfur dioxide and sulphites in concentrations higher than 10 mg / kg or 10 mg / l, expressed as SO ₂ .	-	-
Lupin and products thereof.	-	-
Molluscs and products thereof.	-	-

Allergens of the LeDa bzw. ALBA-List	In product	Cross-contamination possible:
	Yes: + No: -	Yes: + No: -
Legal allergens		
Wheat	-	-
Rye	-	-
Barley	-	-
oats	-	-
Spelt	-	-
Kamut	-	-
<i>Gluten</i>	-	-
crustaceans	-	-
Egg	-	-
Fishes	-	-
Peanuts	-	-
Soy	-	-
Milk	-	-
Almonds	-	-
Hazelnuts	-	-
Walnuts	-	-

Changed on:	20.05.2020	Sofia Schilling	Reason for change: new creation
Checked on:	16.07.2019	Günther Braun	
Released on:	16.07.2019	Günther Braun	

	Product-specification ORGANIC Ginger powder Product number: 53650	Version: 01
		Valid since: 17.01.2020
Frankenheimer Str. 33 91583 Schillingsfürst Tel: +49 9868 934 2084 Fax: +49 9868 934 2086 E-Mail: info@gb-foods.com		Page 4 of 4  DE-ÖKO-006

Allergens of the LeDa bzw. ALBA-List	In product	Cross-contamination possible:
	Yes: + No: -	Yes: + No: -
Cashews	-	-
pecans	-	-
Brazil nuts	-	-
pistachios Queensland	-	-
Macadamia / nuts	-	-
Nuts (Nuts)	-	-
celery	-	-
mustard	-	-
Sesame seeds	-	-
Sulfur dioxide and sulphites (E220 - E228) in concentrations of more than 10 mg/kg or 10 mg/l , expressed as SO2	-	-
lupines	-	-
molluscs	-	-
additional allergens		
lactose	-	-
cocoa	-	-
Glutamate (E620 - E625)	-	-
hen	-	-
coriander	-	-
Corn	-	-
legumes	-	-
beef	-	-
pork meat	-	-
carrots	-	-

12. Legal Status

The product corresponds to the **German and European food regulations** according to the currently valid version, as well as the current **EU regulation on organic farming**.

The product consists neither of genetically modified organisms nor does it contain such organisms or is manufactured from them. Therefore, there is no labelling obligation. There is **no intentionally technically produced nanomaterial contained** in the product and packaging, so that these do not have to be labelled. The product has not been exposed to artificially ionising radiation.

This specification contains guideline values. Fluctuations in appearance, composition, smell and taste are due to the natural origin of the ingredients. The above specification is based on information provided by our suppliers. We recommend to test the suitability of our products by own tests.

Changed on:	20.05.2020	Sofia Schilling	Reason for change: new creation
Checked on:	16.07.2019	Günther Braun	
Released on:	16.07.2019	Günther Braun	