
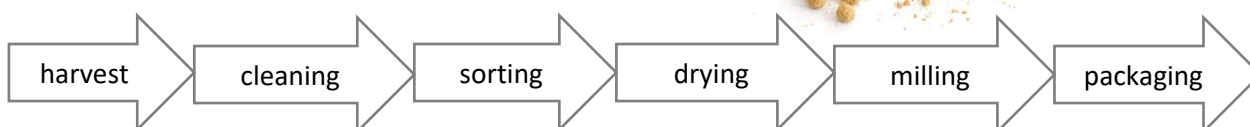
	Product-specification	Version: 06
		Valid since: 22.12.2021
Brunnenhausweg 15 91583 Schillingsfürst Tel: +49 9868 934 2084 Fax: +49 9868 934 2086 E-Mail: info@gb-foods.com	ORGANIC Ginger powder Product number: 53650	Page 1 of 4  DE-ÖKO-006

1. General product information

Sales description:	Ginger powder
Freshness ratio / concentration factor:	100 %
Origin:	Tansania
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.



3. Sensory characteristics

Colour:	Cream - brown
Appearance:	Fine powder
Odor/Flavor:	Typical flavor without off flavour or odour



4. Chemical and physical characteristics

Parameter	min.	max.	unit
Moisture content		10	%
Purity		100	%
Additions	-	-	-

5. Resiudes 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.

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6. Microbiological Characteristics

Parameters	Limit	Unit
Total aerobic plate count	1.000.000	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	380 / 1592
Fat	g	5,06
- Saturated fatty acids	g	1,90
Carbohydrates	g	74,92
- Sugar	%	4,60
Faser	g	27,87
Protein	%	7,47
Salz	g	0

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

8. Packaging and shelflife

Raw material packaging: 8 kg, 20 kg oder 25kg cartons or bags
 Customer packaging: 2kg, 1kg, 500gr, 250gr und 200gr Doypack
 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

GB Food GmbH is IFS Wholesale and BIO certified. 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.

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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	-	-

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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.

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