

5mm ROUGH DICED CRYSTALLISED CHINESE GINGER
January 2012

Description	Hand trimmed stem ginger rhizomes (<i>Zingiber officinale</i>), cut to size and shape, dusted in sugar.
Origin	China
Processing	Prepared from sound, fresh, young stem ginger. Visually inspected (CCP1), washed to remove foreign matter. Cut to size and shape, preserved in heavy brine, SO ₂ & citric acid solution. Flushed in running water to reduce salt and SO ₂ to specified levels (CCP2). Cooked @ >100°C (CCP3) and stabilized in syrup of brix 68-74. Drained and baked in oven to crystallise. Dusted with sugar. 2nd magnet bars (1000GS), First Metal detection (Fe 1.0mm, SUS 1.0mm), Packed and metal detected (CCP4) (1.5mm Fe, 3.0 Non-Fe /2.5mm Stainless Steel), weighed and stored at ambient. Citric acid is used as a processing aid to adjust the pH and negligible amounts are carried over into the final product sorting on light table. Passed through 2 magnet bars (1000GS), First Metal detection (Fe 1.0mm, SUS 1.0mm), Packed and metal detected (CCP4) (1.5mm Fe, 3.0 Non-Fe /2.5mm Stainless Steel), weighed and stored at ambient. Citric acid is used as a processing aid to adjust the pH and negligible amounts are carried over into the final product.
Flavour	Typical of crystallised stem ginger, spicy, sweet, with some citrus top notes. No off flavours or taints.
Texture	Firm, with a crisp bite, not woody or fibrous (physical fibre max 10%)
Colour	Even, golden yellow
Physical	Rough diced. Nominal size 2-7mm
Max physical fibre	Target <5%, max 10%

MICROBIOLOGICAL c.f.u./g

T.V.C.	<5 x 10 ⁴	Yeasts/Moulds	<1000
*Listeria spp	n.d./25g.	*Salmonella spp	n.d./25g
Coliform	<30		

*Annual test

CHEMICAL

SO2	<10ppm
Invert Sugar	25-30%
Moisture	13 - 23% (Pre sugar dusting)

COMPOSITION

Product Make-up	Crystallised Ginger 70% Sugar 30%
% Breakdown	Ginger (as raw) 80% Sugar 79% Water deficit -59% TOTAL 100%
Labelling	Ginger, Sugar

DIETARY INFORMATION

Milk & Derivatives	NO	BHA/BHT	NO
Wheat & Derivatives	NO	Gluten	NO
Natural Colours	NO	Soya/Soya Derivatives	NO
Artificial Colours	NO	Maize/Maize Derivatives	NO
Natural Flavours	NO	Sulphur Dioxide >10ppm	NO
Artificial Flavours	NO	Benzoates	NO
Egg & Derivatives	NO	Genetically Modified	NO
Nut & Derivatives	NO	Suitable for Vegans	YES
Animal/Fish Products	NO	Suitable for Vegetarians	YES
Other additives	NO	Other preservatives	NO

NUTRITION INFORMATION (Typical values per 100g)

Based on analysis: CCFRA Code: IS/94024/00003

	Castor Sugar	Icing Sugar	Raw Sugar
Energy kJ	1328	1331	1338
Energy kcals	313	290	315
Protein (x6.25)	0.2	0.2	0.2
Total Carbohydrate	79.2	79.4	79.7
Available Carbohydrate	77.7	77.9	78.3
Total Sugar	78.6	78.8	79.1
Fat	0.1	0.1	0.1
Fibre	1.5	1.5	1.4
Ash	0.2	0.2	0.2
Starch	1.6	1.5	1.5
Sodium	17mg	17mg	17mg

PACKAGING AND CODING

Packaging	Either 5kg or 10kg food grade cartons with food grade blotter board on top (to be specified by contract). No staples used. Cartons sealed with adhesive tape and placed in clear poly bags which are then heat-sealed. 4 or 2 poly bags then packed into cardboard carton outers (4 x 5kg Or 2x10kg) and sealed with adhesive tape.
Labelling	Stencilled one side on carton with Product description, production code, best before end, Contract/Invoice Number, nett weight, gross weight. Please avoid sudden temperature variation/fluctuation as this can lead to clumping
Nett Weight	4 x 5 kg Or 2 x 10kg
Coding	Open date code for production and best before end

STORAGE, TRANSPORT AND SHELF LIFE

Storage & Transport	Clean, enclosed, food grade storage, away from strong odours frost, direct sunlight and materials liable to taint. Pallets must be secured in transit. Storage temperature 10 – 25C
Shelf life	18 months unopened from date of manufacture.
Palletising	Numbers of cartons as appropriate for UK storage and transport

HEALTH AND SAFETY

Handle as foodstuff. Ginger is not known to be harmful but may cause eye, respiratory and skin irritation. Suitable protective clothing/equipment should be worn when handling. Gloves and eye protection are advisable. Avoid rubbing eyes or nasal passages. In case of irritation, wash affected part in water. Seek medical advice if symptoms persist. Low fire and explosion hazard, high flash point. Extinguish with CO₂ or dry powder. Biodegradable, dispose of waste as innocuous material.

LEGAL REQUIREMENTS

To the best of our knowledge this material and its packaging comply with current EU and UK Food and Pesticide

Regulations. Thorne Produce Ltd cannot accept liability for misuse of specified product by customer or third party, or subsequent contravention of the parameters laid out in this specification.

Thorne Produce Ltd cannot accept liability for the information contained herein and reserves the right to amend specifications without prior notice.



RODERICK C. THORNE PRODUCE LTD
2 Beresford Road,
Goudhurst,
Kent, TN17 1DN
www.thorneproduce.co.uk

 The Mango Girls

Sales & Enquiries: 07889 634249/07879 220308
Accounts: 01580 212261
fiona@thorneproduce.co.uk
fleur@thorneproduce.co.uk
Registered No: 15999680 England