

Chinese Stem Ginger Shavings in Syrup Specification
September 2012

Description	Produced from stem ginger rhizomes (<i>Zingiber officinale</i>). Primarily a by-product of mainstream Ginger production. Size not controlled. Random size approx 3-4 mm thick 10-25mm pieces. The product may contain fibrous material and skin from the ginger hands. Stabilised in sugar syrup.
Origin	China. The factory is BRC A certified.
Processing	Prepared from sound, fresh, young stem ginger. Washed to remove foreign matter. Cut to size and shape, preserved in heavy brine, SO ₂ and citric acid. Flushed in running water to reduce salt and SO ₂ to specified levels. Cooked at >100°C and stabilised in syrup to specified brix range. Drained and 2 nd sorting on light table. Passed through 2 magnet bars (1000GS). Metal detected (2.0mm Fe / 2.5mm Stainless steel), packed into bags which have been inspected for foreign matter, and filled with hot syrup (100 mesh filter), sealed, labelled 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 stem ginger in syrup, spicy, sweet, with some citrus top notes. No off flavours or taints.
Texture	Firm, with a crisp bite.
Colour	Even, golden yellow

MICROBIOLOGICAL c.f.u./g

T.V.C.	<5000	Yeasts/Moulds	<1000
*Listeria spp	n.d./25g.	Osmophilic Yeasts	≤300
Coliform	≤30	*Salmonella spp	n.d./25g

*Annual test

CHEMICAL

Brix (Syrup)	66-70°
Invert Sugar (Syrup:Ginger 1:1)	25-32 %
SO₂	≤25ppm (Tested in concentrations representative of the specified product make up. E.g for ginger specified below – A mixture of 80% ginger and 20% syrup is tested)
pH	3.5-4.6
Moisture (guideline only)	17 – 26% (not tested)

COMPOSITION

Product make-up %	80:20 Syruped Ginger 80%, Sugar Syrup 20%
Nett Drained Weight	Above syruped ginger value is a minimum when drained for 15minutes at 25°C
Labelling	Ginger, sugar SO ₂ presence will need to be labelled if the final level, after customer processing, is in excess of 10ppm. Food labelling Regulations.

NUTRITION AND DIETARY INFORMATION

Contains

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 (residual processing aid ≤25ppm)	YES
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

Typical nutrition values / 100g

Energy	1234kJ/290kcal	Total Carbohydrate	73.5
Protein	0.2	Available Carbohydrate	72.2
Fat	0.1	Sugars	71.6
Fibre	1.3	Starch	1.7
Moisture (Guideline – not tested)	Typical : 17-26%	Sodium	17mg

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

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



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

PACKAGING AND CODING

Packaging	Steel drum lined with 3ply food grade blue poly liner (thickness: 60-80mg) and tied with plastic cable ties. Drum lid sealed with metal security closure
Labelling	Stencilled lid and side with Product description, production code, best before end, drum number, Contract/Invoice Number, nett weight, gross weight.
Nett Weight	100 Kg
Coding	Open date code for production and best before end

STORAGE, TRANSPORT AND SHELF LIFE

Storage & Transport	Clean, enclosed food grade storage and transportation. Away from direct sunlight, frost and materials liable to taint. 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.