

Chinese Stem Ginger 5mm Rough Diced in Syrup Specification

September 2012

Description	Hand trimmed stem ginger rhizomes (<i>Zingiber officinale</i>), cut to size and 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 & 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, not woody or fibrous (physical fibre max 10%)
Colour	Even, golden yellow
Physical	Approximately 5mm pieces (Typical range 2-7mm)
Max physical fibre	Target <5%, max 10%

MICROBIOLOGICAL cfu/g

T.V.C.	<5 x 10 ⁴	Yeasts/Moulds	<1000
*Listeria spp	n.d./25g.	Osmophilic Yeasts	≤300
Coliform	≤30	*Salmonella spp	n.d./25g

***Annual test**

CHEMICAL

Brix (Syrup)	70-74°
Invert Sugar (Syrup:Ginger 1:1)	25-32 %
SO2	<p>≤25ppm (Tested in concentrations representative of the specified product make up. E.g for ginger specified below – A mixture of 90% ginger and 10% syrup is tested)</p> <p>90:10 Syruped Ginger 90%, Sugar Syrup 10%</p>
pH	3.5-4.6
Moisture	Typical : 17-26%(Guideline only – not tested)

COMPOSITION

Product make-up %	90:10 Syruped Ginger 90%, Sugar Syrup 10%
Nett Drained Weight	Above syruped ginger value is a minimum when drained for 15minutes at 25°C
% Breakdown (drained)	<p>Ginger (as raw) 78%</p> <p>Sugar 72%</p> <p>Water deficit -50%</p> <p>TOTAL 100%</p>
Labelling	<p>Ginger, Sugar</p> <p>SO₂ presence will need to be labelled if the final level, after customer processing, is in excess of 10ppm. Food labelling Regulations.</p>

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	299kJ/306kcal	Total Carbohydrate	77.4
Protein	0.2	Available Carbohydrate	76.0
Fat	0.1	Sugar	76.2
Fibre	1.4	Starch	1.7
Moisture (Guideline Only)	Typical : 17 - 26%	Sodium	17mg

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

PACKAGING AND CODING

Packaging	No staples used. 5kg in 3ply heat sealed food grade blue polybags. Polybags packed into cardboard cartons. Cartons sealed with adhesive tape. 4x5kg cartons then packed into cardboard carton outers which are sealed with adhesive tape. Polybag thickness: 60-80mg OR Steel drum lined with 3ply food grade blue poly liner and tied with plastic cable ties. Drum lid sealed with metal security closure
Labelling	Stencilled one side on carton with Product description, production code, best before, Contract/Invoice Number, nett weight, gross weight. OR Stencilled lid with Product description, production code, best before end, drum number, Contract/Invoice Number, nett weight, gross weight.
Nett Weight	4 x 5Kg or 100kg
Coding	Open date code for production and best before

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.

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