

CRYSTALIZED GINGER

(inv-ACG)

1. **Product information**

1.1 **Description:** A free flowing diced ginger (minimal clumping may be present) product coated and syruped in sugar. Loose sugar may be present

1.2 **Ingredients:** Ginger (55%), Sugar

Note: The % ginger is calculated on the in-going weight of ingredients and does not take into account any moisture loss as per FSA NZ Standard 1-2-10 Clause 3 (1).

1.3 **Country of Origin:** Product of Fiji

2. **Product Codes** Note: A suffix may be used in conjunction with the product code if there are any non-standard customer requirements (e.g. special labels).

Cut	Size	Pack Size	
Sliced	5–8mm Thickness 30-40mm Diameter	5Kg	
Sliced	5–8mm Thickness 30-40mm Diameter	12Kg	
Sliced	5–8mm Thickness 30-40mm Diameter	4 x 5kg	
Sliced	5–8mm Thickness 30-40mm Diameter	11.5kg (TFP)	

3. **Product analysis - Physical characteristics**

Criteria	Specification	Test method
Size	Variable sized sliced within 5-8mm Thickness and 30-40mm Diameter	Sieve
Defects	Skin 5% max by weight, Grub holes & Rot 5% max by weight	Visual Assessment
Texture	Slightly firm, visual fibres may be present	Visual Assessment
Odour	Spicy ginger aroma, free from off odours	Organoleptic
Flavour	Characteristic sweet, spicy flavour, free from off flavours	Organoleptic
Colour	Due to natural variation, colour will range from light golden yellow to dark honey	Visual Assessment

NB: Ginger is a natural product therefore can display variations from season to season. These variations can effect colour, flavour, odour and texture. Whilst OliveNation LLC endeavours to maintain product consistency it cannot control these seasonal variations.

4. **Product analysis - Chemical characteristics**

Criteria	Specification	Test method
Soluble solids (Brix) %	73 - 76	Refractometer
pH	4.0 – 4.5	Metrohm pH Meter
Sulphur dioxide	< 10ppm	Optimised Monier Williams
% Moisture	18 -26	Moisture Meter

5. **Product analysis - Microbiological characteristics**

Criteria	Specification	Test method	Criteria	Specification	Test method
Total Viable Count	<1000/g	CO Chapter 6.331	Staph. aureus	<100/g	AS 5013.12.1-2004
Yeasts & Moulds	<100/g	CO Chapter 20.51	Salmonella	Not Detected in 25g	ISO 6579-2002E
Coliforms	<10/g	CO Chapter 8.72	Total Aflatoxin	<4 ug / kg	CR 060.2.0
E.coli	<10/g	CO Chapter 8.91	Aflatoxin B1	<2 ug / kg	CR 060.2.0

Microbiological analysis for each of the above listed criteria may not be tested on every batch.

6. **Contaminants**

Heavy Metals	This product shall be free from heavy metals in amounts that may represent a hazard to human health			
	Heavy Metal	Max. Residue Limit	Heavy Metal	Max. Residue Limit
	Arsenic	0.4 mg/kg	Cadmium	0.05 mg/kg
	Mercury	0.01 mg/kg	Lead	0.10 mg/kg
Pesticide Residues	This product shall comply with the maximum residue limits established by Food Standards Australia & New Zealand (FSANZ), and in compliance with 90/642/EC, 396/2005/EC, 86/362/EC, 86/363/EC.			
Foreign matter	Free of glass, wood, plastic, insects, metal and other foreign bodies			
Ionising Radiation	This product is not irradiated			
Ethylene Oxide or other fumigants	This product has not been treated with fumigants			
GMO	NON-GMO			

7. **Nutritional Information** – information obtained from product analysis using AOAC methods:

Nutrient	Per 100g	Nutrient	Per 100g
Energy (kJ)	1362	Carbohydrate – Total (g)	79.3
Energy (Calories)	326	Sugars (g)	74
Protein (g)	< 1	Dietary Fibre (g)	
Fat – Total (g)	< 1	Sodium (mg)	15
Saturated fat (g)	< 1	Potassium (mg)	
Polyunsaturated fat (g)	< 1	Vitamin A (RE)	
Monounsaturated fat (g)	< 1	Vitamin C (mg)	
Trans fat (g)	< 0.1	Calcium (mg)	
Cholesterol (mg)		Iron (mg)	
		Gluten (mg)	

8. **Allergens**

Allergen	Present Yes/No	Comments
Gluten containing cereals	No	
Crustacea and their products	No	
Egg and egg products	No	
Fish and fish products	No	
Milk and dairy products	No	
Tree nuts and their products	No	
Sesame and sesame products	No	
Peanuts and peanut products	No	
Soya and soy products	No	
Mustard seed and products	No	
Added Sulphites > 10ppm	No	
Celery and celery products	No	
Royal Jelly	No	
Bee Pollen	No	
Propolis	No	

9. **Special Interest Groups**

Interest Group	Status	Interest Group	Status
Kosher certified	Yes	Suitable for Coeliac' s	Yes
HALAL certified	Yes	Suitable for Vegetarians	Yes
Certified Organic	No	Suitable for Vegans	Yes

10. **Packaging**

10.1 Packaging.

Primary contact packaging material is approved for contact with food and complies with Australian Standard AS 2070.

Chemical migration testing has been carried out on blue tint liners and complies with the legal regulations laid down in the Regulation (EU) No 10/2011 as well as in Regulation (EC) No 1935/2004, both as amended.

Primary: Blue tint high density polyethylene / linear LD blend liner
 Secondary: Cardboard Carton
 Tertiary: Wood pallet, cardboard layer, stretch wrapping

10.2 Labelling

10.2.1 Packs are labelled with the product code, cut size, pack type, net weight, date of manufacture and best before date.

10.2.2 The manufactured or best before date is used as the means of product traceability.

11. **Storage Conditions & Shelf Life**

Criteria	Requirements	Specification
Recommended storage conditions	Cool & dry, away from heat sources, including sunlight, and contaminating odours	Temp: 15 - 25°C (59 - 77 °F) Relative Humidity: 40 – 50%
Shelf Life		18 months from date of manufacture (unopened)

12. **Safety**

12.1 This product is manufactured in accordance with third party certified ISO22000 Standard for Food Safety.