

FINISHED PRODUCT SPECIFICATION

NUCOAT DICED GINGER

1. Product information

1.1 Description: Free flowing diced ginger (minimal clumping may be present), syruped in cane sugar and lightly dusted.

1.2 Ingredients: Ginger (55%), Cane Sugar

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

1.3 Country of Origin: Made in Australia

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	Product Code	Pack Size
Standard Dice	07220	5 kg
	07221	11 kg
	07222	11 kg

3. Product analysis - Physical characteristics

Criteria	Specification	Test method
Size	Product variable size diced within L = up to 25mm, W = 12-22mm, H = 12-22mm	Sieve
Defects	Skin 5% max by weight, Grub holes & Rot 5% max by weight	Visual Assessment
Texture	Slightly firm, visual fibres may be present with an average max 15% heavy fibre by count with no individual result >20%.	Hand Cut
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

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

Heavy fibre is defined as fibre that cannot be cut by a blunt knife.

Average fibre results are based on all results taken throughout the process

4. Product analysis - Chemical characteristics

Criteria	Specification	Test method
Soluble solids (Brix)	72 – 75%	Refractometer
pH	4.0 – 4.5	pH Meter
Sulphur dioxide	< 20 ppm	Optimised Monier Williams
Water Activity	< 0.75	AOAC Method 978.18
% Moisture	15 – 21	Moisture Meter

5. Product analysis - Microbiological characteristics

Criteria	Specification	Test method	Criteria	Specification	Test method
Total Viable Count	<1,000 / g	AS 5013.1–2004	Staph. aureus	<100 /g	AS 5013.12.1-2004
Yeasts & Moulds	<100 / g	AS 5013.29-2009	Salmonella	Not Detected /25g	AOAC 999.08
Coliforms	<10 /g	AOAC 2005.03	Total Aflatoxin	<4 ug / kg	CR 060.2.0
E.coli	<10 /g	AOAC 2005.03	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	0.40 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.			
Metal Detection	Fe: 1.5mm Non Fe: 1.5mm S/S: 2.0mm / Magnets on all lines prior to packing			
Foreign matter	Free of glass, wood, plastic, insects			
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)	1397	Added Sugars (g)	72
Energy (Calories)	334	Dietary Fibre (g)	7.2
Protein (g)	<1	Sodium (mg)	21
Fat – Total (g)	<1	Potassium (mg)	2.8
Saturated fat (g)	<0.1	Vitamin A (µg)	<15
Polyunsaturated fat (g)	<0.1	Vitamin C (mg)	<1.0
Monounsaturated fat (g)	<0.1	Vitamin D (µg)	<1.0
Trans fat (g)	<0.01	Calcium (mg)	22
Cholesterol (mg)	<0.5	Iron (mg)	2
Carbohydrate – Total (g)	78.8	Gluten (mg)	Not detected
Sugars (g)	72		

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	Yes	Specification < 20ppm
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 Coeliacs	YES
HALAL certified	YES	Suitable for Vegetarians	YES
Certified Organic	NO	Suitable for Vegans	YES

10. Packaging & Labelling

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

Product Code	Pack Weight	Outer Pack Dimensions Length x Width x Height (mm)	Palletisation				Pallet Dimensions (including pallet) Length x Width x Height (mm)	Pallet Weight (gross)
			Units/Pack	Packs/Layer	Layers/Pallet	Packs/Pallet		
07220	5 kg	358 x 267 x 93	1	12	11	132	1165 x 1165 x 1173	765kg
07221	11 kg	358 x 267 x 168	1	12	5	60	1120 x 1120 x 990 (EXP)	720kg
07222	11 kg	358 x 267 x 168	1	12	5	60	1165 x 1165 x 990	736kg

10.2 Labelling

- 10.2.1 Packs are labeled with the product code, product name, cut size, 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	547 days from date of manufacture (unopened)	Opened product can be stored in its original (resealed) packaging under refrigeration for the remainder of its shelf life. Chocolatiers: For optimum quality, NuCoat Ginger should be chocolate enrobed within 6 mths of manufacture.

12. Safety

- 12.1 This product is manufactured in accordance with third party certified BRC Standard for Food Safety.
12.2 This product possesses no chemical, fire, explosion or health hazards.