



Whole dried Ginger Ethiopia

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Revision: 1

Raw Material: **Dried rhizome of *Zingiber officinale* Roscoe**

Product Code: GIN-11

Cropping & Processing	Seeding April-May. Harvesting: December-April Time between harvesting and washing/drying: 7 days QC sampling according to ISO 948:QITS-Addis Ababa		
Packaging Information	PP bags with PE inner lining 20 or 40 ft container with 10-20 tons not palletised Carton covering on side walls and ceiling		
Chemical Characteristics	Quality Minima (ESA)¹	Typical Values Ethiopian Ginger	REMARKS
Moisture	12.0 % max	12.0 % max	
Total ash	8.0 % max	8.0 % max	
Acid insoluble ash (AIA)	2,0 % max	1,5% max	
Volatile Oil (VO)	1,5% min	2,0% min	
Sulphite, SO₂	< 150 ppm	< 50 ppm	
Physical Characteristics			
Foreign matter	absent	absent	
Extraneous matter	1,0% max	1,0% max	
Organoleptic		Whole roots of 5-10 cm	Yellow in colour
Mycotoxins			
Aflatoxin total (B1+B2+G1+G2)	< 10 ppb	< 10 ppb	
Aflatoxin B1	< 5 ppb	< 5 ppb	
Ochratoxin A total	< 15 ppb	< 15 ppb	

The product adheres to EU-legislation for pesticides and heavy metals
The product is non-irradiated, non-ETO treated and non-GMO
The product is free of allergenic materials

¹ ESA = European Spice Association,