

Product Name:	GROUND GINGER (CHINESE)	
STOCK CODE: GIN03		
Date of Issue:		
Prepared by:		
Please sign and return a copy of acceptance of warranty statement.(P7)		
This product is 100% natural and untreated. Microbiological levels can not be guaranteed. Goods are positively released following testing to ensure compliance to the food safety parameters. It is recommended that you use heat treated products if it is to be used in ready to eat/use end products.		
Target groups i.e. babies, young children, elderly, have not been identified, as all products are supplied to food manufacturers for further processing and are not supplied direct to retail.		
Product Description: Appearance/Flavour/Texture/Odour	Ginger is a herb which grows from thick white tuberous underground stems or rhizomes of the <i>Zingiber Officinale</i> . The spice is obtained from the whole or partially peeled rhizomes. The ginger is left unpeeled, then sliced, dried and cleaned and ground, passed over magnets then packed. Yellow with a tinge of cream, fine powder. Sweet lemon like fragrance and a spice, very pungent, hot and spicy flavour.	
Country of Origin:	CHINA	
Net Weight:	25Kg	
Shelf Life from Production:	24 Months	
Minimum Shelf Life on Receipt:	18 Months	
Recommended Opened Shelf Life:	Open shelf life cannot be recommended as The Rye Spice Co Ltd has no control over how the product is stored after leaving our premises.	
Storage Conditions and Temperature:	<20°C and <60% moisture in closed packaging. Do not expose to sun light and strong odours. Free from rodent / insect infestation	
Ingredients description:	% in final product	
Ground Ginger or spice if <2% in final recipe	>99%	
Chemical Specification:		
SO₂, Naturally occurring	<200mg/Kg	
Volatile oil	>1.5% Max not given	
Ash	8.0% max	
Moisture	9.38 % 12.0% max	
Acid insoluble ash	2.0 % max	
Extraneous matter	<1.0%	
Particle size	95% Through 149micron sieve	
Mycotoxins	Meets EU Regulations	
Aflatoxin B1	< 5,0 µg/kg	

B ₁ +B ₂ +G ₁ + G ₂	< 10,0 µg/kg	
Ochratoxin A	< 30,0 µg/kg	
Pesticides	Meets EU Regulations	
Microbiological testing frequency: per batch delivered		
Microbiological Specification:	Target	Reject Level --above>
E. Coli	<10 Cfu/g	> 10 ² Cfu (100)
Salmonella spp (in 25g)	Absent in 25g	Absent in 25g
Nutritional Information g / 100g of product: Source-USDA Nutrition SR23 NDB 02021		
Energy	kJ 1452	Kcal 347
Protein	9.12g	
Carbohydrates	70.79g	Of which sugar 3.39g
Fat	5.95g	Of which saturates 1.94g Mono unsaturated 1.0g Poly unsaturated 1.31g
Fibre	12.5g	
Sodium	32mg	
Vitamin A (RAE)	7 µg	
Vitamin C	7mg	
Folate	39 µg	
Calcium	116mg	
Iron	11.52mg	
Zinc	4.72mg	
Description of Traceability Coding: consecutive number given at arrival per product		
Use by	Best Before X	Best Before End
		Batch Code X
Explanation of coding: Individual lots are clearly identifiable in accordance with EU 2092/91, 2001/18/EC and 2003/89/EG.		
Primary Packaging: Kraft paper sacks 25KgNet Wgt		
Material/description:	Stitched seal type with no staples, white cotton	
Does packaging comply with all regulations regarding food contact packaging (Y/N)	Y	
Weight of packaging	270g	
Secondary Packaging:	N/A	
Packaging Labelling (please X)	Primary Packaging	Secondary Packaging
Customer Name		
Product Title	X	
Batch code	X	
Production date		
Use by date/Best before/Beat before end	X	
Storage conditions		
Country of Origin	X	

Description of Traceability coding (please X)			
Metal detected at source	X	X-Ray	
Sieved 95% thru 149micron sieve	X	Filtered	
Optical	X	Aspirated	
Allergens Intolerance and Miscellaneous (Mandatory Allergens[under Dir 2003/89/EC & 2005/26/EC])			
Does the product contain any of the following?	Yes	No	Detail
Gluten: Wheat, Rye, Barley, Oats, Spelt, Kamut Or their hybridised strains and products thereof.		X	Stored/handled on site
Crustacean /Mollusc (shellfish and products thereof)		X	
Egg and products there of		X	
Fish and products there of		X	
Soya protein and products there of		X	Stored/handled on site
Soya oil		X	
Milk & dairy (including lactose) and products there of		X	Stored/handled on site
Celery and products there of		X	Stored/handled on site
Mustard and products there of		X	Stored/handled on site
Lupin and products thereof		X	
Sesame Seed and products there of		X	Stored/handled on site
Kiwi and products thereof		X	
Nuts and products thereof		X	Stored/handled on site
Peanuts and products there of		X	Stored/handled on site
Sulphur Dioxide: (the product contains <10mg/Kg Sulphur Dioxide in the form of:) SO2. Sulphites (E220,E221, E222, E223, E224, E226, E227, E228)	X		contains <200mg/Kg
Glutamate (E621, E622,E623, E625)		X	
Azodyes including E128		X	
Ponceau 4R/Cochineal red A (E124)		X	
Cocoa/Cacao		X	Stored/handled on site
Yeast		X	
Pork		X	
Chicken meat		X	
Beef		X	
Sacchrose		X	
Fructose		X	
BHA/BHT (E320, E321)		X	
Tartrazine		X	
Sunset Yellow(E110)		X	
Azorubine(E122)		X	
Amaranth (E123)		X	
Gallatin (E310, E312)		X	
Sorbic Acid (E200, E203)		X	
Cinnamon and products there of		X	Stored/handled on site

Vanilla		X	Stored/handled on site
Coriander and products there of		X	Stored/handled on site
Maize		X	Stored/handled on site
Umbelliferae		X	Stored/handled on site
Pulses		X	Stored/handled on site
Poppy seed and products there of		X	Stored/handled on site
Benzoic Acid (E210, E213)		X	
Parabenen(E214, E219)		X	
Ion irradiation		X	
Is the product suitable for?	Yes	No	
Vegetarians	X		
Vegans	X		
Coeliacs	X		
Halaal			
Kosher			
Organic		X	
Genetically Modified Organisms			
Is this product free from Genetically Modified Organisms or derivatives	Yes	X	No
			in accordance with EU regulation 49/2000

Nut statement

Unless otherwise stated (see product information table) the products supplied are to the best of our knowledge free from nut and nut derivatives. The Rye Spice Co Ltd does handle some nut products and follow careful handling and segregation procedures. However, due to the nature of the products supplied it is impossible for the company to guarantee that no cross contamination has taken place at some point in the supply chain prior to delivery to our premises

Use in production

We cannot guarantee that goods will not at a later date, be subject to infestation, unless specifically vacuum treated or heat treated. Even after treatment, treated goods can be subject to re-infestation if incorrectly stored. Untreated seeds, herbs and spices in any form, treated with approved chemical fumigants, are still susceptible to possible infestation, as insect eggs are not destroyed by current chemical fumigants.

Health & Safety Information/MSDS/COSHH

Toxicity: **Non toxic**

Handling Precautions: Treat as normal foodstuffs. Observe the requirements as stated in DSEAR 2002 (SI 2002 No. 2776) for dust control – **use of masks advisable.**

Fire Precautions: Fire Hazard – Low
Explosion hazard – Low
No known noxious fumes given off when combustion is complete.
Extinguish using water, dry powder, foam or water mist.

Decomposition: Hazardous decomposition is not known.

First Aid: Not harmful by ingestion or skin contact (unless allergic).
Aspiration and inhalation unlikely when good working practices are followed.

Contact with eyes: Irrigate eyes thoroughly with clean water and seek medical advice (in keeping with good working practice).

Mucous contact: Wash with large volumes of water, obtain medical advice if necessary.

Inhalation: Remove to fresh air. Powders may cause congestion of the lungs.

Spillage: No special precautions—vacuum or sweep up.

Disclaimer:

The information and recommendation contained in this data sheet represent to the best of The Rye Spice Co Ltd's knowledge and belief, an accurate and reliable representation as to the known data for this material. The data has been obtained from a number of sources and The Rye Spice Co Ltd cannot guarantee its accuracy, reliability and completeness nor can The Rye Spice Co Ltd assume any liability for any loss or damage arising out of the use of this data. The users are legally bound to make their own assessment of workplace risk.

Warranty Statement:

Where products are indicated to be “free from” certain ingredients or categories of ingredients, this designates that the product is not formulated or wholly derived from the particular ingredient(s). Allergen handling policies and procedures are in place through the supply chain in order to avoid the likelihood of cross contamination occurring but this **cannot be guaranteed.** Where possible, if a specific guarantee is required, please contact The Rye Spice Co Ltd for further information.

To the best of our knowledge the information contained herein is true and accurate. All materials supplied shall conform to all current UK and EU legislation and for maximum Pesticides/agrochemical residue levels for supply, use and consumption in foodstuffs sold within the EU and any subsequent amendments;

HACCP Conventional Line Flow Diagram BRC Food Safety Act 1990 /Food Hygiene Regulations 2006 Article 5 852/2004 Article 3.2.3.3 178/2002

