PRODUCT NAME	GINGER POWDER	
SCIENTIFIC NAME	Zingiber officinale	
H.S. CODE	09.10.12	
COUNTRY OF ORIGIN	Peru	
GENERAL DESCRIPTION	Ginger is a plant primarily used for its rhizome or root. Also called "Kion" in Peru, it grows in tropical regions around the world, and it is famous for both, its medicinal properties and as a spice for cooking.	
PROCESS	Once harvested, the raw material is subjected to the process of reception, selection, cleaning, draining, slicing, drying, milling/grinding, sifting, packing and storage.	
INGREDIENTS	100% Ginger	
NUTRITIONAL VALUES (100 grams)	Energy Protein Carbohydrates Fat Fiber Salt	335 kcal 8.98 g 71.62 g 4.24 g 14.10 g 0.07 g
PHYSICO – CHEMICAL CHARACTERISTICS	Color Odour Taste Appearance Strange material Saponine Metals Humidity Mesh	Yellowhis beige Characteristic Characteristic Powder Absence Absence Metal free 5.0 % - 7.0% 40 - 80

	MICROBIAL AGENT	LIMITS
MICROBIOLOGICAL CHARACTERISTICS	Coliformes Salmonella Mold E. coli	< 1000 ufc/g Absence /25 gr < 1,000 ufc/g Absence
PROPERTIES	- Reduces symptoms associated with dizziness. - Supports the elimination of bacteria and other harmful intestinal microorganisms. - Gingerols can also inhibit the growth of colorectal cancer cells. - It has a high content of magnesium, calcium and phosphorus, minerals that actively participate in the contraction of the muscle and in the transmission of the nerve impulse.	

USE	Food Industry to produce beverages and infusions.
PACKING MATERIAL	Bags and boxes: x 15 kg net weight. Bags and boxes: x 20 kg net weight.
SHELF LIFE	24 months after production date
STORAGE	Indoor, ventilated, dry environment
LABEL INFORMATION	Product name, net weight, manufacturer name and address, production and expiration date and country of origin. According to customer requirement