

BA6003 Doc ID: Revision #: 1.0

Issue Date: 30/07/2021 Page #: Page 1 of 2

FINISHED PRODUCT SPECIFICATION

DRIED SLICED GINGER - AUSTRALIAN

<u>1.0</u> **Product information**

Ingredients: Ginger 1.1

1.2 Allergens to be declared: NIL

Product is free from all known allergens

1.3 Usage: This product is meant to be cooked or used for extraction purposes only. It is not intended to be

consumed raw.

1.4 Country of Origin: Product of Australia

1.5 Packing Options: 20kg poly lined paper sacks

2.0 **Product Code:**

Product Code	Pack Size	
10020	20 kg	

Product analysis - Physical characteristics <u>3.0</u>

Criteria	Specification	Test method
Piece Size	Slices of 2 – 6mm thickness of random sizes	Visual assessment
Appearance	Dried pieces, typical beige-brown in colour	Visual assessment
Odour	Typical strong ginger aroma, free from off odours	Organoleptic

Product analysis - Chemical characteristics <u>4.0</u>

Criteria	Specification	Test method
Moisture	8 - 10%	Moisture Meter

<u>5.0</u> **Product analysis - Microbiological characteristics**

Criteria	Specification	Test method	Test method Criteria		Test method
Total Viable Count	<500,000 / g	AS 5013.1-2004	E.coli	<10 /g	AOAC 2005.03
Yeasts & Moulds	<500 / g	AS 5013.29-2009	Total Aflatoxin	<10 ug / kg	CR 060.2.0
Coliforms	<500 /g	AOAC 2005.03	Aflatoxin B1	<5 ug / kg	CR 060.2.0

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

<u>6.0</u> **Contaminants**

Contaminant	Specification
Heavy Metals & Pesticide Residues	This product shall comply with the maximum residue limits established by Food Standards Australia & New Zealand (FSANZ), US Food & Drug Administration (FDA) and in compliance with 90/642/EC, 396/2005/EC, 86/362/EC, 86/363/EC.
Metal Detection	Fe: 2.0mm Non Fe: 2.5mm S/S: 3.5mm / 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	Buderim Ginger itself does not use any genetically modified ingredients in our products and to the best of our knowledge, based on the information that we have been provided with to date, neither do any of our suppliers.



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 Revision #:
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<u>Issue Date:</u> 30/07/2021 <u>Page #:</u> Page **2** of **2**

7.0 Nutritional Information

7.1 <u>Nutritional panel</u> – information obtained from product analysis using AOAC methods:

Nutrient	Per 100g	Nutrient	Per 100g
Energy (kJ)	1515	Trans fat (g)	<0.01
Energy (Calories)	362	Cholesterol (mg)	<0.5
Protein (g)	6.6	Carbohydrate – Total (g)	75.2
Fat – Total (g)	3.4	Sugars (g)	4.8
Saturated fat (g)	<0.1	Sodium (mg)	80
Polyunsaturated fat (g)	<0.1	Potassium	21
Monounsaturated fat (g)	<0.1	Ash	5.2

8.0 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

9.0 Packaging, Storage & Shelf-life Information.

9.1 Packaging

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

9.1.1 Primary Contact > Multiwall paper sack, lined with virgin high density polyethylene

9.1.2 Secondary >

9.1.3 Tertiary > Pallet sheet, wood pallet, shrink-wrapping

Pack	Pack Dimensions	Palletisation		Pallet Dimensions	Pallet		
Weight	Length x Width x Height	Units/	Packs/	Layers/	Packs/	Length x Width x Height	Weight
	(mm)	Pack	Layer	Pallet	Pallet	(mm)	(gross)
25 kg		1	4	5	20		600 kg

9.2 Labelling

- 9.2.1 Packs are labelled with the Buderim Ginger product code, product name, net weight, batch details and ban #
- 9.2.2 The batch information is used as the means of product traceability.

10.0 Storage Conditions and Shelf Life

Recommended storage conditions	Cool & dry, away from heat sources, including sunlight, and contaminating odours	Temp: Below 25°C (77 °F)	Recommended freight conditions: DRY
Shelf Life	1095 days from date of manufacture (unopened)		

11.0 Safety

- 11.1 This product is manufactured in accordance with third party certified BRC Global Standard for Food Safety.
- 11.2 This product possesses no chemical, fire, explosion or health hazards.
- 11.3 This product may irritate eyes, throat, skin and mucous membranes if it is ground into a powder.