

# BERGWERFF

ORGANIC INDIA PVT. LTD.

## PRODUCT SPECIFICATION

### GINGER TEA BAG CUT (TBC)

*Zingiber officinale*

**ORGANIC, STEAM TREATED**

Ginger, *Zingiber officinale* is the member of family *Zingiberaceae*, which also includes turmeric. Ginger spice is the knotted, thick, beige underground stem (rhizome) of the plant. The stem extends roughly 12 inches above-ground with long, narrow, ribbed, green leaves, and white or yellowish-green flowers. Ginger is available both in fresh and dried forms; the spice ginger only comes from the dried roots of the plant. Whole fresh ginger is sliced longitudinally and dried to obtain the desired dried Ginger slices.

Ginger Tea Bag Cut (TBC) is made by crushing dried ginger slices into granules which are yellow-beige in color. Tea Bag Cut (TBC) is used to make aromatic infusions by brewing the material with hot water. Infusion have characteristic Fragrant, Pungent, Citrus aroma and fiery flavor.

#### Product information

Ingredients	Single ingredient, 100% Ginger
Status	100% Organic, Pesticide residue free, Certified for NPOP, NOP, (EC) 834/2007 & (EU) 2018/848 standards
Fumigation	Not Treated with any Chemical. Naturally treated through EcO2 processing technique
Product Processing	Produced and processed according to current Good Manufacturing Practices (GMP), HACCP norms and regulations NPOP, NOP, (EC) 834/2007 & (EU) 2018/848
Heat Treatment	Steam treated

#### Organoleptic Description

Appearance	Granular Free-Flowing (Light Yellow to Beige)
Flavor	Fiery, Pungent
Odor	Hot, Fragrant, Pungent, Citrus

#### Physical-Chemical Characteristics<sup>1</sup>

Particle size	90 % min passing thru 14 mesh; 10 % max passing thru 60 mesh
Moisture	12 % max
Total Ash	8 % max
Acid Insoluble Ash (AIA)	2 % max
Steam Volatile Oil (VO)	1 % min

#### Microbiological Characteristics<sup>2</sup>

Total Plate Count – TPC (max)	< 50,000 cfu/g
Salmonella	Absent in 2x375 g
Yeast and Mould – Y&M (max)	< 500 cfu/g
Coliforms (max)	< 100 cfu/g
<i>E. coli</i> (max)	< 10 cfu/g
<i>Enterobacteriaceae</i> (max)	< 10 cfu/g
<i>Staphylococcus aureus</i> (max)	< 10 cfu/g

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Prepared and documented by	Dr. Soumitra Soni Quality Assurance	Approved by	NV Baby Raphael Head QA / QC

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## **Mycotoxins<sup>3</sup>**

Product is routinely checked for Aflatoxin and Ochratoxin and it complies with the regulations of the destination country.

## **GM declaration<sup>3</sup>**

To the best of our knowledge this product is non-GM and does not contain GM processing agents. This has been verified by organic certification and by traceability/identity preservation systems including adequate separation.

## **Allergens statement<sup>3</sup>**

Free of any known Allergens.

## **Shelf life**

Products are supplied with a minimum of 24 months to recommended shelf life (shown on product label) when stored sealed in original packaging under proper storage conditions. To maintain the product in best condition it is advisable to protect it from exposure to pests and extremes of moisture, light and temperature.

## **Product packaging**

20 - 25 kg, PP Kraft Bags with heat sealed inner poly liner as Bergwerff standard. Other options can be suggested.

Any other mandatory requirements will be complying to the respective regulations of the destination country.

### **Note**

<sup>1</sup> Testing shall be with reference to the methods prescribed in the manuals of ASTA, ESA, AOAC and Bergwerff.

<sup>2</sup> Testing shall be with reference to the methods prescribed in the manuals of USDA BAM, AOAC and Bergwerff.

<sup>3</sup> These tests are performed when required. Certificates of Conformance are available on request.

### **Special remarks**

*The content of this specification is based on typical information for this product and results obtained from our own due diligence sampling, assessment, and testing protocols, in addition to any testing/sampling that has been undertaken by our supplier.*

*However, due to the nature of this product, which is not completely homogenous, test results are indicative / referral and may not be entirely representative of the product throughout the lot. In addition, the content of this Specification does not confirm or ensure that the product is safe for all intended uses other than as Spice and Condiment.*

*Our quality and technical documentation does not relieve the customer of their responsibilities to check that the goods supplied are suitable and considered safe for their intended use before purchase. The data provided is for information only.*

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