

TECHNICAL PRODUCT SHEET GINGER PEELED

IQF Frozen

Origin MADAGASCAR

SOURCE : FDM
CODE : FITFDM032
INDEX : 3
DATE : 01/06/2021







78,89g

0,75g

1,82g

15,77g 89,11kcal

Description Ginger peeled from agroforestry system

Ingrédient 100% ginger peeled

Ascorbic acid (E300)

Technical characteristics

Variety: Zingiber Or
Fruit: Ripe (Brix ≥5)
Color: Light brown

Process: Aseptic fruits washing

Hand peeling

Treatment to ascorbic acid (0,5%)
Freezing with Crust IQF freezer machine

Critical points: Fruits sorting

Organoleptic characteristics

Taste and odor: Typical and strong flavor of ginger, spicy

Texture: Firm

Physiochemical characteristics (for 1000g)

Blocks: No more than 5 pieces in blocks (5%) Foreign subjects: Absence endogenous foreign bodies

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Skin: Residual skin (1%)

Micro-biological characteristics

Nutritional value for 100g

Water:

Lipids:

Proteins:

Carbohydrates:

Energetic value:

 $\begin{array}{lll} \mbox{Total flora}: & < 100.000 \mbox{ ufc/g} \\ \mbox{Yeasts \& molds}: & < 10 \mbox{ 000 ufc/g} \\ \mbox{E-coli}: & < 10 \mbox{ ufc/g} \\ \mbox{Salmonella}: & \mbox{abs. ds 25g} \\ \end{array}$

Listeria: abs. ds 25g
Virus hepatite A: absence
Norovirus GI GII: absence

Pesticide Absence

Ionization / Additives / Dyes / These products have not undergone any ionization treatment within the meaning of the Directive

Radioactivity 1999/2/CE & 1999/3/CE **Heavy metals** Following the regulation

GMO These products is not derivated from a GMO and does not contain any GMO material within the

meaning of the regulations 1829/2003/CE & 1830/2003/CE

Allergen Absence of allergen according to the directives 2000/13/CE & 2007/68/CE

Packaging and DLUO

Size of carton (L,W,H) 395 x 265 x 200

MASTER CARTON Net weight : 12 KG

DLUO 24 months Storage temperature : -20°C, tolerance -18°C

Blue liner food contact seperating products from contact with carton Carton closed with blue tape

Labelling

Product name, origin, lot number, net weight, DLUO, freezing date, conservation temperature, certified Organic by ECOCERT SA Sourcing lot number, day, team

Indications of under labelling

"FROZEN", do not refreeze a thawed product + manufacturer name and address

2nd labelling Barecode for tracability