

PRODUCTSPECIFICATION GNGTH008

Specification details

Version number	1
Issue date	19-7-2022
Last update	19-7-2022

General information

Correspondence e-mail regarding the specification	Quality@nutsinbulk.ie
Internal codes	S836
Article number(s)	GNGTH008
Product name	Ginger
Product description	Dehydrated, with crystalizing sugar
Size	GNGTH008: Chunks 15-17 mm
Country or countries of origin	Thailand
GN-code (Intrastat)	20089941

Certificates

Supplier certification	BRC Agents and Brokers (Control Union) Organic certificate (NL-BIO-01 registration number 025491) Organic certificate (GB-ORG-02 registration number UKP1352)
Organic	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Kosher	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
Halal	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
Other:	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> If yes, indicate which

Organoleptic characteristics

Colour	Yellow
Odor	Typical
Taste	Typical, sweet and spicy
Structure	Firm, not sticky

Shelf life, storage conditions and conditions of use

Shelf life	12-18*	Months	Valid from production date in original packaging
Recommended storage conditions	Store cool and dry. *12 months at ambient. 18 months under cool conditions (2-10 °C)		
Conditions of use / intended use	Ready for human consumption		

Foreign Body Control

Foreign material (metal, glass, plastic) must be absent	<input checked="" type="checkbox"/>
Other foreign material	<2% by weight: Plant component and other fruit contamination
Applied controls	Magnet, metal detected
Remarks	NA

Recommended declaration of ingredients

Ingredients: ginger 56%, sugar, preservative: sulphur dioxide (E220)
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Ingredient information

Ingredient:	Additional information	Country of origin	%
Ginger		Thailand	56
Sugar	Cane sugar	Thailand	43,99
E220	Preservative: sulphur dioxide	Thailand	0,01

Packaging

Packaging condition	Normal atmosphere				
Weight	20 kg (4 x 5 kg)				
Primary packaging	Packaging	Type of material	Kind of plastic	Weight	Color
	Bag	Plastic	PE	20-22 g	Transparent
Secondary packaging	Box	Carton	-	675-740 g	Brown

We hereby confirm that the product and their relative packaging comply with Regulation (EC) no 10/2011, (EC) no 1935/2004, (EC) no. 1895/2005, (EC) 282/2008, (EC) no 1907/2006, (EC) no. 2023/2006 and their relative amendments.

Nutritional information

Nutrition declaration	Per 100 g	Measurement units
Energy	1548	kJ
Energy	365	kcal
Fat	<0,1	g
<i>of which saturates</i>	<0,1	g
Carbohydrate incl. fibre	89,2	g
<i>of which sugars</i>	78,1	g
Fiber	2,8	g
Protein	0,3	g
Salt (based on Sodium)	0,16	g

Allergen information

<p>When purchased in large quantities which comes in full supplier box, then manufacturer allergen policies apply. When ordered in quantities re-packaged by us, Nuts in Bulk allergen policies apply.</p>				
Allergens	Manufacturer		Nuts in Bulk (Applies when bought in small quantities that need re-packaging)	
	Product contains: (as ingredient)	Cross- contamination possible:	Product contains: (as ingredient)	Cross- contamination possible:
Milk and products (cow), lactose	NO	NO	NO	YES
Egg	NO	NO	NO	NO
Soy	NO	NO	NO	NO
Gluten (wheat, rye, barley, oat, spelt, kamut)	NO	NO	NO	YES
Fish	NO	NO	NO	NO
Shellfish and crustaceans	NO	NO	NO	NO
Nuts (walnut, pecan, almond, cashew, hazelnut, macadamia, brazil nut, pistachio, chestnut)	NO	NO	NO	YES
Peanuts and products thereof	NO	NO	NO	YES
Sesame	NO	NO	NO	YES
Sulphite (E220 to E228) if >10 ppm	E220 >10 ppm	NO	E220 >10 ppm	YES
Celery	NO	NO	NO	NO
Lupine	NO	NO	NO	NO
Mustard	NO	NO	NO	YES
Molluscs	NO	NO	NO	NO

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Physical/Chemical/Microbiological information

Wateractivity value	0,7	Moulds (cfu/g)	< 1.000	Salmonella spp.(in 25 g)	Absent
Moisture content (%)	<15	Yeasts (cfu/g)	< 1.000	Listeria monocytogenes (in 25 g)	Absent
SO2 (ppm)	<100	E. Coli (cfu/g)	<10	Small black spot (% by weight)	<10
The product complies with the requirements set out in the European Regulation (EC) No. 1881/2006 for certain contaminants and in Regulation (EC) no. 848/2018 [which will replace Regulation (EC) No. 834/2007 and Regulation 889/2008 from January 2022] and Regulation (EC) No 396/2005 for the maximum residue levels of pesticides.					

GMO

Does not contain any ingredients, additives or flavours derived from or produced using GMOs or their derivatives, and all reasonable steps have been taken to avoid contamination from GMOs or their derivatives.
Labelling is not required according to EU regulation EC No. 1829/2003 and traceability is assured according to EU regulation EC No. 1830/2003.

Irradiation

This product is not irradiated nor are any of the ingredient or processing aids used in or for production irradiated.

Nanotechnology

This product is not obtained by usage of nanotechnology, nor are any of the ingredients and/or processing aids used for the production obtained by nanotechnology.

Legislation

This product is in compliance with the European and Dutch legislation. It is the responsibility of the customer to investigate whether or not the product complies with the regulations in the country where the product will be imported and sold.

Use in production

Use in production > if the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be accepted by buyer. All customer's quality control checks are to be completed on the entire load, prior to production and use.

Disclaimer

The information provided in this specification is intended for the sole use of the addressee. Use of it for third parties is not allowed. Would you received this specification in error, we request you to return it without using the information in it. Publication, copying or the distribution to third parties is not allowed. Unless otherwise indicated the information provided is strictly confidential and as receiver of it we request you to respect and guarantee this.

Specification approval

	Date	Represented by	Signature
Quality department	19-7-2022	Jeannette van Nes	