



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF
Tel: (44) 1494 434600 Email: foodnettechnical@foodnet.ltd.uk

Technical Specification		
Product: Whole Ginger Peeled	Last Update: 31/01/2020	Product Code: GIN005

PACK SIZE 1 x 10kg;

ORIGIN: China

GENERAL The product shall be prepared from fresh sound raw material that is free from all toxic residues and taints and shall comply with all current UK/EU Food Legislation. The product is intended to be used as ingredient that is further processed and heat-treated before final consumption.

INGREDIENTS Ginger 100% Declare as: Ginger
(*Zingiber officinale*)

PROCESSING The ginger roots are delivered and held in chill store at 2°C until required for processing. During processing the root clustered (hands) are broken apart, inspected, peeled, disinfected in peracetic acid, rinsed in water, inspected, frozen to -18°C or below and stored in bulk at -18°C or below.

PACKING During packing the peeled ginger is inspected before weighing and filling into blue poly lined cartons. The cartons are Best Before and Production date coded, check weighed, metal detected, palletised and stretch-wrapped before being returned to store at -18°C to await despatch to the UK at -18°C.

QUALITY CONTROL Checks are carried out on the following: -

Processing: -	Raw material Final Product Temperature
Packing: -	Metal detection Check weighing Final product physical defect levels Organolepsis Case quantity Case sealing Case coding and print quality

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DEFECT TOLERANCES

Per 1000g

Foreign Material
EVM
Attached skin fragments
Discoloured areas
Undersize

Maximum

Nil
1
1
1% w/w
10% w/w

DEFINITIONS OF DEFECTS

Foreign Material

This includes any material not derived from the ginger plant or defined as EVM, such as insects, pieces of insects, wood, glass, stones, metal, sand, grit, plastic or any other material which will render the product unacceptable.

Extraneous Vegetable Matter (EVM)

Vegetable material derived from the ginger plant other than the ginger flesh e.g. pieces of leaf etc but does not include skin from the cloves. Vegetable material not from the ginger plant will be counted as Foreign material.

Attached Skin Fragments

This includes pieces of ginger skin which is adhering to the ginger.

Discoloured areas.

These are portions caused by bruising of the ginger during harvest and are brown or buff.

Undersize

Pieces which weigh less than 20g.

The below minimum numbers of samples should be inspected and average result to be out-of-spec.

	Minimum samples to be taken (1Kg of product per each item)		
Quantity Delivered (Kg)	10Kg Boxes	20Kg Bags	25Kg Bags
<1000	4	2	2
<2000	8	5	4
<5000	10	7	5
<10000	15	10	8
≤27000	20	15	12

ORGANOLEPSIS (Carried out on a thawed sample.)

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