



FINISHED PRODUCT SPECIFICATION.

CRYSTALLISED GINGER

1.0 Product information

1.1 Ingredients: Ginger (55%), Sugar

Note: The % ginger in is calculated on the in-going weight of ingredients and does not take into account any moisture loss as per FSANZ Standard 1-2-10 Clause 3 (1).

1.2 Origin: Product of Australia

1.3 Packing Options: 5kg Carton; 11.5kg Carton

2.0 Product analysis - Physical characteristics

Criteria	Specification	Test method
Piece size	Refer to section 10 (page 3) of this specification.	Visual assessment
Fibre	Minimal visible fibre	Visual assessment
Colour	Typical golden yellow in colour	Visual assessment
Flavour	Characteristic sweet, spicy flavour, free from off flavours	Organoleptic
Odour	Spicy ginger aroma, free from off odours	Organoleptic

3.0 Product analysis - Chemical characteristics

Criteria	Specification	Test method
Sulphur dioxide	<10 ppm	BGL Method AJ 002
Water Activity	<0.75 A _w	AOAC Method 978.18
Moisture	Refer to section 10	BGL Method AJ 003

4.0 Product analysis - Microbiological characteristics

Criteria	Target	Maximum	Test method
Total Viable Count	<100 /g	<1 000 /g	AS 5013.1 - 2004
Osmophilic yeast	<10 /g	<100 /g	APHA (Food - 1992)
Yeasts & Moulds	<10 /g	<100 /g	AS 1766 section 2.2 - 1997
Coliforms	<10 /g	<100 /g	AOAC 991.14
Staph.aureus	<10 /g	<100 /g	AS 1766 section 2.4 - 1994
E.coli	--	<10 /g	AOAC 991.14
Salmonella	--	ND / 25g	AS 1766 section 2.5 - 1991

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

ND – Not Detected.

5.0 Contaminants

5.1 Heavy Metals – This product shall be free from heavy metals in amounts that may represent a hazard to human health as per the following table.

Heavy Metal	Max. Residue Limit.
Arsenic	1.0 mg/kg
Mercury	0.03 mg/kg
Cadmium	0.1 mg/kg
Lead	0.5 mg/kg

5.2 Pesticide Residues – This product shall comply with the maximum residue limits established by Food Standards Australian New Zealand (FSANZ).



6.0 Dietary data

6.1 Nutritional panel

Nutrient	Ginger per 100g
Energy (kJ)	1321
Energy (Calories)	316
Protein (g)	<1
Fat – Total (g)	<1
Saturated fat (g)	<0.1
Trans fat (g)	<0.01
Cholesterol (mg)	<0.5
Carbohydrate - Total (g)	79
Sugars (g)	77
Dietary Fibre (g)	1.6
Sodium (mg)	17
Potassium (mg)	2.6
Vitamin A (RE)	<20
Vitamin C (mg)	<1.0
Calcium (mg)	22
Iron (mg)	2

6.2 Allergen Information

Allergen	Present Yes/No
Cereals containing gluten & their products	No
Crustacea, molluscs & their products	No
Egg & egg products	No
Fish & fish products	No
Milk & milk products	No
Peanuts, soybeans & their products	No
Added sulphites in concentrations of 10mg/kg or more	No
Tree nuts & sesame seeds & their products	No
Celery & derivatives	No
Mustard & mustard products	No
Cinnamon	No
Lupin	No

7.0 Special Interest Groups

Interest Group	Status
Kosher certified	Yes
HALAL certified	Yes
Certified Organic	No
Suitable for Coeliacs	Yes
Suitable for Vegetarians	Yes
Suitable for Vegans	Yes
Genetically Modified	No

8.0 Packaging, Storage & Shelf-life Information.

8.1 Packaging.

- 8.1.1 Primary Contact > Blue tint high density polyethylene / linear LD blend liner
- 8.1.2 Secondary > Printed carton
- 8.1.3 Tertiary > Pallet sheet, wood pallet, shrink-wrapping
- 8.1.4 Pack & Palletisation Details

Pack Size	Pack Dimensions LengthxWidthxHeight	Palletisation				Pallet Dimensions LengthxWidthxHeight (mm)	Pallet Weight
		Units/ Pack	Packs/ Layer	Layers/ Pallet	Units/ Pallet		
5kg	360 x 270 x 90	1	12	11	132	1120 x 1120 x 1400	765
11.5kg	390 x 320 x 160	1	12	5	60	1120 x 1120 x 1190	790

8.2 Storage.

- 8.2.1 The optimum storage condition for crystallised ginger is cool and dry with a temperature range of 15-25°C (59-77 °F) with a relative humidity of 40-50%.
- 8.2.2 Store away from heat sources, including sunlight, and contaminating odours.

8.3 Shelf Life

- 8.3.1 Unopened product that has been handled and stored in the recommended fashion has a two-year shelf life.
- 8.3.2 Opened product can be stored in its original (resealed) packaging under conditions listed above up to a total of 2 years from the packed on date.

8.4 Labelling

- 8.4.1 Packs are labelled with the BGL product code, cut size, pack type, and net weight.
- 8.4.2 The packed on date is included on the product label. The packed on date is used as the means of product traceability.

9.0 Safety.

- 9.1 Product manufactured in accordance with third party certified BRC Food Standards.
- 9.2 This product possesses no chemical, fire, explosion or health hazards.

10.0 Product Codes / Ginger Piece Sizes

Cut	Product Code	Pack Size	% Moisture	Ginger Piece Size
55/85	07060	11.5kg	17 – 22	<ul style="list-style-type: none">Between 55 & 85 pieces per 500g.~15mm cross section with length of 20-30mm.
70/100	07070	11.5kg	17 – 22	<ul style="list-style-type: none">Between 70 & 100 pieces per 500g.~15mm cross section with length of 18-27mm.
Std Dice	07025	5kg	15 – 21	<ul style="list-style-type: none">~15mm cross-sections of varying shapes with length of ≤ 35mm
	07020	11.5kg		
	07015*	11.5kg		
	14408	4x2kg		
Natural Cut	07085	11.5kg	13 – 18	<ul style="list-style-type: none">Offcut shapes with small and oversize pieces removed
	07005*	5kg		
	07010*	11.5kg		

* Coated with raw cane sugar

10.2 Product codes:

- 10.2.1 A suffix may be used in conjunction with the product code listed above if there are non standard customer requirements (e.g. special labels).

Authorised by:

Glenda Johns
Quality Assurance Manager