



PRODUCT SPECIFICATION

ORGANIC GINGER TBC

DACE ginger is produced from buffalo and Dé ginger with organic certified top-quality, by drying carefully sliced ginger to keep the integrity of the flavor and other beneficial compounds in the product. Our product is all natural, non-irradiated, no ETO treated and non GMO. Freshly harvested ginger root will be inspected, washed, sliced, milled to size, metal detected, and packed to stock. The production is in accordance with current HACCP and ORGANIC principles.

Product Information	
Scientific Name	Zingiber officinale
Part of Plant	Root
Origin	Vietnam

Physical Characteristics	
Appearance	Fibrous with a pale to dark brown rhizome
Flavour	Spicy, hot, earthy, slightly lemony. No off notes.
VO	≥ 2.0%
Cut size	0.4-2mm, 2-6mm or customer's requirement
Moisture	Max 10.0%

Heavy Metals Analysis	
Lead	<1.5 mg/kg
Cadmium	<1 mg/kg
Arsenic	<0.1 mg/kg
Mercury	<0.1 mg/kg

Microbiological Analysis	
Total Plate Count	<1*10 ⁵ cfu/gr
Yeast and Mold	<1*10 ⁶ cfu/gr
Salmonella	Absent in 25gr
<i>E.Coli</i>	<1*10 ³ cfu/gr

Contaminants/Residues	
Pesticides	Conform to the European regulations concerning the determination of maximum levels of pesticides in foods (not detected)
Aflatoxin B1	5µg/kg
Total aflatoxins (B1+B2+G1+G2)	10µg/kg
Ochratoxin A	15µg/kg
Foreign matter	≤1%



PACKAGING

25kgs/kraft bag

SHELF LIFE and STORAGE

Store in a cool and dry place. Keep away from strong direct light.

Shelf Life: 24 months since the production date.

TREATMENT and NON-GMO

We confirm that we do not work with irradiation, ETO and dismiss it from suppliers. This product is the result of traditional processing methods, which do not involve the use of genetic modification techniques that lead to genetically modified organisms on the deliberate release into the environment of genetically modified organisms.

ALLERGENS STATEMENT AND ANIMAL WELFARE

The product is free from allergens and additives and not has been tested on animals.

CERTIFICATIONS



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Non-EU Agriculture



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