



aQysta

Small Farmers. Big Impact

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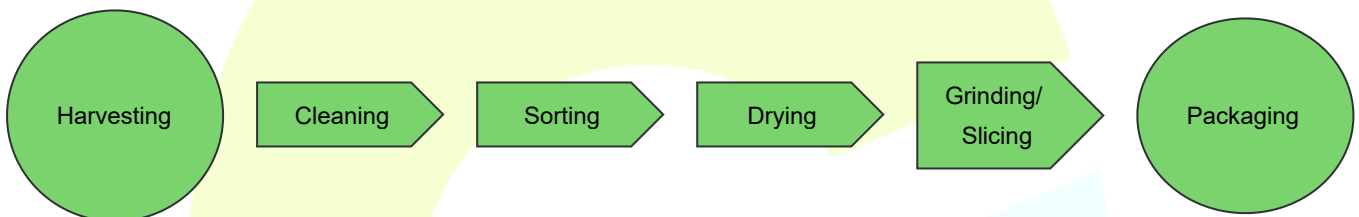
Technical Specification Sheet

General Information

Name of crop	Organic Ginger Powder
Botanical name	Zingiber Officinale
Country of origin	Palpa, Nepal
Supplied by	aQysta Nepal Pvt. Ltd
Intended use	Food Ingredients

Description & Post Harvest Management

This Ginger, cultivated in the mid hill terrains of Nepal. The ginger is a product of sustainable and diverse organic farming practices implemented by the smallholder farmers we work with. The unique combination of ideal climate and soil conditions in this region allows for the production of ginger that is not only of superior quality but also rich in flavor.



Organoleptic Characteristics

Appearance/ Color	Light beige to sand-colored, dried ginger pieces of varying sizes, some abrasion visible
Flavour	Slightly fruity and spicy, slightly sweetish, recognizable spiciness
Artificial Colourants	
Odour	Aromatic, slightly spicy, fruity

Pesticides

Presumptive Bacillus cereus	360 cfu/g
Fosetyl	< 0.01 mg/kg
Phosphonic acid	< 0.05 mg/kg



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Heavy Metals

Lead (Pb)	< 0.05 mg/kg
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Mycotoxins

Aflatoxin B1	< 1.0 µg/kg
Aflatoxin B2	< 1.0 µg/kg
Aflatoxin G1	< 1.0 µg/kg
Aflatoxin G2	< 1.0 µg/kg

Physical and Chemical Characteristics

Moisture	12.3%
Dietary fibre	22.8 g/100g
Essential oil	1.8 ml/100g
Ash	4.90 g/100g
Acid insoluble ash	0.27 g/100g
Foreign matter	Absent
Heavy Metals	Absent

Microbiological indicators

Salmonella	Not detected
Moulds 25°C	100 cfu/g
Yeasts 25°C	3300 cfu/g
Listeria monocytogenes	Not detected
Clostridium perfringens	< 10
E Coli	< 10
Aerobic Plate Count 30°C	> 25000000 cfu/g

Packaging and shelf life

Raw material packaging: 25KG PE bags
Best before 24 months after production
Storage: Dry and cool
Allergens and GMO free



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Disclaimer:

The information in this product specification are given according to the best of our knowledge. However, it is set for guidance only.

aQysta BV holds the right of changing the product specification. Users should conduct their own analysis to determine the suitability of our product for their purpose.

