

GINGER EXTRACT
Code: FI015967N
Tariff Code 3302 10 90 - Flavourings Natural

Description Ginger extract emulsified and standardised on Gum Acacia to create a water soluble liquid extract

Appearance Brown liquid

Taste Characteristic

Suitable for: Vegetarian Vegan Kosher Halal

GM Free Non-irradiated Palm Free

Uses Food/Beverage
 Food Ingredient

Usage rate
Product identification Ginger Extract or Natural Ginger Flavour 1334/2008

Ingredients Ginger Extract, Gum Acacia, Water, Vegetable Glycerine, DL-Alpha Tocopherols, Citric acid

Major Allergens

Celery and its derivatives	Absent
Crustaceans and their derivatives	Absent
Egg and its derivatives	Absent
Fish and their derivatives	Absent
Gluten	Absent
Lupins and their derivatives	Absent
Milk and its derivatives	Absent
Molluscs and their derivatives	Absent
Mustard and its derivatives	Absent
Nuts, their oils and other derivatives	Absent
Peanuts, their oils and other derivatives	Absent
Sesame seeds, their oils and other derivatives	Absent
Soya and its derivatives	Absent
Sulphur dioxide	Absent
(and sulphites at levels above 10mg/kg or 10mg/l, expressed as SO ₂)	

Chemical

pH	<4.0	Verification using pH meter
Volatile Oils	3.5 g/100g	max

Nutrition

Energy kJ	kCal	Carbohydr.	Sugars	Fibre	Sodium	Salt
399	95	10.0 g/100g	g/100g	19.1 g/100g	158.0 mg/100g	g/100g

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Fat	Saturated	Unsaturat	Polyunsat.	Monounsat.	Trans	Protein
1.5 g/100g	0.7g/100g	g/100g	0.5 g/100g	0.3 g/100g	g/100g	0.6 g/100g

Nutritional results are based upon calculation only, not specific product testing, unless otherwise notified.

Physical

Sieve Mesh 1mm 100% Passes

Organoleptic Passes

Microbiological

TVC	1000 cfu/g	max
Yeasts	100 cfu/g	max
Moulds	100 cfu/g	max
Enterobacteriaceae	0 cfu/g	max
E coli	0 cfu/g	max
Salmonella	Not Detected in 25g	max
S aureus	0 cfu/g	max
Listeria	Not Detected in 25g	max
Aerobic Plate Count	1000 cfu/g	max

Storage Clean dry conditions in original unopened packaging. Chilled temperatures (2-6°C).
Avoid direct sunlight

Shelf life 9 Months on opening: 1 Months

Packaging UN Approved HDPE Container

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Specifications issued with prefix 'DEV' are in development, are subject to change and should not be relied upon for production or commercial purposes until verified by Plant-Ex Ingredients Ltd

CUSTOMER APPROVAL

Approved on behalf of (Customer Name)..... by position.....
Please sign date and return a scanned copy this spec to quality@plant-ex.com within 14 days after which time approval will be assumed

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