



MANUFACTURER & EXPORTER OF SPICE POWDER,
WHOLE SPICES, SEASONINGS AND DEHYDRATED VEGETABLES

www.zestnzingfoods.com

10 May 2025

CERTIFICATE OF ANALYSIS

Product Name	Ginger Powder
HS Code	0910.11.10
Packing	100 g, 500 g, 1 kg, 5 kg, 25 kg (PP Bags, Paper Bags, or Customized)
Loading Capacity	(20 Ft) 10–12 MTS, (40 Ft) 20–24 MTS
Supply Period	Available Year-Round
Origin	India
Botanical Name	Zingiber officinale
Family	Zingiberaceae

Physical Analysis

Parameter	Specification
Appearance/Color	Light yellow to pale brown fine powder
Aroma/Flavor	Pungent, warm, slightly lemony with spicy notes
Form	Ground/Powdered
Purity	Min. 99% (From dried whole ginger rhizomes)
Mesh Size	60–100 Mesh (Customized available)
Quality	Premium Export Grade

Chemical Analysis

Parameter	Specification / Limit
Moisture	Max. 10.00%
Total Ash	Max. 8.00%
Acid Insoluble Ash	Max. 1.50%
Volatile Oil Content	Min. 1.5 mL/100g

Microbiological Analysis

Parameter	Allowable Limit
Total Plate Count	Max. 1×10^6 cfu/g
Yeast & Molds	Max. 1×10^4 cfu/g
Total Coliform	Max. 1×10^3 cfu/g
Salmonella	Absent in 25 g
E. Coli	Not Detected



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Storage Condition

- **Temperature:** Store below 25°C
- **Humidity:** Store in a dry place, < 60%
- **Shelf-Life:** 1 Year from the date of production

Key Points

1. **Natural & Aromatic:**
Made from high-quality dried ginger rhizomes, known for their strong flavor and warm pungency.
2. **Culinary Uses:**
Commonly used in spice blends, baked goods, teas, soups, sauces, and traditional dishes.
3. **Health Benefits:**
Traditionally used for digestion, nausea relief, and anti-inflammatory properties.
4. **Global Demand:**
Widely exported to the USA, Europe, Middle East, and Southeast Asia for food, pharma, and herbal industries.

Disclaimer:

The above information is intended as general product information and is established to the best possible accuracy. However, we cannot accept liability regarding the accuracy and precision of the above data. The purchaser of this product is responsible for verifying whether the application and declaration of this product comply with existing local laws.



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