# PRODUCT SPECIFICATION.

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| **Product Title** | GROUND GINGER 5.0 KG WHITE PAIL |
| **Product Code** | IG99254/40 |
| **Product Description** | Ground ginger has a warm but pungent and sharp aroma with a spicy kick; great in both sweet and savoury dishes. Works well with stir-fries and curries; adding a spicy heat or great for adding to marinades. Also great for adding warmth in sweet dishes such as flapjacks, cakes or any fruit dish. Often used in Asian cooking such as curries, Chinese marinades and salads. Supplied in a 5kg pail. |
| **Usage Rate** | 100.00% |
| **Best Before Dates** | 24 months from date of manufacture |
| **Unit Size** | 5Kg EACH |
| **Intended Usage** | Food Ingredient |

| **Ingredient List/Composition** |
|---|
| SPICE |

**Declarable Ingredients for Counter Ticket/Labelling**:
None

Allergy Advice: For allergens, see ingredients in **BOLD.**

**No non declarable processing aids**

**Chemical Specification (Typical Analysis):**

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| **Salt Level** | 0% - 0% |
| **Preservative** | None |
| **Colour** | To be equal in solution to the last accepted delivery |

**Typical Nutritional Values**

| | **Per 100g of Seasoning** | **Per 100g of Finished Product** |
|---|---|---|
| **Energy** | 1,457 KJ<br>347 Kcal | 1,457 KJ<br>347 Kcal |
| **Fat** | 6.0g | 6.0g |
| of which saturates | 1.9g | 1.9g |
| **Carbohydrate** | 70.8g | 70.8g |
| of which sugars | 3.4g | 3.4g |
| **Protein** | 9.1g | 9.1g |
| **Salt** | 0.0g | 0.0g |
| **Fibre** | 12.5g | 12.5g |

Note: The information provided is given in good faith and is based upon the product data supplied by the raw material suppliers.

**Microbiological Specification (Typical Analysis):**

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| **Total Viable Count** | < 100,000/g |
| **Mould Count** | < 1,000/g |
| **Yeast Count** | < 1,000/g |
| **Coliforms** | < 1,000/g |
| **E Coli** | < 10/g |
| **Staph Aureus** | < 50/g |
| **B Cereus** | < 50/g |
| **Salmonella** | Absent in 25g |

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| **Nut Statement** | To the best of our knowledge, all products produced by Scobie & Junor do not contain any nuts or nut derivatives. However, we cannot guarantee that they are nut free. For more information please see our Nut Policy. |
| **Allergenic Ingredient Policy** | Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure the quality of our seasonings, mixes and functional blends. All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients. |
| **Sieving** | All raw materials are sieved with appropriate screens for each particular raw material prior to the blending of the product. |
| **Labelling** | Product label will contain Product Code, Product Name, Best Before Date and Batch Number. |
| **Storage/Transport** | Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off the floor and not in contact with walls or ceilings. |
| **Health Hazard** | This product is designed for human consumption and when used in accordance with our recommendations should be safe for that purpose. Avoid ingestion or inhalation of dust when handling. |
| **Fire Hazard** | This product may present a fire hazard or explosion hazard when dispersed |

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| | in air. Fires are readily extinguished with water or foam. |
| **Handling** | Use in a well ventilated area. |
| **Spillage/Disposal** | **Spillage:** Remove powder to a disposal container, wash contaminated area with detergent and water.<br>**Disposal:** In accordance with the control of pollution act 1974. |
| **Emergency First Aid Procedures** | **Skin Exposure:** Normal standard of hygiene and regular washing with water should prevent irritation.<br>**Eye Exposure:** Wash with water until irritation ceases. Seek medical advice if above is not observed.<br>**Inhalation:** Remove person to fresh air.<br>**IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE** |
| **Legislation & Warranty Statement** | The product will be produced in accordance with all current relevant EU Legislation. The information provided is given in good faith and is based upon the product data supplied by the raw material suppliers.<br>All additives used in this product comply with the requirements of regulation (EU) No. 231/2012 laying down specifications for food additives. |
| **Confidentiality** | This specification and the information contained within it remains the property of Scobie & Junor (Estd. 1919) Ltd and must not be disclosed to any third party without the prior written consent of Scobie & Junor (Estd. 1919) Ltd. |

| **Customer Approval of Specification** | |
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| Please sign and return this specification to **technical@scobie-junor.co.uk** to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days. | |
| Signature: | |
| Print name: | |
| Position: | |
| Date: | |

Manufactured in BRCGS certificated blending facility # 8511005.

**Issued electronically by Scobie & Junor (Estd. 1919) Ltd**
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