

GROUND GINGER ROOT

Specification code **GR/1/PB/E**

Date **24/07/2025**

Product description	
Colour	Light yellow with a grey tint
Taste and smell	Characteristic, spicy, no foreign odours. Taste is distinctive, spicy, no foreign aftertastes
Consistency	Free-flowing, acceptable lumps that break up under finger pressure
Others specs	
Allergens	The raw material may contain gluten, celery, mustard, nuts, shellfish, sesame, soy, sulphur dioxide, peanuts.
Ionising radiation	The raw material has not been subjected to ionising radiation.
Storage	Store in dry and cool rooms in closed containers (temperature up to 25°C, relative humidity up to 75%).
Pesticides	Pesticide residues do not exceed the levels set out in Regulation (EC) No 396/2005 of 23 February 2005, as amended.

Physical chemical analysis	
Moisture	max 12 %
Pests or their remains	Unacceptable
Heavy metals	Compliant with Commission Regulation (EU) 2023/915
Aflatoxin B ₁	max 5 µg/kg
Total aflatoxins B ₁ +B ₂ +G ₁ +G ₂	max 10 µg/kg
Ochratoxin A	max 15 µg/kg
Benzo(a)pyrene	max 10 µg/kg
Sum of benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene	max 50 µg/kg

Microbiological analysis	
Microbiological parameters	In accordance with Commission Regulation (EC) No 2073/2005, as amended