



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF  
Tel: (44) 1494 434600 Email: [foodnettechnical@foodnet.ltd.uk](mailto:foodnettechnical@foodnet.ltd.uk)

Technical Specification		
<b>Product:</b> Julienne Ginger 4 x4mm; L > 20mm IQF	<b>Last Update:</b> 31/01/2023	<b>Product Code:</b> GIN003

**PACK SIZE** 1 x 10kg;

**ORIGIN:** China

**GENERAL** The product shall be prepared from fresh sound raw material that is free from all toxic residues and taints and shall comply with all current UK/EU Food Legislation. The product is intended to be used as ingredient that is further processed and heat-treated before final consumption (minimum of +75°C for 30 seconds).

**INGREDIENTS** Ginger 100% Declare as: Ginger  
(*Zingiber officinale*)

**PROCESSING** The ginger roots are delivered and held in chill store at 2°C until required for processing. During processing the root clustered (hands) are broken apart, inspected, peeled, disinfected in peracetic acid, rinsed in water, shredded, inspected and frozen to -18°C or below and stored in bulk at -18°C or below.

**PACKING** During packing the julienne ginger is inspected before weighing and filling into blue poly lined cartons. The cartons are Best Before and Production date coded, check weighed, metal detected, palletised and stretch-wrapped before being returned to store at -18°C to await despatch to the UK at -18°C.

#### **DEFECT TOLERANCES**

##### **Per 1000g**

Foreign Material	Nil
Clumps (>25g)	10% w/w
EVM	1
Adhering skin	3
Discoloured areas	1%w/w
Undersize (L<20mm, W<3mm)	15% w/w
Oversize (L>50mm, W>5mm)	10% w/w

#### **DEFINITIONS OF DEFECTS**

##### **Foreign Material**

This includes any material not derived from the ginger plant or defined as EVM, such as insects, pieces of insects, wood, glass, stones, metal, sand, grit, plastic or any other material which will render the product unacceptable.

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**Extraneous Vegetable Matter (EVM)**

Vegetable material derived from the ginger plant other than the ginger flesh e.g. pieces of leaf etc but does not include skin from the cloves. Vegetable material not from the ginger plant will be counted as Foreign material.

**Attached Skin Fragments**

This includes pieces of ginger skin which is adhering to the ginger dice.

**Discoloured areas.**

These are portions caused by bruising of the ginger during harvest and are brown or buff. See table above for size definitions and tolerances.

**Under / Oversize**

See table above for size definitions and tolerances.

**ORGANOLEPSIS** (Carried out on a thawed sample.)

**COLOUR**

Typical golden yellow.

**FLAVOUR**

Characteristic sharp flavour of Chinese ginger.

**TEXTURE**

Fairly uniform, firm with slight fibrosity.



Average sample

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**MICROBIOLOGICAL**

<b>Organism</b>	<b>Target</b>	<b>Maximum</b>
<i>TVC @ 30°C</i>	1 x 10 <sup>4</sup>	1 x 10 <sup>6</sup>
<i>Total Coliforms</i>	1 x 10 <sup>2</sup>	1 x 10 <sup>4</sup>
<i>E. coli</i>	Nil	1 x 10 <sup>2</sup>
<i>Listeria mono</i>	Absent in 25g	1 x 10 <sup>2</sup>
<i>Salmonella</i>	Absent in 25g	Absent in 25g

**ANALYTICAL** N/A – un-blanching material.

**WEIGHT CONTROL** The product shall be packed to minimum weight.

**METAL DETECTION** All cartons shall be passed through a metal detector. The system shall be tested at least every 2 hours using ferrous, non-ferrous and stainless-steel test pieces.

**BEST BEFORE DATE** The product shall be twenty-four months following the month of packing. Minimum BB date on delivery: 6 months.

**TRACEABILITY INFO** Production date or Lot number printed on the label as well as customer order number and/or delivery date.

**STORAGE CONDITIONS** Keep frozen at - 18°C at all times.

**CARTON LINERS** Blue food grade polythene liner of a minimum thickness of 30µm.

**CARTONS** Corrugated fibreboard of glued construction, no metal staples to be used. Shall be sealed using blue adhesive tape.

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### **NUTRITIONAL INFORMATION**

This data conforms to the requirements of EC Council Directive 90/496/EEC

100g of uncooked ginger typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	38	McCance & Widdowson 6 <sup>th</sup> Edition
Energy - kJ	161	McCance & Widdowson 6 <sup>th</sup> Edition
Moisture	86.5g	McCance & Widdowson 6 <sup>th</sup> Edition
Carbohydrate	7.2g	McCance & Widdowson 6 <sup>th</sup> Edition
- as sugars	2.4g	McCance & Widdowson 6 <sup>th</sup> Edition
- as polyols	0.0g	McCance & Widdowson 6 <sup>th</sup> Edition
- as starch	4.8g	McCance & Widdowson 6 <sup>th</sup> Edition
Fat	0.6g	McCance & Widdowson 6 <sup>th</sup> Edition
- as saturates	0.1g	McCance & Widdowson 6 <sup>th</sup> Edition
- as mono unsaturates	0.1g	McCance & Widdowson 6 <sup>th</sup> Edition
- as poly unsaturates	0.3g	McCance & Widdowson 6 <sup>th</sup> Edition
Protein	1.4g	McCance & Widdowson 6 <sup>th</sup> Edition
Fibre	0.7g	McCance & Widdowson 6 <sup>th</sup> Edition
Sodium	10mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin A	0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B <sub>6</sub>	0.16mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B <sub>12</sub>	0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin C	5mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin D	11µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin E	0.3mg	McCance & Widdowson 6 <sup>th</sup> Edition
Thiamin	0.02mg	McCance & Widdowson 6 <sup>th</sup> Edition
Riboflavin	0.03mg	McCance & Widdowson 6 <sup>th</sup> Edition
Niacin	0.8mg	McCance & Widdowson 6 <sup>th</sup> Edition
Folic Acid	11µg	McCance & Widdowson 6 <sup>th</sup> Edition
Biotin	0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Pantothenic Acid	0.2mg	McCance & Widdowson 6 <sup>th</sup> Edition
Calcium	16mg	McCance & Widdowson 6 <sup>th</sup> Edition
Phosphorus	34mg	McCance & Widdowson 6 <sup>th</sup> Edition
Iron	0.6mg	McCance & Widdowson 6 <sup>th</sup> Edition
Magnesium	43mg	McCance & Widdowson 6 <sup>th</sup> Edition
Zinc	0.3mg	McCance & Widdowson 6 <sup>th</sup> Edition
Iodine	0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Potassium	415mg	McCance & Widdowson 6 <sup>th</sup> Edition

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### **GMO DECLARATION**

I confirm that this product is not genetically modified or produced from genetically modified organisms. No genetically modified organisms have been used as processing aids or additives. This product does not require specific GM labelling as per Regulation (EC) 1829/2003.

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31<sup>st</sup> January 2023

### **IRRADIATION POLICY**

I confirm that the product supplied by Foodnet Limited under this specification has not undergone any irradiation treatment or process. I further confirm that no ingredient or processing aid used in conjunction with this product has undergone irradiation treatment.

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31<sup>st</sup> January 2023

### **COSHH Data**

Treat as you would any frozen material i.e. if engaged in prolonged handling of the fruit wear gloves.

Care should be used when lifting full cases of frozen fruits.

There are no other perceived COSHH implications regarding the use of frozen fruits.

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**FOOD INTOLERANCE**

<b>Food Intolerance Data</b>					
Does the material supplied contain any of the following? (NO) Absent, (YES) Present					
<b>Allergen</b>	<b>NO / YES</b>		<b>Reason for presence if YES</b>		
Milk & Milk Derivatives	NO				
Egg & Egg Derivatives	NO				
Animal Products (*)	NO				
Fish/Shellfish/Crustations/Molluscs	NO				
Cereals (**)	NO				
Gluten	NO				
Yeast/Yeast Extract	NO				
Soya/Soya Derivatives	NO				
Fruit & Fruit Derivatives	NO				
Beef & Beef Products	NO				
Pork & Pork Products	NO				
Lamb & Lamb Products	NO				
Poultry & Poultry Products	NO				
Legumes	NO				
Peanuts	NO				
Sulphite >10ppm	NO				
MSG	NO				
BHA / BHT	NO				
Benzoates	NO				
Glutamates	NO				
Azo & Coal Tar Dyes	NO				
Added Colour	NO				
Added Flavour	NO				
Preservatives	NO				
Antioxidants	NO				
Added Salt	NO				
Nuts/Nut Oils	NO				
Caffeine	NO				
Sesame Products	NO				
Garlic	NO				
Poppy Seeds	NO				
Mustard	NO				
Celery/Celery	NO				
Lupins	NO				
*Including any product derived from slaughtered animals, e.g. gelatine, rennet					
**Including wheat, corn, barley, rye, oats, etc.					
<b>Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.</b>					
<b>Is this product Suitable for:</b>					
<b>Vegans</b>	Yes (Not certified)	<b>Vegetarians</b>	Yes	<b>Organic</b>	No
<b>Halal</b>	Yes (Not certified)	<b>Kosher</b>	Yes (Not certified)		

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### **FOOD ADDITIVES**

<b>E. Number</b>	<b>Name</b>	<b>In Which Ingredient</b>	<b>Function in Ingredient</b>	<b>Function in Final Product</b>	<b>% In Final Product</b>
None					

THE CONTENTS OF THIS SPECIFICATION ARE CONFIDENTIAL TO FOODNET LTD AND THE CUSTOMER, AND MAY NOT BE DISCLOSED TO ANY OTHER PARTY.

Signed on behalf of Foodnet Ltd:

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31<sup>st</sup> January 2023

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

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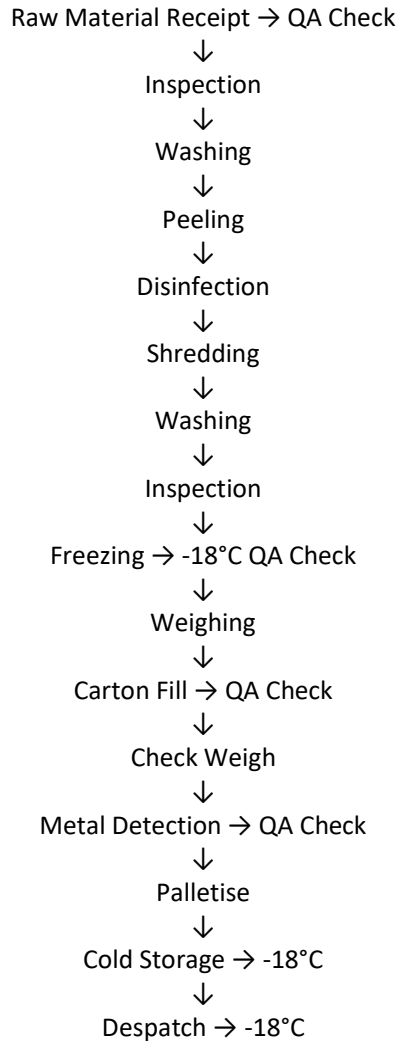
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**PROCESS INFORMATION**

**PROCESS FLOW CHART\***

\*Note: this is a generic flow chart which does not refer to any specific production site.

**JULIENNE GINGER**



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**Issues & Amendments**

Issue N°	Amend. N°	Date	Amendments	Compiled by
1	1	01/02/2016	New entry	G. Oberto
2	1	01/05/2017	Defect tolerances – minimum ref samples; Reviewed BB and Traceability info. Added Storage Conditions. Reviewed Food Intolerance table, Flow Chart and Amendment table.	G. Oberto
3	1	31/01/2020	3 Year update – general revision	G. Oberto
4	1	31/01/2023	3 Year update – general revision	F. Soares

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