Email: <a href="mailto:technical@camstar.co.uk">technical@camstar.co.uk</a> Web: <a href="mailto:www.camstar.co.uk">www.camstar.co.uk</a> Company Registration No: 1413300 (Registered in England & Wales)

# **FINAL PRODUCT SPECIFICATION**

Product Code: CP171GIL	
<b>Product Name:</b>	Ginger Ground Steam Treated
Version No:	08

## **General Information**

Product Description:	The dried, ground and steam treated rhizomes of Ginger.
Latin Name:	Zingiber Officinale
Country of Origin:	India
Country of Manufacturer:	India
Pack size:	25kg
Appearance/Colour:	Tan/Yellow to yellowish brown powder
Flavour/Odour:	Pungent, aromatic, hot, typical of Ginger
Particle Size:	95% through a 500-micron sieve, 100% through 595-micron sieve

#### **Chemical Standards**

Test	Units	Specification
Moisture	%	≤12
Ash Total	%	≤10
Acid Insoluble Ash	%	≤2
Volatile Oil	%	≥1
Aflatoxin B1	ppb	<5
Aflatoxin Total	ppb	<10

#### **Microbiological Standards**

Test	Units	Specification
Total Viable Count	Cfu/g	≤100,000
Coliforms/Enterobacteriaceae	Cfu/g	≤100
Salmonella spp	g	Absent in 25g
Yeasts	Cfu/g	≤1000
Moulds	Cfu/g	≤1000

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## **Nutritional Information**

Typical Constituent per 100g		Method of Analysis or Source of
		Information
Energy kJ	1400	Calculated
kcal	335	USDA Release April 2018
Fat	4.24g	USDA Release April 2018
of which		
Saturates	2.599g	USDA Release April 2018
mono-unsaturates	0.479g	USDA Release April 2018
polyunsaturates 0.9		USDA Release April 2018
Carbohydrates	71.62g	USDA Release April 2018
of which		
sugar 3.3		USDA Release April 2018
Fibre 14.1g		USDA Release April 2018
Protein 8.98g		USDA Release April 2018
Sodium (mg) 27mg		USDA Release April 2018

## **Packaging Information**

Item	Material/Description	
Tertiary Packaging	4-way entry pallet, 1200mm x 1000mm	
Outer Packaging	PP Kraft Paper Sack	
Food Contact Packaging	Blue Poly Liner	
Label Information	Product Name, Batch Number, Net Weight & Best	
	Before End Date	

## **Storage and Shelf Life Information**

Recommended Storage Conditions	Keep in dry, cool conditions away from direct heat and sunlight
Shelf Life from Manufacture	24 Months

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## **Suitability Information**

	Suitable (Y/N):	Certified (Y/N):
Halal	Υ	Υ
Kosher	Υ	N
Vegetarians	Υ	N
Ovo-lacto vegetarians	Υ	N
Vegans	Υ	N
Coeliacs	Υ	This product has not been analysed for the presence of gluten
Diabetics	Υ	N
Organic	N	N

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#### **Allergen Information**

Allergen	Does the product contain?  (Y/N)	Present at Production Site (Y/N)	Shared Process Line (Y/N)	Comments
Cereals containing gluten (i.e. Wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	N	N	N	
Crustaceans and products thereof	N	N	N	
Eggs and products thereof	N	N	N	
Fish and products thereof	N	N	N	
Peanuts and products thereof	N	N	N	
Soybeans and products thereof	N	Υ	N	
Milk and products thereof (including lactose)	N	N	N	
Nuts i.e. Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil nut, Pistachio nut, Macadamia/Queensland nut and products thereof	N	N	N	
Celery and products thereof	N	Y	Υ	Steam Treatment only, allergen controls / cleaning procedures in place.
Mustard and products thereof	N	Υ	N	
Sesame seeds and products thereof	N	N	N	
Sulphur dioxide and sulphites (added) at concentrations of more than 10mg/kg or 10mg/litre expressed as SO2	N	N	N	
Lupin and products thereof	N	N	N	
Mollusc and products thereof	N	N	N	

Camstar Herbs Ltd request that all manufactures take all reasonable and practical precautions to prevent cross contamination of any allergens. Details of allergen management controls relating to the manufacture of this product are available upon request.

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#### **Warranty**

This specification has correct and accurate to the best of our knowledge at the time of completion.

We warrant that we will take all reasonable precautions to ensure that all foods, food products or packaging materials intended for food use meet the requirements of Acts, Regulations and Orders applicable in the EU/UK.

This is including but not limited to the following:

The Food Safety Act 1990' and all relevant amendments and regulations.

The Food & Environment Protection Act 1985' and all relevant amendments and regulations.

The Plastic Materials & Articles in Contact with Food Regulations 1992' and all relevant amendments and regulations.

Camstar Herbs Ltd does not knowingly supply, use or handle any genetically modified ingredients or derivatives. Most of the products we handle are not implicated with regard to GMOs, and we take great care in sourcing ingredients to ensure that we maintain our GM free status.

Camstar Herbs Ltd does not knowingly supply, use or handle any irradiated materials.

#### **Specification Agreement**

Camstar Herbs Ltd		
Signed:	Name: Jack Pickerden	
Position: Quality Assurance Manager	Date: 13/10/2021	Please sign and return the signed page of this
Customer Agreement		specification within 14 days
		of receipt. If we do not
Signed:	Name:	receive this page within 14
		days we will deem this
Position:	Date:	'
Position:	Date:	

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## **History of Amendments**

Issue No	Page	Revised Content	Revised Date	Revised By
04	ALL	New specification format, coliforms added to micro standards, packaging details, allergen information, suitability information.	13/12/2018	JP
05	01	General information updated	24/03/2020	DP
05	01	Microbiological Information updated	24/03/2020	DP
06	01	Sieve size updated	05/10/2020	DP
07	All	Updated format spec, remove celery as an allergen on site	12/04/2021	LS
08	04	Allergen information	13/10/2021	JP