




Specialty Malts that Make Your Beer So Special

Product technical specification data sheet

GINGER ROOT CHOPPED

Product general characteristics			
Name	GINGER		
Latin name	Zingiber officinale ROSCOE. (Zingiberaceae)		
Part of the plant used	Rhizome: ZINGIBERIS rhizoma		
			
		Product detailed description	
		Main components	<ul style="list-style-type: none"> - essential oil characterized by sesquiterpene hydrocarbons (zingiberene, bisabolene, curcumene,...) and aldehydes and monoterpene alcohols (geraniol, eral, linalool,...) - oleoresin whose non-volatile bitter principles are arylalcoes (gingerols and shogaols) - starch, lipids and proteins
		Properties	Sharp, spicy, hot and even mildly fruity flavour
		Usage	Ginger beer, pale ale, porters
		Produced by	Fagron NV, Belgium
		Country of origin	Cf certificate
		Best use before	Cf label
		Main storage conditions (T°, ...)	Shielded from light and moisture
		Information on label	
		Sales Name	Yes
		List of ingredients	No
Ingredients quantities or categories (expressed as percentage)	No		
Nett quantity	Yes		
Date of minimum durability	Yes		
Specific storage conditions or use	Yes		
Manufacturer name and address	Yes		
Origin	No		
Instructions for use	No		
Alcoholic titration	No		
Identification (batch nr.)	Yes		
Transport conditions (T°, ...)	Transport at room temperature, shielded from light and moisture		

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Characteristics	
Macroscopic and microscopic characteristics	European Pharmacopoeia
Identification	
Macroscopic characteristics	Eur.Ph. - Identification A
Microscopic characteristics	Eur.Ph. - Identification B
Thin layer chromatography	Eur.Ph. - Identification C
Microbiological characteristics (analysis only on specific request)	
Aerobic mesophilic	< 50.000.000 /g
Yeast / mould	< 500.000 /g
Escherichia coli	< 500 /g
Assay	
Foreign elements	Max 2 %
Water content	Max 10 %
Total ash	Max 6 %
Dosage	
Essential oils	Min 1 %
Allergens	
	+ indicates presence of the substance or material - indicates total absence of the substance or material ? indicates no certainty of absence of the substance or material
Gluten	-
Crustaceans	-
Peanuts	-
Soybean	-
Milk	-
Almonds	-
Mustard	-

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Allergens	
Lupine	-
Hazelnuts	-
Nuts	-
Eggs	-
Pistachios	-
Fish	-
Celery	-
Sesame seeds	-
Shellfish	-
Sulphur dioxide and sulphites with concentrations exceeding 10 mg/kg or 10 mg/litre expressed as SO ₂ (E220-E227)	-
Quality settings	
Quality assurance	<ul style="list-style-type: none"> A quality policy has been defined and written. A quality manual / documentation system has been defined into the company in order to insure the quality of our products. It is based on the IFS (International Food Standard) repository. With a repository used in the food sector, our quality manual includes in particular a HACCP evaluation of our products. Analyses are realised on the commercialised products. We have an internal laboratory to realize these analyses.
Traceability	<ul style="list-style-type: none"> Traceability is insured from the reception of the product to the delivery to our customer. A withdrawal process of our products has also been defined in case of problem.

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