



Culinary Pastes - Ginger

Product Description

Fresh, zesty ginger paste, finely processed to capture its warm aroma, golden colour, and sharp, spicy flavour for diverse culinary applications.

Features & Sensory Profile

- **Colour** : Golden yellow to light brown
- **Flavour & Aroma** : Warm, aromatic, and slightly sweet with a characteristic spicy ginger note
- **Taste** : Sharp, tangy, and mildly pungent flavour
- **Appearance** : Smooth, uniform paste with a consistent texture

Technical Specifications

Available Formats

- Ginger (Natural / Preservative)

Packaging Options

- **5 kg** : Packed in retort pouches placed in box

Container Loading (20 ft Container)

- **3 pouches per box** = 15 kg
- **1 pallet** : 50 boxes × 15 kg = 750 kg
- **20 pallets** : 750 kg × 20 = 15,000 kg

Storage Conditions

- Store in a cool, dry place
- Temperature below 22 °C / 72 °F
- Relative humidity not exceeding 75% RH
- Shelf life: 12 months under recommended storage conditions

Culinary Applications

- Ideal for curries, marinades, sauces, stir-fries, soups, beverages, and bakery applications