

## Ginger

### Product Description

Dehydrated ginger with a warm, zesty flavour and golden hue. Perfect for teas, sauces, baked goods, and marinades, bringing bold aroma and sharp taste to every recipe.

### Features & Sensory Profile

- **Colour** : Pale golden yellow
- **Flavour & Aroma** : Warm, pungent, and spicy aroma with fresh earthy undertones
- **Taste** : Sharp, zesty, and slightly sweet with a lingering heat
- **Appearance** : Ground: Fine, free-flowing powder, Paste: Smooth, thick texture, Bits: Uniform, small dehydrated pieces

### Technical Specifications

#### Available Formats

- Ginger - Ground, Paste, Bits

#### Packaging Options

- **Powder** : 25 kg, packed in LDPE-EVOH liner inside a kraft paper bag
- **Flakes** : 20 kg, packed in LDPE-EVOH liner inside a kraft paper bag

#### Container Loading

- **Powder** : 900 bags × 25 kg = 22,500 kg (40 ft Container)
- **Bits** : 900 bags × 20 kg = 18,000 kg (40 ft Container)

#### 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

- Used in spice blends, bakery products, sauces, teas, confectionery, ready-to-eat meals, and marinades

### Seasonality & Availability

- **Contracting** : Dec, Jan, Feb
- **Harvest** : Jan, Feb
- **Production** : Jan, Feb, Mar, Apr, May, Jun