HARVESTIA FOOD EXPORTS PRIVATE LIMITED
sales@harvestiagroup.com | harvestiagroup.com

Document	Product Specification
Version	01
Date of issue	21 November 2026

PRODUCT SPECIFICATION

Ginger Whole

Product	Ginger Whole	**Spec. No.**	HG/GIN/001
Botanical name	*Zingiber officinale*	**Origin**	India
Treatment	Washed, sliced where applicable, sun or mechanically dried		

PHYSICAL	Min	Max	Target	Unit	Test method
Form	-	-	Dried whole rhizome	-	-
Extraneous matter	-	1.0	-	% w/w	Visual separation
Color	-	-	Yellowish white inside	-	-
Aroma	-	-	Intense, aromatic	-	-
Taste	-	-	Pungent, spicy	-	-
CHEMICAL	**Min**	**Max**	**Target**	**Unit**	**Test method**
Moisture	-	12.0	-	% w/w	ASTA 2.0
Total ash	-	8.0	-	% w/w	ASTA 3.0
Acid insoluble ash	-	1.0	-	% w/w	ASTA 4.0
Volatile oil	1.5	-	-	ml/100g	ASTA 5.0
MICROBIOLOGICAL	**Min**	**Max**	**Target**	**Unit**	**Test method**
TPC	-	1,000,000	-	cfu/g	ISO 4833-1
Yeast & Mold	-	10,000	-	cfu/g	ISO 21527
Coliforms	-	1,000	-	cfu/g	ISO 4832
E.coli	-	-	<100	cfu/g	ISO 16649-2
Salmonella	-	Negative	-	/25g	ISO 6579-1
CONTAMINANTS (PERIODICAL)	**Min**	**Max**	**Target**	**Unit**	**Test method**
Aflatoxin B1	-	5.0	-	µg/kg	HPLC (AOAC or Equivalent)
Total Aflatoxin (B1, B2, G1, G2)	-	10.0	-	µg/kg	HPLC (AOAC or Equivalent)
Ochratoxin A	-	15.0	-	µg/kg	HPLC (AOAC or Equivalent)
Lead (Pb)	-	GB ML	-	mg/kg	ICP-MS
Ethylene oxide (sum)	-	GB MRL	Not detected	mg/kg	GC-MS/MS
Pesticide residues	-	-	Comply with GB MRLs	-	LC-MS/MS, GC-MS/MS

PACKING

1. 25 kg / 50 kg woven PP bag with food grade PE liner
2. Private label retail packing available on request
3. Container load: 20 ft: 16 MT, 40 ft: 25 MT

FOOD SAFETY

1. Every lot is supplied with a certificate of analysis against this specification.
2. The product is not treated with ethylene oxide.
3. The product is free from GMO and purposeful irradiation.
4. The product contains none of the 14 allergens listed under UK food information law.

STORAGE AND SHELF LIFE

1. Store in a cool, dry place at ambient temperature, away from direct sunlight and strong odours.
2. Best before: 24 months from date of production in original unopened packing.

Abbreviations: w/w weight/weight, cfu colony forming units, MRL maximum residue level, ML maximum level, SHU Scoville heat units

Electronic copy, valid without signature