

Technical sheet: Ginger

PRODUCT: Fresh ginger

TARIFF ITEM: 0910.11.00.00.

SEASON:
June to January.

DESCRIPTION:

Ginger is a rhizome, its flavor is acidic, sweet, and spicy, with a very intense smell and flavor, which contains essential oils. It is cultivated in the Central Rainforest of Peru, a tropical region.



CALIBERS	GRAMS
Caliber A / Extra	≥ 300 g.
Caliber B / First	200 a 299 g.
Caliber C / Second	150 a 199 g.
Caliber D / Third	100 a 149 g.

PHYSICAL ASPECTS

Appearance: Yellowish/Creamy.
Aroma: Characteristic.
Flavor: Intense, spicy.

MICROBIOLOGICAL ASPECTS

Mesophilic Aerobes Esp: $<10^4$ UFC/g
Listeria Monocytogenes: Absence/25g
Escherichia coli: <101 UFC/g
Salmonella sp: Absence/25g

QUALITY ASPECTS

Dust/Scars: $< 10\%$ / box for Category I
 $> 10\%$ / box for Category II.
Stains: $< 10\%$ / box for Category I
 $> 10\%$ / box for Category II.
Bare: $< 10\%$ / box for Category I
 $> 10\%$ / box for Category II.

PACKING AND STORAGE CONDITIONS

Storage: Temperature: $13 - 14^{\circ}\text{C}$
Relative Humidity: $65 - 67\%$.

Packing: Corrugated cardboard boxes of 30 lb.

Shelf Life: Consume within 3 months from the date of production.

