

DEHYDRATED GINGER

Description:

Fresh ginger selected and subjected to a controlled dehydration process to preserve its aroma, pungency, and active compounds. It has a golden yellow to light brown color, firm texture, and concentrated aroma



Scientific Name:
Zingiber officinale



Place of origin:
Junín

Storage Conditions:

Temperature: 15 – 25 °C

Relative humidity: ≤ 60 %

Shelf life: 18 – 24 months

PHYSICAL CHARACTERISTICS

Color: Golden yellow to light brown

Shape: Flakes

Texture: Dry, crisp (in pieces)

Surface: Smooth to slightly rough

Aroma: Intense, spicy, characteristic

Flavor: Spicy, slightly sweet

Ideal for infusions, food, nutraceutical, and pharmaceutical industries.

PHYSICOCHEMICAL PARAMETERS

Moisture: ≤ 10 %

Water activity (Aw): ≤ 0.60

Essential oils: High content

Fiber: Medium

Ash: ≤ 6 %

Impurities: ≤ 0.5 %

Residues: According to international MRLs

PACKAGING

Packaging type: Corrugated cardboard boxes, white polypropylene sacks.

Net weight: 10kg., 20kg. (varies according to customer specification)

SEASON

May to February.

