



DARAJA INTERNATIONAL INVESTMENTS COMPANY LIMITED

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PRODUCT SPECIFICATION

DRY SPLIT GINGER

Ginger is an important crop grown for its aromatic rhizomes which is used as spice and medicine. Ginger is the rhizome of an herbaceous perennial belonging to zingiberaceae.

DESCRIPTION

Ginger is propagated through rhizome which consist of numerous short finger like structures or branches born horizontally near the surface of the soil.

Nigeria ginger is considered among the best in the world with its aroma, pungency and high oil content as distinctive features. The yellow ginger variety locally called ‘‘Tafin Giwa’’ with a bold yellow rhizome is popularly cultivated due to its high oleoresin oil which provides added flavor to food.

Dry split ginger is obtained through slicing/cutting of fresh rhizomes which are harvested at about 8 – 9 months with a moisture content of 70 -75%. The soil from the rhizome are washed with clean water, sliced/cut to recommended sizes, air dried in a shaded well ventilated area, away from direct sunlight and cured using solar dryer, hot air furnace to the desired moisture content level of 10%

The consumption of ginger has been advised by health practitioners as a result of its tremendous health benefits to humans such as;

The anti-inflammatory effects and analgesic properties of ginger can help with osteoarthritis

- It helps lower cholesterol
- It helps lower blood sugar level
- It helps treat chronic indigestion
- It reduces the risk of cardiovascular disease and improves blood flow
- It serves as anti-nausea agent
- Anti-carcinogenic properties
- It helps fight infections

Scientific Name	Family	Origin
<i>Zingiber officinale</i>	<i>Zingiberaceae</i>	<i>Nigeria</i>



ORGANOLEPTIC CHARACTERISTICS

Color	Off white, pale yellow
Appearance	In form of short fingers
Smell	Pungent and aromatic
Taste	Spicy, Hot and full-flavored
Additives	Free of any additives (colors, thickeners)flavorings and preservatives

PHYSIOCHEMICAL CHARACTERISTICS

Moisture content	< 12%
* Total Ash	< 8%
Acid insoluble ash	< 2%
Volatile oil	1.5 min
S0₂	< 150 ppm

QUALITY

Foreign material	Absent
Pest infestation	Absent
Discoloration	Absent

MICROBIOLOGICAL CHARACTERISTICS

<i>E. Coli</i>	<i>Absent</i>	<i>cfu/g</i>
<i>Yeast</i>	< 10 ⁴	<i>cfu/g</i>
<i>Molds</i>	< 10 ⁴	<i>cfu/g</i>

Salmonella	<i>Absent</i>	<i>In 25g</i>
Total Aerobes Mesophilic	<i>< 1×10⁶</i>	<i>cfu/g</i>

CONTAMINANTS

<i>Pesticides residue</i>	<i>Negative</i>	
<i>Heavy Metals</i>	<i>Negative</i>	
<i>Aflatoxin B1+B2+G1+G2</i>	<i>< 10</i>	<i>µg/kg</i>
<i>Aflatoxin</i>	<i>< 5</i>	<i>µg/kg</i>
<i>Ochratoxin</i>	<i><15</i>	<i>µg/kg</i>

NURTRITIONAL CHARACTERISTICS 100gr

Energy	<i>1.26kj</i>
Proteins	<i>8.5g</i>
Fat	<i>5g</i>
Dietary fiber	<i>12g</i>
Carbohydrates	<i>70.5g</i>
Calcium	<i>115mg</i>
Phosphorus	<i>150mg</i>
Iron	<i>12mg</i>
Magnesium	<i>180mg</i>
Vitamin A	<i>150mg</i>
Thiamin/ vitamin B1	<i>0.05mg</i>
Riboflavin/ vitamin B2	<i>0.20mg</i>
Piroadoxina/ vitaminB6	<i>1mg</i>
Vitamin C	<i>7mg</i>
Vitamin E	<i>0.2mg</i>

ALLERGENS

We certify that the following food allergens are NOT present in our dry split ginger by either direct addition (food additive, ingredient, processing aid, etc.) nor by cross contamination (transportation, products production line etc.)

The product does not contain the following;

- Peanuts or its derivatives
- Tree nuts or their derivatives
- Sesame seeds or its derivatives
- Soy or its derivatives
- Shellfish and mollusks or their derivatives
- Fish or its derivatives
- Wheat or its derivatives
- Sulphites
- Gluten
- Watermelon

Genetically Modified Organism (GMO)

We certify that our dry split ginger has not been genetically modified

PACKAGING

25kg new polypropylene woven sack



CERTIFICATION

Union for Ethical Bio –Trade (UEBT) /Rainforest Alliance certified