

Ginger Puree

Item Number: 16616

Product Description: A frozen product prepared from freshly harvested tuber rhizomes of the

ginger plant which are sized, washed, peeled, washed, blanched frozen and pureed.

Ingredient Statement: Ginger, Citric Acid.

Allergens: None

Country of Origin: USA or China

Microbiological Analysis:

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Test Name	Specification	ion Method	
E. coli	< 10/gram	AOAC 991.14 or 2018.13	
Salmonella	Negative/ 375 grams	AOAC 2011.03	
L. monocytogenes	Negative/25 grams	AOAC RI 030502 or 2004.02	
Staph. aureus	< 10/gram (coag +)	FDA BAM CHP 12	

Chemical & Physical Analysis:

Attribute	Specification
рН	< 4.2
Particle Size	< 2.5 mm

Sensory Attributes:

Color	Can be golden yellow or blushing pink with small fibers	
Flavor	Hot, tangy and refreshing with a rich, warm aroma and a slightly acidic note	
Consistency	Thick, soft and creamy	

Packaging:

Details: 4/1 Lb. plastic tubs in a corrugated carton. Individual tubs are not for sale.

Net Wt.	Gross Wt.	Case Dimensions	Case Cube	Tie High	Pallet Count	GTIN Code
4 Lb.	4.45 Lb.	9.44" x 4.75" x 5.94"	0.15	38/8	304	00080731166169

Storage: Perishable. Keep Frozen ≤ 0°F.Handling: Perishable. Best if stored frozen.

Shelf Life:

Frozen	Two years under proper storage and handling conditions in original unopened package.
Refrigerated	Can be held at < 40°F for up to 21 days.

Certifications & Declarations:

3rd Party Audit: Yes – GFSI certified

Gluten Declaration: This product does not contain gluten.

Process Declaration: This product conforms in all respects to the provisions of the Federal Food, Drug and

Cosmetic Act, as amended and all applicable state and local laws. It was processed in

accordance with all four main sections of the U.S. Public Health Security and Bioterrorism Preparedness and Response Act of 2002 and in accordance with

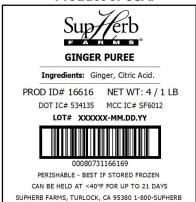
recognized Good Manufacturing Practices (GMP's).



Ginger Puree

Case Label Examples:

Product of USA:



Product of China:



Lid Label Examples:

Product of USA:



PERISHABLE - BEST IF STORED FROZEN

CAN BE HELD AT <40°F FOR UP TO 21 DAYS
PACKAGED BY SUPHERB FARMS

TURLOCK, CA 95380

Product of China:

GINGER PUREE

Ingredients: Ginger, Citric Acid.

PROD ID# 16616 NET WT: 1 LB

LOT# XXXXXX-MM.DD.YY

PERISHABLE - BEST IF STORED FROZEN

CAN BE HELD AT <40°F FOR UP TO 21 DAYS

PACKED FOR: SUPHERB FARMS, TURLOCK, CA 95380

(800) SUPHERB

Lot Code Explanation:

Lot # XXXXXX-MM.DD.YY

"XXXXXX" = System Generated Number for Tracking "MM.DD.YY" = Production Date in Month.Date.Year Format

Nutritional Information				
(Per 100 grams)				
Nutrient	Value	UOM		
Calories	74.73	kcal		
Fat	0.73	g		
Saturated Fat	0.2	g		
Trans Fatty Acid	0	g		
Mono Fat	0.15	g		
Poly Fat	0.15	g		
Cholesterol	0	mg		
Carbohydrates	15.3	g		
Dietary Fiber	2	g		
Total Sugars	0	g		
Added Sugars	0	g		
Protein	1.74	g		
Water	81.47	g		
Ash	0.77	g		
Vitamin A – RAE	0	mcg		
Vitamin C	4.99	mg		
Vitamin D	0	IU		
Calcium	17.96	mg		
Iron	0.5	mg		
Potassium	413.96	mg		
Sodium	12.97	mg		

Nutritional Note: These values are derived and/or compiled from commercially available databases, laboratory analyses and calculation. They are provided to you as an aid in product development work but should not be the sole source used to determine your nutritional labeling. Nutrient labeling data for your products should be prepared in accordance with the C.F.R. Title 21 section 101.9.

Current Review Date: 07/26/22	
Supersedes: 12/03/21	
Last Revision: 07/26/22 by SA	
Creation Date: 03/16/07 by JG	

Authorized by:

Technical Services Director

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