

WELLNESS POWDER

# Ginger Powder

*Germ-reduced organic*

DRAFT FOR APPROVAL

Version 1.0

September 2026

PRODUCT INFORMATION

|                   |                                                          |
|-------------------|----------------------------------------------------------|
| Country of origin | Vietnam, Burkina Faso, Peru, Nigeria, Myanmar, Sri Lanka |
| Botanical name    | Zingiber officinale                                      |
| HS code           | 09101200                                                 |
| Ingredients       | Ginger                                                   |
| Packaging options | 100g, 1 kg, 5 kg, 20 kg, 25 kg                           |
| Suggested use     | According to taste                                       |

QUALITY

|                          |                                                                                                                                                                                                        |
|--------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Organic certifier        | NL-BIO-01                                                                                                                                                                                              |
| EU regulatory compliance | Complies with Regulation (EU) 2018/848 on organic production and labelling. Pesticide residues comply with Regulation (EC) No 396/2005 (MRLs) Contaminant levels comply with Regulation (EU) 2023/915. |
| Shelf life and storage   | Shelf life: 36 months from date of production Storage: store at ambient temperatures and protected from direct sunlight.                                                                               |
| Vegan                    | Suitable                                                                                                                                                                                               |
| Vegetarian               | Suitable                                                                                                                                                                                               |
| Kosher                   | Yes                                                                                                                                                                                                    |
| Halal                    | Suitable                                                                                                                                                                                               |

## SENSORY CHARACTERISTICS

| PARAMETER              | DECLARATION                      |
|------------------------|----------------------------------|
| Odour                  | Typical aromatic touch of ginger |
| Flavour                | Pleasant hot taste               |
| Colour                 | Light yellow                     |
| Appearance and texture | Fine powder                      |

## CHEMICAL CHARACTERISTICS

| PARAMETER          | VALUE | UNIT |
|--------------------|-------|------|
| Moisture           | < 12  | %    |
| Total ash          | < 8   | %    |
| Acid-insoluble ash | < 2   | %    |

## MICROBIOLOGICAL CRITERIA

| PARAMETER                            | MAXIMUM LIMIT      | UNIT  |
|--------------------------------------|--------------------|-------|
| Total plate count                    | $\leq 5\,000\,000$ | cfu/g |
| Yeast                                | $\leq 100$         | cfu/g |
| Moulds                               | $\leq 100$         | cfu/g |
| E. coli                              | $\leq 100$         | cfu/g |
| Salmonella                           | Not detected       | /25g  |
| Bacillus cereus                      | $\leq 10\,000$     | cfu/g |
| Staphylococcus Aureus                | $\leq 100$         | cfu/g |
| Sulphite-reducing clostridia, spores | $\leq 100$         | cfu/g |

## NUTRITIONAL VALUES (PER 100 G)

| NUTRITIONAL COMPOUND | VALUE      | UNIT      |
|----------------------|------------|-----------|
| Energy               | 1304 / 311 | kJ / kcal |
| Fat                  | 3          | g         |
| of which saturates   | 1          | g         |
| Carbohydrates        | 60         | g         |
| of which sugars      | 59         | g         |
| Fibre                | 6          | g         |
| Protein              | 7          | g         |
| Salt                 | 0          | g         |
| Sodium               | 34         | Mg        |

## STATEMENTS

|                     |                                                                                                                                                                                                 |
|---------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>GMO</b>          | This product is GMO-free according to regulations 1829/2003/EC and 1830/2003. This means it doesn't contain GMO's, was produced without help of GMO's and no GMO's are analytically detectable. |
| <b>Irradiation</b>  | The product has not been irradiated                                                                                                                                                             |
| <b>Fumigation</b>   | Product is not fumigated.                                                                                                                                                                       |
| <b>Additives</b>    | No Additives                                                                                                                                                                                    |
| <b>SVHC (REACH)</b> | No substances on the REACH Candidate List present >0.1% w/w in the product or its primary packaging.                                                                                            |
| <b>Packaging</b>    | The packaging conforms to the regulation (EC) No 1935/2004, regulation (EU) No 10/2011 and regulation (EC) No 2023/2006 in the current version.                                                 |

## ALLERGENS

| ALLERGEN                                  | CONTAINING | ALLERGEN           | CONTAINING |
|-------------------------------------------|------------|--------------------|------------|
| Gluten (Wheat, including spelt, khorasan) | No         | Nuts (Walnuts)     | No         |
| Gluten (Rye)                              | No         | Nuts (Cashews)     | No         |
| Gluten (Barley)                           | No         | Nuts (Pecans)      | No         |
|                                           |            | Nuts (Brazil nuts) | No         |

|                          |    |
|--------------------------|----|
| Gluten (Oat)             | No |
| Crustaceans              | No |
| Eggs                     | No |
| Fish                     | No |
| Peanuts                  | No |
| Soy                      | No |
| Milk (including lactose) | No |
| Nuts (Almonds)           | No |
| Nuts (Hazelnuts)         | No |

|                                  |    |
|----------------------------------|----|
| Nuts (Pistachios)                | No |
| Nuts (Macadamia/Queensland nuts) | No |
| Celery                           | No |
| Mustard                          | No |
| Sesame seeds                     | No |
| Sulphur dioxide (E220)           | No |
| Lupin                            | No |
| Molluscs                         | No |

**RESERVED FOR ADDITIONAL INFORMATION**

Further product details can be added in this block at a later date, for example certifications held, country-specific compliance notes or supporting documents such as a certificate of analysis.