



TECHNICAL DATA SHEET

Product: Oleoresin Ginger 30%

Product Code: OR-209307

CAS NO : 84696-15-1

FEMA NO: 2523

HS CODE: 3301 9012

Description:

The product is natural and is obtained by solvent extraction of the rhizomes of *Zingiber Officinale Roscoe*

Organoleptic characteristics:

Free flowing, dark brown viscous liquid at ambient temperatures. The product is soluble in vegetable oils.

ANALYTICAL QUALITY		
Parameters	Specifications	Test Method
VOC	Min 30%	GLE/QC/MOA/104 [ASTA]
Residual Solvent	Below 20 ppm	GLE/QC/MOA/113 [FCC]

MICROBIAL QUALITY		
Total plate count	Less than 1000 cfu/gram	US FDA (BAM)
Yeast and Mould	Less than 100 cfu/gram	US FDA (BAM)
E coli	Negative/ gram	US FDA (BAM)
Salmonella	Negative/25 grams	US FDA (BAM)

HEAVY METALS		
Arsenic	Less than 1 ppm	ICP-MS
Lead	Less than 3 ppm	ICP-MS
Cadmium	Less than 1 ppm	ICP-MS
Mercury	Less than 0.1 ppm	ICP-MS

Halal & Kosher: Certified by Halal Certification Services India Pvt Ltd and Star-K Kosher (USA).

Additives: Mono and Diglycerides of fatty acids (E471)

GMO Status: The product is free from Genetically Modified Organisms.

Flavouring Status according to US (21 CFR 101-22) and EC (1334/2008): Natural Flavouring Preparation

Blends Offered: The above quality is our standard specification. In addition to this customized blends are also offered to meet specific requirements.

Packaging: 18 kg/20 Kg/ 40 Kgs HDPE pails or as per customer requirement.

Storage: Keep in full & tight containers away from direct heat and light at ambient temperature (24-25°C). Mix well before use.

Shelf Life: Not more than 2 years from the date of manufacture when stored under specified storage condition