

TECHNICAL SHEET

CONVENTIONAL

FRESH GINGER



Ginger, also known as kion, is an underground rhizome characterized by its irregular, knobby shape, with a thin, light-brown skin and pale yellow flesh.

Its flavor is spicy and slightly sweet, with an intense, spicy aroma due to its content of essential oils such as gingerol and shogaol.

DATA SHEET

Scientific name	Zingiber Officinale
Origin	Central jungle of Peru
Family	Zingiberaceae
Common Name	Ginger, kion
Variety	Creole
Color	Yellow or Creamy Yellow
Flavor	Pungent astringent
Smell	Aromatic
Useful life	4 months with proper packaging and storage.

PHYSICAL DESCRIPTION

Appearance	Rhizome
Selection	100% natural
Foreign matter	none
Brix	25 a 35
pH	3.7 a 5.3
% essential oils	15 a 3
% oleoresins	4 a 75

COMMERCIAL DESCRIPTION

Description	Ginger, uncrushed or crushed
HS Code	09.10.11.00.00
Packing	Cardboard boxes Width: 30 cm Length: 50 cm Height: 25 cm
Box weight	13.6 kg / 30 lbs.
Storage	Place in a cool place with a temperature no lower than 12 °C

APPLICATIONS

It is used as a natural ingredient in the preparation of foods, teas, juices, extracts, and purees. It is also ideal for medicinal, pharmaceutical, and food industry applications, both as an additive and as a raw material.