



1. Product Details

- Product:** Ginger Powder
- Origin:** India (Kerala, Karnataka, Tamil Nadu, Odisha, Andhra Pradesh)
- Botanical Name:** *Zingiber officinale*
- Form:** Fine powder made from dried ginger rhizomes
- Color:** Light brown to yellowish-brown

2. Physical Specifications

Parameter	Specification/Range
Appearance	Fine, smooth, and uniform powder
Color	Light brown to yellowish-brown
Particle Size	80-100 mesh (customizable)
Moisture Content	8% to 10% max
Flavor/Aroma	Spicy, pungent, with a warm and earthy aroma
Ash Content	6% to 8% max
Acid Insoluble Ash	1% max
Foreign Matter	0.5% max
Volatile Oil Content	1% to 3%

3. Chemical Specifications

Parameter	Specification
Moisture Content	8% to 10% max
Total Ash	6% to 8% max
Acid Insoluble Ash	1% max
Volatile Oil Content	1% to 3%
Pungency (Gingerol content)	5% to 7%
Fat Content	5% to 8%
Pesticide Residue	As per international standards
Microbial Load	As per food safety standards

4. Grades of Ginger Powder

Grade	Description
Premium Grade	Fine texture, rich flavor, and minimal impurities
Regular Grade	Slightly coarser texture, moderate flavor
Industrial Grade	Coarser grind, used for bulk food production



EARTHKIND
INTERNATIONAL

+91 9090349292
www.earthkindinternational.com
info@earthkindinternational.com
Earthkind International
A-41, Sahastrarjun Nagar,
Hotagi Road, Solapur,
Maharashtra - 413004 | INDIA

5. Packing and Shipping Details

- **Packing:**
 - PP Bags, Paper Bags, or Cartons
 - Standard Sizes: **10kg, 25kg, 50kg**, or customized packing
- **Load Capacity:**
 - **20 FT Container:** 10-12 Metric Tons (MT)
 - **40 FT Container:** 20-22 Metric Tons (MT)
- **Shelf Life:** Up to **1-2 years** when stored in a cool, dry place, away from moisture, light, and heat.

6. Key Features

- Made from **high-quality ginger rhizomes**, carefully cleaned, dried, and ground into a fine powder.
- **Spicy, pungent** flavor with a warm, earthy aroma.
- Free from **additives, artificial colors, and preservatives**.
- **Consistent quality, uniform texture, and flavor.**

