

Ginger Paste

Description:

A Paste of fresh ginger - quick and easy to use. Ginger is an essential ingredient in Indian cooking. This product saves time and wastage, peeling, chopping or crushing. Smooth and instant ginger Paste is a boon for any Indian cook.

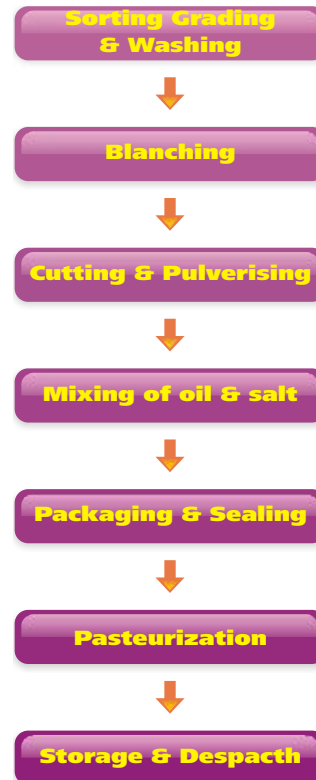
Suggested Usage:

- Use in gravies, curries, biryanis, pulao
- Use in marinades, breads
- Use to spice up the chutneys, salads, sandwiches

Product Characteristics:

1) Physical Parameter	
Color	Light Yellowish Brown
Appearance	Fibrous
Taste	Typical Fresh Ginger
Flavour	Typical Fresh Ginger
Texture	Fibrous & Smooth
Consistency	Viscous
2) Chemical Parameter	
Mesh Size No	8
°Brix (%TSS)	11 - 12° Brix
pH	3.8 - 4
% Acidity (as Lactic Acid)	1.2 - 1.4%
% Salt (%NaCl)	3.3 - 4%
3) Microbiological Parameter	
Total plate count (cfu/gm)	Less than 10 ³
Yeast & mould (cfu/gm)	Less than 10 ¹
Coliform (cfu/gm)	Absent
Salmonella (cfu/25 gm)	Absent
S.aureus (cfu/gm)	Absent
E.coli (cfu/gm)	Absent
4) Net Wt	1 kg X 15 Pouches
5) Gross Wt	16 kg
6) Storage	Store at Ambient, clean condition
7) Shelf Life	Six Months (Sealed Pack)

Manufacturing Process:



Nutritional Facts (in gm. per 100 gm. of product):

1) Protein:	2.75	4) Crude Fibre:	2.86	7) Calcium (mg.):	23.99
2) Fat:	3.94	5) Carbohydrates:	40.52	8) Phosphorus (mg.):	71.85
3) Minerals:	1.43	6) Energy (K cal):	80.26	9) Iron (mg.):	4.22

Benefits for you:

- Time saving - fast and easy
- No wastage
- Consistent Quality
- Long Shelf Life
- Multiple Uses
- Less Storage & handling
- Low manpower
- Value for money
- Ready to use

