



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF
Tel: (44) 1494 434600 Email: foodnettechnical@foodnet.ltd.uk

Technical Specification		
Product: Julienne Ginger 4 x4mm; L > 20mm IQF	Last Update: 31/01/2026	Product Code: GIN003

PACK SIZE 1 x 10kg;

ORIGIN: China

GENERAL The product shall be prepared from fresh sound raw material that is free from all toxic residues and taints and shall comply with all current UK/EU Food Legislation. The product is intended to be used as ingredient that is further processed and heat-treated before final consumption (minimum of +75°C for 30 seconds).

INGREDIENTS Ginger 100% Declare as: Ginger
(*Zingiber officinale*)

PROCESSING The ginger roots are delivered and held in chill store at 2°C until required for processing. During processing the root clustered (hands) are broken apart, inspected, peeled, disinfected in peracetic acid, rinsed in water, shredded, inspected and frozen to -18°C or below and stored in bulk at -18°C or below.

PACKING During packing the julienne ginger is inspected before weighing and filling into blue poly lined cartons. The cartons are Best Before and Production date coded, check weighed, metal detected, palletised and stretch-wrapped before being returned to store at -18°C to await despatch to the UK at -18°C.

DEFECT TOLERANCES

Per 1000g

Foreign Material	Nil
Clumps (>25g)	10% w/w
EVM	1
Adhering skin	3
Discoloured areas	1%w/w
Undersize (L<20mm, W<3mm)	15% w/w
Oversize (L>50mm, W>5mm)	10% w/w

DEFINITIONS OF DEFECTS

Foreign Material

This includes any material not derived from the ginger plant or defined as EVM, such as insects, pieces of insects, wood, glass, stones, metal, sand, grit, plastic or any other material which will render the product unacceptable.

Attached Skin Fragments

This includes pieces of ginger skin which is adhering to the ginger dice.

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Extraneous Vegetable Matter (EVM)

Vegetable material derived from the ginger plant other than the ginger flesh e.g. pieces of leaf etc but does not include skin from the cloves. Vegetable material not from the ginger plant will be counted as Foreign material.

Discoloured areas.

These are portions caused by bruising of the ginger during harvest and are brown or buff. See table above for size definitions and tolerances.

Under / Oversize

See table above for size definitions and tolerances.

ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR Typical golden yellow.

FLAVOUR Characteristic sharp flavour of Chinese ginger.

TEXTURE Fairly uniform, firm with slight fibrosity.



Average sample

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MICROBIOLOGICAL

Organism	Target	Maximum
<i>TVC @ 30°C</i>	1×10^4	1×10^6
<i>Total Coliforms</i>	1×10^2	1×10^4
<i>E. coli</i>	Nil	1×10^2
<i>Listeria mono</i>	Absent in 25g	1×10^2
<i>Salmonella</i>	Absent in 25g	Absent in 25g

ANALYTICAL N/A – un-blanching material.

WEIGHT CONTROL The product shall be packed to minimum weight.

METAL DETECTION All cartons shall be passed through a metal detector. The system shall be tested at least every 2 hours using ferrous, non-ferrous and stainless-steel test pieces.

BEST BEFORE DATE The product shall be twenty-four months following the month of packing. Minimum BB date on delivery: 6 months.

TRACEABILITY INFO Production date or Lot number printed on the label as well as customer order number and/or delivery date.

STORAGE CONDITIONS Keep frozen at - 18°C at all times.

CARTON LINERS Blue food grade polythene liner of a minimum thickness of 30µm.

CARTONS Corrugated fibreboard of glued construction, no metal staples to be used. Shall be sealed using blue adhesive tape.

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NUTRITIONAL INFORMATION

This data conforms to the requirements of EC Council Directive 90/496/EEC

100g of uncooked ginger typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	38	McCance & Widdowson 6 th Edition
Energy - kJ	161	McCance & Widdowson 6 th Edition
Moisture	86.5g	McCance & Widdowson 6 th Edition
Carbohydrate	7.2g	McCance & Widdowson 6 th Edition
- as sugars	2.4g	McCance & Widdowson 6 th Edition
- as polyols	0.0g	McCance & Widdowson 6 th Edition
- as starch	4.8g	McCance & Widdowson 6 th Edition
Fat	0.6g	McCance & Widdowson 6 th Edition
- as saturates	0.1g	McCance & Widdowson 6 th Edition
- as mono unsaturates	0.1g	McCance & Widdowson 6 th Edition
- as poly unsaturates	0.3g	McCance & Widdowson 6 th Edition
Protein	1.4g	McCance & Widdowson 6 th Edition
Fibre	0.7g	McCance & Widdowson 6 th Edition
Sodium	10mg	McCance & Widdowson 6 th Edition
Vitamin A	0µg	McCance & Widdowson 6 th Edition
Vitamin B ₆	0.16mg	McCance & Widdowson 6 th Edition
Vitamin B ₁₂	0µg	McCance & Widdowson 6 th Edition
Vitamin C	5mg	McCance & Widdowson 6 th Edition
Vitamin D	11µg	McCance & Widdowson 6 th Edition
Vitamin E	0.3mg	McCance & Widdowson 6 th Edition
Thiamin	0.02mg	McCance & Widdowson 6 th Edition
Riboflavin	0.03mg	McCance & Widdowson 6 th Edition
Niacin	0.8mg	McCance & Widdowson 6 th Edition
Folic Acid	11µg	McCance & Widdowson 6 th Edition
Biotin	0µg	McCance & Widdowson 6 th Edition
Pantothenic Acid	0.2mg	McCance & Widdowson 6 th Edition
Calcium	16mg	McCance & Widdowson 6 th Edition
Phosphorus	34mg	McCance & Widdowson 6 th Edition
Iron	0.6mg	McCance & Widdowson 6 th Edition
Magnesium	43mg	McCance & Widdowson 6 th Edition
Zinc	0.3mg	McCance & Widdowson 6 th Edition
Iodine	0µg	McCance & Widdowson 6 th Edition
Potassium	415mg	McCance & Widdowson 6 th Edition

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GMO DECLARATION

I confirm that this product is not genetically modified or produced from genetically modified organisms. No genetically modified organisms have been used as processing aids or additives. This product does not require specific GM labelling as per Regulation (EC) 1829/2003.

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31st January 2026

IRRADIATION POLICY

I confirm that the product supplied by Foodnet Limited under this specification has not undergone any irradiation treatment or process. I further confirm that no ingredient or processing aid used in conjunction with this product has undergone irradiation treatment.

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31st January 2026

COSHH Data

Treat as you would any frozen material i.e. if engaged in prolonged handling of the fruit wear gloves.

Care should be used when lifting full cases of frozen fruits.

There are no other perceived COSHH implications regarding the use of frozen fruits.

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FOOD INTOLERANCE

Food Intolerance Data				
Does the material supplied contain any of the following? (NO) Absent, (YES) Present				
Allergen	NO / YES		Reason for presence if YES	
Milk & Milk Derivatives	NO			
Egg & Egg Derivatives	NO			
Animal Products (*)	NO			
Fish/Shellfish/Crustations/Molluscs	NO			
Cereals (**)	NO			
Gluten	NO			
Yeast/Yeast Extract	NO			
Soya/Soya Derivatives	NO			
Fruit & Fruit Derivatives	NO			
Beef & Beef Products	NO			
Pork & Pork Products	NO			
Lamb & Lamb Products	NO			
Poultry & Poultry Products	NO			
Legumes	NO			
Peanuts	NO			
Sulphite >10ppm	NO			
MSG	NO			
BHA / BHT	NO			
Benzoates	NO			
Glutamates	NO			
Azo & Coal Tar Dyes	NO			
Added Colour	NO			
Added Flavour	NO			
Preservatives	NO			
Antioxidants	NO			
Added Salt	NO			
Nuts/Nut Oils	NO			
Caffeine	NO			
Sesame Products	NO			
Garlic	NO			
Poppy Seeds	NO			
Mustard	NO			
Celery/Celериac	NO			
Lupins	NO			
*Including any product derived from slaughtered animals, e.g. gelatine, rennet				
**Including wheat, corn, barley, rye, oats, etc.				
<u>Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.</u>				
Is this product Suitable for:				
Vegans	Yes (Not certified)	Vegetarians	Yes	Organic No
Halal	Yes (Not certified)	Kosher	Yes (Not certified)	

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FOOD ADDITIVES

E. Number	Name	In Which Ingredient	Function in Ingredient	Function in Final Product	% In Final Product
None					

THE CONTENTS OF THIS SPECIFICATION ARE CONFIDENTIAL TO FOODNET LTD AND THE CUSTOMER, AND MAY NOT BE DISCLOSED TO ANY OTHER PARTY.

Signed on behalf of Foodnet Ltd:

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31st January 2026

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

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PROCESS INFORMATION

PROCESS FLOW CHART*

*Note: this is a generic flow chart which does not refer to any specific production site.

JULIENNE GINGER

Raw Material Receipt → QA Check



Inspection



Washing



Peeling



Disinfection



Shredding



Washing



Inspection



Freezing → -18°C QA Check



Weighing



Carton Fill → QA Check



Check Weigh



Metal Detection → QA Check



Palletise



Cold Storage → -18°C



Despatch → -18°C

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Issues & Amendments

Issue N°	Amend. N°	Date	Amendments	Compiled by
1	1	01/02/2016	New entry	G. Oberto
2	1	01/05/2017	Defect tolerances – minimum ref samples; Reviewed BB and Traceability info. Added Storage Conditions. Reviewed Food Intolerance table, Flow Chart and Amendment table.	G. Oberto
3	1	31/01/2020	3 Year update – general revision	G. Oberto
4	1	31/01/2023	3 Year update – general revision	F. Soares
5	1	31/01/2026	3 Year update – general revision	F. Soares

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