

GINGER POWDER

ALAJ

This product has been treated with irradiation.

Description: Ground ginger (*Zingiber Officinale*) is processed from the dried, or decorticated and dried rhizome of ginger. It is free from artificial coloring, adulterants and impurities.

Physical Properties

Appearance	Light to dark tan powder.
Size	Minimum 95% - US #30 Screen

Organoleptic Properties

Flavor	Typical of ginger, pungent, biting.
--------	-------------------------------------

Chemical Properties

Moisture	Maximum: 15 %	Method: Halogen Thermogravimetric Analysis
----------	---------------	--

Microbiological Properties

Irradiated Product Statement	Based on the dose values listed below we certify that this product meets all micro specs.
------------------------------	---

Packaging, Labeling, Storage

Packaging	Plastic jar, bag in box or to customer specification.
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a dry, cool place.
Shelf Life	36 months (under optimum storage conditions).

Other

Certificate of Irradiation	Minimum: 10 kGy	Maximum: 30 kGy	Method: Dosimeter
Gluten Status	This product (and if applicable its ingredients) by nature does not contain the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.		
Natural Status	This product has nothing artificial or synthetic added to it. It does not meet the definition of all natural as a result of it being irradiated.		
BE Status	This product does not contain bioengineered ingredients.		
Vegan Status	This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.		
Halal Status	This product does not contain alcohol, natural L-cysteine extracted from hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products & alcohol is not used as a processing aid.		
SDS Waiver	To the best of our knowledge this product is non-hazardous and not subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to minimize personnel exposure and workplace contamination.		



OliveNation LLC

50 Terminal St., Bldg. 2, Ste. 712, Charlestown, MA 02129

www.OliveNation.com ~ 617-580-3667

Product Name: Ginger Powder

SDS Waiver

To the best of our knowledge this product is non-hazardous and not subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to minimize personnel exposure and workplace contamination.

GINGER POWDER

ALAJ

ALLERGEN STATEMENT

"Q #1: Does the item above contain any of the following allergens or their derivatives?"		"Q #2: Is the item above produced on equipment that comes in contact with any of the following allergens?"		"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	X	X		X		MILK
	X	X		X		EGGS
	X	X		X		SOYBEANS
	X	X		X		WHEAT
	X		X		X	PEANUTS
	X	X		X		TREE NUTS
	X		X		X	FISH
	X		X		X	CRUSTACEAN SHELLFISH
	X	X		X		SESAME
	X	X		X		MUSTARD
	X	X		X		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.

GINGER POWDER

ALAJ

This product has been treated with irradiation.

Ingredient Statement

Dried ginger.

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	8.98	g
Carbohydrate	71.62	g
Moisture	9.94	g
Ash	5.22	g
Fat	4.24	g

Nutritional Analysis

Serving Size	100.00	g
Calories	335.00	
Total Fat	4.24	g
Saturated Fat	2.60	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	27.00	mg
Total Carbohydrates	71.62	g
Dietary Fiber	14.10	g
Sugars	3.39	g
Protein	8.98	g
Vitamin A	30.00	IU
Vitamin C	0.70	mg
Calcium	114.00	mg
Iron	19.80	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	1,320.00	mg

GINGER POWDER



STORE IN A DRY, COOL PLACE.

Ginger Powder delivers a unique flavor combination of citrus and peppery notes that is refreshing and sharp, accenting both sweet and savory flavors in any recipe.

- Light to dark tan
- Fine-textured powder
- Pungent aroma and sharp, spicy-sweet flavor

Nutrition Facts

servings per container	
Serving size 1/4 teaspoon (.5g)	
Amount per serving	
Calories	0
	% Daily Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 0 g	
Vitamin D 0.0 mcg	0%
Calcium 0.6 mg	0%
Iron 0.1 mg	0%
Potassium 6.6 mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

BASIC PREP

Ready to use. Add to taste.

SUGGESTED USES

- Use in gingerbread, cookies, cakes, puddings and other sweet dishes
- Add to tea and carbonated beverages
- Stir into Asian vegetable dishes and Indian rice blends, Chinese stir fry, marinades, pickles, Japanese rice dishes, mulled wine and vegetable stews

RECIPE

Gingered White Nectarine and Pluot Galette

- 2-1/2 cups all-purpose flour
- 1-1/4 teaspoons kosher salt, divided
- 1/2 cup plus 1 teaspoon sugar, divided
- 1 cup (2 sticks) chilled unsalted butter, diced
- 1/4 to 1/2 cup ice water
- 1/2 pound dried White Nectarines
- 1/2 pound dried Pluots
- Boiling water
- 2 tablespoons fresh lemon juice
- 1 tablespoon cornstarch
- 1/4 teaspoon ground ginger
- 1 large egg, lightly beaten
- Turbinado sugar, for finishing
- Whipped cream, for serving

Combine flour, 1 teaspoon salt and 1 teaspoon sugar in bowl of food processor, and pulse twice to combine. Add butter, and process until mixture resembles coarse sand. With machine running, drizzle in ice water through feed tube, just until dough comes together. Turn out dough onto a lightly floured work surface, and divide into two pieces. Place each piece on a sheet of plastic wrap, and flatten into a disc. Wrap and refrigerate at least 1 hour.

While dough chills, place dried nectarines and pluots in a pot large enough to cover with water. Simmer for 45 minutes and then let the fruit sit in the water and cool at room temperature, until very rehydrated. Drain well and pick over fruit for any pieces of pit clinging to fruit. Slice into 1/2-inch thick slices.

Preheat oven to 375°F. Line a baking sheet with parchment paper.

Lightly sprinkle sugar, lemon juice, cornstarch and ginger over nectarine and pluot slices, and toss to coat.

Lightly flour a work surface, and roll out dough into a 13-inch round, about 1/8-inch thick. Transfer to prepared baking sheet.

Arrange fruit in center of dough, leaving a 2-inch border. Fold over border, working around dough and lightly pinching each fold to partially enclose fruit, leaving center open. Brush crust with egg wash, and sprinkle with turbinado sugar.

Bake until crust is golden brown and fruit is bubbling, about 1 hour 10 minutes. Let cool 10 minutes before sliding galette (on parchment) onto a wire rack to cool completely.

Serve at room temperature with whipped cream.

Makes 8 servings

This simple, rustic galette showcases the tree-ripened flavors of our unsweetened dried white nectarines and pluots, subtly enhanced

INGREDIENTS

Dried Ginger.



OliveNation LLC

13 Robbie Road, Suite A4, Avon, MA 02322

www.OliveNation.com / 617-580-3667

GINGER POWDER

ALAJ

COUNTRY OF ORIGIN DECLARATION

THIS PRODUCT ORIGINATES FROM INDIA