RUC: 206114341						
⚠ DL EXPORT		TECHNICAL DATA SHEET				
AAGRICOLA DE LIMA EXPORT S.A.C.						
JANUARY-2025	HS Code: 0910100000	PRODUCT:	FRESH GINGER (Zingiber officinale)	P	PAG. 1 OF 3	

DEFINITION:

Ginger (Zingiber officinale) is a perennial rhizome cultivated in tropical and subtropical regions. It is an herbaceous plant whose commercial part is the rhizome or subway stem, which is characterized by its gnarled and branched shape.

Trade name: Fresh Ginger

• Scientific Name: Zingiber officinale

Family: Zingiberaceae
 Tariff code: 0910100000
 Country of Origin: Perú





PRODUCT CHARACTERISTICS

- Color: Beige to light brown (exterior), pale yellow (interior)
- Smell: Characteristic aromatic, pungent
- Flavor: Spicy and aromatic
- Texture: Firm and fibrous
- Appearance: Rhizome fresh, clean and without physical damage.

TECHNICAL SPECIFICATIONS

Calibers available:

- 40gr 100gr (30%)
- 100gr 150gr (30%)
- 150gr 200gr (30%)
- 200gr 300gr (10%)

FRESH GINGER (Zingiber officinale)

PRESENTATION AND PACKAGING

Type of packaging: CORRUGATED CARDBOARD BOXES

Net weight: Box of 30Lb / 13.6Kg

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Package dimensions: 500x300x250mm ± 2mm

Units per container: 1440 BOXES

Type of container: 40' High Cube container

STORAGE AND HANDLING

Recommended temperature: 10°C to 15°C (cool and dry environment).

PRODUCT:

Relative humidity: 60% to 70%, avoiding excessive moisture.

Shelf life: 6 to 12 months under proper storage conditions.

Special conditions: Store in a well-ventilated area, away from direct sunlight and strong odors. Keep

in sealed packaging to maintain freshness and prevent contamination.

NUTRITIONAL INFORMATION

Nutritional Information	Per 100g of Product		
Calories	80 kcal		
Carbohydrates	1.8 g		
Ash	1 g		
Fiber	0.9 g		
Total Fat	1.6 g		
Phosphorus (P)	66 mg		
Iron (Fe)	1.8 mg		
Niacin (Vitamin B3)	0.7 g		
Ascorbic Acid (Vitamin C)	2 mg		
Calcium (Ca)	44 mg		

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TECHNICAL DATA SHEET

AAGRICOLA DE LIMA EXPORT S.A.C.

JANUARY-2025 HS Code: 0910100000 PRODUCT: FRESH GINGER (Zingiber officinale) PAG. 3 OF 3

USES AND APPLICATIONS

Intended Use:

Culinary ingredient: Used in a variety of cuisines for its unique flavor, including Asian, Indian, and fusion dishes.

Common in soups, stir-fries, curries, sauces, marinades, and desserts.

Natural remedy: Traditionally used in herbal medicine for digestive health, nausea relief, and inflammation reduction.

Component in natural teas and health tonics.

Functional ingredient: Enhances the nutritional profile of foods, contributing antioxidants and bioactive compounds.

Often used in wellness-focused products like smoothies and health shots.

Target Market:

Food and beverage industry: Producers of spices, condiments, ready-to-eat meals, and gourmet products.

Pharmaceutical and nutraceutical industry: Used in supplements, natural remedies, and herbal medicines.

Cosmetic industry: Incorporated in skincare and haircare products for its anti-inflammatory and antimicrobial properties.

Health and wellness consumers: Individuals seeking natural, functional ingredients for their diet.

Recommendations for Use:

Fresh: Grated, sliced, or minced for immediate use in cooking or brewing tea.

Powdered: As a spice in recipes or as an ingredient in supplements.

Extracts and oils: For use in aromatherapy, cosmetics, or food flavoring.

Confectionery and beverages: Used in candies, syrups, and drinks like ginger ale or kombucha.

Preserved or candied: As a snack or ingredient in baking and confectionery.