



## SPECIFICATION SHEET

Product: Organic Ginger –WS  
Product Code: PurGinger™  
Botanical Name: *Zingiber officinali*

	Specification	Method ID
Appearance	Light Yellow Powder	Visual
Loss on Drying	NMT 5%	USP <731>
Gingerols	> 2%	USP1
Lead	< 0.25 ppm	ICP-MS AOAC 2013.06
Solubility	> 90.5	(2)
Arsenic	< 0.15 ppm	ICP-MS AOAC 2013.06
Cadmium	< 2.5 ppm	ICP-MS AOAC 2013.06
Mercury	< 1.5 ppm	ICP-MS AOAC 2013.06
Heavy Metals	< 10 ppm	ICP-MS AOAC 2013.06
E Coli	negative / 25 g	USP <62>
Total Coliform	< 3 MPN/g	AOAC 996.24, MPN, FDA BAM
Salmonella	negative / 375 g	USP <62>
Staphylococcus	negative / 25 g	USP <62>
Yeast & Mold	< 100 cfu/g	USP <61>
Aerobic Total Plate Count	< 10 <sup>4</sup> cfu/g	AOAC 990.12, FDA BAM
Residual Solvents	< 400 ppm	USP <467>

Country of Origin: India

Meets the microbe requirements of the United States Pharmacopoeia.

1. Method of analysis HPLC, USP35-NF30, Pharmacopeia Forum: Volume No. 36(6) Page 1595
2. Internal AFS SOP-04-008, Ref for 0.50 w/w% solution

PurGinger™ is an Allergen Free Product as defined by the Food Allergy Labelling and Consumer Protection Act of 2004. Product contains no additives, carriers and excipients.

### Allergen

The AFS Ginger, PurGinger™, is free from the following known allergens:

Milk	Eggs
Fish	Shellfish / Shrimp
Nuts	Wheat
Soybeans	Lactose

For the full list of free allergens in the AFS Ginger extract please refer to AFS Ginger Allergen Statement.

**Packing**

Available in 5 or 25 kg fiber or food grade plastic drums with polyethylene bags.

**Storage**

Hydroscopic. Store in well-closed containers in a dry place at ambient temperature (15-20°C). Material should be re-tested after storage for two years.

**Sterilization**

Non-contact steam heat in drying operation.

**Applications**

Nutritional Supplements

PurGinger™ is a natural-derived plant extract rich in gingerols for use in tablet or capsule form.

**Conventional Foods and Beverages**

PurGinger™ is a 100% all natural extract derived from Zingiber officinale. It allows formulators to add beneficial gingerols and ginger flavor to conventional foods and beverages.

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**Internal Release Document: Applied Food Sciences Inc.**

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