THE GINGER GUIDE
[ ORIGINS OF FLAVOR ]
Depending on region and varietal, ginger presents its own particular flavor nuances. Indigenous to China, the Taiwan White variety is known for its brilliant heat, Fiji’s Queensland Pink for its milder, more delicate profile. Flavor-influencers include soil type, climate, farming methods and length of growing season - each contributing degrees of pungency, earthiness and sweetness, the primary characteristics of ginger.

For over three decades, The Ginger People have partnered with farmers and producers in the premier growing regions of the world to develop an unparalleled portfolio of single-origin ginger ingredients.

Gingerols are the major pungent compounds in the rhizomes of ginger (Zingiber officinale) and are renowned for their contribution to health and nutrition. Medicinal properties of ginger, including the alleviation of nausea, arthritis and pain, have long been associated with gingerols.
Ginger has been widely used for thousands of years in Chinese, Ayurvedic and Indonesian “jamu” traditional medicine. This venerable spice is also found in many of the world’s most time-honored cuisines, from India and China to Africa and the Middle East. Now it’s your chance to create a unique formula boosted by the natural, flavor-enhancing talents and healthy reputation of ginger.

Each of our ginger formats offers a different product development opportunity, from playing a bold, starring role in a formula to acting as a mysterious back note that gently lifts all of the other flavors within an application.

With over 30 years experience in ginger, we’re here to help. We can tailor to meet your needs, from ready-to-drink beverages to bakery, dairy to frozen foods, sweets to savory condiments. Please contact our ingredient team to assist you in determining which format best suits your application. Sampling, collaborating, testing and tasting is encouraged – ingredients@gingerpeople.com.

HEALTH BENEFITS OF GINGER

- DIGESTIVE
- ANTI-NAUSEA
- CARMINATIVE
- ANTIOXIDANT
- THERMOGENIC
- ANTI-INFLAMMATORY
GINGER JUICE

APPLICATIONS: Sauces, salad dressings, soups, dairy, confectionery, ice creams, health shots, glazes, coffee bars, beverages (RTD, teas, alcoholic/non-alcoholic, carbonated/uncarbonated). Usage Recommendation: 2-10%

UNFILTERED GINGER JUICE
#30105
INGREDIENTS: Ginger
BRIX: <5.0° | pH: 5.0-7.0
PACK: 40lb pail

FILTERED GINGER JUICE
#30104
INGREDIENTS: Ginger
BRIX: <5.0° | pH: 5.0-7.0
PACK: 40lb pail

FINE FILTERED GINGER JUICE
#30103
INGREDIENTS: Ginger
BRIX: <5.0° | pH: 5.0-7.0
PACK: 40lb pail

UNFILTERED ORGANIC GINGER JUICE
#31105
INGREDIENTS: Organic ginger
BRIX: <5.0° | pH: 5.0-7.0
PACK: 40lb pail

UNFILTERED GINGER JUICE
#30105
INGREDIENTS: Ginger
BRIX: <5.0° | pH: 5.0-7.0
PACK: 22lb pail

FILTERED GINGER JUICE
#30104
INGREDIENTS: Ginger
BRIX: <5.0° | pH: 5.0-7.0
PACK: 40lb pail

FINE FILTERED GINGER JUICE
#30103
INGREDIENTS: Ginger
BRIX: <5.0° | pH: 5.0-7.0
PACK: 40lb pail

UNFILTERED ORGANIC GINGER JUICE
#31105
INGREDIENTS: Organic ginger
BRIX: <5.0° | pH: 5.0-7.0
PACK: 40lb pail

ORGANIC GINGER JUICE WITH CITRIC ACID
#50407
INGREDIENTS: Organic ginger, citric acid
BRIX: <5.0° | pH: 3.8-4.2
PACK: 12x32 oz bottle

UNFILTERED GINGER JUICE
#30105
INGREDIENTS: Ginger
BRIX: <5.0° | pH: 5.0-7.0
PACK: 40lb pail

FILTERED GINGER JUICE
#30104
INGREDIENTS: Ginger
BRIX: <5.0° | pH: 5.0-7.0
PACK: 40lb pail

FINE FILTERED GINGER JUICE
#30103
INGREDIENTS: Ginger
BRIX: <5.0° | pH: 5.0-7.0
PACK: 40lb pail

UNFILTERED ORGANIC GINGER JUICE
#31105
INGREDIENTS: Organic ginger
BRIX: <5.0° | pH: 5.0-7.0
PACK: 40lb pail

ORGANIC GINGER JUICE WITH CITRIC ACID
#50407
INGREDIENTS: Organic ginger, citric acid
BRIX: <5.0° | pH: 3.8-4.2
PACK: 12x32 oz bottle

ORGANIC FOOD SERVICE RANGE

Our Chef Essentials ingredient range offers culinary professionals everything they need in ginger to organically boost the flavor and goodness of their menus. If you are a food service operator, we would be happy to provide samples and recipe inspiration. Please inquire: ingredients@gingerpeople.com

BENEFITS

- Proprietary juicing process retains valuable ginger actives
- Extraordinary health and wellness credentials
- Flash pasteurization maintains accurate flavor and heat characteristics
- Fresh ginger flavor

- Amplifies and unifies other flavors
- Flows easily through most fillers
**PICKLED GINGER, GINGER PUREE & MINCED GINGER**

**APPLICATIONS:** Sauces, salad dressings, soups, beverages, baked goods, instant soups, hummus, ice cream, confectionery, chocolate, sushi platters, coleslaw, seafood, deli salads, chutney, garnishes, condiments, stir fry.

Usage Recommendation (Puree, Minced & Pickled): 2-8%

<table>
<thead>
<tr>
<th>Product Name</th>
<th>Description</th>
<th>Ingredients</th>
<th>BRIX:</th>
<th>pH:</th>
<th>PACK:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Natural Pickled Sushi Ginger</td>
<td></td>
<td>Ginger, cane sugar, vinegar, water</td>
<td>&lt;5.0°</td>
<td>4.0-7.0</td>
<td>40lb pail</td>
</tr>
<tr>
<td>Shredded Ginger</td>
<td></td>
<td>Ginger, cane sugar, vinegar, water, citric acid</td>
<td>20-28°</td>
<td>&lt;3.0</td>
<td>40lb pail</td>
</tr>
<tr>
<td>GINGER PUREE #25116</td>
<td></td>
<td>Ginger</td>
<td>&lt;5.0°</td>
<td>4.0-7.0</td>
<td>22lb pail</td>
</tr>
<tr>
<td>GINGER PUREE #35116</td>
<td></td>
<td>Ginger</td>
<td>&lt;5.0°</td>
<td>4.0-7.0</td>
<td>33lb pail</td>
</tr>
<tr>
<td>Organic Ginger Puree #36106</td>
<td></td>
<td>Organic ginger</td>
<td>&lt;5.0°</td>
<td>4.0-7.0</td>
<td>33lb pail</td>
</tr>
</tbody>
</table>

**MINCED GINGER 2-5MM #35117**

<table>
<thead>
<tr>
<th>Description</th>
<th>Ingredients</th>
<th>BRIX:</th>
<th>pH:</th>
<th>PACK:</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Ginger</td>
<td>&lt;5.0°</td>
<td>4.0-7.0</td>
<td>33lb pail</td>
</tr>
</tbody>
</table>

**BENEFITS**

**PUREE, MINCED, PICKLED GINGER**

- Free from coloring or dyes – natural ginger color
- Minimally processed without preservatives
- Labor-saving formats without compromising fresh flavor and texture
- Accentuates formula brightness, adds citrus notes
- Purees flow easily through most fillers
- Extraordinary health and wellness credentials
CANDIED GINGER & GINGER SYRUP

APPLICATIONS: Sauces, syrups, beverages, salad dressings, chutneys, glazes, garnishes, ice cream, baked goods, fillings, crème brûlée, cheesecake, frozen desserts, hors d’œuvres, chocolate and carob enrobing. Usage Recommendation: 2-20%

Ginger Slices
25-35MM Rounds
#21235

INGREDIENTS: Ginger, cane sugar
BRIX: 74-80° | pH: 3.0-5.0
PACK: 24.7lb pail

Select Dice
12-22MM
#21270

INGREDIENTS: Ginger, cane sugar
BRIX: 74-80° | pH: 3.0-5.0
PACK: 24.7lb pail

Organic Extra Fine Dice
3-7MM
#25240

INGREDIENTS: Organic ginger, organic cane sugar
BRIX: 74-80° | pH: 3.0-5.0
PACK: 29.8lb pail

Minced Candied Ginger
2-5MM
#40346

INGREDIENTS: Ginger, cane sugar
BRIX: 70-78° | pH: 3.0-5.0
PACK: 44lb carton

Candied Ginger Pulp
#21140

INGREDIENTS: Ginger, cane sugar
BRIX: 74-80° | pH: 3.0-5.0
PACK: 29.8lb pail

Candied Ginger Pulp
#61040

INGREDIENTS: Ginger, cane sugar
BRIX: 70-78° | pH: 3.0-5.0
PACK: 48lb pail

Organic Candied Ginger Pulp
#41140

INGREDIENTS: Organic ginger, organic cane sugar
BRIX: 70-78° | pH: 3.0-5.0
PACK: 48lb pail

Ginger Syrup
#21400

INGREDIENTS: Ginger, cane sugar
BRIX: 70-78° | pH: 3.0-5.0
PACK: 30.9lb pail

Organic Ginger Syrup
#25400

INGREDIENTS: Organic ginger, organic cane sugar
BRIX: 70-78° | pH: 3.0-5.0
PACK: 30.9lb pail

Benefits

• Sulfur, preservative free
• Made from young, mild and virtually fiberless ginger
• Provides sweetness and warmth, from mild to medium heat
• Adds body, texture to formulas
• Shelf stable, ambient temperature storage
• Extraordinary health and wellness credentials
CRYSTALLIZED & BARE GINGER

APPLICATIONS: Private label re-pack, bulk bins, snack mixes, granola, desserts, chocolate, toppings, baked goods, cereals, dry fruit blends, yogurt, chocolate and carob coating. Usage Recommendation: 2-20%

SELECT SLICES
25-35MM ROUNDS
#50135 / #20135
INGREDIENTS: Ginger, cane sugar
BRIX: 74-80° | pH: 3.0-5.0
PACKS: 11lb | 25.4lb carton

SELECT DICE
15-22MM
#50120 / #20120
INGREDIENTS: Ginger, cane sugar
BRIX: 74-80° | pH: 3.0-5.0
PACKS: 11lb | 25.4lb carton

PANNING CUT GINGER CUBES
8-10MM
#40256
INGREDIENTS: Ginger, cane sugar
BRIX: 70-78° | pH: 3.0-5.0
PACK: 44lb carton

MEDIUM SELECT DICE
8-12MM
#20150
INGREDIENTS: Ginger, cane sugar
BRIX: 74-80° | pH: 3.0-5.0
PACK: 25.4lb carton

MINI CHIPS
2-5MM
#20144
INGREDIENTS: Ginger, cane sugar
BRIX: 74-80° | pH: 3.0-5.0
PACK: 25.4lb carton

ORGANIC SELECT SLICES
22-32MM ROUNDS
#25135
INGREDIENTS: Organic ginger, organic cane sugar
BRIX: 74-80° | pH: 3.0-5.0
PACK: 25.4lb carton

ORGANIC SELECT DICE
8-16MM
#25120
INGREDIENTS: Organic ginger, organic cane sugar
BRIX: 74-80° | pH: 3.0-5.0
PACK: 25.4lb carton

ORGANIC BARE GINGER
8-16MM
#25220
INGREDIENTS: Organic ginger, organic cane sugar
BRIX: 74-80° | pH: 3.0-5.0
PACK: 25.4lb carton

ORGANIC MINI CHIPS
2-5MM
#40146
INGREDIENTS: Organic ginger, organic cane sugar
BRIX: 70-78° | pH: 3.0-5.0
PACK: 44lb carton

ORGANIC SELECT DICE
8-16MM
#41120
INGREDIENTS: Organic ginger, organic cane sugar
BRIX: 70-78° | pH: 3.0-5.0
PACK: 44lb carton

ORGANIC BARE GINGER
8-16MM
#25120
INGREDIENTS: Organic ginger, organic cane sugar
BRIX: 70-78° | pH: 3.0-5.0
PACK: 25.4lb carton

ORGANIC MINI CHIPS
2-5MM
#41146
INGREDIENTS: Organic ginger, organic cane sugar
BRIX: 70-78° | pH: 3.0-5.0
PACK: 44lb carton

MEDIUM SELECT DICE
8-12MM
#40120
INGREDIENTS: Ginger, cane sugar
BRIX: 74-80° | pH: 3.0-5.0
PACK: 25.4lb carton

SMALL DICE
5-8MM
#20145
INGREDIENTS: Ginger, cane sugar
BRIX: 74-80° | pH: 3.0-5.0
PACK: 25.4lb carton

ORGANIC MINI CHIPS
2-5MM
#40145
INGREDIENTS: Organic ginger, organic cane sugar
BRIX: 74-80° | pH: 3.0-5.0
PACK: 25.4lb carton

ORGANIC MINI CHIPS
2-5MM
#25145
INGREDIENTS: Organic ginger, organic cane sugar
BRIX: 74-80° | pH: 3.0-5.0
PACK: 25.4lb carton

ORGANIC SMALL DICE
5-8MM
#40144
INGREDIENTS: Ginger, cane sugar
BRIX: 70-78° | pH: 3.0-5.0
PACK: 44lb carton

SMALL DICE
4-8MM
#25144
INGREDIENTS: Ginger, cane sugar
BRIX: 70-78° | pH: 3.0-5.0
PACK: 44lb carton

APPLICATIONS:
- Private label re-pack
- Bulk bins
- Snack mixes
- Granola
- Desserts
- Chocolate
- Toppings
- Baked goods
- Cereals
- Dry fruit blends
- Yogurt
- Chocolate and carob coating
- Usage Recommendation: 2-20%

BENEFITS
- Sulfur, preservative free
- Made from young, mild and virtually fiberless ginger
- Dry, free-flowing format. Disperses readily through formula
- Provides sweetness and warmth, from mild to medium heat
- Adds body, piece identity to formulas
- Shelf stable, ambient temperature storage
PASSIONATE ABOUT THE PROCESS

From farm to formula, we are as committed to the process as we are dedicated to the product. We closely monitor all stages of production in compliance with the FDA Food Modernization and Safety Act.

GINGER JUICE

Our proprietary juice range offers formulators a product that is the result of over 15 years of research and development involving raw material selection, processing, filtration, pasteurization times and temperatures and packaging. The ultimate goal is to provide a consistent end product, in specification, flavor and origin integrity.

GINGER PUREE, PICKLED GINGER, MINCED GINGER

By selecting source material from the early harvest, we are able to produce a range of pickled and fresh-format ginger ingredients that have reached optimum heat levels yet are virtually free of fibers. Once washed and cut, we either pasteurize and flash freeze the product or use a traditional pickling method and a varying mix of rice vinegar, cane sugar and salt without employing artificial additives of any sort.

CANDIED / CRYSTALLIZED GINGER

At around five months the early harvest produces tender and virtually fiberless “baby” rhizomes, ideal for making premium quality candied ginger. Brined, rinsed and cut to size specification, the young ginger is then candied using traditional methods. Cooked in a series of progressively higher brix syrups over a period of several days, the natural moisture in the rhizome is replaced with sugar syrup. Once the correct brix is achieved, the candied ginger is drained of syrup and packed or onward processed into crystallized ginger. The crystallizing steps include coating the candied ginger in granulated sugar, then letting it cure for 24-36 hours before packing.

COLLABORATION & CUSTOMIZATION

As single-ingredient specialists, The Ginger People offer greater supply flexibility, personalized product development collaboration and customized specifications* to meet unique formula requirements. Our ingredient range contains no preservatives, colors, flavors or additives and holds an unrivaled suite of third-party accreditations (see Product Accreditation Sheet).

*If you require product customization, we can work with you to develop an ingredient tailored specifically to your formula. Volume requirements apply.