

PRODUCT NAME **GINGER OLEORESIN**  
PRODUCT CODE **EC 0005**

## SPECIFICATIONS

### DESCRIPTION

Product obtained from the interaction of Ginger Essential Oil and Lecithin. Soluble in oils, partially soluble in alcohol and insoluble in water

### ORGANOLEPTIC CHARACTERISTICS

APPEARANCE	This is a low viscous liquid.
COLOR	Clear brown to dark brown.
ODOR AND TASTE	Characteristics to ginger.

### PHYSICO CHEMICAL CHARACTERISTICS

DENSITY 20°C (g/mL)	Minimum 0.900
VOLATILE OIL	Minimum 38.0 %

### APLICACIONES

Flavoring agent. It is widely used in seasoning, sauces, meat products, consommé, dehydrated soups, canned goods, etc. The dosage varies depending on product type and intensity of flavor desired in the final product. Non-direct product for consumption (NRTE).

### CONCENTRATION

1.0 kg of Ginger Oleoresin EC 0005 approximately equivalent to 40.0 kg. of natural product.

### STORAGE

Stored in their original container, closed hermetically, in a fresh place, dry, protected from the dust, the direct light and heat sources.

### PACKAGE

Aluminum containers of 1L. Each package must have a label that indicates the product identification, lot number, net weight, production date and expiry date.

### SHELF LIFE

Shelf life is two years if keep as indicated. Shake well before using.

### ALLERGENS

This product contains soy lecithin.

RESEARCH AND DEVELOPMENT DEPARTMENT  
UPDATE: JULY 14, 2022 ING. SEBASTIAN GAYTAN MOTA  
VALIDITY: JULY 14, 2024  
REVISED: IBQ. JESÚS EMANUEL BARRERA RICO  
AUTHORIZED: DR. ENRIQUE PIÑEYRO VEGA