
Ginger — Specification

Part 2:

Ground

In order to match with technological development and to keep continuous progress in industries, Standards are subject to periodic review. Users shall ascertain that they are in possession of the latest edition

© RSB 2016

All rights reserved. Unless otherwise specified, no part of this publication may be reproduced or utilized in any form or by any means, electronic or mechanical, including photocopying and microfilm, without prior written permission from RSB.

Requests for permission to reproduce this document should be addressed to

Rwanda Standards Board

P.O Box 7099 Kigali-Rwanda

Tel. +250 252 586103/582945

E-mail: info@rsb.gov.rw

Website: www.rsb.gov.rw

Contents

Page

Foreword	iv
1 Scope	1
2 Normative references	1
3 Requirements	1
3.1 Description	1
3.2 Taste and flavour	1
3.3 Freedom from Moulds and Insects	2
3.4 Extraneous Matter	2
3.5 Insect Damaged Matter	2
3.6 Fineness of Ground Ginger	2
4 Packaging	3
5 Labelling	3
6 Sampling	4

COPY FOR PUBLIC REVIEW COMMENTS

Foreword

Rwanda Standards are prepared by Technical Committees and approved by Rwanda Standards Board (RSB) Board of Directors in accordance with the procedures of RSB, in compliance with Annex 3 of the WTO/TBT agreement on the preparation, adoption and application of standards.

The main task of technical committees is to prepare national standards. Final Draft Rwanda Standards adopted by Technical committees are ratified by members of RSB Board of Directors for publication and gazettment as Rwanda Standards.

RS xxx-n was prepared by Technical Committee RSB/TC 016, *Fresh Fruits and Vegetables*.

In the preparation of this standard, reference was made to the following standard ():

IS 1908: *Ginger, Whole and Ground*

The assistance derived from the above source is hereby acknowledged with thanks.

DRS 303 consists of the following parts, under the general title *Introductory element — Main element*:

Committee membership

The following organizations were represented on the Technical Committee on Fresh Fruits and Vegetables (RSB/TC 16) in the preparation of this standard.

Paragraph of participants

Rwanda Standards Board (RSB) – Secretariat

Ginger — Specification — Part 2: Ground

1 Scope

This Draft Rwanda Standard prescribes the requirements and methods of test and sampling for ginger, *Zingiber officinale* Roscoe (Sonth). It applies for whole and ground (powder) ginger.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

IS 2860 : 1964 Method of sampling and test for fruits and vegetables

IS 5887(Part 3) : 1999 Methods for detection of bacteria responsible for food poisoning : part 3 General guidance on *salmonella* (second revision)

IS 13145: 1993 Spices and condiments—Methods of sampling (first revision)

ISO 1003: 2008 Spices—Ginger(*Zingiber officinale* Roscoe)—Specification

ISO 928: 1997 Spices and condiments—Determination of total ash

3 Requirements

3.1 Description

The ginger, whole , shall be the rhizomes of *Zingiber officinale* Roscoe in pieces irregular in shape and size not less than 20mm in length or in small cut pieces, pale brown in colour and fibrous with peel not entirely removed, washed and dried in the sun . The material may be garbled by removing pieces that are too light and it may also be lime bleached. The dried rhizomes may also be ground into powder.

3.1.1 Pure lime shall be used for bleaching of ginger

3.1.2 The material shall be free from added colours.

3.2 Taste and flavour

The taste and flavour of ginger, whole or ground , shall be characteristic and wholesome. The material shall not have rancid or bitter taste or musty odour.

3.3 Freedom from Moulds and Insects

The ginger, whole or ground, shall be free from visible moulds and insect infestations.

3.4 Extraneous Matter

The proportion of extraneous matter in ginger, whole shall not exceed 1.0 percent. Exhausted or spent ginger shall be considered as extraneous matter. The proportion of extraneous matter shall be determined in accordance with 4 of IS 1797.

3.5 Insect Damaged Matter

This includes ginger rhizome pieces exhibiting definite evidence of insect feeding or containing one or more whole insects or equivalent webbing or excreta. The proportion of insect damaged matter shall be not more than 1 percent by mass when determined by the method given in 4.1 of IS 1797 except that insect damaged ginger rhizome pieces are to be separated.

3.6 Fineness of Ground Ginger

The ginger shall be ground to such fineness that the whole of the material passes through 500 micron sieve (see IS 460 (parts 1 and 2).

The ginger, ground, shall also comply with the requirements given in table 1

Table 1 — Requirements Ginger, ground

S/N	Characteristics	Limits	Test method
i.	Moisture content, %, m/m, max	12	ISO 1003
ii.	Ash content, %, m/m, max	7	ISO 928
iii.	Water soluble ash, %, min	1.9	7 of IS 1797
iv.	Acid Insoluble ash, % by mass max	1.0	8 of IS 1797
v.	Cold water soluble extract, % by mass, min	11.4	11 of IS 1797
vi.	Volatile oil % by mass, min	1.5	15 of IS 1797
vii.	Alcohol soluble extract, % by mass min	5.1	10 of IS 1797
viii.	Calcium oxide		

Contaminants

S/N	Contaminants	Maximum limits	Test methods
	Lead (Pb), mg/kg, max	10.0	14 of IS 2860
	Calcium (as cao), % by mass, max	1.0	12 of IS 1797

Aflatoxins

Hygiene

	<i>Microbiological</i>	<i>Specifications</i>	<i>Test method</i>
i.	<i>TVC cfu/g Max</i>	<i>50000</i>	
ii.	<i>Salmonella (in 25g)</i>	<i>Absent</i>	IS 5887 (part 3)
iii.	<i>E. Coli in 50g</i>	<i><10</i>	
iv.	<i>Coliforms</i>	<i>100</i>	
v.	<i>Enterobacteriaceae</i>	<i>100</i>	
vi.	<i>Yeasts</i>	<i>500</i>	
vii.	<i>Moulds</i>	<i>500</i>	
viii.	<i>Bacillus cereus</i>	<i>100</i>	
ix.	<i>Clostridium perfringens</i>	<i>10</i>	
x.	<i>Staph aureus</i>	<i><20</i>	

4 Packaging

Ginger, whole and ground shall be packaged in airtight food grade containers, which shall be sealed to prevent contamination.

5 Labelling

In addition to EAS 38, the following specific provisions shall apply:

- a) the name of the product as Ginger
- b) type as whole or ground
- c) name, address and physical location of the manufacturer/processor;
- d) net contents in g or kg;
- e) manufacturing date;
- f) best before date;

- g) country of origin;
- h) conditions of storage;
- i) batch/lot number.

6 Sampling

Sampling for the purpose of testing shall be done in accordance with the methods prescribed in **EAS 45**

COPY FOR PUBLIC REVIEW COMMENTS

COPY FOR PUBLIC REVIEW COMMENTS