

GINGER INGREDIENTS

- SINGLE ORIGIN SPECIALISTS -



the
ginger  people®
We know ginger best™

COUNTRY SOURCING

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.

Depending on region and varietal, ginger presents its own particular flavor nuances. 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.



Fiji farmers Masua and Apisalome Koro

FIJI



VARIETAL

Queensland Pink

AROMA

Citrus, Grassy, Sweet

FLAVOR

Medium-Hot, Peppery, Lemon Zest

CHINA



VARIETAL

Taiwan White

AROMA

Bright, Citrusy

FLAVOR

Medium-Hot, Lemon, Floral, Earthy

PERU



VARIETAL

Common name "Kion"

AROMA

Herbaceous, pungent

FLAVOR

Spicy-hot, intense, full-flavored

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BENEFITS OF GINGER - HEALTH AND FLAVOR

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 oldest 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.

Sampling and collaborating is encouraged - ingredients@gingerpeople.com.

HEALTH BENEFITS OF GINGER

- ✓ **DIGESTIVE**
- ✓ **ANTI-NAUSEA**
- ✓ **CARMINATIVE**
- ✓ **ANTIOXIDANT**
- ✓ **THERMOGENIC**
- ✓ **ANTI-INFLAMMATORY**



GINGER AND TURMERIC JUICE

Proprietary, single-origin juice offers formulators a product that is the result of over 20 years of research and development involving raw material selection, processing, filtration, pasteurization and packaging.



F **FIJI**
Pressed in Fiji

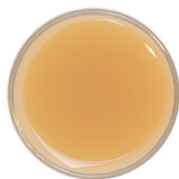


C **CHINA**
Pressed in California



P **PERU**
Pressed in California

MOST POPULAR FORMATS



**UNFILTERED
GINGER JUICE**
#30105 **C**

INGREDIENTS: Ginger
BRIX: <5.0° | pH: 5.0-7.0
PACK: 40lb pail



**UNFILTERED
GINGER JUICE**
#20105 **F**

INGREDIENTS: Ginger
BRIX: <5.0° | pH: 5.0-7.0
PACK: 22lb pail



**ORGANIC UNFILTERED
GINGER JUICE**
#31105 **C**

INGREDIENTS: Organic Ginger
BRIX: <5.0° | pH: 5.0-7.0
PACK: 40lb pail



**UNPASTEURIZED /
70 MESH GINGER JUICE**
#31101 **P**

INGREDIENTS: Ginger
BRIX: <5.0° | pH: 5.0-7.0
PACK: 40lb pail



**UNPASTEURIZED
GINGER JUICE**
#30102 **C**

INGREDIENTS: Ginger
BRIX: <5.0° | pH: 5.0-7.0
PACK: 40lb pail



**UNFILTERED
TURMERIC JUICE**
#20106 **F**

INGREDIENTS: Turmeric
BRIX: <5.0° | pH: 5.0-7.0
PACK: 22lb pail

APPLICATIONS

- Sauces / dressings
- Soups
- Dairy
- Confectionery
- Ice cream
- Health shots
- RTD Tea
- Alcohol

USAGE RECOMMENDATION: 2-10%

BENEFITS

- Proprietary juicing process retains valuable ginger actives
- Amplifies and unifies other flavors
- Extraordinary health and wellness credentials
- Flows easily through most fillers
- Flash pasteurization maintains accurate flavor and heat characteristics
- Fresh ginger and turmeric flavor

CUSTOMIZED OPTIONS AVAILABLE

- Filtering
- Pasteurization
- Acidification

FOOD SERVICE PACK SIZES



**ORGANIC
GINGER JUICE**
#50407 **C**

INGREDIENTS: Organic
ginger, citric acid
BRIX: <5.0°
pH: 3.8-4.0
PACK: 12x32 oz bottle



**GINGER JUICE
NON-GMO**
#50410 **F**

INGREDIENTS:
Ginger, citric acid
BRIX: <5.0°
pH: 3.8-4.0
PACK: 12x32 oz bottle



**TURMERIC JUICE
NON-GMO**
#50507 **F**

INGREDIENTS:
Turmeric, citric acid
BRIX: <5.0°
pH: 3.8-4.0
PACK: 12x32 oz bottle

PUREE, MINCED AND SHREDDED GINGER

By selecting raw material from the early harvest, we are able to produce a range of “fresh-format” and pickled ginger ingredients that have reached optimum flavor and heat levels, yet are virtually free of fibers.



F FIJI



CH CHINA

MOST POPULAR FORMATS



PUREE #25116 **F**

INGREDIENTS: Ginger
BRIX: <5.0° | pH: 4.0-7.0
PACK: 22lb pail | FROZEN

PUREE #35116 **C**

INGREDIENTS: Ginger
BRIX: <5.0° | pH: 4.0-7.0
PACK: 33lb pail | FROZEN

ORGANIC PUREE #36106 **C**

INGREDIENTS: Organic Ginger
BRIX: <5.0° | pH: 4.0-7.0
PACK: 33lb pail | FROZEN



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

INGREDIENTS: Ginger
BRIX: <5.0° | pH: 4.0-7.0
PACK: 33lb pail | FROZEN



SHREDDED #32000 **C**

INGREDIENTS: Ginger, cane sugar, vinegar, water, citric acid
BRIX: 20-28° | pH: <3.0
PACK: 40lb pail

APPLICATIONS

- Sauces / dressings
- Soups
- Beverages
- Baked goods
- Coleslaw
- Seafood
- Chutney
- Condiments
- Garnishes

USAGE RECOMMENDATION: 2-8%

BENEFITS

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

CUSTOMIZED OPTIONS AVAILABLE

FOOD SERVICE PACK SIZES



ORGANIC MINCED GINGER #50401 **C**

INGREDIENTS: Organic ginger, citric acid
BRIX: <5.0°
pH: 3.8-4.2
PACK: 6x25 oz jar



ORGANIC GRATED GINGER #50402 **C**

INGREDIENTS: Organic ginger, citric acid
BRIX: <5.0°
pH: 3.8-4.2
PACK: 6x26.5 oz jar



ORGANIC PICKLED SUSHI GINGER #50403 **C**

INGREDIENTS: Organic ginger, citric acid
BRIX: <5.0°
pH: 3.8-4.2
PACK: 6x26.5 oz jar

CANDIED GINGER

Candied ginger imparts a sweet, more subtle pungency and flavor. Sometimes referred to as “stem” ginger, this traditional sweetmeat is a flavor-enhancing ingredient in cheesecakes, ice cream and chocolate, along with many other more refined formulas.



F FIJI



C CHINA

MOST POPULAR FORMATS



SELECT SLICE
25-35MM ROUNDS **F**
#21235

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



SELECT DICE
12-22MM **F**
#21270

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



ORGANIC EXTRA FINE DICE
3-7MM **F**
#25240

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



MINCED
2-5MM **C**
#40346

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



PULP
#21140 **F**

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

PULP
#41040 **C**

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

ORGANIC PULP
#41140 **C**

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

APPLICATIONS

- Sauces / dressings
- Syrups
- Beverages
- Chutney
- Glazes
- Ice cream
- Baked goods
- Fillings
- Desserts
- Chocolate / carob

USAGE RECOMMENDATION: 2-20%

BENEFITS

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

CUSTOMIZED OPTIONS AVAILABLE

CRYSTALLIZED GINGER

Crystallized ginger is the first ingredient we introduced to the U.S. market over 30 years ago. We start with fresh ginger, harvest it young so it's virtually fiberless then steep it in simple syrup and dry it to a crackly crust with a soft, chewy pop to countless formulas.



MOST POPULAR FORMATS



SELECT SLICE
25-35MM ROUND **F**
#50135 / #20135

INGREDIENTS: Ginger,
cane sugar
BRIX: 74-80° | pH: 3.0-5.0
PACKS: 11lb | 25.4lb carton

ORGANIC SELECT SLICE
22-32MM ROUND **F**
#25135

INGREDIENTS: Organic ginger,
organic cane sugar
BRIX: 74-80° | pH: 3.0-5.0
PACK: 25.4lb carton



SELECT DICE
15-22MM **F**
#50120 / #20120

INGREDIENTS: Ginger,
cane sugar
BRIX: 74-80° | pH: 3.0-5.0
PACKS: 11lb | 25.4lb carton

ORGANIC SELECT DICE
8-16MM **F**
#25120

INGREDIENTS: Organic
ginger, organic cane sugar
BRIX: 74-80° | pH: 3.0-5.0
PACK: 25.4lb carton

ORGANIC SELECT DICE
8-16MM **C**
#41120

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



MEDIUM SELECT DICE
8-12MM **F**
#20150

INGREDIENTS: Ginger,
cane sugar
BRIX: 74-80° | pH: 3.0-5.0
PACK: 25.4lb carton

SMALL DICE
5-8MM **F**
#20145

INGREDIENTS: Ginger,
cane sugar
BRIX: 74-80° | pH: 3.0-5.0
PACKS: 11lb | 25.4lb carton

ORGANIC SMALL DICE
5-8MM **F**
#25145

INGREDIENTS: Organic
ginger, organic cane sugar
BRIX: 74-80° | pH: 3.0-5.0
PACK: 25.4lb carton

SMALL DICE
4-8MM **C**
#40144

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



MINI CHIPS
2-5MM **F**
#20144

INGREDIENTS: Ginger,
cane sugar
BRIX: 74-80° | pH: 3.0-5.0
PACK: 25.4lb carton

MINI CHIPS
2-5MM **C**
#40146

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

ORGANIC MINI CHIPS
2-5MM **C**
#41146

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

APPLICATIONS

- Private label re-pack
- Bulk bins
- Nut / fruit snack mixes
- Granola
- Desserts
- Chocolate
- Toppings
- Baked goods
- Cereals
- Yogurt
- Chocolate / carob

USAGE RECOMMENDATION: 2-20%

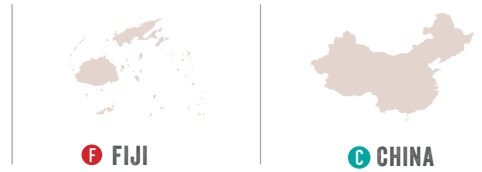
BENEFITS

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

CUSTOMIZED OPTIONS AVAILABLE

BARE GINGER

Free of surface sugar, this mildly spiced, sweetened and dried ginger has a smoother, velvety mouthfeel ideal for enrobing, panning and blending into snack mixes.



MOST POPULAR FORMATS



ORGANIC DICE 8-16MM **C** #41220

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

ORGANIC DICE 8-16MM **F** #25220

INGREDIENTS:
Organic ginger,
organic cane sugar
BRIX: 74-80° | pH: 3.0-5.0
PACK: 25.4lb carton

SELECT DICE 15-22MM **F** #20220

INGREDIENTS:
Ginger, cane sugar
BRIX: 74-80° | pH: 3.0-5.0
PACKS: 11lb | 25.4lb carton



DICE 8-10MM **C** #40256

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

DICE 10MM **F** #20215

INGREDIENTS:
Ginger, cane sugar
BRIX: 74-80° | pH: 3.0-5.0
PACKS: 11lb | 25.4lb carton

APPLICATIONS

- Private label re-pack
- Bulk bins
- Fruit/nut snack mixes
- Granola
- Desserts
- Toppings
- Baked goods
- Cereals
- Yogurt
- Chocolate/carob

USAGE RECOMMENDATION: 2-20%

BENEFITS

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

CUSTOMIZED OPTIONS AVAILABLE



COMPLIMENTARY SAMPLES

Order samples online at gingerpeople.com/samples. Samples are complimentary to food and beverage professionals only. Dry samples: 5-8oz. Wet/frozen samples 12-14oz.

ingredients@gingerpeople.com | gingerpeople.com