

TECHNICAL DATA SHEET (TDS)

FROZEN GINGER PASTE

Frizwell® Frozen Ginger Paste is made from carefully selected fresh mature ginger rhizomes. Processed under strict hygienic conditions to preserve its natural pungency, fresh aroma and characteristic flavour. Ready-to-use and ideal for a wide range of culinary applications.



100% Fresh
Ginger



Fresh Aroma
& Flavour



Smooth
Texture



Excellent
Freeze-Thaw
Stability



Industrial
Processing
Grade



100% NATURAL
No Artificial Colours
No Artificial Flavours
No Added Chemical
Preservatives



KEEP FROZEN
at -18°C
or below



**18 MONTHS
SHELF LIFE**



**READY-TO-USE
CULINARY
INGREDIENT**

1. PRODUCT INFORMATION

Product Name	Frizwell® Frozen Ginger Paste
Product Code	FZW-GIP-001
Product Category	Frozen Culinary Ingredient
Product Type	Ready-to-use Ginger Paste
Botanical Name	Zingiber officinale
Country of Origin	India
Shelf Life	18 Months (Frozen)

2. INGREDIENTS

- Fresh Ginger
- Refined Sunflower Oil
- Salt
- Lemon Juice Concentrate
- Mixed Tocopherols (Natural Antioxidant)



No Artificial Colours
No Artificial Flavours
No Added Chemical Preservatives

3. APPLICATIONS



Curries &
Gravies



Marinades



Pickles



Soups &
Bases



Ginger Garlic
Paste



Ready Meals



Frozen Foods



Chutneys



Sauces



HORECA



Instant Foods



Food
Service

4. TYPICAL PHYSICAL CHARACTERISTICS

Appearance	Smooth homogeneous paste
Colour	Light cream to pale yellow
Aroma	Fresh ginger
Taste	Characteristic pungent
Texture	Smooth
Visible Foreign Matter	Absent
Oil Separation	Slight natural separation may occur

5. TYPICAL CHEMICAL CHARACTERISTICS

Moisture	78 – 82%
pH	5.5 – 6.5
Salt (as NaCl)	1.5 – 2.5%
Fat	2 – 4%

6. NUTRITIONAL INFORMATION (Per 100 g*)

Energy	90 kcal
Protein	1.8 g
Total Fat	3.0 g
Saturated Fat	0.4 g
Carbohydrates	15.5 g
Total Sugars	2.0 g
Dietary Fibre	2.5 g
Sodium	780 mg

*Typical values only.

7. MICROBIOLOGICAL SPECIFICATIONS

Total Plate Count	< 10,000 CFU/g
Yeast & Mould	< 100 CFU/g
Coliform	< 10 CFU/g
Escherichia coli	Absent/g
Salmonella	Absent/25 g
Listeria monocytogenes	Absent/25 g

8. PROCESS FLOW



9. PACKAGING



- 15 kg Food Grade HDPE Pail
- Food Grade Poly Liner
- Tamper Evident Lid
- Stretch Wrapped Pallet

NET WEIGHT
15 kg

10. STORAGE



Store continuously
at -18°C or below.

Do not thaw
and refreeze.

Maintain frozen cold chain
during transportation
and storage.

11. SHELF LIFE



18 Months from the date
of manufacture when
stored continuously at
-18°C or below in the
original unopened pack.

12. REGULATORY INFORMATION

Recommended HS Code : 2103 90 90

(Prepared culinary ginger paste; subject to final
customs classification based on declared composition.)

FSSAI Food Category : 12.2.2 – Seasonings & Condiments

GMO Status : Not from genetically modified organisms

Allergen Statement : Does not contain major allergens as
ingredients. Cross-contact risks are controlled.



PRODUCT
OF INDIA

MANUFACTURED BY

FRIZWELL AGRO FOODS

SPL-14, Jigani Industrial Area – Phase II,
Anekal Taluk, Bengaluru – 560105,
Karnataka, India

FSSAI Lic. No.: 11222999000001



FSSC 22000 Certified



GMP Certified



Consistent Quality
All Year Round

MARKETED BY

PELLAGIC FOOD INGREDIENTS PRIVATE LIMITED

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OUR BRANDS



Relish the true
essence of nature

Ingredients for a
better tomorrow

The power of
nature