

1 - PRODUCT ILLUSTRATION



2 - PRODUCT IDENTIFICATION

Commercial name	: Dried Ginger from Madagascar
Scientific name	: <i>Zingiber officinale</i>
Family	: Zingiberaceae
Origin	: Madagascar
Used part	: Dried Rhizome
HS Code (Customs)	: 0910.11 (dried ginger, whole or broken).

3 - ORIGIN AND PRODUCTION OF THE PRODUCT

Main production Areas	: Analanjirofo Region, SAVA, Atsinanana, and some South-East areas.
Cultivation method	: Planting in open fields, traditional cultivation under humid tropical climate.
Harvest period	: April – August (mainly), depending on varieties and zones.
Harvest and Processing method	: a) Manual harvest of mature rhizomes (10–12 months after planting); b) Cleaning and light peeling; c) Sun drying or in ventilated dryer, until reaching moisture $\leq 12\%$; d) Packaging and storage.

4 - PHYSICO-CHEMICAL CHARACTERISTICS OF THE PRODUCT

Appearance	: Whole rhizomes or pieces, beige to light brown surface, firm texture, without molds.
Odor	: Spicy, pungent, typical of fresh ginger.
Taste	: Pungent, hot, slightly sweet and aromatic.
Standard Quality parameters	: Moisture Content: $\leq 12\%$ Foreign Matter: $\leq 1\%$ Moldy Rhizomes: $\leq 2\%$ Broken Pieces: $\leq 5\%$

5 - PACKAGING AND STORAGE OF THE PRODUCT

Common packaging	: Polypropylene bags of 25 kg, lined with food-grade bags or big bags for large volumes; For premium export: vacuum bags (500 g to 5 kg).
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Storage condition	: Dry, cool and ventilated place. Relative Humidity ≤ 65%. Temperature: 18–25 °C. Avoid exposure to strong odorous products (spices, vanilla, cocoa).
Shelf life	: 12–18 months under good conditions.

6 - USES AND TARGET MARKETS

Kitchen / Gastronomy	: Spice for cooked dishes, infusions, hot drinks, confectioneries.
Agri-food Industry	: Powder for sauces, cakes, drinks, spice mixes.
Cosmetics & Pharma Industry	: Food supplements, essential oils, aromatic products.
Main Markets	: EU (France, Germany, Netherlands), United States, Japan, Middle East.
Trend	: Growing demand for organic ginger, quality dried and traceable.

7 - COMPETITIVE ADVANTAGES OF THE PRODUCT

Competitive advantages	: Pungent and fragrant aroma, highly appreciated in gastronomy and industry. Artisanal drying in the sun or in ventilated dryer → optimal preservation of flavors and active compounds. Traceability and easy certification for approved exporters. Suitable for premium and Organic markets.
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8 - DOCUMENTS REQUIRED FOR PRODUCT EXPORT

General	: 1. Commercial Invoice 2. Packing List 3. Customs Declaration (DDE) 4. Phytosanitary Certificate (Directorate of Plant Protection) 5. Certificate of Origin (CCI or approved body) 6. Quality Analysis Certificate (moisture, purity, absence of contaminants) 7. Exporter Approval or Export Authorization (Ministry of Commerce and Industry)
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