Danish Agro FARMS





PRODUCT PROFILE

# WHOLE DRIED GINGER



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## Natural Aroma. Distinctive Flavour. Quality Sourcing.

Danish Agro Farms supplies whole dried ginger for spice manufacturers, food processing industries, wholesalers, ingredient suppliers, and commercial buyers. We focus on sourcing quality ginger and handling it according to customer requirements, product specifications, and intended applications.

Our whole dried ginger is suitable for customers seeking a traditional spice ingredient with a characteristic warm aroma, pungent flavour, and versatile applications across food manufacturing and seasoning industries.

We offer sourcing options according to customer preferences, including product grade, size, appearance, moisture requirements, and packaging specifications, subject to availability.

## Product Overview

Whole dried ginger is prepared from ginger rhizomes that are cleaned and dried to reduce moisture and support storage stability. Depending on the product specification, ginger may be supplied with its outer skin intact or in a peeled form.

Dried ginger is valued for its distinctive flavour and aroma and is widely used in spice blends, food ingredients, traditional recipes, and industrial food applications.

## Key Product Features

- Whole dried ginger rhizomes.
- Characteristic warm, pungent flavour and aroma.
- Suitable for grinding, milling, and further processing.
- Available in customer-specific grades, subject to supply.
- Suitable for spice blending and food ingredient applications.
- Bulk supply options for commercial and industrial buyers.
- Product specifications agreed according to customer requirements.

## Product Applications

Whole dried ginger is used across various food and ingredient industries, including:

- Spice grinding and powder manufacturing.
- Curry powders and seasoning blends.



- Garam masala and other spice mixtures.
- Food processing and ingredient manufacturing.
- Pickles, sauces, chutneys, and marinades.
- Bakery and selected confectionery applications.
- Herbal infusions and traditional food preparations, where suitable.
- Wholesale spice distribution and commercial trading.

## Farm-Level Sourcing & Raw Material Management

Our sourcing approach emphasizes raw material selection and coordination with growers and suppliers to support consistent product quality.

## The process may include:

- Sourcing ginger from suitable growing regions and suppliers.
- Inspection of incoming raw material.
- Assessment of maturity, appearance, and overall condition.
- Removal of unsuitable or visibly damaged material.
- Coordination of cleaning and drying according to the product specification.
- Lot selection according to customer requirements.

## Processing & Drying

Whole dried ginger quality depends on raw material condition, cleaning, drying practices, and storage management.



**Depending on the source and processing method, the process may include:**

**• 1. Raw material receiving: Inspection of incoming ginger rhizomes.**

**• 2. Sorting: Removal of damaged, decayed, or unsuitable pieces.**

**• 3. Cleaning: Removal of soil and other visible foreign matter using an appropriate method.**

**• 4. Peeling, where required: Preparation according to the customer's preferred product**

• type.

**• 5. Drying: Sun drying or controlled mechanical drying, depending on the agreed**

• specification.

**• 6. Moisture assessment: Verification against the applicable product requirements.**

**• 7. Final sorting: Assessment of appearance and removal of unsuitable material.**

**• 8. Packaging: Packing in suitable food-grade packaging.**

**• 9. Storage and dispatch: Storage under clean, dry conditions to help protect product**

• quality.

Drying conditions should be controlled to achieve the required moisture level while preserving the ginger's characteristic aroma and flavour.

## Quality Inspect