

Organic Ginger Powder



What is Organic Ginger Powder?

Organic Ginger Powder is meticulously crafted from 100% pure, organically cultivated ginger rhizomes. After harvesting, the ginger is thoroughly cleaned, gently dried, and then finely milled into a versatile powder. This careful processing preserves the ginger's characteristic volatile oils, such as gingerol, which are responsible for its pungent flavor and many of its renowned health benefits.

Ginger has been prized for centuries in traditional medicine systems for its carminative, anti-nausea, and anti-inflammatory properties. Our **Organic Ginger Powder** provides a convenient and effective way to integrate this powerhouse spice into various product applications, naturally enhancing their flavor profile and functional value.

Specifications

Attribute	Details
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Latin Name	<i>Zingiber officinale</i>
Source	100% Organic Ginger Rhizomes
Appearance	Fine, pale yellow to yellowish-brown powder
Aroma & Flavor	Pungent, spicy, warm, zesty, characteristic ginger aroma and taste
Mesh Size	Typically 60-80 mesh (fine powder for optimal dispersion)
Moisture Content	Max 10% (ensures stability and shelf life)
Bulk Density	0.45-0.65 g/cm ³ (for packaging and formulation consistency)
Microbiological Purity	Meets international food safety standards (e.g., E. coli, Salmonella absent)
Heavy Metals	Low levels, compliant with international regulations
Key Active Compounds	Min 1.5% Gingerols (marker for pungency and bioactivity)

Key Features

- **Distinctive Flavor & Aroma:** Imparts a unique warm, spicy, and zesty flavor profile that enhances a wide range of culinary creations.
- **Digestive Support:** Traditionally used to aid digestion, alleviate nausea, and calm an upset stomach, making it ideal for digestive health formulations.
- **Anti-Inflammatory Properties:** Contains active compounds like gingerols and shogaols known for their potent anti-inflammatory and antioxidant effects.
- **Immune System Boost:** May help support a healthy immune system, particularly during seasonal challenges.

- **Circulation & Warmth:** Known for its warming properties, it can help stimulate circulation.
- **Natural & Clean Label:** Derived from certified organic ginger, ensuring a product free from synthetic pesticides, herbicides, and GMOs, supporting clean label initiatives.
- **Versatile Functionality:** Adaptable for a wide range of B2B product developments in diverse industries.

Applications

Our **Organic Ginger Powder** is a highly versatile ingredient for a multitude of B2B applications across the food, beverage, and nutraceutical industries:

- **Food Products:**
 - **Bakery & Confectionery:** Spice for cookies, cakes, gingerbread, muffins, and various sweet treats; flavoring for chocolates and candies.
 - **Savory Dishes:** Seasoning for curries, stir-fries, soups, stews, marinades, and rubs in ethnic and everyday cuisine.
 - **Snack Foods:** Flavoring for crackers, chips, and savory snack mixes.
- **Beverages:**
 - **Teas & Infusions:** Base for herbal teas, ginger ales, and functional beverages.
 - **Smoothies & Juices:** Adds a spicy kick and functional benefit to health drinks.
 - **Seasonal Drinks:** Perfect for warming winter beverages like spiced lattes and ciders.
- **Nutraceuticals & Dietary Supplements:**
 - **Capsules & Tablets:** As a standalone supplement for digestive support, anti-nausea, or anti-inflammatory benefits.
 - **Powdered Blends:** Ingredient in digestive aid formulas, immune support blends, and anti-inflammatory supplements.
- **Cosmetics & Personal Care:**
 - Used in some warming lotions, balms, and scalp treatments.

Why Choose Our Organic Ginger Powder for Your Business?

Partnering with us for your **Organic Ginger Powder** needs ensures a premium, high-demand ingredient that aligns with health-conscious consumer preferences and culinary trends:

- **Guaranteed Organic Certification:** Our ginger powder adheres to stringent organic standards, vital for your clean-label and premium product lines.
- **Superior Potency & Flavor:** We employ gentle drying and milling processes that preserve the full spectrum of ginger's active compounds, delivering robust flavor and functional efficacy.
- **Consistent Quality & Purity:** From sourcing to processing, we maintain strict quality control and testing protocols, providing you with a reliable, pure, and safe product batch after batch.
- **Robust & Scalable Supply Chain:** As a dedicated B2B supplier, we offer dependable sourcing and the capacity to meet your production demands, from small to bulk orders, efficiently and consistently.
- **Versatile Application:** The powder format offers exceptional flexibility for integration into a wide range of dry and liquid formulations.
- **Comprehensive Technical Support:** Our team can provide detailed data sheets, Certificates of Analysis (CoAs), and expert guidance to support your product development, labeling, and regulatory compliance needs.

FAQs

Q: What is the typical active compound content (Gingerols) in your Organic Ginger Powder?

A: Our **Organic Ginger Powder** is standardized to contain a minimum of **1.5% Gingerols**, ensuring consistent pungency and functional benefits.

Q: Is Organic Ginger Powder suitable for vegan and gluten-free products?

A: Yes, our **Organic Ginger Powder** is made purely from ginger, making it inherently **vegan** and **gluten-free**. It contains no animal products or common allergens.

Q: How does the flavor of organic ginger powder compare to fresh ginger?

A: **Organic Ginger Powder** offers a more concentrated and intensely spicy flavor compared to fresh ginger. The drying process can slightly alter the volatile compounds, leading to a more pronounced

warmth and pungency from shogaols.

Q: What is the shelf life and recommended storage for bulk quantities of Organic Ginger Powder?

A: Our **Organic Ginger Powder** typically has a shelf life of **24-36 months** from the manufacturing date when stored in a cool, dry place, away from direct sunlight and moisture, in its original sealed, airtight packaging. Specific bulk storage recommendations will be provided with your order documentation.

Q: Does your Organic Ginger Powder undergo testing for purity and contaminants?

A: Absolutely. We conduct rigorous testing for heavy metals, microbials, and other contaminants to ensure our **Organic Ginger Powder** meets strict international food safety standards and regulations. Certificates of Analysis are available upon request.

Packing



Want to learn more about this product or have any questions?

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