



Dried Ginger Certified Organic

Common Name:	Dried Ginger Certified Organic
Botanical Name:	Zingiber Officinale Rosc.
Latin Name:	Zingiberis Rhizoma
Pinyin Name:	Gan Jiang
Plant Part Used:	Rhizoma
Quality Standard:	EU Organic, USDA Organic (NOP)
Specification:	Whole Root/Slices/Guanule/Powder/TBC
Harvesting and	Collect in winter
Collection:	

Specification

Dried Ginger Color: white with light yellow

Moisture: <12% Total Ash: <6%

Water Soluble Ash: 1.5% Acid insoluble Ash: 1% Volatile Oil: >0.8% Foreign Matter: Absent GMO products: No

Origin: Yunnan Province, China

Active Ingredients

It contains zingilberene, zingiberone, zingiberol etc.

Benefits

- Drive Away Cold
- Invigorate Stomach
- Prevent the Car Sickness
- Anti-Cancer & Anti-aging

Harvest

Ginger is generally harvested from mid-to-late October to November, when the above-ground plants of ginger begin to wither and the rhizomes are fully expanded and mature.

Storage

Store in a cool and dry place to prevent moths

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Advantage

- 1. The dried ginger of Boherbs is originally produced in Yunnan province, with sufficient sunlight and suitable temperature. The land here is naturally fertile and is called the "Southwest Medicine Store".
- 2.Adhere to no sulphur, no dyeing, no addition: the original color and original fragrance are retained, dry and thorough, light and hard in texture, natural light yellow in color, clean surface, and ginger silk is clearly visible.
- 3. After strictly screening, the fragments, miscellaneous pieces and bad pieces are removed, and it is clean and no impurities.
- 4. Excellent production management and quality inspection team, the quality can be guaranteed.



Functions

- 1. Promote digestion.
- 2. Exciting central breathing and movement system.
- 3. Increase blood circulation, raise blood pressure, and promote sweating.

Production processing

1. Material selection

The material for making dried ginger is mostly ginger dug up in autumn. They are solid, mostly off-white or light yellow, and have fine oil or ring patterns of different sizes on the surface.

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In addition, the ginger used to make dried ginger must have a special aroma. The cross-section should be powdery and have less veins. This kind of ginger will be effective when it is made into dried ginger.

2. Production

Before making the ginger, select the ginger, remove the bad ones and the impurities on the surface of the ginger, and cut it into slices or small pieces after processing. After cutting, place them in the sun to dry, and wait until the water in the ginger is completely evaporation.

Advantages of the company

- 1.Boherbs Co., Ltd, is a professional manufacturer, supplier and wholesaler for certified organic and premium quality herbs, plant extracts and natural ingredients in the pharmaceutical, nutraceutical foodand natural cosmetic industries.
- 2.Organic farm: select high-quality seedlings to ensure quality from the source.
- 3. Sufficient quantity: Organic Scutellaria Root is in sufficient stock and can supply 50 to 100 tons per year.
- 4.Cooperation: with the United States, Canada, Germany, Australia and other countries have friendly exchanges and cooperation, deeply trusted. Good reputation, worthy of cooperation. We can meet the diverse needs of customers.

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