

## Product

|  |   |
|--|---|
| <b>Name</b>  | Organic Ground Ginger (Jar)   |
| <b>Description</b>   | Just Natural Organic Ground Ginger is sourced from only the best organic producers around the world. Give your dishes a kick with this punchy aromatic root. Gingers flavour works well in many Asian and Indian dishes, as well as bakes. And it's packed in our 100% reusable, refillable and recyclable glass jar. |
| <b>Code</b>  | JNLH24  |
| <b>Barcode</b>   | 5056078806964   |
| <b>Country of Origin*</b>  | India   |
| <b>*Country of origin may vary from time to time and the origin stated in this document is not guaranteed.</b> |   |

## Packaging

|   |  |
|---|--|
| <b>Net Content</b>  | 30g  |
| <b>Packaging Type*</b>  | Jar – Glass, Lid – Aluminium, Labels - Paper |
| <b>*Packaging type may vary from time to time and the type stated in this document is not guaranteed.</b> |  |

## Shelf Life

|                           |                       |
|---------------------------|-----------------------|
| <b>Maximum Shelf Life</b> | 24 Months             |
| <b>Storage Conditions</b> | Ambient (15°C - 20°C) |

|                    |   |
|--------------------|---|
| <b>Ingredients</b> | Organic Ginger Powder                           |
| <b>Allergens</b>   | For allergens, see ingredients in <b>BOLD</b> . |

## Nutritional Values per 100g

|                           |                    |
|---------------------------|--------------------|
| <b>Energy</b>             | 1,303KJ (309 kcal) |
| <b>Fat</b>                | 3.3g               |
| <b>Of Which Saturates</b> | 2.0g               |
| <b>Carbohydrates</b>      | 55.4g              |
| <b>Of Which Sugars</b>    | 3.0g               |
| <b>Fibre</b>              | 14.1g              |
| <b>Protein</b>            | 7.4g               |
| <b>Salt</b>               | 0.1g               |

|                             |  |
|-----------------------------|--|
| <b>Certifications</b>       | Organic (Soil Association), Vegan Society    |
| <b>Serving Requirements</b> | Use as instructed in your favourite recipes. |