

# How to flavor your formulas with ginger



## - Ginger Flavoring Guide -

Learn how to **capture** the essence of ginger in your formulas. Let the experts show you how with this comprehensive, **easy-to-use** ginger flavoring guide.

the  
ginger  people®  
We know ginger best™

# Ginger Flavor Comparisons

<i>Product</i>	<i>Usage %</i>	<i>Pros</i>	<i>Cons</i>	<i>Ingredients</i>	<i>Applications</i>
<b>Freeze Dried Ginger Powder</b> Item Code #46100 Pack: 5lb carton Moisture: <5% Mesh: 40 / pH: 4.5 - 6.0	0.2-0.7%	Best ginger flavor in a dry form. Tastes like fresh ginger; hot, clean, and bright. Extremely concentrated. Hydrates rapidly in oil or water. Light weight. Dry shipping and storage.	Provides ginger flavor but not texture. A bit more expensive than other ginger flavoring options.	Ginger	Dry seasoning blends, beverages, baked goods, instant soups, sauces, ice cream, confectionery, chocolate.
<b>Ginger Powder</b> Item Code #45020 Pack: 44lb carton Moisture: 5-8% Mesh: 100-120 / pH: 4.5-6.0	0.3-1.5%	Provides pungent ginger flavor typical of many traditional baked goods. Least expensive ginger flavor option. Dry shipping and storage.	Tastes the least like fresh ginger of all options. Flavor can be characterized as harsh, burnt and bitter. Majority of oils and aromatics are lost.	Ginger	Baked goods.
<b>Liquified Ginger</b> Item Code #30107 Pack: 4x1gallon Moisture: 91-94% pH: 4.0-4.8	0.7-2.5%	Concentrated ginger flavor in a liquid form. Hot, intense, fresh ginger flavor. This natural product is a disaggregate of the whole ginger rhizome. Dry shipping and storage until opening.	Ingredient is brown in color and slightly viscous. Sediment will settle.	Ginger	Beverages, sauces, salad dressings, soups.
<b>Ginger Juice (O)</b> Item Code #30105 Pack: 40lb pail Moisture: 96-97% pH: 6.3-7.0	2-8%	Truest and brightest ginger flavor of all liquid ginger flavor options. Very hot.	Sediment will settle. No clarified version available. Must be shipped and stored frozen. Per pail shipping upcharge for small orders.	Ginger	Beverages, sauces, salad dressings, soups.
<b>Ginger Juice w/citric acid</b> Item Code #30100 Pack: 4x1gallon Moisture: 96-97% pH: 4.2-4.3	2-8%	Shelf stable form of ginger juice. Excellent choice for small manufacturers. Dry shipping and storage until opened.	Ginger flavor not as bright and intense as the frozen ginger juice. Detectable flavor of citric acid. Sediment will settle.	Ginger, citric acid	Beverages, sauces, salad dressings, soups.
<b>Minced Ginger (Puree) (O)</b> Item Code #35116 Pack: 33lb pail Moisture: 85-87% pH: 4.5-6.0	2-8%	Provides fresh ginger heat and flavor. Fine texture; Will flow through most fillers. Minimal fiber. Relatively inexpensive ginger option.	Provides less heat than fresh ginger. Must be shipped and stored frozen. Per pail shipping upcharge for small orders.	Ginger	Sauces, salad dressings, soups, some baked goods.
<b>Minced Ginger (Puree)</b> Item Code: 35111 Pack: 33lb pail Moisture: 85-87% pH: 3.6-6.0	2-8%	Provides fresh ginger heat and flavor. Fine texture. Minimal fiber. Relatively inexpensive. Ascorbic acid cannot be tasted. Can be stored refrigerated.	Provides less heat than fresh ginger. Ships frozen. Per pail shipping upcharge for small orders.	Ginger, ascorbic acid	Sauces, salad dressings, soups, some baked goods.
<b>Minced Ginger 2mm</b> Item Code: 35112 Pack: 33lb pail Moisture: 85-87% pH: 3.6-6.0	2-8%	Uniform 2mm cut. Provides fresh ginger heat and flavor with distinct piece identity. Ascorbic acid cannot be tasted. Can be stored refrigerated.	Ships frozen. Per pail shipping upcharge for small orders.	Ginger, accorbic acid	Sauces, salad dressings, soups.
<b>Minced Ginger 2-5mm</b> Item Code #35117 Pack: 33lb pail Moisture: 85-87% pH: 4.5-6.0	2-8%	Random cut. Provides distinct piece identity and fresh ginger heat. Relatively inexpensive.	Must be shipped and stored frozen. Per pail shipping upcharge for small orders.	Ginger	Sauces, salad dressings, soups.
<b>Pickled Ginger Puree</b> Item Code #39116 Pack: 40lb pail Moisture: 70-72% pH: 2.8-3.1	2-8%	Shelf stable form of ginger puree. Tastes hot and gingery as well as sweet and sour. Dry shipping and storage until opened. Fine texture. Excellent choice for sauces and salad dressings.	Pickled ginger flavor not appropriate in some applications.	Ginger, sugar, vinegar, water	Sauces, salad dressings, soups, deli dips and salads.
<b>Salted Ginger Puree</b> Item Code #35119 Pack: 33lb pail Moisture: 70-73% pH: 1.5-2.5	2-8%	Salty, hot, bright ginger flavor. Fine texture; Will flow through most fillers. Shelf stable, even after opening. Relatively inexpensive.	May not be suitable for low sodium recipes.	Ginger, salt, citric acid	Sauces, salad dressings, soups.
<b>Candied Ginger Pulp (O)</b> Item Code #41040 Pack: 48lb pail Moisture: 16-24% pH: 3.8-4.3	2-10%	Sweet, spicy, warm, mellow, candied ginger flavor. Smooth texture. Adds body to formulas. Shelf stable, even after opening. Least expensive candied ginger product.	Not sugar free. Very sticky.	Ginger, sugar	Sauces, salad dressings, chutneys, ice cream, pastries, pies, fillings, baked goods, crème brulees, cheesecakes.

(O) - Organic Version Available