



KINAL GLOBAL CARE®
Miles Of Smiles...



About us

KINAL stands for extremes in Fortune, Happiness and Spirituality. The Team at Kinal Global Care (KGC) believes that "to care is to be committed". And caring for human well being makes it even more challenging in the current scenario of environmental hazards and dynamic lifestyle of today's generation. We would like to show our care by providing the quality Agricultural products (Spices, Herbs, Oil Seeds, Agro Commodities, Fruits & Vegetables) Industry which are needed by the world.

WHY KINAL GLOBAL CARE PRIVATE LIMITED?

- K. Absolute Practical Experience and Right Guidance to the Importer
- G. Consistency in Quality and Transparency in Dealing.
- C. Relationship First and Profit Next
- P. Collaboration with Genuine People
- L. Stick to our Values at any point of time. QIACC- Quality, Integrity, Accuracy, Commitment and Collaboration

VISION

To be the most consistently preferred exporter of Agricultural products in terms of quality & affordability across the Globe.

MISSION

To supply Indian Agricultural products in in each country by spreading miles of smiles

CORE VALUES

Quality, Integrity, Accuracy, Commitment, Collaboration (QIACC)

CERTIFICATIONS



ADDRESS

No.19, The Great Eastern Galleria, Plot No. 20, Sector 4,
Nerul(W), Navi Mumbai,400706
✉ info@kinalglobalcare.com



www.kinalglobalcare.com

Dry Ginger

Ginger is an upright tropical plant (*Zingiber Officinale* Roscoe) that grows about 1 meter tall. It originated in INDIA and is now produced in tropical climates throughout the world; China, Taiwan, Nigeria, Jamaica, Mauritius and Australia are the major producers.

It requires a warm and humid climate and a heavy rainfall. The plant can be cultivated from almost sea level to an altitude of 1500m above sea level. It thrives well in sandy or clay loam soil with good drainage and hums content.

Forms Of Ginger

GINGER is usually available in three different forms:

- Fresh Root Ginger
- Preserved Ginger in brine or Syrup
- Dried Ginger Spice.

Qualities In Dry Ginger

- PUNJA QUALITY / FIVE FINGER QUALITY
- DELUXE QUALITY
- SEMI DELUXE QUALITY
- A1 QUALITY



Consumption

Fresh Ginger is usually consumed in the area where it is produced, although it is possible to transport fresh roots internationally. Both mature and immature rhizomes are consumed as a fresh vegetable.

Preserved Ginger is only made from immature rhizomes. Most preserved Ginger is exported. Only the youngest most tender stems of ginger should be used.

Dry Ginger spice is produced from the mature rhizome. As the rhizome matures the flavor and aroma become much stronger. Dried Ginger can be ground and used directly as a spice and also for the extraction of ginger oil.

Processing Of Dried Ginger

Ginger can be harvested from about 5 months after planting but at this stage they are immature. After 7 months the rhizomes will become less tender and the flavor will be too stronger. Most mature rhizomes for drying are harvested between 8 to 9 months of age when they have a big aroma and flavor. If they are harvested later than this the fibre content will be too high.

Steps Of Dried Ginger

- 1 The fresh rhizome is harvested at between 8 to 9 months of age.
- 2 The roots and leaves are removed and the rhizomes are washed
- 3 The rhizomes have to be 'killed' or inactivated. This is done by peeling, rough scraping or chopping the rhizome into slices
- 4 After peeling and washing, the rhizomes are soaked for 2-3 hours in clean water then soaked in a solution of 1.5-2.0% lime (calcium oxide) for 6 hours.
- 5 The rhizomes are dried. The traditional method is to lay the pieces on a concrete floor and sun-dry until a final moisture content of 10%. Drying may take anything from 7 to 14 days depending upon the weather conditions.
- 6 After drying, the rhizomes are cleaned to remove any dirt, pieces of dried peel and insects. An air separator can be used for large quantities.
- 7 The dried rhizomes should be packaged into jute bags.
- 8 We can store the Dried Ginger in cold storage for their long life.

Specification of Dried Ginger

- Moisture: 13% Max
- Extraneous Matter: 2% max
- Total Ash: 8% Max
- Volatile Oil: 1% Min. (ML/100 GM)
- Free from Mould Growth, living insects, dead insects, rodent contamination.

Packing: (KGS)

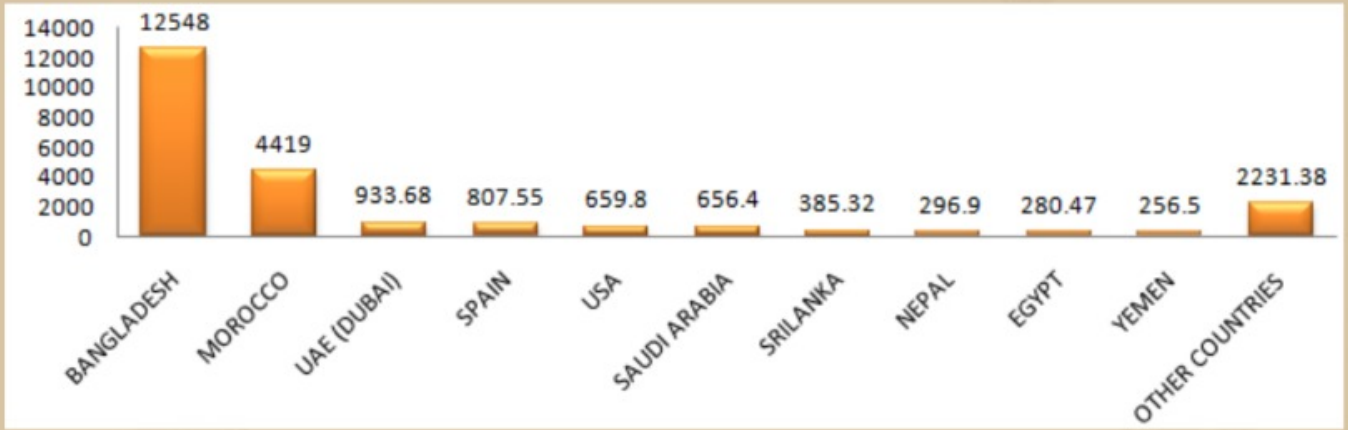
- 10kg/ 25kg/ 50 kg jute bags
- Container Capacity:
 - 1*20ft Container can load 12.5 MT
 - 1*40ft Container can load 25 MT

Why Dry Ginger From Kinal Global Care ?

- Quality Control Specialist in each process of Dry Ginger
- Specialist will deal throughout the process
- Direct involvement of Kinal management for each shipment
- Adhering to our core values for each process (QIACC)
- Procurement and scrutiny to the fullest from farmers/ processor.
- Live Product photos and packing photos update
- Transparency and Genunity in information Knowledge sharing to buyers
- customers first and attitude



Export of Indian Dry Ginger



Dry Processing



Packing



Stuffing



Packing Bags

