



Market Price Per Ton Wholesale High Quality Dried Ginger Ginger For Export In China

Ginger

Specifications :

Price	US \$1200 - \$2200 / Metric Ton
Brand Name	Ginger
Model Number	03
Place of Origin	Shandong China (Mainland)
Min.Order Quantity	1 Carton
Payment Terms	T/T with 30% before production, 70% balance before delivery; L/C
Supply Ability	Supply four seasons, all the year round. 280 Metric Ton/ Metric Tons per Month
Delivery Detail	around 7 days after receipt of 30% deposit
Packaging Details	10kg/20kg mesh bag/ctn
Style	air-dried
Type	Ginger

Detail Introduction :

Essential details
Style:air-dried
Type:Ginger
Variety:Old Ginger
Cultivation Type:COMMON
Weight (kg):200g
Place of Origin:China
Model Number:200g
Product name:Fresh Ginger, Dried Ginger
Color:Yellow
Packing:10Kg/Pvc Carton
Grade:1st Grade
Taste:Hot Spicy
Varieties of ginger:Organic Ginger Farming Ginger
MOQ:20' FCL
Supply Period:Year
Origin:Shandong China
Quality:Top Grade
Supply Ability?10000 Ton/Tons per Month



Packaging & delivery

Packaging Details

LOOSE PACKING

20kg/mesh bag

10kg/mesh bag

10kg/carton

5kg/carton

Customized packing

SMALL PACKING

10x1kg/10kg carton

20x500g/10kg carton

40x250g/10kg carton

3p/4p/5p/6p/10kg carton

Customized packing

Port?Qingdao port

Transporting Temperature?12 ? -13 ?

Shelf life?Can be stored for up to 3-4 months under proper conditions

Delivery time?Within 7 days after receiving the down payment

Efficacy and function

Appetizer and spleen, heatstroke prevention and cooling, sterilization and detoxification

Ginger is a perennial herb. The rhizomes are used for medicine, and the fresh or dried products can be used as cooking ingredients or made into pickles and candied ginger. Stems, leaves, and rhizomes can extract aromatic oils for use in food, beverages, and cosmetic fragrances. In addition to physiologically active substances such as zingerone and gingerol, ginger also contains protein, polysaccharides, vitamins and various trace elements. It integrates nutrition, seasoning and health care. Bactericidal and detoxifying effects.

1. Anti-oxidation: The structure of gingerol and diphenylheptane compounds contained in ginger has strong anti-oxidation and free radical scavenging effects; eating ginger often can resist aging, and the elderly often eat ginger to eliminate the elderly spot.

2. Appetizers, invigorating the spleen, and promoting appetite: In hot summer, the secretion of saliva and gastric juice will decrease, which will affect appetite. If you eat a few slices of ginger before meals, it can stimulate the secretion of saliva, gastric juice and digestive juice, and increase gastrointestinal motility , increase appetite.

3. Heatstroke prevention, cooling and refreshing: Eating some ginger in hot temperature can play the role of excitement, perspiration, cooling and refreshing. For patients with general symptoms of summer heat, such as dizziness, palpitations, chest tightness, nausea, etc., drink some ginger soup appropriately, which has the effects of invigorating the stomach, refreshing, and refreshing the brain.

4. Sterilization and detoxification, swelling and pain relief: Ginger can act as an antibiotic, especially for salmonella. In hot weather, food is easily contaminated by bacteria, and it grows and reproduces quickly, which is easy to cause acute gastroenteritis. Eating some ginger in moderation can prevent and treat it. Ginger extract has the effect of significantly inhibiting skin fungi and killing trichomonas vaginalis, and can treat various carbuncles and sores. In addition, ginger water can be used to gargle to treat bad breath and periodontitis.

Edible method

1. Make soup

Wash the ginger, boil it with an appropriate amount of brown sugar, pour out the dregs and get the juice before eating. Ginger is warm in nature and can dispel cold.



2. Soak vinegar

Wash the ginger and cut into pieces, put it in a glass bottle, pour an appropriate amount of vinegar, and seal it for a period of time before eating. It can prevent colds, vomiting, and diarrhea to a certain extent.

3. Salad

Wash and shred the young ginger, add an appropriate amount of sugar and light soy sauce, stir evenly and serve immediately.

Serve

1. Direct Supply From GAP Certified Farms

Anqiu city is a famous ginger base in China with more than 500 years of planting gingers.

And it has become one of famous brand in Local.

2. Professional Processe To Ensure Quality

we have our own processing plant to produce fresh ginger, washing, polishing, storage, packaging and other links to ensure high quality standards.

3. Professional Team With Rich Experience

We have more than 7 cold storage, a total capacity of more than 10000 tons, processing plant covers an area of 3000 square meters, with rich processing, refrigeration, transportation, export experience. We are confident to offer competitive quality and price.

Pls Contact with us:

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