



# Ginger

## World Trade

Presentation by  
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# About Dried Ginger

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- Ginger is the irregularly shaped root (rhizome) of the ginger plant (*Zingiber officinale*). The plant is cultivated in the tropics. The main producing countries are China, India, Nigeria and Peru.
- Ginger is mainly used in oriental and Indian cooking ,bakery and confectionery products and liqueurs.
- Drying of fresh ginger generally takes place in the countries of origin.
- Dried ginger is covered under the following codes :  
0910.1100: ginger, neither crushed nor ground  
0910.1200: ginger, crushed or ground



# Exporters of Ginger

- The total production of ginger in the world is 1683.00 thousand tons with the total acreage of 310.43 thousand ha. China, India, Nepal and Thailand are the major producers of ginger in the world
- The Netherlands is the largest importer and trader of ginger in Europe.
- China is the biggest exporter of Ginger

## Export Markets

- Ginger is dried for export to **Europe** and the **USA**
- The **Netherlands**, the **United Kingdom** and **Germany** are the most interesting markets for dried ginger in Europe
- **Nigeria**: growing ginger market
- Imported ginger on the **French market** arrives mainly from China
- The bulk of the imported ginger in **Israel** comes from Thailand and other Asian countries with which trade agreements have been signed.

# Indian Scenario

- India is a leading ginger producer in the world.
- More than 50% of total ginger production takes place in North East, Uttarakhand and Sikkim states.
- Most of ginger in North Eastern states is produced under organic conditions.
- India has identified / developed a number of superior and high yielding cultivars.
- There is strong research support in this crop, as Indian Institute of Spices Research, Kozhikode, Kerala and State Agricultural Universities are operating in ginger growing areas.
- APEDA has already sanctioned Agri Export Zones for fresh ginger in Assam, Orissa and Sikkim, for enhancing exports.
- Indian Spices Board established under the Ministry of Commerce, provides further support for expansion of area under spices and enhancing exports.

## Finding Buyers

- See the website of [Food Ingredients Europe](#), an important international trade fair for the food ingredient and health sector in Europe.
- Have a look at the website of [FoodNavigator](#) to learn more about food health trends and other developments in the food sector.
- Do not make any health claims regarding the consumption of ginger if you cannot use reliable and scientific sources. [European legislation](#) is very strict in terms of health claims on consumer packaging.
- Be aware of the [buyer requirements for natural ingredients for health products](#) if you want to sell your ginger as a health product. These buyer requirements are stricter than the requirements for food.

# Quality Standards

Check [ISO standard 5564-1982](#) for general guidelines on the grading, handling and packing of ginger.

Check ESA's [Quality Minima Document](#) for more information on the chemical and physical parameters that your unprocessed ginger needs to comply with when it is sold in Europe.

# Data Bases on Ginger – Click Links to Read

GINGER

Zingiber officinale Rosc

*Information on CD ROM*

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Questions ?

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