

## GINGER & TURMERIC

This leaflet tells information about Thai commercial ginger in the *Zingiberaceae* genus.  
Ideal reference for industrialists and traders.



Here is some ginger to for fresh market and processing:

- Mature ginger (aka aged or culinary ginger)
- Immature ginger (aka young or spring ginger)
- Trans ginger

Mature ginger is late-harvest ginger that has a high intensity of spiciness and aroma. Since it is mature ginger, the rhizome is fibrous. Due to its antioxidant and phytochemical properties, mature ginger is always semi-processed for various industries, such as sliced ginger pieces and powder. It is also available in fresh markets for culinary use and consumption.

Immature ginger is early harvest ginger. The rhizome is fibre-free or at least very low in fibre content. It is tender and pale, with thin skins that do not require peeling; therefore, it is suitable for food processing. Immature ginger is a young ginger that only provides moderate spiciness and aroma.

Trans ginger (colloquial name) is immature ginger harvested for a month or more for greater pungency.



Mature ginger (Class I)



Immature ginger



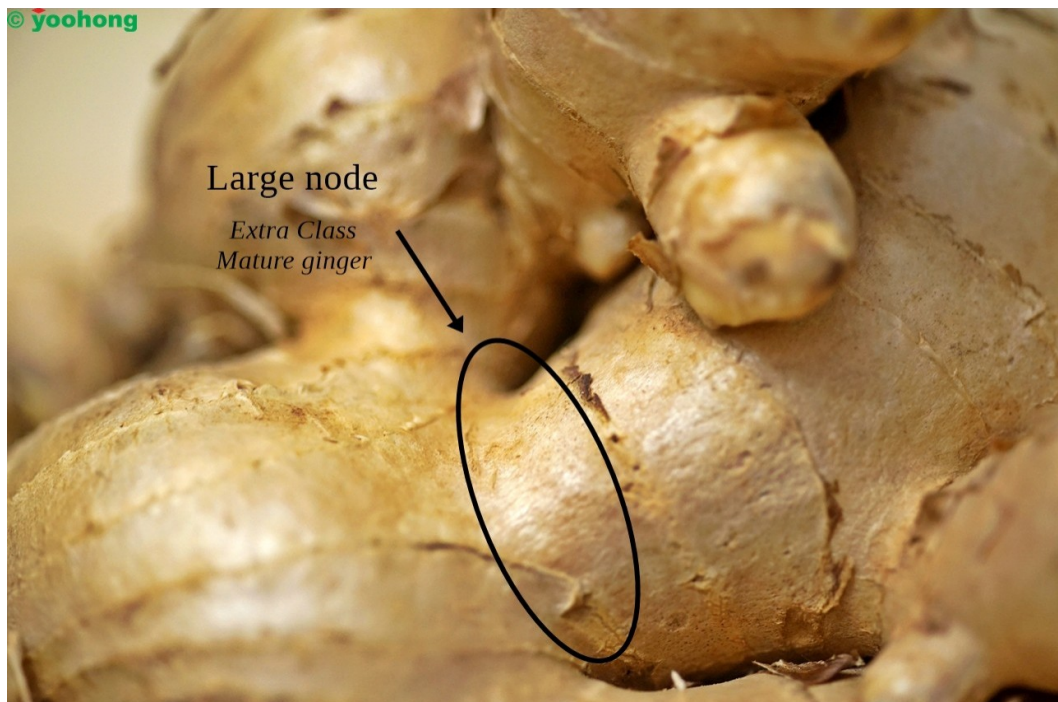
Trans ginger

Though ginger can be grown in all parts of the country, **yoo hong** only provides ginger from highland regions where optimal climate and fertile soil meet. There are more than 11,000 hectares of land for ginger farming that supply both domestic and international markets. As it has always been, Thailand ranks in the top 10 of the world's ginger exports.

Ginger is labour-intensive farming, just like many other herbs and spices are. Mechanical aid is sometimes available in planting and harvesting. Most ginger growers use complete manual labour from planting to repacking processes. All full-time and casual workers in the field are skilled and experienced. The harvest cycle is short to enable growers to maintain consistent supplies of gingers throughout the year. Also, the annual output is not limited.


Industrial applications			
Types	Markets	Forms	Products
Immature	Processing	Whole rhizomes	Pickles, preserves, sauce, pastes (puree) etc.
Mature	Processing	Dried rhizomes and slices	Beverage, extracts (oleo-resins & essential oil), crystallised gingers etc.
		Powder	Seasoning, baking etc.
	Fresh	Whole rhizomes	Culinary use





Thai agricultural standards <sup>^</sup> quality markings for fresh ginger	
Qualities	Sizing (g.)
Extra Class	Code 1, $\geq 250$
Class I	Code 2, $< 250$
Class II	Code 3, $< 150$

We sell
<ul style="list-style-type: none"> <li>- Mature ginger</li> <li>- Immature ginger</li> <li>- Turmeric</li> </ul>

Packaging (kg.)*	
Mesh bag 22/33 kg.	
Corrugated box 10/11 kg.	
PVC box <sup>†</sup>	

Transport/Shipment	
Modes of Transport	Containers <sup>‡</sup>
Ship	20/40-foot Reefer
Air	Unit Load Device (Temp. Controlled)
Railway/Truck <sup>◇</sup>	20/40-foot Reefer

<sup>^</sup> Full information about Thai agricultural standards is available from the National Bureau of Agricultural Commodity and Food Standards TAS 3002-2013.

<sup>\*</sup> Actual packaging may differ slightly due to products from various sources. ‘**yoohong**’ markings and labels are for product traceability.

<sup>†</sup> Upon request.

<sup>‡</sup> Subject to customs regulations on maximum laden weight/payload.

<sup>◇</sup> An option for customers in Cambodia, China (Yunnan only), Laos, Malaysia Peninsula, Myanmar and Singapore. Subject to service availability.

※ This leaflet may be corrected and updated without prior notice.

Updated 03 Jan 2023

**MADE**  
**in**  
**THAILAND**