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# Ginger Export from India: Complete Guide

This guide covers everything you need to know about exporting ginger from India - from product types and quality grades to packaging requirements, certification needs, and profit potential. Whether you're interested in fresh, dried, powdered ginger or value-added products, this presentation will walk you through the essential steps.

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# Uses of Ginger



## Culinary

Fresh ginger for cooking and pickles, dried/ground spice, powdered ginger for bakery, confectionery, and instant mixes



## Medicinal

Anti-nausea, digestive aids, anti-inflammatory products, and herbal supplements



## Food & Beverage

Flavoring in juices, soft drinks, beers, teas, and confectionery products



## Industrial

Essential oil for aromatherapy and perfumery, oleoresin for flavoring

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# Types & Quality Grades of Ginger



- **Fresh (green) ginger** – firm, smooth skin, low fibrous core
- **Cured/Dried ginger** – cleaned, peeled, sun/oven dried (Cochin/Calicut ginger from Kerala is export grade)
- **Powdered ginger** – low moisture, pure, no contamination
- **Ginger oil & oleoresin** – high-value extract forms
- **Organic/Certified ginger** – premium export markets
- **Specialty forms** – low-aflatoxin, candied, IQF slices





# Value-added Ginger Products

## Dried & Powdered

Spice trade, food industry, bakery, sauces, and spice blends

## Extracts

Ginger oil for perfumery and aromatherapy; oleoresin for concentrated flavoring

## Specialty Products

Candied/crystallized ginger, ginger syrup, ginger jam, and frozen (IQF) slices for ready meals

## Nutraceuticals

Ginger extract powders for pharmaceutical and supplement industries



# Best Export Quality & Sourcing Areas

## Premium Export Quality

First-grade cured ginger from Kerala (Cochin/Calicut)

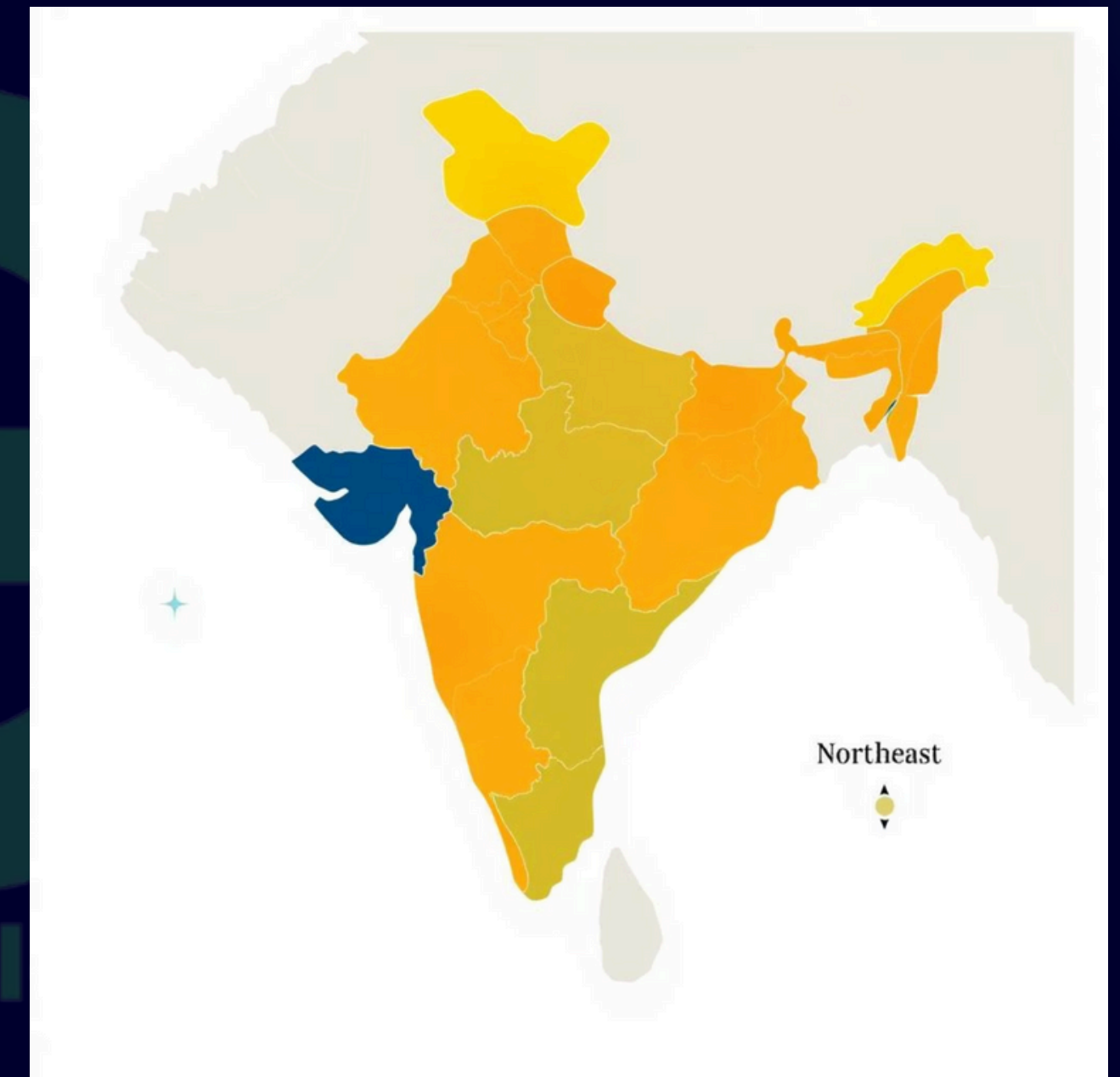
## Fresh Ginger

### Sourcing

Meghalaya, Assam, West Bengal, Arunachal Pradesh, Mizoram

## Top Production Areas

- **States:** Meghalaya, Kerala, Assam, West Bengal, Mizoram
- **Districts:** Wayanad & Idukki (Kerala), East Khasi Hills (Meghalaya), Cachar (Assam), Nadia, Jalpaiguri & Darjeeling (West Bengal)





# Packaging for Export



## Fresh Ginger

Ventilated cartons, mesh bags, wooden crates



## Dried/Powdered

Kraft bags with liners, jute bags, cartons (25–50 kg)



## Retail Packs

Laminated pouches, tins, vacuum packs



## Oil/Oleoresin

HDPE drums, amber glass bottles

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# Required Certificates & Regulatory Bodies

## Export Promotion Councils

- Spices Board India – registration, market support
- APEDA – for processed/agricultural exports
- FSSAI – food safety compliance
- Plant Quarantine – phytosanitary clearance

## Essential Certificates

- IEC (Import Export Code)
- FSSAI license (for food exports)
- Phytosanitary Certificate
- CRES from Spices Board
- Certificate of Origin, Invoice, Packing List
- Quality certificates: HACCP, ISO 22000, Organic
- Lab test reports for moisture, pesticides, aflatoxin

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# Top Importing Countries







# Costing & Profit Example

## Dried Ginger

### Revenue

Export price: US\$3.5/kg

Revenue: US\$3,500 per tonne

## Costs Per Tonne

- Raw material: US\$1,200
- Processing/packaging: ~US\$400
- Certification: ~US\$100
- Logistics: ~US\$500

Total cost: ~US\$2,300

## Profit Margins

**Dried ginger:** ~US\$1,200/tonne (34% margin)

**Fresh ginger:** US\$100–700/tonne  
(narrower margin due to perishability & freight costs)



# Practical Steps for Exporters

## Market Research

Decide target market & product form

## Registration

Obtain IEC, FSSAI license, Spices Board CRES

## Quality Assurance

Arrange lab testing for aflatoxin & moisture

## Sourcing

Source from Kerala (cured) or North East India (fresh)

## Packaging

Follow packaging & buyer specifications

## Pilot Shipments

Start with small shipments (1–5 tonnes)

Begin your ginger export journey with these practical steps to ensure success in international markets.





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