

LABORATORY
OF THE
INLAND REVENUE DEPARTMENT

OTTAWA, CANADA

BULLETIN No. 184

GROUND GINGER.

OTTAWA, July 16, 1909.

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Deputy Minister of Inland Revenue.

SIR,—I beg to hand you a report concerning 150 samples of ground ginger, collected throughout Canada in April of the present year.

Previous reports upon ginger are found in Bulletins No. 48 (1896), No. 95 (1904) and No. 137 (1907). The following tabulation of results is interesting:—

	Total samples examined.	PERCENTAGES.		
		Genuine.	Adulterated.	Doubtful.
Bull. 48—1896.....	98	67	28	..
" 95—1904.....	10	60	40	
" 137—1907.....	30	97	0	
" 184—1909.....	150	65	21	▲

The usual recognized adulteration of ginger consists in the substitution of cheaper materials (flour, starch, &c.) or in the use of exhausted rhizomes, i.e., stock from which the valuable principles have been more or less completely removed by washing. The examinations which form the basis for reports above referred to, have regard primarily to the detection of adulteration as described. But each report contains an account of more or less investigatory work, undertaken in the desire to put on record such data regarding ginger as should, at some future time, enable us to recommend the adoption of a definition of ginger, based upon its physical and chemical constants, and comprehensive enough to warrant its being made legal, under Section 26 of the Adulteration Act.

A definition of ginger recommended by the United States Food Standards Committee, is as follows:—Ginger is the washed and dried or decorticated and dried, rhizome of *Zingiber Zingiber* (L) Karst., and contains not less than forty-two (42) per cent of starch, not more than eight (8) per cent of crude fibre, not more than six (6) per cent of total ash, not more than one (1) per cent of lime, and not more than three (3) per cent of ash insoluble in hydrochloric acid."