

FLAVOR SPOTLIGHT: GINGER



Ginger is the rhizome, or underground stem, of a small plant that is consumed fresh, powdered, dried as a spice, in oil form or as juice. The flavor of ginger is characterized by its unique combination of lemon/citrus, soapy and musty/earthy flavor notes. It is warming to taste. Most know it as the superstar flavor in fall and winter baked goods (gingerbread!) and lattes; however, it is one of the few spices that can walk the fine line between savory and sweet. Its slightly sweet and spicy taste makes it a popular choice in savory dishes in cuisines around the world. The gentle fire and spice of ginger is found in Indian curries, Jamaican jerk seasoning and Chinese stir-fries.

FROM OUR EXPERTS



“Ginger extract’s flavor is an invigorating blend of robust heat and zesty notes. Its bold essence, infused with a fiery kick, offers a taste that dances between the sharp spiciness of fresh ginger and the refreshing zest of citrus. Subtle hints of earthy undertones and a touch of sweetness add layers of complexity, creating a unique and exhilarating experience that awakens the senses.”

Thomas Kountz, Clean Flavor Chemist

The ginger rhizome contains 1-3% essential oils and the compound “gingerol” is responsible for its pungent/hot sensation. Dried ginger is generally less spicy than fresh ginger.

McCormick Science Institute
[Click to learn more.](#)

Ginger Mint Hot Cocoa

FlavorCap ginger is featured in a Ginger Mint Hot Cocoa mix along with black pepper, mint, and chocolate flavors. Classic hot cocoa is taken to a new level and heightened sensory experience with the warming bite of ginger. The taste of ginger, black pepper and mint is intensified by the warmth of the beverage while balanced with a creamy chocolate base. *Developed by our seasoning team.*



Contact us or [click](#) to request a **FREE GINGER** flavor or extract sample.