Production process  
Fresh Ginger  
1. Cleaning up

<https://www.google.com/url?sa=i&url=https%3A%2F%2Fwww.juiceprocessline.com%2Fginger-juice-production-line%2F&psig=AOvVaw0A5HFERfkVrmEE6WHSa_yT&ust=1720272358342000&source=images&cd=vfe&opi=89978449&ved=0CBEQjRxqFwoTCLiL4Y-BkIcDFQAAAAAdAAAAABAi>

2. Drying out

<https://www.google.com/url?sa=i&url=https%3A%2F%2Fcincoramas.com%2Fproduct%2Forganic-ginger-powder%2F&psig=AOvVaw3MmFxsOM8hc9f1ppypLDTH&ust=1720273345555000&source=images&cd=vfe&opi=89978449&ved=0CBEQjRxqFwoTCMCW3-6DkIcDFQAAAAAdAAAAABAPhttps://www.google.com/url?sa=i&url=https%3A%2F%2Fcincoramas.com%2Fproduct%2Forganic-ginger-powder%2F&psig=AOvVaw3MmFxsOM8hc9f1ppypLDTH&ust=1720273345555000&source=images&cd=vfe&opi=89978449&ved=0CBEQjRxqFwoTCMCW3-6DkIcDFQAAAAAdAAAAABAP>

3. Packing & Stuffing

<https://www.google.com/url?sa=i&url=https%3A%2F%2Fvietseafarm.com.vn%2Fthe-increase-in-vietnamese-washed-fresh-ginger-in-the-first-two-quaters-2023-715&psig=AOvVaw2J10t4B2ZyXBovWqesZsoO&ust=1720273654095000&source=images&cd=vfe&opi=89978449&ved=0CBEQjRxqFwoTCIjO7vmEkIcDFQAAAAAdAAAAABAx>