

DATA SPECIFICATIONS

spices

Onion granules coarse

Spice



Product description

The onion granules coarse is a coarse granular with 0,5 - 1,0 mm granulation

Application

Individual taste

Packing Details, Shelf-life and storage

20kg net weight in paper bags with PE-Inlay, hermetically sealed or folded and sewn; on pallets; 24 month from date of manufacture; Store in a dry place at a room temperature.

Sensoric

Light beige to slightly yellowish, light spicy

Country of Origin

India



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MICROBIOLOGICAL STANDARDS

Chlorate	0,027 mg/kg
Sulfite	< 5 mg/kg
Bacillus cereus	< 100 KBE/g
E.Coli	< 10 KBE/g
Yeasts	< 10 KBE/g
Sulfitred. Clostridien	< 10 KBE/g
Moulds	< 100 KBE/g
Salmonella	absent in 25g

INFORMATION ON RAW MATERIALS AND PRODUCTION PROCESS

Raw materials are not irradiated or genetically modified food and feed. The product does not contain any materials of animal origin; no risk of mad cow diseases (BSE) material.

GENERAL REMARKS ON ALLERGEN REGULATIONS

Allergen information is based on current legal guidelines and supplier specifications. *Cross-contaminations:* Due to optimized production process and regularly cleaning of machinery, risk of allergen cross-contamination (e.g. dust) is minimized. Through the producer manufactured diversity products, may be possible a presence of potential starch.

NUTRITIONAL FACTS G/100G

Energy value	1439 kJ / 341 kcal
Carbohydrates	54,9 g
sugar	44,6 g
Protein	13,8 g
Fat	2,9 g
Saturated fatty acids	1,0 g
Salt	0,1 g

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LIST OF ALLERGEN

Allergen	According to recipe included		In traces possible (cross-contamination)	
	no	yes	no	yes
cereals (gluten)	x			x
crustaceans	x		x	
egg	x			x
fish	x		x	
peanut	x		x	
soya	x			x
milk	x			x
nuts	x			x
celery	x			x
mustard	x			x
sesame	x			x
sulphur dioxide & sulphate	x		x	
lupin	x		x	
molluscs	x		x	

Legal information and Certificates

The product complies with the requirements of German food law and EC regulations.

IFS, ISO22000:2011, ISO22000:2005, ISO22002-1:2009, FSSC22000, ISO9001:2008, Halal, Kosher, NON-GMO of SGS, HCCP

The specification is valid until revoked and replaced all previous issues.