

CRISPY FRIED ONIONS

SUPPLIER:

Onion Specialties International BV
Nisseweg 8
NL-4416 PK Kruiningen - Netherlands
Tel.: +31113 711020
Fax.: +31113 711029
info@onionspecialties.com
www.onionspecialties.com

SENSORIC INFORMATION:

Colour: product colour varies from August till July from light brown to brown.
Smell: typical
Taste: typical
Consistency: Crispy

INGREDIENTS:

Onions, vegetable oil (segregated palm), wheat flour, salt.
Label declaration: Onions (76%), vegetable oil, **wheat flour**, salt.

NUTRITIONAL VALUES per 100 g:

Caloric value (kJ/kcal)	2410 kJ/580 kcal
Protein (g)	6
Carbohydrate (g)	40 (of which sugars 15 g)
Fat (g)	44
(saturated 20 / mono unsaturated 19 / poly unsaturated 5/ trans fatty acids <1)	
Fibres:	4,5
Sodium (%)	0.4

MICROBIOLOGICAL VALUES (max)

Total plate count	5000 cfu/g
Yeasts	500 cfu/g
Moulds	500 cfu/g
Coliforms	10 cfu/g

Staphylococcus Aureus	100 cfu/g
-----------------------	-----------

1

Enterobacteria	100 cfu/g
Salmonella	absent in 25 g

SHELF LIFE AND STORAGE:

Unopened 12 months, the product should be stored cool with maximum of 28°C, dry and sheltered from direct (sun) light.

PREPARATION:

Crispy Fried Onions are ready for consumption.

METAL DETECTION:

Products are metal detected with ferrous and non-ferrous metal detectors.
Sensitivity 2.0mm Ferrous and 2,5 mm Non-Ferrous

TRACEBILITY:

Each lot of products is coded with a number, L0000
1st number is the year, last 3 numbers is the day of the year.

CHEMICAL AND PHYSICAL INFORMATION:

Moisture content (%w/w)	max.6
Density (g/l)	max.400
Fat content (%w/w)	38-50
Free fatty acid (%)	max.1
Peroxid value (meq/kg)	max.10
Salt (%w/w)	0.8-1.3
Foreign vegetable components (peelings-tails etc) (%w/w)	max.1
Soft pieces (%w/w)	max.15
Overfried pieces (%w/w)	max.1
Partical size <2,5 mm (%w/w)	max.20

CONTAMINANTS REQUIREMENTS:

Will be kept as low as reasonable, following good practises at all stages of production, processing and packaging, in accordance with EEC Directives or Regulations.

Heavy metals and other not mentioned contaminants will be in the limits recommended by the Joint FAO/WHO codex Alimentarius Commission and shall not exceed maximum levels prescribed by Dutch Regulations and EEC Directives or Regulations.

Heavy metals:

Lead (mg/kg weight fresh product) 0.1
Cadmium (mg/kg weight fresh product) 0.05

Mycotoxins: DON in wheat flour <250 ppb

Residual pesticides from raw material protection: must be in accordance with EEC Directives or Regulations.

ALLERGENS:

Contains gluten (from wheat flour)

GMO statement:

The products we produce;

- are not manufactured from genetically modified ingredients
- do not contain changed DNA or Changed Protein
- do not contain ingredients derived from genetically modified material
- are no subject to declaration or labeling as meant in EC Nr. 1829 or 1830/2003

VEGANS AND (OVA-LACTO) VEGETARIANS:

Fried onions are exclusively produced in a way that no cross-contamination with non-vegetarian/vegans products can occur. Therefore it is suitable for vegetarians, vegans and ova-lacto vegetarians.

IRRADIATION:

The Crispy Fried Onions are not irradiated or manufactured from irradiated raw materials.

FRESH ONIONS:

Our onions are contracted with growers who cultivate healthy onions of the species *Allium cepa* L. which are supplied by Onion Specialties International BV. This guarantees GMO free onions. The growers are guided to assure a good quality and the onions are grown in accordance with the rules of environmental protection. The finished products meets the EU-law concerning abatement agents.

HYGIENE

Production, processing, storage and transport shall be in accordance with the Codex Alimentarius and recommended International Code of Practice-General Principles of Food Hygiene.

Kruiningen, February 4th 2016

Company name Date

Name Signature