

PRODUCT SPECIFICATION

Onion Granules

Description

Granulated Onion is produced from freshly harvested onions which have been inspected, washed, sliced, dehydrated, milled to size, metal detected and packed to stock. This product is Kosher Parve. Scientific Name: Allium Cepa.

General Requirements:

Material and product shall meet all standards for human consumption and conform in every respect to the provisions of the Federal Food, Drug and Cosmetic Act and the general regulations for its enforcement. Material and workmanship shall be of good quality and the product prepared in accordance with good commercial practice under strict sanitary conditions.

Standards

Chemical:

- | | |
|------------------|--|
| 1. Moisture | 5% Maximum |
| 2. Granulation | 5% Maximum on US#35
6% Maximum through US#100 |
| 3. Total Defects | 10 Maximum/0.1G |

Physical:

- | | |
|------------------------|--|
| 1. Color | creamy to light tan free flowing granules with occasional green and dark specs |
| 2. Flavor | typical of dehydrated onion |
| 3. Extraneous Material | As free of all extraneous material as good manufacturing practice allows. |

Storage

Storage shall be under normal warehouse conditions, off the floor and away from walls. The above specification is to be used as a guideline only. Some Product variability is inherent in agricultural based products. Under these conditions, shelf life is estimated to be two years.