



PRODUCT SPECIFICATION
Yellow Onion Standard Powder (Std)
Item # 101(Std) CC jar
SAP code : 10000112713

olam food ingredients -Dehydro Foods
Co.S.A.E
Plot No.30-32,Extension of 6th Industrial
Area, ,6TH of October, Giza, Egypt
F: +2(0)2 38243352

I- PRODUCT DESCRIPTION

olam food ingredients “Standard powder” is produced from freshly harvested “Yellow” onions which have been inspected, peeled, washed, sliced, dehydrated (by means of hot air), metal detected , milled to size, sifted, colour sorted, , Sieved “350 Micron” , and packed to stock.

The flavour & aroma of this product is typical of Egyptian yellow dehydrated onion (slightly sweet and pungent). Colour is creamy to light tan with occasional green and dark specs. This product is produced in accordance with current HACCP principles and Good Manufacturing Practices.

Scientific Name: Allium cepa

II- INGREDIENT STATEMENT: 100 % Onion.

III- PHYSICAL & CHEMICAL CHARACTERISTICS

Parameter	Specification		Method of Analysis
	Minimum	Maximum	
Granulation: Retained on 0.350 mm	-	2%	In House Method based on ADOGA standard.
Moisture	-	5%	In House method based on Manufacture Manual. (Using IR)
Water activity	-	0.600	ISO 18787:2017
Ash content	-	5%	ISO 928:1997
Insoluble ash content (HCl)	-	0.5%	ISO 930:1997

IV- MICROBIOLOGICAL CHARACTERISTICS:

Parameter	Unit	Specification Max	Method of Analysis
Aerobic Mesophilic Count	cfu /g	1,000,000	ISO 4833-1
Total coliforms	cfu /g	400	ISO 4832
Enterobacteriaceae	cfu /g	600	ISO 21528-2
Yeast & Mold	cfu /g	3000	In house method based on ISO 21527-2
E-COLI	cfu /g	< 10*	ISO 16649-2
Salmonella	/25 g	Not detected	ISO 6579-1

**The sign "< “. means as per the given ISO method, that the bacterium in concern cannot be detected within the limit of detection.*

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Yellow Onion Standard Powder (Std)
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SAP code : 100000112713

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V- NUTRITIONAL COMPOSITION:

Nutrients	Value
Energy (Kcal) /100 gm product	331
Protein (g) /100 gm product	7.9
Total fats (g) /100 gm product	< 0.9
• Saturated fatty acids	0.2
• Monounsaturated fatty acids	0.1
Total carbohydrates (g) /100 gm product	69
of which sugars (g) /100 gm product	12
Added Sugars	0
Salt as NaCl (g) /100 gm product	0.10
Total dietary fibre (%)	11
Cholesterol(mg) / 100 gm	< 0.05
Sodium (mg) /100 gm	40.8
Calcium (mg) /100 gm	244
Iron (mg) /100 gm	1.70
Potassium (mg) /100 gm	974
VITAMIN A (µg) /100 gm	< 50
VITAMIN C (mg) /100 gm	< 1
VITAMIN D (µg) /100 gm	< 50

- The nutrients values provided are calculated both from analytical data and literature sources.
- The lack of value for a particular nutrient doesn't indicate that the value is zero. It means instead that no value for that nutrient is available.
- This information is presented in good faith as typical and doesn't necessarily represent the exact composition of a specific lot of product.
- Due to variability from different cultivars, regions, weather conditions, crop treatments, harvesting time and dehydration process the nutritional values may vary from lot to lot.



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VI- PACKAGING, STORAGE AND SHELF LIFE:

A- Packaging material:

- Primary packaging is food grade LDPE. No metal staples, strings, wires, ties or similar objects are used for closure.
- Secondary packaging is corrugated cardboard box or multilayer paper bag.
Boxes are sealed by adhesive tape; paper bags are sewed.

B- Storage conditions:

- Clean and dry place, kept in the original sealed container away from moisture and direct light.
- Best quality if stored below 25°C (77° F) and below 65% humidity.

C- Minimum shelf life from manufacturing date:

- The recommended "Best Before date "of this product is 24 months under the recommended storage conditions.

VII-QUALITY & LEGISLATION:

The finished product manufactured in olam food ingredients facilities in Egypt, its packaging and processing aids that are used in manufacturing, storage and shipping are in compliance with the current Good Manufacturing Practices and the requirements of legislation in force in Egypt where applicable.

This product contains no additives. Sulphur dioxide (E220) and other sulphite additives are not used at any processing stage.

Allergens Statement:

Major food allergens as listed in the Annex II of Regulation EU 1169/2011 and indicated by the Food and Drug Administration (FDA) in the Sec. 202 are not permitted in the olam food ingredients facilities that produce dehydrated onion. The olam food ingredients plants in Egypt are dedicated to dehydrated onion production only.

Pesticides and contaminants statements:

In accordance with Regulation (EC) No 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC (Text with EEA relevance) Text with EEA relevance plus Commission Regulation (EC) No 915/2023 of 25 April 2023 setting maximum levels for certain contaminants in foodstuffs (Text with EEA relevance) Text with EEA relevance, olam food ingredients Egypt products are complying with the mentioned regulations.

GMO Statement:

In accordance with Regulations (EC) 1829/2003 and 1830/2003 this product does not contain and is not made from genetically modified organisms (GMO). Olam does not use GMO onions in its manufacturing of our dehydrated onion products. We do not grow or contract from grower's onions derived from Genetically Modified Seed.

Primary packaging statement:

Packaging used is complying with Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC, plus complying with Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance) Text with EEA relevance.

Special dietary requirements:

This product complies with the Halal and Kosher requirements. Certificates are available upon request.
 This product is suitable for vegetarian and vegan diets.

Unless otherwise required by applicable law obligations, the product is sold only on the basis of conforming to the present specifications and subject to the Olam International Ltd *General Sales & Delivery Terms*, upon the condition that purchasers will make their own tests to determine the suitability of the product for their particular purposes.

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