

PRODUCT SPECIFICATION



PRODUCT NAME ONION GRANULES 1-3 mm

1) GENERAL DESCRIPTION

Product	Allium cepa L.
Origin	NON EU

2) NUTRITIONAL VALUES in 100 g (Average Values - Source: USDA Nutrient Database)

Energy value	1460,22 kJ – 349 kcal
Carbohydrate	83,28 g
Sugar	37,41 g
Protein	8,95 g
Fat	0,46 g
 Monounsaturated 	0,05 g
 Polyunsaturated 	0,18 g
 Saturated 	0,08 g
Mineral	2,3 g
Sodium	21 mg
Dietary fibre	9,2 g

3) CHEMICAL-PHYSICAL PARAMETERS

Appearance	Grains of dried onions, 1 to 4 mm in dimension. Matt white in color.
Smell	Characteristic aromatic, no off smell
Taste	Characteristic sour, no off taste
Foreign matter	0,1 % max
Humidity	8% max

4) MICROBIOLOGICAL PARAMETERS

Total plate count	< 100.000 ufc/g	
E. Coli	< 1.000 ufc/g	
Coliforms	< 1.000 ufc/g	
Yeasts and Moulds	< 1.000 ufc/g	
Salmonella	Absent	
Sulfur dioxide (SO ₂)	Any residues of sulfur dioxide contained in the product are due to natural leaching from	
	the product itself.	

5) BIOLOGICAL PARAMETERS

GMO



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6) CERTIFICATIONS

Organic Agriculture	Yes
NOP	Yes
Bio Suisse	
JAS	
Kosher	
BRC	

7) STORAGE AND TRANSPORT CONDITIONS

Storage	Store in a cool and dry place. Protect from humidity, heat and source of possible cross
	contamination.
Notes	Product stored in dedicated warehouse with controlled temperature

8) PACKAGING AND SHELF LIFE

Packaging	Double layer paper bag food grade		
Net weight	20 kg		
Shelf -life	Best before date within 48 months from the production		

9) SAFETY MEASURES

CAS registy number	Unregistered Empirical formula: CH ₃ -CH ₂ -CH=S ⁺ -O ⁻		
Safety data sheet	Yes		
provided			
Legislation reference	Reg. CE 1272/2008		
Active ingredient	Sulfoxide		
Hazard statements	H319		
	H335		
Prevention	P261		
precautionary	P262		
statements	P280		
	P305+P351+P338		

10) REFERENCE LEGISLATION

- Regulation (EC) No. 834/2007 "Production and labelling of organic products"
- Regulation (EC) No. 852/2004 "Hygiene of food products"
- Regulation (EC) No. 1169/2011 "Provision of food information to consumers"
- Regulation (EC) No. 1935/2004 "Food Contact Materials"
- Regulation (EC) No. 1881/2006 "Maximum levels of certain contaminants in food products"



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11) ALLERGENS

Allergens	Existing inside the product	Existing in the production	Existing in the storage place	Existing risk of contamination
		line		
Cereals containing gluten: wheat, rye, barley,	NO	NO	YES	NO
oat, spelt, khorasan and derived products				
Shellfish and derived products	NO	NO	NO	NO
Mollusk and derived products	NO	NO	NO	NO
Eggs and derived products	NO	NO	NO	NO
Fish and derived products	NO	NO	NO	NO
Peanuts and derived products	NO	NO	NO	NO
Soy and derived products	NO	NO	YES	NO
Lupin and derived products	NO	NO	YES	NO
Milk and derived products (included lactose)	NO	NO	NO	NO
Fruit with shell: almonds (Amigdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew nuts (Anacardium occidentale), pecan nuts [Carya illinoesis (Wangenh) K.Koch], Brasile nuts (Bertollethia excelsia), pistachio (Pistacia vera), Macadamia nuts (Macadamia ternifolia) and derived products	NO	NO	YES	NO
Celery and derived products	NO	NO	YES	NO
Mustard and derived products	NO	NO	YES	NO
Sesame seeds and derived products	NO	NO	YES	NO
Sulphur dioxide and sulphites up to 10 mg/kg or 10 mg/l as SO ₂	NO	NO	NO	NO

Editing	Control	Approval	Last revision
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