

Product Specification



Product Title KIBBLED ONION
Product Code OC31129

1.0 DESCRIPTION

The product is made from sound white onions, which have been, peeled, washed, sliced, dried, inspected and metal detected at source in accordance with good manufacturing practice and complying with all UK & EU Food Laws.

As shipped: sold in the exact condition the product was exported in.

2.0 PHYSICAL

Size: Maximum of 5% to be retained on a 9.50mm sieve.
 Maximum of 10% to pass through a 1.00mm sieve.

3.0 ORGANOLEPTIC (reconstituted state)

Appearance: White/cream to light tan colour, but may have some green/light brown pieces present.

Flavour: The characteristic flavour and odour of onions with no off or foreign overtones.

Texture: Shall be tender but not mushy.

Defects (including stem, skin, core, root, lateral bud and discolouration): 5% max

4.0 **Foreign material:** practically free from in accordance with good manufacturing practice

5.0 ANALYTICAL

Moisture: Maximum 8%

6.0 BACTERIOLOGICAL

	m	M
Total Viable Count	500,000 per gram	750,000 per gram
Coliforms	100 per gram	1,000 per gram
<i>E. coli</i>		10 per gram
Yeasts & Moulds	500 per gram	5,000 per gram
<i>Salmonella</i>		Absent in 25 gram

KEY: **m** : target level
 M : upper quality tolerance level

8.0 METAL DETECTION

The product is metal detected to ensure free from any metal above 2.0mm ferrous, 3.0 mm non-ferrous and 4.0 mm stainless steel

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9.0 ANALYTICAL METHODS

Moisture: Loss upon drying is determined using a Moisture Analyzer

10.0 STORAGE LIFE

24 months from date of production.

Store in a cool dry warehouse, maximum ambient temperature 16°C, maximum relative humidity 70% preferred.

A minimum of 6 months shelf life will be remaining upon delivery.

11.0 PACKAGING

The product is packed into poly-lined paper sacks

12.0 COUNTRY OF ORIGIN

India (sold as Traded Goods)

13.0 QUALITY TESTING

The above information is based on our current state of knowledge and experience following detailed investigations and tests. The data, however, does not represent a legally binding warranty, as certain variations in colour and/or other values and further quality fluctuations from incorrect transportation and/or improper storage outside our sphere of influence cannot be excluded; hence the purchaser is not exempt from undertaking their own tests and investigations.

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Adding
Value
to Food

ALLERGY INFORMATION

This product is free from:

ALLERGEN	Y/N	Comments
Cereal / Cereal Derivatives	Y	
Soya / Soya Derivatives	Y	
Sesame Seeds	Y	
Egg / Egg Products	Y	
Milk / Dairy Products	Y	
Meat / Meat Products	Y	
Gelatine	Y	
Hydrolysed Vegetables Proteins	Y	
Artificial Flavours	Y	
Natural and N.I Flavours	Y	
Artificial Colours / Azo Dyes	Y	
Natural and N.I Colours	Y	
Fish and their Derivatives	Y	
Crustacea	Y	
Molluscs	Y	
Preservatives	Y	
Additives	Y	
Benzoates	Y	
MSG and Glutamates	Y	
Gluten	Y	
Ground Nuts and their Derivatives	Y	
Tree Nuts and their Derivatives	Y	
Mustards	Y	
Celery	Y	
Celeriac	Y	
Sulphur Dioxide and Sulphites	Y	May be naturally occurring
Lupin	Y	

This product has not been:

Genetically Modified
Enzymatically Modified
Irradiated

This product is suitable for:

Vegetarians	Y
Ovo- Lacto Vegetarians	Y
Vegans	Y
Coeliacs	Y

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NUTRITIONAL INFORMATION FOR ONION (INDIAN)

% Fat:	0.50
% Saturated Fat:	0.10
% H ₂ O:	6.00
% Fibre:	9.2
% Protein	9.0
% Carbohydrate:	83.3
% Sugars:	37.4
Calories per 100g:	325
K joules per 100g:	1381
Sodium mg/ 100g:	21

Updated for 2021 crop for main Indian supplier

Customer Approval of Specification	
Please sign and return this specification to technical@scobie-junor.co.uk to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.	
Signature:	
Print name:	
Position:	
Date:	

Issued by Scobie & Junor (Estd. 1919) Ltd. Certified accurate on 05/11/2021 14:15:49

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