

GENERAL DESCRIPTION

The onions are prepared from the species *Allium Cepa* by an appropriate freezing process to give free flowing sliced onions.

The process should ensure stability of colour and flavour.

The product is flash-blanching and the product temperature should not be warmer than - 18°C.

COMPOSITION

White Onions 3-5 mm

COLOUR, FLAVOUR, TEXTURE

Colour : White to creamy white. May be slightly lacking in uniformity and or may be slightly dull. May have slight green-grey tints.

Flavour : Slightly weak characteristic onion flavour. May be slightly harsh or slightly bitter.

Texture : Sliced onions may be slightly lacking in uniformity. May be slightly soft or slightly firm.

DEFINITIONS OF DEFECTS

FOREIGN MATTER (F.M.): This includes any material not derived from the onion plant nor defined as FEVM. Examples of Foreign Matter include insects, pieces of insects, wood, glass, soil, stones, metal, snails, slugs, toxic berries etc.

FOREIGN EXTRANEEOUS MATTER (F.E.V.M.): This includes any vegetable matter not derived from the onion plant and which is non-toxic.

EXTRANEEOUS VEGETABLE MATTER (E.V.M.): This includes any vegetable materiel, other than the onion bulb, which is derived from the onion plant, either attached or unattached. This does not include fibrous roots.

CLUMPS: These are 3 or more slices which are welded together and cannot be readily separated without causing damage to the slices.

MAJOR BLEMISHES: A major blemish is a black or brown discoloured area equal to or greater than an equivalent circle 6 mm in diameter, either as a single blemish or an aggregate of blemishes on the same slice.

MINOR BLEMISHES: A minor blemish is a black or brown discoloured area equivalent to a circle of between 2 mm and 6 mm in diameter, either as a single blemish or an aggregate of blemishes on the same slice. Blemishes less than 2 mm in diameter shall be ignored.

COLOUR VARIANTS: These are slices which are conspicuously different in colour form the majority of the sample. Variants include any slice with yellow coloration on more than 50% of the surface area.

ROOT PIECES: These are slices with tough stem or fibrous roots attached.

OVERSIZE: These are slices which are greater than 7,5 mm width between the cut surfaces.

SPECIFICATIONS OF SLICED WHITE ONIONS

TOLERANCES OF DEFECTS		
Max per 1000g		
F.M	number	0
F.E.V.M	number	0
E.V.M	number	4
Clumps	% w/w	10
Max per 500g		
Major Blemishes	number	10
Major + Minor Blemishes	number	30
Colour variants	% w/w	5
Root pieces	number	6
Oversize	% w/w	5

MICROBIOLOGY

	m	M
Escherichia coli	10/g	100/g
Listeria monocytogenes	10/g	100/g

NUTRITIONAL VALUE Average per 100 g

Energy values	41	kcal
Energy values	173	kJ
Fat	0,2	g
Saturated fat	traces	g
Carbohydrate	7.9	g
Of which sugar	5.6	g
Fibre	1.4	g
Protein	1.2	g
Salt	0.008	g

Mc Cance and Widdowson's

ORIGIN

EU

BEST BEFORE END

24 months after packaging

STORAGE

- 18°C

PACKING CODE

EMB 62 863 C

DECLARATION OF NON-IONISATION

The product is not ionized and does not contain irradiated ingredients

DECLARATION DYE

Hereby we confirm that this product is free of illegal dyes.

CHEMICAL PROPERTIES:

Pesticides and Heavy metals: conform to European legislation.

DECLARATION OF NON-GMO

Hereby Ardo declares that none of our products, produced, packed, delivered and sold are genetically modified. None of the ingredients contain any genetically modified organism. No biotechnology or processing agents produced by means of gentechonology have been used during production. The product complies with the European non-GMO regulation (EG) nr. 1829/2003 and 1830/2003.

DECLARATION OF NON-IONISATION

The product is not ionized and does not contain irradiated ingredients.

DECLARATION OF ALLERGENS

Allergens and products thereof According to directive 2003/89/EG and 2006/142/EG	Present in end product due to ingredients		Present in factory		Possibility of trace in end product		Allergen is present in: (give details where the allergen is located)
	YES	NO	YES	NO	YES	NO	
Gluten		X	X			X	Fries vegetables
Crustaceans		X		X		X	
Eggs		X		X		X	
Fish		X		X		X	
Peanuts		X		X		X	
Soybeans		X		X		X	
Milk		X	X			X	Prepared vegetables
Nuts		X		X		X	
Celery		X	X			X	Mixed vegetables
Mustard		X		X		X	
Sesame		X		X		X	
Sulphur Dioxide (>10 ppm)		X		X		X	
Lupine		X		X		X	
Molluscs		X		X		X	