

Product Description

Product Name: **Onion Powder**

Description:

The Onion Powder is obtained from the milling process of fresh white onions, which previously go through a process of dehydration (edible bulb coming from the alliaceae family allium cepa L species). We have implemented a management quality system HACCP and ISO 9001 which will allow us to produce innocuous foods within the requirements of GMP cleaning and sanitation that assure high quality standard products.

Physical: Metallic impurities:

Humidity: Appearance: Order: Color: Taste:

Microbiological E.Coil:

Moulds: Total Coliforms: Yeast: "Salmonella in 25g total count < 7 ppm
6% max

Fine Powder:

Characteristic strong and aromatic

White cream. Characteristic to the product

<3 MPN/g

<500 CFU/g

<100 MPN/g

<500 CFU/g absence < 100,000 CFU/g

Chemical: _____ - ash soluble in acid 0.5% max

Total ash 5% max

Quality

Our product is sampled and inspected in accordance with our quality plan and then the respective test results are issued physicochemical, microbiological and sensory pesticide residues allowed for this product does not exceed the maximum limits established by the legislation of the country of destination.

The quality control of the pesticides residual and heavy metals -(PC-CD) it is carried out applying the product validation methodology.

Packaging:

Polyethylene bags have a high barrier that prevent oxygen to enter to the product because it is highly hygroscopic it avoids air entry that is accompanied by some grade of humidity. More paper bag.