

TITLE: ONIPW/001 ONION POWDER (INDIAN)	QA DEPARTMENT
PREPARED BY: Vaida Zemaitiene	ISSUE N°: G
AUTHORISED BY: Nicola Burnford	ISSUE DATE: 12.03.2024
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1.0 DESCRIPTION

The product shall be prepared from sound white onions, free from rot and other defects, which have been peeled, washed, sliced, dried, milled to the appropriate size and metal detected according to Good Manufacturing Practice in compliance with all EU & UK Laws.

2.0 PHYSICAL

Size: Maximum of 5% to be retained on a 500 micron sieve.

3.0 ORGANOLEPTIC

Appearance: White/cream to light tan colour.

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

Texture: This product should be a free-flowing powder but may be subject to clumping.

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

5.0 EXTRANEIOUS VEGETABLE MATTER

1 % maximum.

6.0 ANALYTICAL

Moisture: Maximum 8%

7.0 BACTERIOLOGICAL

	m	M
Total Viable Count	100,000 per gram	500,000 per gram
Coliforms	100 per gram	1000 per gram
<i>E. coli</i>	N.D.	10 per gram
Yeasts & Moulds	100 per gram	5000 per gram
<i>Salmonella</i>		Absent in 25g

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

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8.0 METAL DETECTION

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

9.0 COUNTRY OF ORIGIN

India (sold as Traded Goods)

10.0 ANALYTICAL METHODS

Moisture: Loss upon drying is determined using a Moisture Analyzer

11.0 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.

12.0 PACKAGING

The product is packed in blue poly-liners in cardboard boxes.

13.0 QUALITY TESTING

The above information is based on our current state of knowledge and experience following detailed investigations and tests. The information, however, may not on all occasions, 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 and control cannot be excluded; hence the purchaser is not exempt from undertaking their own tests and investigations.

DISPUTE PROCEDURES

In case of a dispute on analytical data, the resolution will be via a generally accepted method of analysis undertaken by a UKAS accredited laboratory approved by J. L. Priestley and Company Limited.

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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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Details of specification amendments:

Issue	Date	Amendment	Amended By	Authorised By
A	13.06.12	Updated following spec review – amendment	N.Burnford	N.Burnford
		Detail/ spec acceptance detail added / In Pack Metal Detection		
B	15.04.13	Product Code changed	N.Burnford	N.Burnford
C	01.04.15	Minimum shelf life detail added	N.Burnford	N.Burnford
D	19.03.18	Updated as part of Spec Review	N. Burnford	N. Burnford
E	13.03.2020	Updated micro for the new crop	V. Zemaitiene	N. Burnford
E1	09.04.2020	Colour, yeasts & mould level and origin updated to cover all suppliers	V. Zemaitiene	N. Burnford
E2	01.05.2020	Additional origins removed	V. Zemaitiene	N. Burnford
E3	15.07.2020	Micro increased	V. Zemaitiene	N. Burnford
F	12.03.2021	Updated as part of spec review	V. Zemaitiene	N. Burnford
F1	28.04.2021	So2 detailed as may be naturally occurring	V. Zemaitiene	N. Burnford
G	12.03.2024	Updated as part of spec review	V. Zemaitiene	N. Burnford

This Specification shall be deemed accepted by the customer if no queries are raised within 5 working days of its receipt.

Signed:.....

Nicola Burnford

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NICOLA BURNFORD
Technical Manager