

## Product Description

**Product Name :** Dehydrated White Onion Chopped

**Product Code :** ONN-W-CH-A

**Country of origin :** India

**Botanical name :** Allium Cepa

**Description :** Produced from sound, mature, selected, hand-harvested, clean White Onions free from damage, soil & cuts. Selected fresh White Onions are topped, tailed, peeled, washed, inspected, sliced, air-dried, precision-cut & sieved to produce White Onion Chopped.

**Sensory Description:** Strong Onion taste and odour. White to light yellow of colour.

### 1. Product Identity & Physical Specifications

| Parameter       | Dehydrated White Onion Chopped |
|-----------------|--------------------------------|
| Scientific Name | <i>Allium Cepa</i>             |
| Place of Origin | India                          |
| Appearance      | Off-White to Creamy            |
| Taste & Odor    | Pungent & Characteristic       |
| Quality         | A-Grade                        |



## 2. Chemical Purity

| Parameter                         | Compliance Limit |
|-----------------------------------|------------------|
| Moisture Content                  | Maximum 6.0%     |
| Total Ash                         | Maximum 4.0%     |
| Acid Insoluble Ash                | Maximum 0.5%     |
| Peroxidase Test                   | Negative         |
| Sulfur Dioxide (SO <sub>2</sub> ) | Maximum 50 PPM   |



### 3. Microbiological Safety Standards

| Test Parameter            | Compliance Limit |
|---------------------------|------------------|
| Salmonella                | Absent in 25g    |
| Escherichia coli (E-Coli) | Negative         |
| Bacillus Cereus           | Negative         |
| Staphylococcus Aureus     | Negative         |
| Total Plate Count (TPC)   | <1,50,000 cfu/g  |
| Coliforms                 | < 10 cfu/g       |
| Yeast & Moulds            | < 1,000 cfu/g    |

### 4. Pesticides, Heavy Metals & Mycotoxins

- Our products strictly adhere to **FSSAI (2011)** and **European Union (EU)** regulations for pesticide residues, heavy metals, and mycotoxins.

### 5. Ethylene Oxide (ETO)

- All our products are processed **100% ETO-free**.

### 6. Allergen Information

- Products contain naturally occurring **sulphites**.
- All products are strictly **free from all other EU 14 allergens**.



## 7. Genetically Modified Organisms (GMO)

- Our entire range of products are **100% Non-GMO** and are not derived from any genetically modified organisms.

## 8. Traceability & Labeling Standards

We prioritize complete transparency and supply chain integrity. All shipments from **The Spice Ship** are clearly labeled with comprehensive data to ensure seamless logistics and full traceability:

- **Product Identification:** Clear designation of product name and internal product code.
- **Production Data:** Precise manufacturing and "Best Before" dates included on every unit.
- **Lot Control:** Unique batch codes assigned to each production run for 100% traceability.
- **Customization:** Bespoke labeling solutions are available to meet specific contractual or regional regulatory requirements.

## 9. Storage & Shelf Life

- **Guaranteed Shelf Life:** 24 months from the date of manufacturing when maintained under recommended storage conditions.
- **Optimal Storage Conditions:** Store in a cool, dry environment with temperatures maintained below **22°C (72°F)** and relative humidity (RH) below **75%**.
- **Product Integrity:** Keep products away from direct sunlight and ensure they are protected from moisture ingress or potential contaminants.
- **Natural Variations:** As these are natural agricultural products, a slight variation in color may occur over time during storage

## 10. Quality Standards & Certifications

- We strictly integrate HACCP, GMP, GHP, and QA protocols across all manufacturing and storage stages to ensure peak product integrity.
- Our production facility is BRCGS certified, meeting the world's most rigorous food safety management standards.
- Our entire product range is fully approved and certified for Kosher and Halal requirements.

