

Product Description

Product Name : Dehydrated White Onion Granules

Product Code : ONN-W-GR-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, granulated & sieved to produce White Onion Granules.

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

1. Product Identity & Physical Specifications

Parameter	Dehydrated White Onion Granules
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 ₂)	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.

