



CaterEasy



Product specification Crispy Fried Onions

Specification

Colour and appearance: light colour, which may become slightly darker later in the season

Odour: typical

Taste: typical

Appearance: crisp, golden brown

Ingredients

- Onions (75%)
- Palm oil (non hydrogenated) RSPO segregated
- **Wheat** flour
- Salt

Physical

Maximum defects per 100 g endproduct:

Defect	Size/color	Number
Peelings	> 10mm	1
	6-10mm	3
	3- 6mm	10
Root ends		2
Over-fried	black	1
	dark brown	3
Onion pieces	<2,5mm	<20%
Moisture		<5%

Microbiological values / g

Total plate count	max 5000
Enterobacteriaceae	< 10
E coli	<10
S. aureus	<100
Listeria monocytogenes	not detected in 25 g
Salmonella	not detected in 25 g
Moulds	max 100
Yeast	max 100

Nutritional value

Values per 100 gram	Average (declaration on the label)	Min. – max.
Energy value (kJ)	2450 kJ	1968 kJ – 2932 kJ
Energy value (kcal)	590 kcal	474 kcal – 706 kcal
Fat	44 g	36 – 52 g
whereof saturated Fat	21 g	17 – 25 g
Carbohydrates	40 g	32 – 48 g
whereof Sugar	9,0 g	7 – 11 g
Fibers	5,0 g	3,0 – 7,0 g
Protein	6,0 g	4,0 – 8,0 g
Salt	1,2 g	0,8 – 1,6 g

Shelf life: 12 months in unopened package

Allergens: contains **Gluten**

This products confirms to EU legislation and regulations regarding food safety and quality, including pesticides and heavy metals.

GMO Statement

Herewith we declare that products we produce:

- Are not manufactured from genetically modified ingredients
- Do not contain changed DNA or Changed Protein
- Do not contain ingredients derived from genetically modified material
- Are not subject to declaration or labeling as meant in EC Nr. 1829/2003 and/or 1830/2003

Storage

Store in a dry, dark location away from direct sunlight.

Recommended storage temperature: 15-25 °C.

Min. temp.: 5 °C

Max. temp.: 35 °C

Agreement of specifications

Hereby we agree with the above mentioned specifications, taking into account the belonging bandwidths.

TOP Taste

Lambert Scherrenburg

Quality manager



Company name:

Date:

Function:

Company Stamp & Signature: