

<b>PRODUCT</b>	FRIED ONION PUREE																				
<b>DESCRIPTION OF THE PRODUCT</b>	Onion fried in sunflower oil, mashed into puree, sterilized and packed in aseptic bags. Made from fresh onion.																				
<b>SHELF LIFE (PROVISIONAL)</b>	6 months in correct storage conditions.																				
<b>INGREDIENTS</b>	<table border="1"> <thead> <tr> <th>RAW MATERIALS</th> <th>%</th> <th>ORIGIN</th> <th>VARIETY</th> </tr> </thead> <tbody> <tr> <td>Onion</td> <td>85</td> <td>Spain</td> <td>Onion: - Type Liria: Variety Olympic, Gabriella, Briller, Expression, Guimar, música, etc. - Type Recas: Variety Vaquero, Pandero, Granero, Utrero, etc.</td> </tr> <tr> <td>Sunflower oil</td> <td>15</td> <td>Spain/France/Russia/Ukraine/Romania</td> <td>Sunflower rapeseed</td> </tr> </tbody> </table>	RAW MATERIALS	%	ORIGIN	VARIETY	Onion	85	Spain	Onion: - Type Liria: Variety Olympic, Gabriella, Briller, Expression, Guimar, música, etc. - Type Recas: Variety Vaquero, Pandero, Granero, Utrero, etc.	Sunflower oil	15	Spain/France/Russia/Ukraine/Romania	Sunflower rapeseed	*Onion suppliers are approved by questionnaire / GFSI certificate.							
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**MICROBIOLOGICAL CHARACTERISTICS**

Criteria	Maximum Value	Frequency	Laboratory
Incubation 7 days at 37 °C/55°C	Without alteration	Each lot	Internal
Mesophile aerobes	<10ufc/g		
Thermophile aerobes	<10ufc/g		
Lactobacilli aerobes mesophile	<10ufc/g	1 / year minimum	External
Aerobes at 30 ° C	Absence/g		
<i>Salmonella</i>	Absence/25 g		
<i>Clostridium botulinum and spores</i>	Absence/g		

**CONTAMINANTS**

Heavy Metals	Maximum Residue Limit	Frequency	Laboratory
Pb	< 0.1 mg/Kg	Annual	External
Cd	< 0.05 mg/Kg		
<b>Aromatic Hydrocarbons: Benzo(α)pyrenes</b>	< 2 µg/kg		
<b>Pesticides</b>	All phytosanitary product waste will be within the limits set by the legislation of the European Union, and its later modifications.		

**DEFAULTS**

Criteria	Maximum Levels
<b>NON VEGETABLE ORIGIN</b>	
<ul style="list-style-type: none"> <li>Glass, staples, stones, hair, metals, plastic, insects, larvae</li> </ul>	Absence
<b>VEGETABLE ORIGIN</b>	
<ul style="list-style-type: none"> <li>Leaves</li> </ul>	< 1%
<ul style="list-style-type: none"> <li>Roots</li> </ul>	< 1%
<ul style="list-style-type: none"> <li>Stems</li> </ul>	Absence
<ul style="list-style-type: none"> <li>Skin defects</li> </ul>	< 1%

**ALLERGEN**

Allergen-free product.  
 Don't have any of the allergenic components listed in Regulation 1169/2011 or modifications. Also, cannot exist or produced cross-contamination or accidental because there are instructions and process are validated.

Gluten is <10ppm in finish product.

 Un mundo en cebollas	<b>SPEC SHEET</b>	<b>R-12.1</b>
	<b>FRIED ONION PUREE</b>	Rev: 09 Página 3 de 4

<b>GMO'S</b>	<p>GMO's-free producto</p> <p>None of the ingredients used are from or contain protein or DNA from Genetically Modified Organisms. Also, cannot exist or produced cross contamination or accidental because none of the ingredients or additives in our installations come from GMO's.</p>
<b>RADIATION</b>	No ionizations treatments used on finished products
<b>PACKAGE</b>	<p><b>PACKAGE</b></p> <p>Type of packaging: aseptic bags of high barrier.          Net weight (Kg): 10          Gross weight (Kg): 10.08          Package size (LxW) (mm): 465x445</p> <p><b>PACKAGE</b></p> <p>Type of packaging: aseptic bags of high barrier.          Net weight (Kg): 20          Gross weight (Kg): 20.11          Package size (LxW) (mm): 670x470</p> <p>The aseptic bags are not recyclable because they are a mixture of plastic and aluminum, the cardboard boxes are recyclable. The pallets can be reused and at the end of their life they can be recycled.          The film is a recyclable plastic</p>
<b>LEGAL LABELLING AND BATCH</b>	<p>Each package will be identified with its appropriate label according to the law.</p> <p>The batch is composed of the following elements:</p> <p>1st letter: L = batch.</p> <p>2nd letter: manufacturing year (M: 2014, N: 2015).</p> <p>The following 2 numbers: manufacturing month (01=January, 02=February).</p> <p>The following 2 numbers: manufacturing day (01, 02, 03).</p> <p>The following letter: packing format (A=aseptic bag, B=can, T=sealed bag).</p> <p>The following 2 numbers: capacity of package (02=1/2 kg, 03=3 kg, 05=5 kg, 10=10 kg, 20=20 kg, 2C=200 kg, 1M=1000 kg).</p> <p>The following letter: code and description of the product; and the last two numbers: cut size (12=12x12 mm, 09=9x9 mm, 06=6x6 mm, 00= Puree).</p>

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<b>PRESERVATION CONDITIONS (STORAGE AND TRANSPORT)</b>	Preservation (storage and transport) refrigerated, between 0 °C and 5 °C, in a clean and dry place. Once the package is opened, it's necessary to keep the product refrigerated and to consume in the following 10 days.
<b>TARGET POPULATION</b>	Industrial. Their destination is the general population.
<b>EXPECTED USE BY CONSUMER</b>	Ready to add to your favorite dish (Listeria Monocytogenes analysis is performed once a year depending on the type of thermal process). Superb in stews, pasta dishes, soups, pizza, burgers, hotdogs, quiches onion soup and any other home made recipes.

Sample developed and conducted by I+D:	Specification accepted by the CONSUMER:
Name and surname: Mireia Lluch Date: 26/11/2020	Name and surname: Date:
Signature: 	Signature: