

PRODUCT

REDUCED ONION RTU (RO)


DESCRIPTION OF THE PRODUCT

Onion diced in 4x4 mm, cooked on low heat for more than two hours, packed in sealed bags and pasteurized. Product manufactured using fresh onion.

LIFESPAN

18 months in correct storage conditions.

INGREDIENTS

RAW MATERIALS	%	ORIGIN	VARIETY
Onion	98.13	Spain	Onion: - Type medio grano o lirias: Variety Olympic, Gabriela, Briller, Expresión, Guimar, música, etc. - Type grano o recas: Variety vaquero, pandero, granero, utrero, etc.
Olive oil	1.87	Spain	Olive

NUTRITION ANALYSIS (CALCULATED)

Concept	Values/100 g
Energy	38.5 Kcal/161.27 kJ
Fats	1.87 g
of which saturates	0.31g
Carbohydrates	4.25g
of which sugars	4.25g
Proteins	1.17g
Salt	0.01g
Fibre	1.08g

ORGANOLEPTIC CHARACTERISTICS

Criteria	Concept/Tolerance
Colour	Brown, uniform, typical of the used variety.
Essence	Typical of the fruit, strong, without fermentation or other bad smells.
Flavour	Typical of the used variety, free of other strange tastes.
Aspect	Locked.
Texture	Sings and elastic.

PHYSICAL-CHEMICAL PARAMETERS

Criteria	Minimum	Maximum
°Brix	19	23
Humidity	70	82
PH	4	4.60

MICROBIOLOGICAL CHARACTERISTICS


Criteria	Maximum Value (u.f.c./g)
Incubation 12 days at 37 °C	Without alteration
Mesophile aerobes	Absence/g
<i>Salmonella</i>	Absence/25 g
<i>Clostridium botulinum and spores</i>	Absence/g

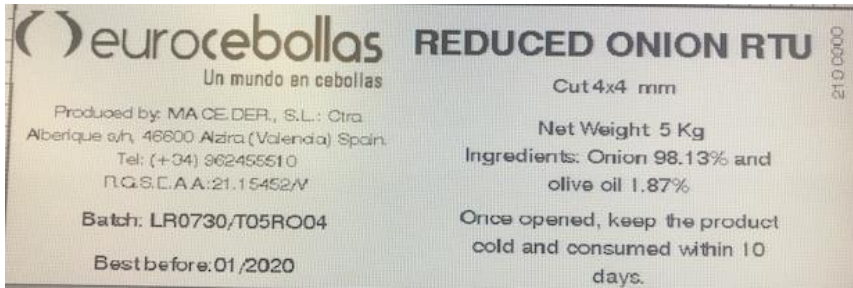
CONTAMINANTS


Heavy Metals	Maximum Residue Limit
• Pb	< 0.1 mg/Kg
• Cd	< 0.05 mg/Kg
Aromatic Hydrocarbons: Benzo(α)pyrenes	< 2 µg/kg
Pesticides	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
NON VEGETABLE ORIGIN	
• Glass, staples, stones, hair, metals, plastic, insects, larvae	Absence
VEGETABLE ORIGIN	
• Leaves	< 1%
• Roots	< 1%
• Stalks	Absence
• Peel defaults	< 1 %

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ALLERGEN	<p>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.</p> <p>Gluten is <10ppm in finish product.</p>
GMO'S	<p>GMO's-free product. 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>
RADIATION	No ionizations treatments used on finished products.
PACKAGE	<p>PACKAGE Type of packaging: sealed bags of high barrier. Net weight (Kg): 5 Gross weight (Kg): 5.04 Package size (LxW) (mm): 450x290.</p> <p>The heat-sealed 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>
LEGAL AND LOT LABELLING	<p>Each package will be identified with its appropriate label according to the law.</p> 

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	<p>The batch is composed of the following elements (LYMMDD/A10R12):</p> <ul style="list-style-type: none"> - L = batch. - Y: manufacturing year (Q: 2017, R: 2018, etc.). - MM: manufacturing month (01=January, 02=February, etc.). - DD: manufacturing day (01, 02, 03). - The following letter: packing format (A=aseptic bag, B=can, T=sealed bag). - 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>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).</p>
PRESERVATION CONDITIONS (STORAGE AND TRANSPORT)	Preservation (storage and transport) at ambient temperature, between 0 °C and 40 °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.
TARGET POPULATION	Industrial. Their destination is the general population.
EXPECTED USE BY CONSUMER	Ready to add to your favorite dish. Superb in stews, pasta dishes, soups, pizza, burgers, hotdogs, quiches onion soup and any other home made recipes.

Developed and conducted by I+D:	Reviewed and approved by QUALITY:	Specification accepted by the CONSUMER:
Name and surname: Mireia Lluch Date: 31/05/2019	Name and surname: Cristina Medina Date: 31/05/2019	Name and surname: Date:
Signature: 	Signature: 	Signature: