

**PRODUCT****DEHDRATED ONION FLAKES****ORIGIN****INDIA/CHINA****ORGANOLEPTIC****STANDARDS:**

a) Apperance

*onion cut, free flowing, flexible, fragill, unconglomerate beside gripping,*

b)

c) Colour

*Fair cream*

d) Odour

*typical for fresh onion,, free from inorganic taste*

e) Taste

*typical for fresh onion, free from inorganic taste***PHYSICAL AND****CHEMICAL STANDARDS:**

a) Moisture %

(m/m)

**12%****MICROBIOLOGICAL****STANDARDS:**

a)total plate count

*max 100,000cfu/gm*

b)E.Coli

*0 cfu/gm*

c)Salmonella

*0/25gm*

d)Coliforms

*70 cfu/gm*

e) yeast &amp;moulds

*570 cfu/gm***MICROBIOLOGICAL****STANDARDS:***European Commision regulation No 2073/ 2005 dated November the 15<sup>th</sup> 2005. According microbiological criteria in foodstuffs***GMO***product not genetically modified and does not contain any modified organisms.***REMOVAL MOTIVE:***Inorganic taste and odour, insects life/died and their dejecta, inherencje of organic and mineral muck***PACKING:***paper bags or paper box with foil insert. Without inorganic and damage, dry and clean. Wrapping ought to isolate seasonings from foreign matter***SPICE SIGNATURE:***Etiquette has to including*

- ✓ Name of seasoning
- ✓ Supplier addres
- ✓ Origin Country
- ✓ Nett/mass
- ✓ Conditions

**RECCOMENDED****STORAGE****AND HANDLING:***Store in a cool, dry area free from toxic, chemicals, odors, insect and rodent infestation. Temp. Below 20°C; Humidity below80 %***SHELF LIFE:****24 months**

**APPLIANCE:**

*Comestible industry, savoring*

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