

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

- | | |
|---------------|---|
| a) Appearance | onion cut, free flowing, flexible, fragill, unconglomerate beside |
| b) | gripping, |
| 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 &moulds | 570 cfu/gm |

**MICROBIOLOGICAL
STANDARDS:**

European Commision regulation No 2073/ 2005 dated November the 15th 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 address
- ✓ 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 below 80 %

SHELF LIFE:

24 months

APPLIANCE:

Comestible industry, savoring

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