

	PRODUCT SPECIFICATION FRIED ONION RSPO SG	
	Version	03
	Valid from	01.06.2023

1. PRODUCT DESCRIPTION
Legal name - Fried Onions
The product is made from fresh healthy onions (monitored on pesticides and artificial fertilizers throughout the growing season) which are tailed, peeled, washed, sliced. Afterwards it is battered, fried, cooled down and packed. Produced in accordance to the RSPO SCCS . RSPO Supply Chain Certificate Number: CU-RSPO SCC-820170
Country of origin - POLAND

2. INGREDIENTS		
Name with input declaration	Country of origin	Country of processing
Fresh onions (with dry matter min. 9%) - 76%	Poland / The Netherlands	Poland
Vegetable oil (palm oil RSPO SG, unhydrogenated) - 14%	Indonesia, Malaysia, Papua New Guinea, Brazil, Guatemala, Honduras, Colombia	The Netherlands, Germany
WHEAT FLOUR - 9%	Poland	Poland
Salt (food grade, without iodine) - 0,5%	Poland	Poland
Water (for batter preparation) - 0,5%	Poland	Poland

3. PRODUCT CHARACTERIZATION (sensory, physical and quality particles per 100g)			
General appearance:		Golden brown onions flakes	
Taste:		Characteristic crispy fried onions taste, roasted, slightly salty	
Smell:		Characteristic crispy fried onions smell, aromatic	
Colour:		Lighter brown in August/September to more dark brown in April /June	
Mouth feel, consistency:		Crispy	
Black pieces		< 1 %	Density 320-350 g/l
White-soft pieces		< 20 %	pH 5,2 – 5,8
Peelings		< 1%	Absence of harmful foreign bodies.
Pieces < 2,5mm		< 20 %	Absence of insects.

4. PRODUCT CHARACTERIZATION (nutritional average values per 100g)		
Energy	2530 KJ (610 Kcal)	
Fat	46g	Of which: Saturated fat - 23g (Monounsaturated fat - 18g and Polyunsaturated fat - 5g)
Carbohydrates	40 g	Of which sugars (total) - 10g
Proteins	6 g	
Fibre	4 g	
Salt	1 g (0,8g - 1,3g)	
Minerals:	Sodium - 0,45g Potassium - 0,30g	
*Product testing results for the above parameters may vary by several % (±) due to processing and seasonality of the ingredients.		

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5. MICROBIOLOGICAL CHARACTERIZATION (maximal amounts per 1g in time of product shelf life)

Total plate count	< 1000 cfu/g	(according method ISO 4833)
Yeast and Moulds	< 500 cfu/g of each	(according method ISO 21527-2)
Enterobacteriaceae	< 500 cfu/g	(according method ISO 21528-2)
Bacillus Cereus	< 500 cfu/g	(according method ISO 7932)
Staphylococcus aureus	< 100 cfu/g	(according method ISO 6888-1)
Coli forms	< 100 cfu/g	(according method ISO 4832)
E. Coli	< 10 cfu/g	(according method ISO 16649-2)
Salmonella	absent in 25 g	(according method ISO 6579)
Listeria monocytogenes	absent in 25g	(according method ISO 11290-1)

6. PRODUCT CHARACTERIZATION (chemical per 100g and contaminants)

Water content	< 6%
Water activity	< 0,6
Trans fat	< 1%
Acrylamide content	From 400 (August – start of season) till 800 µg/kg (June – end of season)
Heavy metals:	Lead (Pb) < 0,14 mg/kg (maximum 0,14 mg/kg)
	Mercury (Hg) < 0,015 mg/kg (maximum 0,015 mg/kg)
	Cadmium (Cd) < 0,08 mg/kg (maximum 0,08 mg/kg)
Pesticides – residue level according Regulation EC/396/2005 (with amendments thereafter)	
Other chemical contaminants applied for product – levels according Reg. EC/2023/915 (with amend.)	

7. ANOTHER CHARACTERISTICS OF PRODUCT

Genetic modification - The product contains no genetically modified ingredients and does not require labelling according 1829/2003/EC and 1830/2003/EC.

Irradiation - The product is free of irradiated ingredients and any kind of radiation.

Ionization - There is no use of ionization process in the production of fried onions.

Dyes - The product is free of illegal colourings (as Sudan red, etc.).

8. PACKAGING

Plastic foil pouches in different sizes, plastic cups and bags packed in the carton boxes and placed on Euro pallet; Primary packing materials comply with regulations EC 1935/2004, 10/2011, 2023/2006 etc. and all amendments thereafter. Labelling conforms to requirements of Regulation EC/1169/2011.

9. SHELF LIFE

Up to 12 months after production date in original packaging and storage like below mentioned conditions. After opening the best to use it within 30 days.

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10. STORAGE AND TRANSPORT CONDITIONS

To be kept unopened in a dry (humidity not more than 75%), clean, cold (till 25 °C) and dark place. Once open to be kept in closed jar/can. Avoid direct sun light.

To be transported in clean, dry truck admitted to transport of food products, free from foreign smell and signs of previous loads or any other stuff.

11. COSUMER USE

Crispy Fried Onion can be used in a wide variety of ways: as an ingredients for meals, souses, salads and soups, for hot-dogs and hamburgers, baked in bread or simply as a tasty snack.

Contraindications for use: Because of wheat flour content in the product it shouldn't be used by people intolerant for GLUTEN.

12. ALLERGENS (according Regulation EC 1169/2011)

Name of allergen	Present in the product (yes/no)	Present on the site (yes/no)
1. Cereals containing gluten (i.e. wheat, rye, barley, oats, kamut or their hybridized strains) and products thereof;	Yes - GLUTEN From wheat	Yes
2. Crustaceans and products thereof;	No	No
3. Eggs and products thereof ;	No	No
4. Fish and products thereof ;	No	No
5. Peanuts and products thereof ;	No	No
6. Soybeans and products thereof;	No	No
7. Milk and products thereof (including lactose);	No	No
8. Nuts and derivatives (almond, hazelnut, walnuts, cashew, pecan, Brazil nut, pistachios, macadamia nuts, Queensland nut and other nuts) and products thereof;	No	No
9. Celery and products thereof ;	No	No
10. Mustard and products thereof ;	No	No
11. Sesame seeds and products thereof;	No	No
12. Sulphur dioxide and sulphites at concentration more than 10 mg/kg or 10 mg/l expressed as SO ₂ ;	No	No
13. Lupine and products thereof;	No	No
14. Mollusc and products thereof;	No	No

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Approved by:	Leendert van den Doel	Product Manager	01.06.2023	<i>Leendert van den Doel</i>