



Spécification :
Sliced Onions
3-5 mm
CONFIDENTIAL

Internal code	156 EN
Indice	G
Date	15/01/2024
Page	1 sur 4

General description

- The onions are prepared from the species *Allium Cepa* by an appropriate freezing process to give free flowing sliced onions. The process should ensure stability of colour and flavour. The product is flash-blanché and the product temperature should not be warmer than - 18°C.
- Composition: Sliced Onions 3-5 mm

Ingredients

Onions

Colour, flavour and texture

- Colour: White to creamy white. May be slightly lacking in uniformity and or may be slightly dull. May have slight green-grey tints.
- Flavour: Slightly weak characteristic onion flavour. May be slightly harsh or slightly bitter.
- Texture: Sliced onions may be slightly lacking in uniformity. May be slightly soft or slightly firm.

Definitions of defects

- FOREIGN MATTER (F.M.): This includes any material not derived from the onion plant nor defined as FEVM. Examples of Foreign Matter include insects, pieces of insects, wood, glass, soil, stones, metal, snails, slugs, toxic berries etc.
- FOREIGN EXTRANEIOUS VEGETABLE MATTER (F.E.V.M.): This includes any vegetable matter not derived from the onion plant and which is non- toxic.
- EXTRANEAOUS VEGETABLE MATTER (E.V.M.): This includes any vegetable material, other than the onion bulb, which is derived from the onion plant, such as brown scale leaves, but excludes fibrous roots.
- CLUMPS: These are 3 or more units which are welded together and cannot be readily separated without causing damage to the slices.
- MAJOR BLEMISHES: A major blemish is a black or brown discoloured area equal to or greater than an equivalent circle 6 mm in diameter, either as a single blemish or an aggregate of blemishes on the same slice.
- MINOR BLEMISHES: A minor blemish is a black or brown discoloured area equivalent to a circle of between 2mm and 6mm in diameter, either as a single blemish or an aggregate of blemishes on the same slice. Blemishes less than 2mm in diameter shall be ignored.
- COLOUR VARIANTS: These are slices which are conspicuously different in colour from the majority of the sample. Variants include any slice with yellow coloration on more than 50% of the surface area.
- FIBROUS ROOT: These are slices with tough stem or fibrous roots attached.
- OVERSIZE: These are slices which are greater than 7,5 mm width between the cut surfaces.

Specification

Maximum values		
Per 1000 g (frozen)		
Foreign matter	Number	absence
Foreign Extraneous Vegetable Matter	Number	absence
Extraneous Vegetable Matter	Number	14
Clumps	% w/w	10
Per 500g (frozen)		
Major Blemishes	Number	10
Major + Minor Blemishes	Number	30
Fibrous roots	Number	6
Colour Variants	% w/w	5
Oversize	% w/w	5

Microbiology

	Target	Maximum
Total plate count	1 000 000/g	5 000 000/g
Escherichia coli	10/g	100/g
Listeria monocytogenes	Abs/25g	<10/g
Salmonella	Abs/25g	Abs/25g
Staph aureus	10/g	100/g

Nutritional values

in 100g		
Energy values	41	kcal
Energy values	173	kJ
Fat	0,2	g
Saturated fat	traces	g
Carbohydrate	7,9	g
Of which sugar	5,6	g
Fibre	1,4	g
Protein	1,2	g
Salt	0,008	g

Source :

Mc Cance and Widdowson's



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Page	3 sur 4

Origins¹

UE

¹ Countries of origin depend on the availability and may vary based on the supply

Packing code

EMB 62 863 C

Storage conditions

- Store at -18°C
- Best before end : 24 to 30 months after packaging

Statements

*** Declaration of non ionisation :**

The product is not ionized and does not contain irradiated ingredients.

*** Declaration dye :**

Hereby we confirm that this product is free of illegal dyes

*** Declaration of non-GMO :**

Hereby Ardo declares that none of our products, produced, packed, delivered and sold are genetically modified. None of the ingredients contain any genetically modified organism. No biotechnology or processing agents produced by means of gentechonology have been used during production. The product complies with the European non-GMO regulation (EG) nr. 1829/2003 and 1830/2003.

*** Chemical properties:**

Pesticides and Heavy metals: conform to European legislation.

Allergens

Allergens and products thereof According to directive 2003/89/EG and 2006/142/EG	Present in end product due to ingredients		Present in factory		Possibility of trace in end product		Allergen is present in: (give details where the allergen is located)
	YES	NO	YES	NO	YES	NO	
Gluten		X		X		X	
Crustaceans		X		X		X	
Eggs		X		X		X	
Fish		X		X		X	
Peanuts		X		X		X	
Soybeans		X		X		X	
Milk		X		X		X	
Nuts		X		X		X	
Celery		X		X		X	
Mustard		X		X		X	
Sesame		X		X		X	
Sulphur Dioxide (>10 ppm)		X		X		X	
Lupine		X		X		X	
Molluscs		X		X		X	

Thank you to sign this specification within 15 days after this time the absence of return from you is acceptance.

Name of customer :

Date :

Signature :