



100021

OFI-Spices
SPECIFICATION
Onion Powder Special

OFI-Spices
205 E River Park Circle
Suite 310
Fresno, CA 93720
T : 1 877 492 4420

I. Product Description

Olam Onion Powder is produced from freshly harvested onions which have been inspected, washed, sliced, dehydrated, milled to size, metal detected, and packed to stock. The flavor & aroma of this product is typical of dehydrated onion. Appearance is a creamy to light tan free flowing powder with occasional green and dark specs. This product is produced in accordance with current HACCP principles & Good Manufacturing Practices. This product is Kosher Parve. Scientific Name: Allium Cepa

II. Ingredient Statement

ONION POWDER

III. Country of Origin

GROWN AND PROCESSED IN THE USA

IV. Physical & Chemical Analysis

Parameter	Specification	Method of Analysis
MOISTURE	5 % MAX	ASTA METHOD 2.1
GRANULATION	2 % MAX ON US #45	ROTAP/2 MIN WEIGHT PERCENT
GRANULATION	25 % MAX ON US #80	ROTAP/2 MIN WEIGHT PERCENT
HOT WATER INSOLUBLE SOLIDS	30 % MAX	OLAM 1.0

V. Microbiological

Parameter	Specification	Method of Analysis
E .COLI	None Detected	AOAC 991.14
SALMONELLA (375G X2)	None Detected	AOAC 2004.03 & RI 100201

Date of Issue: 04/04/2023	Supersedes Date: 01/09/2017	Created On: 07/03/2020	Page : 1 of 3
Approval R&D/QA : SB			Specification : 100021





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VI. Nutritional Composition

Nutrients	Per 100g
MOISTURE	3.50 g
ENERGY	333 kcal
PROTEIN	9.20 g
TOTAL FAT	0.40 g
SATURATED - FAT	0.10 g
TRANS FAT	0 g
CHOLESTEROL	0 mg
TOTAL CARBOHYDRATE	83.80 g
DIETARY FIBER	10.60 g
SUGARS	4.80 g
ADDED SUGAR	0 g
ASH	3.20 g
SODIUM	112 mg
CALCIUM	133 mg
IRON	2.10 mg
POTASSIUM	977 mg
VITAMIN D	0 mcg

Values provided are calculated from analytical data. This information is presented in good faith as typical. Due to variability from growing region, weather, and processing, exact nutritional values will vary from lot to lot

VII. Container Code & Traceability

Olam standard lot number format is a 10-digit code which groups product for each batch or twenty-four hour production period. All lot numbers are fully traceable through our electronic database system. Lot # 5217003004 5217 is the Julian date code for August 5th 2015. 5 refers to the year 2015 & 217 refers to the 217th day of that year. 003004 is the production facility and batch number

VIII. Container Storage / Shelf Life

The recommended maximum shelf life of this product is 24 months for all packaging except drums, 36 months maximum shelf life for drums. Best quality if stored below 70F (21C) and below 65% humidity

Date of Issue: 04/04/2023	Supersedes Date: 01/09/2017	Created On: 07/03/2020	Page : 2 of 3
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IX. Allergen Statement

The nine major allergens(Soy, Dairy, Wheat, Tree Nuts, Peanuts, Fish, Shell Fish, Eggs, Sesame), are not permitted in the Olam facilities that produce dehydrated Onion, Garlic, & Parsley.

X. GMO Statement

Olam does not use GMO onions in the manufacturing of our dehydrated onion products. We do not grow or contract from grower's onions derived from Genetically Modified Seed.

XI. Kosher Parve

Certificate # PP5YW-8TE5G is available at <http://www.koshercertificate.com>

XII. Halal Certificate

Available upon request.

XIII. Regulatory & Certification

This product complies with current Good Manufacturing Practices and shall confirm to the provisions of the Federal Food, Drug and Cosmetics Act and its amendments. This product contains no additives. Olam onion products are prepared from sound, mature, edible onion using a hot air drying process.

XIV. Applies to all S4 Hana materials

Not Available

Date of Issue: 04/04/2023	Supersedes Date: 01/09/2017	Created On: 07/03/2020	Page : 3 of 3
Approval R&D/QA : SB			Specification : 100021

