100379

**OFI-Spices**
SPECIFICATION
**Onion Granulated Toasted 1MM**

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

## I. Product Description

Olam Toasted Granulated Onion is produced from freshly harvested onions which have been inspected, washed, sliced, dehydrated, milled to size, color sorted, toasted, metal detected, and packed to stock. The flavor & aroma of this product is typical of toasted dehydrated onion. Appearance is tan to medium brown free flowing granules with occasional 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.

## III. Country of Origin

GROWN AND PROCESSED IN THE USA.

## IV. Physical & Chemical Analysis

| Parameter | Specification | Method of Analysis |
|---|---|---|
| MOISTURE | 3.30 % MAX | ASTA METHOD 2.1 |
| GRANULATION | 5 % MAX ON US #35 | ROTAP/2 MIN WEIGHT PERCENT |
| GRANULATION | 6 % MAX THRU US #100 | ROTAP/2 MIN WEIGHT PERCENT |
| TOTAL DEFECTS | 10 MAX /0.1g | OLAM 2.0 |

## V. Microbiological

| Parameter | Specification | Method of Analysis |
|---|---|---|
| STANDARD PLATE COUNT | 1,000,000 cfu/g MAX | AOAC 966.23 |
| YEAST | 1,000 cfu/g MAX | FDA-BAM 7TH ED. |
| MOLD | 5,000 cfu/g MAX | FDA-BAM 7TH ED. |
| COLIFORM | 1,000 cfu/g MAX | AOAC 991.14 |
| E .COLI | None Detected | AOAC 991.14 |
| SALMONELLA (375G X2) | None Detected | AOAC 2004.03 & RI 100201 |

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## VI. Nutritional Composition

| Nutrients | Per 100g |
|---|---|
| MOISTURE | 2 g |
| ENERGY | 338 kcal |
| PROTEIN | 10.20 g |
| TOTAL FAT | 0.30 g |
| SATURATED - FAT | 0.10 g |
| TRANS FAT | 0 g |
| CHOLESTEROL | 0 mg |
| TOTAL CARBOHYDRATE | 84 g |
| DIETARY FIBER | 10.20 g |
| SUGARS | 3.40 g |
| ADDED SUGAR | 0 g |
| ASH | 3.50 g |
| SODIUM | 84 mg |
| CALCIUM | 144 mg |
| IRON | 1.80 mg |
| POTASSIUM | 1,270 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 though 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

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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

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