



Specification of Fried Onion

HS Code	20081940
Packing	14/20 Kgs - PP Bag/Cartoon Box or Customized
Loading	12 MTS (20 FT), 24 MTS (40FT)
Supply Period	All Year Around
Origin	Gujarat - India
Physical Analysis	
Variety	White/Red/Pink
Appearance/Color	Creamy Whitish/Reddish/Pinkish
Size	Flakes - 8 x 15 mm, Chopped - 3 x 5 mm
Quality	Premium
Odor	Fresh
Taste	Original (Typical, Spicy, Slightly sweetish)
Ingredients	Oil and Maize flour (Flour Fried)
Chemical Analysis	
	Maximum Allowable limit
Moisture content	6.00%
Hot water insoluble	20.00%
Ash content	5.00%
Acid insoluble ash	0.50%
Foreign matter	2.00%
Major Defects	1.00%
Microbiological analysis	
Total Plate Count (TPC)	100000 cfu/gm
Coliform Germs	500 cfu/gm
E- Coli	10 cfu/gm
Yeast & Molds	1000 cfu/gm
Salmonella	Absent in 25 gm
Bacillus Cereus	10 cfu/gm
Staphylococcus Aureus	10 cfu/gm
Sulfur Reducing Anaerobes	Absent in 25 gm
Sulfur Dioxide SO2	10 PPM
Storage Condition	
Temperature	Store at 5 - 12°C Temperature
Humidity	Store in a Dry Place
Self-Life	2 Year from the date of production

