



## Specification of Dehydrated Onion Powder

HS Code	07122000
Packing	20/25 Kgs - PP Bag/Cartoon Box or Customized
Loading	15 MTS (20 FT), 28 MTS (40FT)
Supply Period	All Year Around
Origin	Gujarat - India
<b>Physical Analysis</b>	
Variety	White/Red/Pink
Appearance/Color	Creamy Whitish/Reddish/Pinkish
Size	Powder - 100 or 120 Mesh
Quality	Premium
Odor	Fresh
Taste	Original (Typical, Spicy, Slightly sweetish)
<b>Chemical Analysis</b>	
	<b>Maximum Allowable limit</b>
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%
<b>Microbiological analysis</b>	
Total Plate Count (TPC)	500000 cfu/gm
Coliform Germs	500 cfu/gm
E- Coli	10 cfu/gm
Yeast & Molds	2000 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
<b>Storage Condition</b>	
Temperature	Store at 5 - 12°C Temperature
Humidity	Store in a Dry Place
Self-Life	2 Year from the date of production

