



Olam Spices and Vegetables Inc
 Technical Services
 205 E. River Park Circle, Ste 310
 Fresno, CA 93720

1-877-492-4420

100036 ONION CHOPPED

PRODUCT PROFILE: This product is prepared from fresh onion bulbs that are washed, sliced, dehydrated, and milled to desired particle size.

Scientific Name: *Allium Cepa*

SPECIFICATIONS:

Raw Materials: Shall be free from decay, sunburn/sunscald, insect damage, disease, foreign material or any other deleterious damage or materials.

Attributes:

Flavor:	Typical of dehydrated onion; strong and pungent
Aroma:	Typical of dehydrated onion; strong and pungent
Appearance:	Creamy to light tan free flowing pieces with occasional pink, green, and dark pieces

Ingredients: Onion

Physical:	Granulation	Trace maximum on US 0.265"	ADOGA 4.C.3
		2.0% maximum on US #4	ADOGA 4.C.3
		60.0% maximum through US #8	ADOGA 4.C.3
		10.0% maximum through US #12	ADOGA 4.C.3
	Defect: (Specks)	0.5% maximum by weight	ADOGA 4.C.9
Chemical:	Moisture	5.5% maximum	ADOGA 4.C.4

Microbiological*:	<i>E.coli</i> (CFU/g)	None Detected
	<i>Salmonella</i> /375g (or 2X)	None Detected

*The specific micro testing methodology is located in the OSVI Micro Testing Matrix.

Kosher Parve: Certificate # PP5YW-8TE5G is available using the following link <http://www.koshercertificate.com>



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NUTRITIONAL COMPOSITION

<i>Nutrient</i>	<i>Units</i>	<i>Amount per 100-grams of ingredient.</i>
Water	grams	4.18
Calories	kcal	300
Protein	grams	9.5
Fat	grams	0.40
Saturated Fat	grams	0.07
Trans-fatty acid	grams	0
Cholesterol	grams	0
Carbohydrates by Difference	grams	81.94
Fiber	grams	17.3
Sugars	grams	4.8
Ash	grams	3.98
Calcium	mg	328
Iron	mg	3
Sodium	mg	76
Potassium	mg	1,210
Vitamin A	IU	50
Vitamin C	mg	24

Values provided are calculated from analytical data.

This information is presented in good faith as typical. However, due to the variability of raw materials and processing, we cannot guarantee that these values are accurate for any specific lots of product supplied.

SHELF LIFE AND STORAGE GUIDELINES

STORAGE TEMPERATURE		RECOMMENDED MAXIMUM SHELF LIFE
°F	°C	
< 70	< 21.1	24 months for all packaging except drums.
< 70	< 21.1	36 months if packed in drums.

PRODUCT DISCLAIMER

This specification is provided in good faith. Some product variability is inherent and natural in agricultural based products such as Olam Controlled Moisture vegetables, GardenFrost purees and dehydrated agriculture products. Processing controls are put in place to minimize natural variability but it cannot be fully controlled. Climate, change in weather patterns and other natural factors can contribute to variability in raw materials, also affecting finished goods.



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ALLERGEN STATEMENT

Known Allergens, to include the major eight, are not permitted in our Olam facilities that produce Controlled Moisture Vegetables, and Dehydrated Onion, Garlic, Vegetables, and Capsicums.

GMO STATUS

Olam only purchases and uses ingredients that comply with the U.S. Department of Agriculture Food Safety and Inspection Service (FSIS) and U.S. Health and Human Services Food and Drug Administration (FDA) regulations for food safety and nutrition. Both the EPA and the FDA have concluded GM foods approved for human and/or animal consumption are equally safe and nutritious as other foods of similar kind and origin.

Olam ingredients are grown or purchased from non-GM sources and can be considered non-GM, however no further tracking or testing is conducted. In all cases, food safety and quality are the main criteria of concern.

REGULATORY & CERTIFICATION:

This product complies with Current Good Manufacturing Practices and shall conform to the provisions of the Federal Food, Drug, and Cosmetics Act and its amendments. Olam will ensure compliance with all regulations of the Bioterrorism Preparedness and Response Act of 2002, as well as any regulatory requirements implemented by the Food and Drug Administration (FDA) regarding Facility and Food Security. We have been actively engaged with the Administration during the specific rule making process and have implemented policies and procedures to conform to all finalized regulations. For traceability purposes, Olam can determine the plant location, production line, and date of manufacture and quality of a product from the lot number

LOT NUMBER FORMAT:

Olam standard lot number format is a 10-digit code which groups product together for each batch, shift or twenty-four hour production period. The lot number is printed on the adhesive label affixed to each container or stamped directly onto the container. For palletized containers, the lot number is also printed on the adhesive pallet tag affixed to the pallet. All lot numbers are fully traceable via our electronic database system. Contact Customer Operations if you have any questions regarding lot numbering.

Lot # 9182010014

9182 Julian date code for July 1, 2009, 9 refers to the year 2009, 182 refers to the 182nd day of that year

010014 The computer assigned number for that product for that particular day/shift/batch.