



**PRODUCT SPECIFICATION  
ORGANIC ONION POWDER**

<b>Title</b>	ORGANIC ONION POWDER : AF-ONP/08/17
<b>Botanical Name</b>	Allium Cepa L.
<b>Description</b>	Onion Powder is prepared by grinding dehydrated onion flakes .
<b>Organic Certification</b>	NOP, NPOP, FDA, BRC, APEDA, Spice Board of India
<b>Quality standards</b>	ISO 22000:2005 and FSSAI
<b>Subject to Supplier Agreement/Additional Certification</b>	Halal & Kosher

S. No.	Parameters	Standards
<b>1.</b>	<b>Physical Parameters</b>	
1.1	Appearance	Characteristic powder form
1.2	Color	Characteristic of light pink color
1.3	Taste	Characteristic
1.4	Sieve Analysis : $\pm$ 5% -0.5 mm	98%
1.5	Extraneous Matter, % max.	Nil
<b>2</b>	<b>Chemical Parameters</b>	
2.1	Moisture (%) Max.	5
2.2	Total Ash Content (%) max	5
2.3	Acid insoluble ash on dry wt. basis (%) (max.)	0.5
2.4	Peroxidase Test	Negative
<b>3</b>	<b>Micro-Biological Parameters</b>	
3.1	Total Bacterial Count (CFU/g) Max.	10 <sup>5</sup>
3.2	Total Yeast and Mould Count (CFU/g) Max.	10 <sup>4</sup>
3.3	E.Coli (CFU/g) Max.	Absent
3.4	Salmonella (in 25 g)	Absent

<b>Pesticides</b>
Free from pesticides and chemical residue.

**Ingredients/ Non GMO Status**

Ingredients: Onion Powder

The source of raw material is Non GMO.

**Allergen** Produced in the facility that handles wheat, Peanuts, tree nuts, soy and sesame seeds.

**Storage** At ambient temperature.

**Packing** Net 25 kg paper bags

**Country of Origin:** India