



153000

Olam Spices and Vegetable Ingredients
SPECIFICATION
Organic Onion Granulated 100K

Olam SVI
205 E River Park Circle
Suite 310
Fresno, CA 93720
T : 559.446.6400

I. Product Description

Olam Organic Onion Granulated is produced from freshly harvested Organic Onion which have been inspected, washed, sliced, dehydrated, milled to size, metal detected, and packed to stock. The flavor & aroma of this product is typical of dehydrated Onion. Appearance is a creamy to light tan free flowing granules with occasional green and dark specs. This product is produced in accordance with current HACCP principles & Good Manufacturing Practices. This product is Kosher Parve. Scientific Name: Allium Ceba

COUNTRY OF ORIGIN: USA GROWN

II. Ingredient Statement
ORGANIC ONION

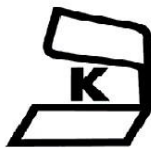
III. Physical & Chemical Analysis

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

IV. Microbiological

Parameter	Specification	Method of Analysis
STANDARD PLATE COUNT	100,000 cfu/g MAX	AOAC 966.23
YEAST	100 cfu/g MAX	FDA_BAM 7TH ED.
MOLD	100 cfu/g MAX	FDA-BAM 7 TH ED.
COLIFORMS	100 cfu/g MAX	AOAC 991.14
E .COLI	None Detected	AOAC 991.14
SALMONELLA (375G X2)	None Detected	AOAC RI100201

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V. Nutritional Composition

NUTRIENT	Per 100g
MOISTURE	3.5 g
ENERGY	333 kcal
PROTEIN	9.2 g
TOTAL FAT	0.4 g
SATURATED FAT	0.1 g
TRANS FAT	0 g
CHOLESTEROL	0 mg
TOTAL CARBOHYDRATE	83.8 g
DIETARY FIBER	10.6 g
SUGARS	4.8 g
ADDED SUGAR	0 g
ASH	3.2g
SODIUM	112 mg
CALCIUM	133 mg
IRON	2.1 mg
POTASSIUM	977 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.

VI. 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 through 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

VII. 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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VIII. Allergen Statement

The eight major allergens (Soy, Dairy, Wheat, Tree Nuts, Peanuts, Fish, Shell Fish, Eggs), are not permitted in the Olam facilities that produce dehydrated Onion, Garlic, & Parsley.

IX. GMO Statement

Olam does not use GMO Onion in the manufacturing of our dehydrated Onion products. We do not grow or contract from grower's Onion derived from Genetically Modified Seed.

X. Kosher Parve

Certificate # PP5YW-8TE5G is available at <http://www.koshercertificate.com>

XI. Halal Certificate Available upon request.

XII. 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 Organic Onion products are prepared from sound, mature, edible Onion using an air dried process.

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