

# CRISPY FRIED ONIONS SPECIFICATION

*Original RSPO-SG-*



Page 1 of 6

Date: 18-12-2018

**SUPPLIER: LION FOODS B.V.**

**ADDRESS:** Kloosterpoort 35  
NL-4421 SN Kapelle  
The Netherlands  
Tel.: +31 (0)113 246 300  
Fax: +31 (0)113 246 301  
www.lionfoods.nl

**PRODUCT DESCRIPTION: Crispy Fried Onions original –RSPO-SG-**

<b>SENSORIC</b>	<b>COLOUR &amp; APPEARANCE:</b>	Onion colour varies from August till July from light brown to more (dark) brown, scraps with different dimensions.
	<b>SMELL:</b>	Typical
	<b>TASTE:</b>	Typical
	<b>CONSISTENCY:</b>	Crispy

## INGREDIENTS:

Ingredients: Onions, palm oil (RSPO-SG), **wheat** flour, salt.

Declaration on the label: Onions (76%)  
Palm oil  
**Wheat** flour  
Salt

## NUTRITIONAL AND ENERGY VALUE:

	Per 100 g:	
	average	min. – max.
CALORIC VALUE (kJ)	2450	1968 – 2932
Caloric value (kcal)	590	474 – 706
FAT (g)	44	36 – 52
- of which saturated fatty acids	21	17 – 25
- of which trans fatty acids	<1	max. 1
CARBOHYDRATE (g)	40	32 – 48
- of which Sugars	9.0	7 – 11
FIBRE CONTENT	5.0	3.0 – 7.0
PROTEIN (g)	6.0	4.0 – 8.0
SALT (%)	1.2	0.8 – 1.6
ASH (%)	2.0	1 – 3

## MICROBIOLOGICAL VALUES:

	MAXIMUM VALUES:	METHOD:
TOTAL PLATE COUNT	10000 cfu/g	ISO 4833
YEASTS	100 cfu/g	ISO 7954:1987
MOULDS	100 cfu/g	ISO 7954:1987
ESCHERICHIA COLI	10 cfu/g	ISO 16649-2
STAPHYLOCOCCUS AUREUS	100 cfu/g	ISO 6888-1
ENTEROBACTERIACEAE	100 cfu/g	ISO 21528-2
SALMONELLA	Absent/ 25g	ISO 6579
LISTERIA MONOCYTOGENES	Absent/ 25g	ISO 11290-1

These parameters are checked on a 4 weekly basis in external laboratory. Salmonella and listeria every quarter. When the maximum values are exceeded we put on hold the contaminated lot onions. When necessary the customer will be informed.

Other not mentioned microbiological requirements must be in accordance within limits recommended by the Joint FAO/ WHO Codex Alimentarius Commission and shall not exceed maximum levels prescribed by EEC Directives or Regulations.

## SHELF LIFE AND STORAGE CONDITIONS:

SHELF LIFE: unopened 12 months  
STORAGE CONDITIONS: cool with maximum of 35°C, dry, sheltered from direct (sun)light

**PREPARATION:** The crispy fried onions are ready for consumption. They can be used in rice dishes, topping on hot-dogs, into soups, with mashed potatoes, green bean casseroles etc. Industrial uses are for example into bread mixes, meat products, soup products, ingredient/part of a meal pack, etc.

## TRACEABILITY:

Each lot onions receive a lot-code, L0000.

L = lot.

0000 = first number stands for the year number.

0000 = last three numbers stands for the day number.

## CHEMICAL & PHYSICAL PROPERTIES:

	VALUES:	METHOD OF ANALYSIS:
MOISTURE CONTENT (% w/w):	Max. 4	Infrared dryer
FAT CONTENT (%w/w):	36 - 52	Titrimetic
SALT (%w/w):	0.8 -1.6	Titrimetic
FOREIGN VEGETABLE COMPONENTS (peelings, tails etc.) 25-100mm <sup>2</sup> (% w/w):	Max. 1	Organoleptic
FOREIGN VEGETABLE COMPONENTS (peelings, tails etc.) >100mm <sup>2</sup> (%w/w):	Max. 0.5	Organoleptic
SOFT PIECES (% w/w):	Max. 13	Organoleptic
OVERFRIED PIECES (%w/w):	Max. 1	Organoleptic
PARTICAL SIZE <2.5 mm (%w/w), in all directions:	Max. 20	Sieve
COLOUR L* value	54 – 46	Colorimeter

### CONTAMINANTS REQUIREMENTS:

The contaminant levels must be kept as low as can reasonably be achieved by following good practices at all stages of production, processing etc. And must be in accordance with EEC Directives or Regulations.

The content of heavy metals and other not mentioned contaminants shall be within limits recommended by the Joint FAO/WHO Codex Alimentarius Commission and shall not exceed maximum levels prescribed by Dutch Regulations and EEC Directives or Regulations.

#### HEAVY METALS:

	Max. (mg/kg) weight fresh product:	EG directive:
Lead:	0.1	2001/22/EG
Cadmium:	0.05	2001/22/EG

#### MYCOTOXINS:

DON in wheat flour: <250 ppb (norm <750 ppb)

#### Residual pesticides from the protection of raw materials:

Other not mentioned residues of pesticides must be in accordance with EEC Directives of Regulations.

## CONTENT OF ALLERGENS

TYPE ALLERGEN (LeDa):	PRESENT IN THE PRODUCT:		SOURCE:	PRESENT IN FACTORY:
	NO	YES		
- Cereals containing gluten ( i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	[ ]	[X]	- Wheat flour	-Yes
- Lupin and products thereof	[X]	[ ]		
- Crustaceans and products thereof	[X]	[ ]		
- Molluscs and products thereof	[X]	[ ]		
- Eggs and products thereof	[X]	[ ]		
- Fish and products thereof	[X]	[ ]		
- Peanuts and products thereof	[X]	[ ]		
- Soybeans and products thereof	[X]	[ ]		-Yes
- Milk and products thereof (including lactose)	[X]	[ ]		-Yes
- Nuts i. e. Almond ( <i>Amygdalus communis</i> L.), Hazelnut ( <i>Corylus avellana</i> ), Walnut ( <i>Juglans regia</i> ), Cashew ( <i>Anacardium occidentale</i> ), Pecan nut ( <i>Carya illinoiesis</i> (Wangenh.) K. Koch), Brazil nut ( <i>Bertholletia excelsa</i> ), Pistachio nut ( <i>Pistacia vera</i> ), Macadamia nut and Queensland nut ( <i>Macadamia ternifolia</i> ) and products thereof	[X]	[ ]		
- Celery and products thereof	[X]	[ ]		
- Mustard and products thereof	[X]	[ ]		
- Sesame seeds and products thereof	[X]	[ ]		
- Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub> .	[X]	[ ]		

## **GMO STATEMENT:**

Herewith we declare that products we produce:

- Are not manufactured from genetically modified ingredients
- Do not contain changed DNA or Changed Protein
- Do not contain ingredients derived from genetically modified material
- Are not subject to declaration or labeling as meant in EC Nr. 1829/2003 and/or 1830/2003

## **VEGANS AND (OVA-LACTO) VEGETARIANS STATEMENT:**

Herewith we declare that the fried onions original which we produce are exclusively produced in such way that no cross-contamination with non- vegetarian/vegans products can occur and that the product therefore is suitable for vegetarians, vegans and ova-lacto vegetarians.

## **IRRADIATION STATEMENT:**

Herewith we declare that the Crispy Fried Onions we produce are not irradiated and are not manufactured from irradiated raw materials.

## **FRESH ONIONS STATEMENT:**

Lion Foods B.V. uses cultivated healthy onions of the species *Allium cepa* L. which are supplied through TOP onions B.V.. This covers the basic needs and assures a steady onion supply as well as superior processing quality. This also guarantees GMO- free onions. The registrations regarding the use of fertilizer and abatement agents is kept by TOP onions.. All the onions are grown in accordance with the rules of environmental protection. This means that the finished product meets the EU- law concerning abatement agents

## **HYGIENE:**

Production, processing, storage and transport of products shall be in accordance with the Codex Alimentarius and recommended International Code of Practice- General Principles of Food Hygiene.

The product shall be free from any kind of pests like insects, rodents, egg, larvae and excrements.

The product shall not contain any other pathogenic, toxic or deleterious substances in amounts that represent a hazard to health.

To the extent possible in good manufacturing practice the product shall be free from objectionable matter.

The production employees are educated within the company by means of an internal training program, which result in high involvement, quality, efficiency and food safety.

All employees as well as visitors and third party employees, such as service workers have to work according to the hygiene rules, such as:

- No smoking and eating allowed in the factory
- Washing hands before entering the production- and packing area's
- No jewelry, etc. allowed in production- and packing area's
- Everyone obliged to wear protective clothing in production- and packing area's

## PROCESS AND QUALITY ASSURANCE:

The fresh onions are stored dry until processing and are being washed and peeled. After the washer a automatic colour sorter sorts the fresh onions and removes irregularities and remaining foreign bodies. During the production process there are various control points where pollution and foreign bodies are removed. The fresh onions are cut and spin-dried then the pieces are battered en fried in the oven that operates at a high temperature this makes that the present bacteria are exterminated. This also ensures that the crispy fried onions are safe for consumption without further preparation and the shelf-life is guaranteed. After frying the onions are temporary stored. Then the fried onions are transported to the packing department. At packing lines 1 till 5 magnets are installed for shifting metal pieces out of the product before packaging. On all packing lines metal detectors are installed, these are frequently controlled by our packing employees.

*Lion Foods BV cannot be held responsible for changes to the product after delivery*

### **Agreement of specifications**

Hereby we agree with the above mentioned specifications, taking into account the belonging bandwidths.

Lion Foods B.V.  
W. van Vliet  
Quality Coordinator



Company name:

Date:

Function:

Company Stamp & Signature: