



Specification of Dehydrated Onion Minced

HS Code	07122000	07122000	
Packing	20/25 Kgs - PP Bag/Cartoon Box or Customized		
Loading	14 MTS (20 FT), 25 MTS (40FT)		
Supply Period	All Year Arou	All Year Around	
Origin	Gujarat – India		
Physical Analysis			
Appearance/Color		Creamy Whitish/Reddish/Pinkish	
Variety		White/Red/Pink	
Size		Minced - 1 x 3 mm	
Quality		Premium	
Odor		Fresh	
Taste		Original (Typical, Spicy, Slightly sweetish)	
Chemical Analysis			
		Maximum Allowable limit	
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%	
Microbiological analysis			
Total Plate Count (TPC)		100000 cfu/gm	
Coliform Germs		500 cfu/gm	
E- Coli		10 cfu/gm	
Yeast & Molds		1000 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	
Storage Condition			
Temperature		Store at 5 - 12°C Temperature	
Humidity		Store in a Dry Place	
Self-Life		2 Year from the date of production	





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