

 Un mundo en cebollas	SPECIFICATION	R-12.1
	SLICED CARAMELISED ONION (Type CT)	Rev: 09 Page 1 of 4


PRODUCT	SLICED CARAMELISED ONION (Type CT) 																										
DESCRIPTION	A soft matrix of cooked sliced onions with acetic acid																										
SHELF LIFE	18 months in correct storage conditions.																										
INGREDIENTS	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: center;">RAW MATERIALS</th> <th style="text-align: center;">%</th> <th style="text-align: center;">ORIGIN</th> <th style="text-align: center;">VARIETY</th> </tr> </thead> <tbody> <tr> <td>Onion</td> <td style="text-align: center;">92.25</td> <td style="text-align: center;">Spain</td> <td> Onion: - Type Liria: Varieties are Olympic, Gabriella, Briller, Expression, Guimar, Música, etc. - Type Recas: Varieties are Vaquero, Pandero, Granero, Utrero, etc. </td> </tr> <tr> <td>Brown sugar</td> <td style="text-align: center;">6</td> <td style="text-align: center;">Colombia</td> <td>Sugar cane</td> </tr> <tr> <td>Salt</td> <td style="text-align: center;">1</td> <td style="text-align: center;">Spain</td> <td>Sea salt</td> </tr> <tr> <td>Sunflower oil</td> <td style="text-align: center;">0.45</td> <td style="text-align: center;">Spain/ France/ Russia/ Ukraine/ Romania</td> <td>Sunflower seeds</td> </tr> <tr> <td>Acetic acid</td> <td style="text-align: center;">0.3</td> <td style="text-align: center;">Spain</td> <td>Chemical synthesis</td> </tr> </tbody> </table> <p>*Onion suppliers are approved by questionnaire / GFSI certificate.</p>			RAW MATERIALS	%	ORIGIN	VARIETY	Onion	92.25	Spain	Onion: - Type Liria: Varieties are Olympic, Gabriella, Briller, Expression, Guimar, Música, etc. - Type Recas: Varieties are Vaquero, Pandero, Granero, Utrero, etc.	Brown sugar	6	Colombia	Sugar cane	Salt	1	Spain	Sea salt	Sunflower oil	0.45	Spain/ France/ Russia/ Ukraine/ Romania	Sunflower seeds	Acetic acid	0.3	Spain	Chemical synthesis
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(Type CT)**


ORGANOLEPTIC CHARACTERISTICS	Character	Requirement / Tolerance		
	Colour	Caramel, yellow.		
	Essence	Roasted onion.		
	Flavour	Sweet and savoury rich caramelised onion flavour.		
	Texture	Generally soft pulp texture with a slightly crispy outer.		
PHYSICAL-CHEMICAL PARAMETERS	Parameter	Minimum	Maximum	
	pH	4.20	4.60	
	°Brix	15	18	
	Humidity	75	90	
MICROBIOLOGICAL CHARACTERISTICS	Character	Maximum Value	Frequency	Laboratory
	Incubation 7 days at 37 °C/55°C	Without alteration	Each batch	Internal
	Mesophile aerobes	<10ufc/g		
	Thermophile aerobes	<10ufc/g		
	Lactobacilli aerobes mesophile	<10ufc/g		
	Aerobes at 30 ° C	Absence/g	1 / year minimum	External
	<i>Salmonella</i>	Absence/25 g		
	<i>Clostridium botulinum and spores</i>	Absence/g		
CONTAMINANTS	Heavy Metals	Maximum Residue Limit	Frequency	Laboratory
	• Pb	< 0.1 mg/Kg	Annual	External
	• Cd	< 0.05 mg/Kg		
	Aromatic Hydrocarbons: Benzo(α)pyrenes	< 2 µg/kg		
	Pesticides	All phytosanitary product waste will be within the limits set by the legislation of the European Union, and its later modifications.		
DEFAULTS	Character	Maximum Levels		
	NON VEGETABLE ORIGIN			
	• Glass, staples, stones, hair, metals, plastic, insects, larvae	Absence		
	VEGETABLE ORIGIN			
	• Leaves	< 1%		
	• Roots	< 1%		
	• Stalks	Absence		
	• Peel defaults	< 1 %		
ALLERGEN	Allergen-free product. Doesn't have any of the allergenic components listed in Regulation 1169/2011 or modifications. No cross or accidental contamination possible due to protocolization and validation of processes.			
	Gluten is <10ppm in final product.			

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GMO'S	<p>GMO's-free product None of the ingredients used are from or contain protein or DNA from Genetically Modified Organisms. No cross or accidental contamination possible because none of the ingredients or additives on site contain GMO`s.</p>
RADIATION	No ionization treatments used on final products.
PACKAGE	<p>PACKAGE Type of packaging: sealed bags of high barrier. Net weight (Kg): 3 Gross weight (Kg): 3.03 Package size (LxW) (mm): 350x290</p> <p>PACKAGE Type of packaging: sealed bags of high barrier. Net weight (Kg): 5 Gross weight (Kg): 5.04 Package size (LxW) (mm): 450x290</p> <p>The heat-sealed bags are not recyclable because they are a mixture of plastic and aluminum, the cardboard boxes are recyclable. The pallets can be reused and eventually recycled. The film is a recyclable plastic</p>
LEGAL LABELLING AND BATCH	<p>Each package will be identified with its appropriate label according to the law.</p> <p>The batch is composed of the following elements (LYMMDD/A10R12):</p> <ul style="list-style-type: none"> - L = batch. - Y: manufacturing year (Q: 2017, R: 2018, etc.). - MM: manufacturing month (01=January, 02=February, etc.). - DD: manufacturing day (01, 02, 03). - The following letter: packing format (A=aseptic bag, B=can, T=sealed bag). - The following 2 numbers: capacity of package (02=1/2 kg, 03=3 kg, 05=5 kg, 10=10 kg, 20=20 kg, 2C=200 kg, 1M=1000 kg). <p>The following letter: code and description of the product; and the last two numbers: cut size (12=12x12 mm, 09=9x9 mm, 06=6x6 mm, 00=Puree).</p>
PRESERVATION CONDITIONS (STORAGE AND TRANSPORT)	Preservation (storage and transport) at ambient temperature, between 0 °C and 40 °C, in a clean and dry place. Once the package is opened, it's necessary to keep the product refrigerated and to consume in the following 10 days.
TARGET POPULATION	Industrial. Their destination is the general population.

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EXPECTED USE BY CONSUMER	Ready to add to your favorite dish, Listeria Monocytogenes analysis is performed once a year depending on the type of thermal process. Superb in stews, pasta dishes, soups, pizza, burgers, hotdogs, quiches onion soup and any other homemade recipes.
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New product Reviewed and approved by:	Product specification accepted by client:
Name and surname: MIREIA LLUCH (Resp. I+D) Date: 16/03/2021	Name and surname: Date:
Signature: 	Signature: