

Specification of Dehydrated Onion Powder

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|---------------------------------|--|
| HS Code | 07122000 |
| Packing | 20/25 Kgs - PP Bag/Cartoon Box or Customized |
| Loading | 15 MTS (20 FT), 28 MTS (40FT) |
| Supply Period | All Year Around |
| Origin | Gujarat - India |
| Physical Analysis | |
| Variety | White/Red/Pink |
| Appearance/Color | Creamy Whitish/Reddish/Pinkish |
| Size | Powder - 100 or 120 Mesh |
| 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) | 500000 cfu/gm |
| Coliform Germs | 500 cfu/gm |
| E- Coli | 10 cfu/gm |
| Yeast & Molds | 2000 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 SO ₂ | 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 |



📍 **Registered Office :**
 G-15 Sahyog Complex, Nr. Citizen Guest House, Mahuva - 364290, India

🏭 **Manufacturing Unit :**
 R. S. No. 129P1P, Nana Jadara, Haripara Road, Mahuva - 364290, India

☎️ +91-8980693060
 ✉️ Sales@skyagriexport.com
 🌐 www.skyagriexport.com
 💬 **Skype :** skyagriexport