



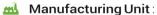
Specification of Fried Onion /Flour Fried Onion

HS Code	20081940	
Packing	14/20 Kgs – PP Bag/Cartoon Box or Customized	
Loading	12 MTS (20 FT), 24 MTS (40FT)	
Supply Period	All Year Around	
Origin	Gujarat - India	
Physical Analysis		
Variety		White/Red/Pink
Appearance/Color		Creamy Whitish/Reddish/Pinkish
Size		Flakes - 8 x 15 mm, Chopped - 3 x 5 mm
Quality		Premium
Odor		Fresh
Taste		Original (Typical, Spicy, Slightly sweetish)
Ingredients		Oil and Maize flour (Flour Fried)
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 an <mark>alysis</mark>		
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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