



GEL SPICE COMPANY, INC.

Superior Quality Spices, Seeds & Specialty Items · Importers & Manufacturers

PRODUCT SPECIFICATION ONION POWDER

DESCRIPTION:

Powdered Onion shall be processed from superior strains of onion in accordance with the Good Manufacturing Practice. The finely ground onion shall have no particle identity or texture in a formulated food. Powdered Onion shall be made of the true vegetable substance from which no portion of its volatile constituents has been exhausted. This product meets the standards of the American Dehydrated Onion and Garlic Association. Product shall be free of defects and decay and shall comply in every respect with the Federal Food, Drug and Cosmetic Act.

COUNTRY OF ORIGIN:

U.S.A., China

ANALYTICAL:

Moisture	5.5% max. ASTA #2.0
Granulation	2.0% max. + US #45 25.0% max. + US #80 50.0% max. + US #100 ASTA #10.0

MICROBIOLOGICAL:

E-coli, Salmonella	Negative
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ALLERGENS:

Spices are not considered to be allergenic according to United States Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA)

GMO:

To the best of our knowledge, spices are not bioengineered.

KOSHER:

Kosher, endorsed by Orthodox Union.

STORAGE/SHELF LIFE:

The product should be stored under normal food warehouse conditions at cool temperatures of 50°-70°F (10°-21°C) with a relative humidity of 70%. Avoid exposure to direct sunlight or to excessive heat. The shelf life is 12 months packed as bulk and 36 months in a packaged container.

DATE/LOT CODE:

Open – 08/01/2013 (August 1, 2013)

Lot Code – Sequential, for internal use.

Written by: Gershon Engel, VP Purchasing	Approved by: Chaim Fleischer, SQF Practitioner/Plant Manager Approved/Original Effective Date: June 10, 2010	Revision # + Date: #3 + 10/29/13 Revised by: Mansi Trivedi, QC Analyst Revision : New format
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