

ESSENTIAL FOOD INGREDIENTS

Process Heading	Product Specific	Product Specification			
Process Owner	Technical / QA Department				
Reference:	KTC 3.6-275	Revision:	7	Date:	12 th December 2022
Reviewed by:	Tania Basajeva		Approved by:	Ehsan Rezaei	

CRISPY FRIED ONIONS

Description This product is made from fresh healthy onions which are tailed, peeled, washed and sliced. Afterwards onions are battered, fried, cooled down and packed.

Ingredients

Ingredient and compound ingredient breakdown	Source: Natural, Animal, Vegetable, Mineral, Synthetic	Country of origin	Level %
Onions	Vegetable	Holland, Belgium, France	76
Segregated Palm Oil (RSPO Certified)	Vegetable	Malaysia, Indonesia, Papua New Gunei, Southeast Asia, West Africa, South and central America	13.7
Wheat flour	Vegetable	Belgium, The Netherlands, France	9.9
Salt	Mineral	υκ	0.4

Additives and Processing Aids

None present

Organoleptic

Appearance	Fried gold brown onions scraps with different dimensions
Aroma	Characteristic crispy fried onions smell
Flavour	Characteristic crispy fried onions taste
Texture	Crispy onion flakes
Colour	Light brown in June/ August, dark brown in April / May



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Physical and Chemical Data

Parameter	Units	Limits	
Foreign vegetable components (peelings, root ends)	%	1	
Foreign vegetable components (peelings, root ends)	%	0.5	
Soft pieces	%	<13%	
Peelings 25mm ² -100mm ²	%	<1	
Over fried pieces	%	<1	
Moisture	%	<5	
Colour	L-value	54-46 (colorimeter)	

* This product confirms to EU legislation and regulations regarding food safety and quality, including pesticides and heavy metals.

Allergens and sensitive ingredients

YesNuts - (almond, hazelnut, walnut, cashew, pecan, brazil nut, pistachio, macadami Queensland nut and products thereof) YesYesCelery and products thereofNoCereals containing gluten and products thereof	ia nut,
YesCelery and products thereofNoCereals containing gluten and products thereof	
Yes Crustaceans and products thereof	
Yes Egg and products thereof	
Yes Fish and products thereof	
Yes Lupin and products thereof	
Yes Milk and dairy products	
Yes Molluscs and products thereof	
Yes Mustard seeds and products thereof.	
Yes Other seeds and products thereof	
Yes Peanuts and products thereof	
Yes Sesame seeds and products thereof	
Yes Soybeans and products thereof	
Yes Sulphur Dioxide and Sulphites at level above 10mg/kg or litre expressed as SO ₂ .	



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Nutrition information

Nutritional Information	Average value in 100g
Energy	2450kJ / 590kcal
Fat	44.0g
of which saturated	21.0g
Carbohydrate	40.0g
of which sugar	9.0g
Fibre	5.0g
Proteins	6.0g
Salt	1.2g

Microbiological Standards

Bacteriological Analysis	Target	Reject
Total Plate Count	<50000 colonies/g	>50000 colonies / g
Enterobacteriaceae	<100 colonies/g	>100 colonies/g
Escherichia coli	<10 colonies/g	>10 colonies/g
Yeast	<10000 colonies/g	>10000 colonies/g
Moulds	<10000 colonies/g	>10000 colonies/g
Salmonella	Absent in 25g	Positive
Listeria Montocytogenes	Absent in 25g	Positive

Food Intolerance Data

Suitable for:

People with a nut/seed allergy	Ovo-lacto vegetarians
Lactose intolerance	Kosher Diet
Vegans	Halal Diet
Vegetarians	



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General Information

Shelf Life	12 months from date of production if kept unopened in manufacturers packaging.
BBE once opened	14 days if kept in an appropriate sealed container in a cool and dry away from direct lights storage condition
Storage Conditions	Store at ambient temperatures, in a clean dry area. Keep away from strongly odorous materials and direct sunlight.
Minimum Durability expressed as	Best Before End: Month Year
Packaging	Product is available in: 4856 12 x 400g printed foil bags, inside corrugated box 4855 4 x 2.5kg printed foil bags, inside corrugated box

	Secondary Cardboard box	Tertiary Wooden pallet and stretch foil	Primary PE/PET bag	Secondary Cardboard box	<i>Tertiary</i> Wooden pallet and stretch foil
	box	pallet and	PE/PET bag		
6g					
	400g	20kg	20g	500g	20kg
x18cm 3	39x25x25cm	120x100cm	40x22cm	39x25x35cm	120x100cm
ticolour N	Multicolour	Wooden + transparent	Multicolour	Multicolour	Wooden + transparent
Layer Qty: 12 No. of layers: 8 Pallet Qty: 96 boxes			Layer Qty: 12 No. of layers: 5 Pallet Qty: 60 boxes		
	colour	Colour Multicolour Layer Qty: 12 No. of layers: 8	Icolour Multicolour Wooden + transparent Layer Qty: 12 No. of layers: 8	Icolour Multicolour Wooden + transparent Multicolour Layer Qty: 12 No. of layers: 8 No.	Icolour Multicolour Wooden + transparent Multicolour Multicolour Layer Qty: 12 Layer Qty: 12 Layer Qty: 12 No. of layers: 8 No. of layers: 5

GM Labelling



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Product does not contain any genetically modified ingredients.

Approval

Signature of Acceptance for KTC (Edibles) Limited	Signature of Acceptance for Customer
Name: Tania Basajeva	Name:
Signature: ⊤B	Signature:
Date: 12 th December 2022	Date: