



3/8" Diced Onions (blanched), IQF Cases

I. Product Description

- A. Clean, sound yellow and/or white onions are trimmed to remove tops, tails and skin then cut into dice, blanched and frozen. Product is processed following current good manufacturing practices in compliance with the Federal FD&C Act as well as state and local regulations.
- B. Ingredients: ONIONS.
- C. Allergens (US): None.
- D. Countries of Origin: U.S.A.
- E. Kosher Status: Certified Kosher Parve by KOAOA.
- F. MSDS: Exempt food item per OSHA 1910.1200(b)(5)(iii)

II. Physical

- A. Color: Uniformly bright white with slight yellow or green cast.
- B. Size: 3/8" x 3/8" ± 1/16"
- C. Fines: <10% by weight (using #4 mesh screen).
- D. Defects (per 12 oz. sample; definitions on page 2).
 - i. Critical 0 max
 - ii. Major 1 max
 - iii. Minor 5 max
 - iv. Total Defects 5 max
- E. Extraneous Vegetable Material: (per 12 oz sample)
 - i. Onion Skins (<1") 1 max
 - ii. Core (caylix) 1 max
- F. Foreign Material: None detected.

III. Organoleptic

- A. Flavor and Odor: Good to excellent onion flavors and odor with no off flavor or off odor.
- B. Texture: Thawed units should be succulent and firm. After reconstitution units should retain their shape and not be mushy.

IV. Chemical

- A. Must meet federal tolerances for pesticide residue.
- B. Additives: None.



V. Microbiological

Aerobic Plate Count	<100,000 cfu/g	AOAC 990.12 or AOAC 2002.07
Coliform	<100 cfu/g	AOAC 991.14 or AOAC 2005.03
<i>Escherichia coli</i>	<10 cfu/g	AOAC 991.14 or AOAC 2005.03

VI. Defect Definitions for Onions

(DEFINITION SET = DFF STD INCH-ONION 2006.11) Color reference charts available upon request.		
* Size limits are based on the area of a circle with the stated diameter (Example: ">1/4\" = a defect with an entire surface area that completely fills the area of a circle with a diameter of 1/4").		
CRITICAL DEFECTS:	MAJOR DEFECTS:	MINOR DEFECTS:
1) Black Discoloration $\geq 1/4"$ 2) Brown/Gray Discoloration $\geq 9/16"$ 3) Woody/Fibrous Matter $\geq 5/16"$ 4) Root stem with protruding roots	1) Black Discoloration $\geq 1/8"$ but $< 1/4"$ 2) Dark Discoloration $\geq 5/16"$ but $< 9/16"$ 3) Woody/Fibrous Matter $\geq 3/16"$ but $< 5/16"$ 4) Discolored/Tough Skin $\geq 5/8"$ but $< 1"$	1) Black Discoloration $< 1/8"$ 2) Woody/Fibrous Matter $\geq 1/8"$ but $< 3/16"$ 3) Discolored/Tough Skin $\geq 5/16"$ but $< 5/8"$

VII. Net Weight

- A. Cases: 45 lbs.
- B. The average weight of 10 cases must be \geq the declared weight.

VIII. Packaging

- A. Date Coding: Coding will reflect plant, day, year and hour packed.
- B. Pack Size: Corrugated bulk cases with blue poly liners.
- C. Shipping and Storage Temp: At or below 0°F.
- D. Shelf Life: 12 months.

IX. Lot Code Explanation:

- A. Format: FJJY-H (F=Fruitland; JJJ=Julian date; Y=Year; H=Hour code)
- B. Example: F2447-14 = 09/01/2007 between 14:00 and 16:00



X. Nutritional Analysis (per 100g)

Basic Components	
Calories	44
Calories from Fat	1.71
Calories from Saturated Fat	0.28
Protein	1.36 g
Carbohydrates	10.15 g
Dietary Fiber	1.4 g
Soluble Fiber	0.5 g
InSoluble Fiber	0.9 g
Sugar - Total	6.2 g
Other Carbs	2.55 g
Fat - Total	0.19 g
Saturated Fat	0.03 g
Mono Fat	0.03 g
Poly Fat	0.07 g
Trans Fatty Acids	0 g
Cholesterol	0 mg
Water	87.86 g
Ash	0.44 g
Vitamins	
Vitamin A IU	0 IU
Thiamin-B1	0.04 mg
Riboflavin-B2	0.02 mg
Niacin-B3	0.17 mg
Vitamin-B6	0.13 mg
Vitamin-B12	0 mcg
Biotin	3.8 mcg
Vitamin C	5.2 mg
Vit E Alpha-Tocopherol	0.13 mg
Folate	15 mcg
Vitamin K	- mcg
Pantothenic Acid	0.11 mg
Minerals	
Calcium	22 mg
Chloride	6 mg
Chromium	15.5 mcg
Copper	0.07 mg
Iodine	2 mcg
Iron	0.24 mg
Magnesium	11 mg
Manganese	0.15 mg
Molybdenum	- mcg
Phosphorus	35 mg
Potassium	166 mg
Selenium	0.6 mcg
Sodium	3 mg
Zinc	0.21 mg

Component ESHA Percentage
Onions, IQF 5108 100%

Nutrition Facts	
Serving Size (100g)	
Servings Per Container	
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Amount Per Serving	
Calories 45	Calories from Fat 0
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	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 10g	3%
Dietary Fiber 1g	6%
Sugars 6g	
Protein 1g	
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Vitamin A 0%	• Vitamin C 8%
Calcium 2%	• Iron 2%

REVISION HISTORY

Date	Explanation
4/10/07	Document origination.
3/8/09	Update defects, nutritional.