



IQF Diced Onions 3/8" Blanched

INGREDIENTS:	Onions. The product contains no additives and or preservatives.
CUT AND SIZE:	The onions are butt-ended, peeled, and processed through an automatic dicing machine with a pre-set knife spacing 10mm x 10mm.
BLANCHING	Product is blanched sufficiently to inactivate the peroxidase enzyme system.
FREEZING TECHNIQUE:	Individual quick frozen (IQF)
ORGANOLEPTIC STANDARDS	The product possesses a good characteristic normal odor, flavor and aroma, typical of onion that has reached right maturity. Free from objectionable flavor or odor.
COLOR	The onions possesses a good characteristic white transparent color, typical of fresh onions.
TEXTURE	Matured sufficiently to have become full fleshed, tender, yet firm
MAJOR DEFECTS:	No tolerance for stones, glass, plastic, metal, hair, wood.
MINOR DEFECT:	Total defect will not exceed 5% by weight of defective units such as discolored units tough, woody or fibrous units. <ul style="list-style-type: none">• Maximum 2 pieces of skin/500 grams.• No grit or slit is present in any way that might affect the appearance or taste of the product.
GMO STATEMENT	This product has not been or is not issued genetically modified and it does not contain ingredients that have been genetically modified.
PESTICIDES	Maximum residue levels established by Canadian authorities are respected.
FOOD SAFETY	Food safety standards such as third-party audits are required.
STORAGE AND HANDLING:	Transport and store at 0 °F or colder
SHELF LIFE:	24 months at 0 °F or colder
PACKAGING:	1/40 lb Code 6646

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MICROBIOLOGICAL COUNT: Must be met at the plant level on domestic production and at the time of entry into Canada in the case of imported products.

	n	c	m	M
Total plate count	5	2	100,000 CFU/g	250,000 CFU/g
Total coliforms	5	2	100 CFU/g	1000 CFU/g
E. Coli	5	0	<10 CFU/g	
Listeria mono.	5	0	100 CFU/g	
Salmonella	5	0	negative/ 25g	

n = number of samples to be tested from a particular lot number.

c = maximum number of samples allowed to be between m and M.

m = microbiological limit which separates good quality from marginally acceptable quality

M = microbiological limit which separates marginally acceptable quality from defective quality.

ALLERGENS	PRESENT IN THE PRODUCT	PRESENT ON THE SAME PRODUCTION LINE	PRESENT IN THE PLANT
Peanuts or its derivatives	No	No	No
Tree nuts or its derivatives	No	No	No
Sesame or its derivatives	No	No	No
Milk or its derivatives	No	No	No
Eggs or its derivatives	No	No	No
Soy or its derivatives	No	No	Yes
Seafoods, shellfish or their derivatives	No	No	No
Fish or its derivatives	No	No	No
Wheat or its derivatives	No	No	No
Gluten	No	No	No
Sulphites	No	No	No
Mustard (all kind)	No	No	No

** Manufacturing plant has cross contamination prevention controls in place

NUTRITION FACTS TABLE:

Nutrition Facts	
Valeur nutritive	
Per 2/3 cup (85 g) pour 2/3 tasse (85 g)	
Calories 35	% Daily Value*
Fat / Lipides 0.1 g	% valeur quotidienne*
Saturated / saturés 0 g	0 %
+ Trans / trans 0 g	
Carbohydrate / Glucides 8 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 4 g	4 %
Protein / Protéines 1 g	
Cholesterol / Cholestérol 0 mg	
Sodium 3 mg	1 %
Potassium 125 mg	3 %
Calcium 20 mg	2 %
Iron / Fer 0.2 mg	1 %
Vitamin A / Vitamine A 0 mcg	0 %
Vitamin C / Vitamine C 6 mg	7 %
Vitamin D / Vitamine D 0 mcg	0 %
*5% or less is a little , 15% or more is a lot	
*5% ou moins c'est peu , 15% ou plus c'est beaucoup	

PREPARATION

Cook until desired tenderness. Cooking time for frozen vegetables is shorter than for fresh ones. Cooking time may vary depending on the particular appliance used. Do not refreeze unused portion.

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