

Sautéed Diced Onion

Description:

Diced onion pieces of (10 mm cut) sautéed in Refined Vegetable Oil to a perfect golden brown colour with sweet clean flavor and aroma of sautéed onion. Under normal conditions, this product is room temperature stable and requires no refrigeration. (4kgs of raw onion is equivalent to 1 kg sautéed diced onion. Oil content – 20% & Salt Content- 2% of finished product)

Suggested Uses: ■ Curries ■ Gravies ■ Masala

Product Characteristics:

1) Physical Parameter	
Color	Golden Brown
Odour	Typical Onion
Flavor	Typical Sauté Onion
Appearance	Free Diced Pieces
Texture	Soft
2) Chemical Parameter	
pH	3.8 - 4
^o Brix(%TSS)	50 ^o to 53 ^o Brix
Salt content	2%
Oil Content	20%
3) Microbiological Parameter	
Total plate count (cfu/gm)	Less than 10 ³
Coliform (cfu/gm)	Absent
Yeast & Mold count (cfu/gm)	10 ¹
Salmonella (cfu/25gm)	Absent
S. aureus	NIL
E.coli (cfu/gm)	Absent
4) Net Wt	
	Case of 1 kg X 15 Pouches (15 kg)
5) Gross Wt	
	16 kg
6) Storage	
	Store at Ambient, clean condition
7) Shelf Life	
	Six Months (Sealed Pack)

Manufacturing Process:



Nutritional Facts (in gm. per 100 gm. of product):

1) Protein:	5.29	4) Crude Fibre:	2.11	7) Calcium (mg.):	153.35
2) Fat:	20.35	5) Carbohydrates:	40.05	8) Phosphorus (mg.):	194.11
3) Minerals:	1.76	6) Energy (K cal):	372.35	9) Iron (mg.):	3.17

Benefits for you:

- Time saving - fast and easy
- No wastage
- Consistent Quality
- Long Shelf Life
- Less Storage & handling
- Low manpower
- Value for money
- Ready to use

