

Sautéed Onion Paste

Description:

A highly concentrated paste (50%-53% solids) of minced onion sautéed in Refined Vegetable Oil. Under normal conditions this paste is room temperature stable and requires no refrigeration providing sweet clean flavour and aroma of sautéed onion. (4kgs of raw onion is equivalent to 1 kg sautéed onion paste. Oil content – 10% & Salt Content- 2% of finished product)

Suggested Uses: ■ Base in gravies ■ Curries ■ Soups

Product Characteristics:

1) Physical Parameter

Color	Golden Brown
Odour	Typical Onion
Flavor	Typical Sauté Onion
Appearance	Homogenous Thick Paste
Texture	Fine

2) Chemical Parameter

pH	3.8 - 4
^o Brix(%TSS)	50 ^o to 53 ^o Brix
Salt content	2%
Oil Content	10%
Mesh Size no.	16

3) Microbiological Parameter

Total plate count (cfu/gm)	Less than 10 ³
Coliform (cfu/gm)	Absent
Yeast & Mold count (cfu/gm)	Less than 10 ¹
E.coli (cfu/gm)	Absent
Salmonella (cfu/25gm)	Absent
S. aureus	NIL

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:	4.85	4) Crude Fibre:	1.94	7) Calcium (mg.):	140.7
2) Fat:	10.37	5) Carbohydrates:	36.75	8) Phosphorus (mg.):	178.11
3) Minerals:	1.61	6) Energy (K cal):	266.94	9) Iron (mg.):	2.91

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

