



R.S. 240621 - MU
R.S. 2201235 - MU

MURCIANA DE HERBORISTERIA S.A.L.

CA. MAR MEDITERRANEO, 6 • TEL.: 968.86.18.72 • FAX: 968.86.11.02

www.murherb.com • E-mail: info@murherb.com

30163 COBATILLAS - MURCIA (ESPAÑA)



ISO 9001 : 2000

FRIED ONION

Product Description

Fresh onion which has been peeled, cleaned, cut, flouring, frying and cooling, and then packed.

Origin: Poland

Ingredients:

Fresh onions (with the desired dry matter content - min. 9), vegetable oil, palm oil, flour, water, salt

Organoleptic characteristics:

Taste: Typical of fried onions

Odor: Typical of fried onions

Color: Light brown / dark brown

Texture: Crunchy

Chemical characterization for 100g:

The water content of <6%

Fats 45% ± 5%

Free fatty acids <1%

The salt content <1.4%

Black pieces of <1%

White, soft pieces of <20%

Peel the onion > 100 mm² <0.5%

Peel of onions 25mm²-100mm² <1%

Particles <2.5 mm, <20%

Heavy metals:

Arsenic (As) <0.10 mg / kg (limit of 0.20 mg / kg)

Lead (Pb) <0.15 mg / kg (limit 0.30 mg / kg)

Mercury (Hg) <0.01 mg / kg (limit of 0.01 mg / kg)

Cadmium (Cd) <0.03 mg / kg (limit of 0.05 mg / kg)

Microbiological Characteristics

maximum values per gram (the shelf)

The total number of embryos <5000

Enterobacteriaceae <1000

Staphylococcus aureus <100

Bacillus Cereus <1000

Yeast <1000

Mushrooms <1000

Escherichia coli <10

Salmonella absent in 25 g

The nutritional value In 100g:

Energy 2530 kJ (610 kcal)

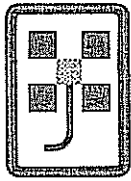
Protein 6 g

Dietary fiber 4 g

Fat 46 g

Carbohydrates 44 g

Total Sugars 15 g



R.S. 240851 - MU
R.S. 2501235 - MU

MURCIANA DE HERBORISTERIA

S.A.L.

C/ MAR MEDITERRANEO, 6 • TEL. 968.86.18.72 • FAX: 968.86.11.02

www.murherb.com • E-mail: info@murherb.com

30163 CUBATILLAS - MURCIA (ESPAÑA)



ISO 9001 : 2000

Genetic modification:

The product does not contain genetically modified ingredients

Package:

Plastic Bags: 100 g, 200 g, 400g, 500g, 1kg, 2kg and 2.5 kg with or without imprint, packed in cartons

Boxes / bags with a weight: 5kg, 10 kg or 13 kg

Store in a dry (moisture content not exceeding 75%), clean, cool (at constant temperature not exceeding 22 ° C) and dark place.

Conditions of transport: clean, dry means of transport, having authorization for transporting foodstuffs

Shelf: up to 12 months from date of manufacture (in the original packaging and in a proper storage conditions).

Consumer Application:

For direct consumption as an addition to dishes, sauces, salads, and also for further use, eg in bakeries - the production of onion bread, with food sales of "Fast-Food", etc.