

Product: H138 Product Name: Chopped Onion

Description: Chopped onions are prepared from fresh white onions that have been washed, air-dried and cut to the appropriate size.

Physical Properties

Appearance	Light to dark beige with brown undertones.
Size	Various size pieces, approx. 3/16"-1/2" in length.

Organoleptic Properties

Flavor	Typical of onion.
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Chemical Properties

Moisture	Maximum: 5 %	Method: Halogen Thermogravimetric Analysis
Naturally Occurring Sulfites	Maximum: 200 ppm	

Microbiological Properties

Standard Plate Count	Maximum: 500,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 500 MPN/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 2500 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 2500 cfu/g	Method: FDA BAM or AOAC equivalent
E. Coli	<3 cfu/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/375g	Method: FDA BAM or AOAC equivalent

Packaging, Labeling, Storage

Packaging	Plastic Jars, Bag in Box, Food Grade Paper Bag, or to customer specification.
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a dry, cool place.
Shelf Life	Minimum 12 months (under optimum storage conditions).

This specification represents all package configurations for this product.

Woodland Foods does not perform microbiological analysis on all products. Our published limits are based on generally accepted criteria for product that has been processed under the veil of verified HACCP programs, documented food safety systems and good manufacturing practices. Product shall be manufactured and stored in accordance with current good manufacturing practices and conform to the Federal Food, Drug & Cosmetic Act and its Amendments. This specification is based on current crop attributes and availability, and is subject to change due to uncontrollable conditions in source countries. This information is confidential and disclosure is prohibited without written authorization from Woodland Foods.