

Specification sheet

SMALL WHITE ONIONS	
<p>Ingredients : Small white onions*, water, vinegar, salt, acid : citric acid * Contains sulphites.</p> <p>Origin of the onions : France, Netherlands or Italy.</p>	
<p>Physico-chemical characters :</p> <p>PN : 190g PNE : 120g +/- 10g Calibrate : 16-18mm vacuum : > 150 mmHg Acidity : 2,5 ± 0.5° (in acetic degree) Salt : 2.1% ± 0.5, sodium : 0.79% pH < 3.9</p>	<p>Organoleptic characters :</p> <p>Color : white Visual aspect : crystal clear and clear juice. Healthy onions, integer, cleaned well. Absence of foreign bodies. Taste : vinegar and salty, characteristic of the onions Textures : crunchy</p>
<p>Packaging : Jar glass with metal lead Twist-off : 21cl</p>	<p>DLUO : 24 months : JJ.MM.AAAA batch number = DLUO</p>
<p>Average nutritional values for 100g : (a portion is on average of 15g)</p> <p>Energy : 70 kJ / 17 kcal ; Carbohydrates : 1.9 g (of which sugars : 1.4g) ; Dietary Fibres: 1.7 g ; Proteins : 0.4g ; Fat < 0.4 g (of which saturated fat : 0.0g) ; Salt 2.1g.</p>	
<p>Conservation and storage : Storage : ambient temperature</p>	
<p>GMO :</p> <p>Not subjected to the rules of labeling and traceability in GMO according to the regulations N°1829 / 2003 and 1830/2003 of 22/09/03</p>	

Specification sheet

Allergens: according to the directive N ° 2007 / 68 / CE and its annex 3a.							
	Presence in the product		Concerned ingredient		Presence in the product		Concerned ingredient
	Yes	No			Yes	No	
Wheat and gluten		X		Milk and products there of		X	
Shellfishes		X		Nuts and products there of		X	
Eggs		X		Sesame		X	
Fishes		X		Sulphites	X		sulphites
Peanut and products there of		X		Mustard		X Possible traces	
Soya and products there of		X		Celery		X	
Mollusks		X		Lupin		X	

Ionization :

Absence of any ionized ingredients.

Microbiological standard :

Change in pH (below 0.5 pH units) after the stability control after 7 days at 37 ° C compared to a witness (ambient temperature)

Quality-HACCP :

Certified IFS since June 2009.
A risk analysis has been made in accordance with codex alimentarius; it is updated regularly and is audited once a year.

This information is drafted in best of our knowledge in the date indicated on the document.