



Phone: +91 83201 66771
Web: fittreeinternational.com
Email: info@fittreeinternational.com

Crispy Fried Onions Specification Sheet

1. Product Overview

Product Name: Crispy Fried Onions (Lightly Salted/Unsalted) Process: Fresh onions are peeled, sliced, and deep-fried in vegetable oil until golden brown and crispy. Ingredients: Fresh Onions, Refined Vegetable Oil (Palm/Sunflower/Rice Bran), Wheat Flour or Corn Starch (optional coating).

2. Physical & Organoleptic Properties

Parameter	Specification
Appearance	Uniform slices, non-clumping, free-flowing
Color	Golden Yellow to Light Golden Brown
Flavor/Aroma	Characteristic fried onion aroma; no burnt or rancid smell
Texture	Crunchy and crisp; not soggy or oily
Size/Thickness	Approx. 1mm – 3mm sliced thickness

3. Chemical & Nutritional Standards

Parameter	Limit/Standard
Moisture Content	Max 3.0% – 5.0%
Free Fatty Acids (FFA)	Max 0.5% (as Oleic Acid)
Peroxide Value	Max 2.0 meq/kg
Oil Content	35% – 45% (typical)
Ash Content	Max 3.0%

4. Microbiological Limits

Test	Maximum Limit
Total Plate Count (TPC)	< 10,000 CFU/g
Yeast & Molds	< 100 CFU/g
Coliforms	Absent in 1g
Salmonella	Absent in 25g
E. Coli	Absent in 1g

5. Packaging & Storage

Primary Packaging: Food-grade multi-layer aluminum foil pouch or vacuum-sealed LDPE bags. Secondary Packaging: 5kg, 10kg, or 20kg corrugated master cartons. Storage Conditions: Store in a cool, dry place away from direct sunlight. Shelf Life: 9–12 months in sealed packaging.

6. Compliance & Certifications

FSSAI / ISO 22000 HACCP (Food Safety Management) Phytosanitary Certificate (Export) Non-GMO Declaration

CHILLI | SESAME | RAISIN | SPICES | HERBS

GOVERNMENT OF INDIA RECOGNISED STAR EXPORT HOUSE