



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

Onion Salt Specification Sheet

1. Product Description

Onion salt is a free-flowing blend of dehydrated ground onions and refined food-grade salt, used as a seasoning ingredient in culinary and industrial applications.

2. Sensory Profiles

Appearance: Granular off-white to cream mixture with onion flecks Flavor: Sharp, pungent onion flavor with clean salty finish Aroma: Characteristic dried onion; no musty odors Texture: Free-flowing, non-caking granules

3. Physical & Chemical Standards

Parameter	Specification Range
Ingredients	Salt (70–80%), Dehydrated Onion (20–30%)
Moisture Content	< 4.0%
Granulation Anti-caking Agent	95% through US #20 sieve Silicon Dioxide / Sodium Aluminosilicate (Max 2.0%)
Extraneous Matter	Practically free from foreign material

4. Microbiological Limits

Total Plate Count: < 100,000 CFU/g Yeast & Mold: < 100 CFU/g
Salmonella: Negative in 25g E. coli: < 10 CFU/g

5. Storage & Shelf Life

Storage: Cool, dry environment (RH < 60%); keep tightly sealed. Shelf Life: 12–18 months under optimal storage conditions.

6. Applications

Culinary: 1:1 salt replacement for onion-flavored dishes. Industrial: Used in bouillon cubes, snack seasoning, and meat processing. Note: Not a direct substitute for onion powder due to sodium content.

CHILLI | SESAME | RAISIN | SPICES | HERBS

GOVERNMENT OF INDIA RECOGNISED STAR EXPORT HOUSE