



Dehydrated White Onion Powder

Specifications :

Price	Contact us
Place of Origin	China
Min.Order Quantity	100
Payment Terms	T/T,L/C,D/P
Supply Ability	10000
Delivery Detail	3days-7days

Detail Introduction :

PROCESSING METHOD : Mature, fresh white onions are washed, trimmed, cut and dehydrated by passing Hot Air Closed Continuous System.

ORGANOLEPTIC PROPERTIES :

COLOUR : Onion powder : Slightly off White,

TASTE : Typical of fresh white onions

AROMA: Typical of fresh white onions

SPECIFICATIONS STANDARD SPECIFICATION OF DEHYDRATED WHITE ONION POWDER

?MOISTURE CONTENT 6% max HOT WATER INSOLUBLE 20% max ASH CONTENT 4% max

ACID INSOLUBLE ASH 0.5% max MAJOR DEFECTS 1% max FOREIGN MATTER NIL

MICROBIOLOGICAL ANALYSIS?T.P.C. Onion<300,000/G COLIFORMS <100/G E.COLI NIL

MOLDS & YEASTS Onion<1000/G STAPH.AUREUS <100/G B.CEREUS <100/G SALMONELLA NIL/25 G

1.What is Dehydrated Onion Powder?

Onion powder is dehydrated, grated onions that are often used as a seasoning. It is a common ingredient in seasoning salt and spice mixes.

Are dehydrated onions the same as onion powder?

Onion powder is grated dry onions. While dried onions are just onion flesh, onion powder can also include dehydrated onion skins and roots. Onion powder is three times as potent as dried onions, so for 1 cup of fresh onions, you can substitute only one tablespoon of onion powder.