

# PICKLED

## *onion*

### INGREDIENTS

Fresh onion, vinegar, sugar, salt and colorant.

### ALLERGENS

No.

### DESCRIPTION

Cooked in its own juices adding vinegar and sugar. Can be added to warm/cold dishes. Suitable for all meals where onions are required. Sweet/bitter taste. Firm and elastic texture.

### PACKAGING



· Heat sealed pouches: 3kg y 5kg.

### CUSTOMIZATION

Differents % of vinegar, % of sugar, different types of colorant. Available in strips. Additional possibilities for personalization. Bio quality available upon request.

### APPLICATIONS

Ideal for tacos, salads, flatbreads, wraps, sandwiches, focaccia, pizzas, hamburger, beans.

### STORAGE CONDITIONS AND SHELF LIFE

Ambient storage. 12 months shelf life. Once opened, keep refrigerated and consume within 10 days.

### ADVANTAGES

- Substantial efficiency improvement compared to IQF or fresh onion.
- Can prolongue shelf life end product.
- Stable yearly prices.
- No microbiological contamination risk.
- No infrastructure for processing necessary.
- Fusion with extra ingredients possible.
- Ambient transport and storage.
- No extra energy costs.

