

# COOKED *onion*

## INGREDIENTS

100% fresh onion.

## ALLERGENS

No.

## DESCRIPTION

Onion cooked in its own juices. Can be added to hot/cold dishes. Takes away the hassle to process the onion. Perfect replacement for IQF or fresh onion. Pale yellow color.

## PACKAGING



- Heat sealed pouches: 3kg and 5kg.
- Aseptic bags: 10kg, 20kg, 215kg, 1.000kg.

## CUSTOMIZATION

Different cooking times. Diced in 3, 6, 9 or 12mm. Also available as puree. Additional possibilities for personalization. Bio quality available upon request.

## APPLICATIONS

Ideal for stews, pasta sauce, burger, hot dogs, pizzas, salads, dressings, sandwiches, roast, quiche, sauce, tacos.

## STORAGE CONDITIONS AND SHELF LIFE

Ambient storage. 18 months shelf life. Once opened, keep refrigerated and consume within 7 days.

## ADVANTAGES

- 80kg cooked EuroOnions = 100kg IQF onions.
- Clean label.
- 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.

# COOKED

*onion*

## COOKED ONION

### INGREDIENTS

---

Onion 100%.

### DESCRIPTION

---

Standard onion. Cooked in its own juices.



## COOKED ONION IN SLICES

### INGREDIENTS

---

Onion 100%.

### DESCRIPTION

---

Standard cooked onion in slices.



## COOKED ONION PUREE

### INGREDIENTS

---

Onion 100%.

### DESCRIPTION

---

Fine grained onion puree.



# COOKED

*onion*

## EXTRA COOKED ONION

### INGREDIENTS

---

Onion 100%.

### DESCRIPTION

---

Cooked onion with little juice.



## NO JUICE ONION

### INGREDIENTS

---

Fresh onion and natural fiber.

### DESCRIPTION

---

Onion with natural fiber. An onion without juice. Thickened texture due to natural fiber. Pale color and standard onion taste.

