

PRODUCT: DEHYDRATED WHITE ONION (Allium cepa L.)

Product description: Prepared from sound, mature, freshly harvested Egyptian white onions. Processed by controlled hot-air dehydration. Sorting and foreign-body controls (e.g. optical sorting, magnetic separation, metal detection) are applied according to the selected partner facility's procedures and the agreed customer specification.

Supply model: Produced at selected certified partner facilities in Egypt. Green Apple for Export and Import acts as supplier, exporter and supply-chain coordinator. Facility certificates and batch documents (e.g. COA) are provided per order, as applicable.

1. GENERAL INFORMATION & 2. ORGANOLEPTIC PROPERTIES

Botanical Name	Allium cepa L.	Appearance	Uniform cream to light yellow
Country of Origin	Egypt	Odor	Pungent, typical fresh onion
Ingredients	100% White Onion	Taste	Sweetish, sharp, characteristic
Additives / SO ₂	No added additives; no SO ₂ added	Texture	Crisp, free-flowing
Treatment	Non-irradiated; not treated with ethylene oxide (ETO)	Foreign Matter	Not detected on visual inspection; limits per agreed specification

3. CHEMICAL & PHYSICAL SPECIFICATIONS

PARAMETER	TARGET SPECIFICATION (LIMIT)	TEST METHOD
Moisture Content	≤ 6.0 % (Max 6.5 % for Kibbled)	ASTA 2.0 / ISO 939
Total Ash (on dry basis)	≤ 5.0 %	ASTA 3.0 / ISO 928
Acid Insoluble Ash	≤ 0.5 %	ASTA 4.0 / ISO 930
Sieve Analysis (Kibbled / Flakes)	5.0 mm – 15.0 mm (≥ 90 %)	U.S. Standard Sieve
Sieve Analysis (Minced / Chopped)	1.0 mm – 3.0 mm (≥ 92 %)	U.S. Standard Sieve
Sieve Analysis (Granules)	0.5 mm – 1.0 mm (≥ 95 %)	U.S. Standard Sieve
Sieve Analysis (Powder)	100 % through 60–80 Mesh	U.S. Standard Sieve

4. MICROBIOLOGICAL CRITERIA (ALIGNED WITH ESA GUIDELINES)

PARAMETER	MAXIMUM LIMIT	REFERENCE METHOD
Total Plate Count (TPC)	≤ 100,000 CFU/g (≤ 10 ⁵ CFU/g)	ISO 4833-1
Yeasts & Molds	≤ 1,000 CFU/g (≤ 10 ³ CFU/g)	ISO 21527-2
Coliforms	≤ 1,000 CFU/g (≤ 10 ³ CFU/g)	ISO 4832
Escherichia coli	< 10 CFU/g	ISO 16649-2
Salmonella spp.	Absence in 25 g (or 125 g per contract)	ISO 6579-1
Bacillus cereus	≤ 1,000 CFU/g	ISO 7932

5. EU REGULATORY REFERENCES

- **Pesticide residues:** Supplied to meet the maximum residue levels (MRLs) of Regulation (EC) No 396/2005; residue testing per order or on request.
- **Ethylene oxide (ETO):** Product is not ETO-treated. ETO residues are assessed against the MRL set under Regulation (EC) No 396/2005; test reports available on request.
- **Contaminants / heavy metals:** Lead (Pb) and cadmium (Cd) to meet the maximum levels of Regulation (EU) 2023/915; batch results reported on the COA where requested.
- **Allergens & GMO:** The product does not contain ingredients listed in Annex II of Regulation (EU) No 1169/2011. Non-GMO raw material in the sense of Regulations (EC) No 1829/2003 and 1830/2003.
- Compliance for each shipment is confirmed by the batch documentation agreed in the contract.

6. PACKAGING, STORAGE & HANDLING

Primary Packaging	Double food-grade polyethylene (PE) liner bags, sealed as moisture barrier.
Secondary Packaging	Corrugated master cartons (20 kg / 25 kg net) or Kraft multi-wall bags / Big Bags, per order.
Labeling & Traceability	Product name, net/gross weight, batch/lot number, production & best-before date, storage guidelines.
Storage Conditions	Store cool and dry (< 20 °C, relative humidity < 60 %), off floor and walls.
Shelf Life	24 months from production date in unopened original packaging under the stated storage conditions.

Quality Assurance
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Corporate Approval
Mr. Yasser Farouk, CEO
Green Apple for Export and Import

This TDS describes the target specification. Final values for each shipment are those stated in the batch COA and the agreed contract specification.