




<b>PRODUCT</b>	NATURAL DICED ONION (Type R)																				
<b>DESCRIPTION OF THE PRODUCT</b>	Onion diced to multiple sizes, all-natural cooked, pasteurized and packed in aseptic bags. Product manufactured using fresh onion.																				
<b>LIFESPAN</b>	18 months in correct storage conditions.																				
<b>INGREDIENTS AND ORIGIN</b>	<table border="1"> <thead> <tr> <th>RAW MATERIAL</th> <th>%</th> <th>ORIGIN</th> <th>VARIETY</th> </tr> </thead> <tbody> <tr> <td>Onion</td> <td>100</td> <td>Spain</td> <td>           Onion:            - Type medio grano o lirias: Variety Olympic, Gabriela, Briller, Expresión, Guimar, música, etc.            - Type grano o recas: Variety vaquero, pandero, granero, utrero, etc.         </td> </tr> </tbody> </table> <p>*Onion suppliers are approved by questionnaire / GFSI certificate.</p>			RAW MATERIAL	%	ORIGIN	VARIETY	Onion	100	Spain	Onion: - Type medio grano o lirias: Variety Olympic, Gabriela, Briller, Expresión, Guimar, música, etc. - Type grano o recas: Variety vaquero, pandero, granero, utrero, etc.										
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<b>ALLERGEN</b>	Allergen-free product. Don't have any of the allergenic components listed in Regulation 1169/2011 or modifications. Also, cannot exist or produced cross-contamination or accidental because there are instructions and process are validated.																						
	Gluten is <10ppm in finish product.																						
<b>GMO'S</b>	GMO's-free producto None of the ingredients used are from or contain protein or DNA from Genetically Modified Organisms. Also, cannot exist or produced cross contamination or accidental because none of the ingredients or additives in our installations come from GMO's.																						
<b>RADIATION</b>	No ionizations treatments used on finished products																						

 Un mundo en cebollas	<b>SPEC. SHEET:</b>	<b>R-12.1</b>
	<b>NATURAL DICED ONION TYPE R</b>	Rev: 09 Página 3 de 4

<b>PACKAGE</b>	<p><b>PACKAGE</b>          Type of packaging: sealed bags of high barrier.          Net weight (Kg): 10          Gross weight (Kg): 10.08          Package size (LxW) (mm): 465x445</p> <p><b>PACKAGE</b>          Type of packaging: sealed bags of high barrier.          Net weight (Kg): 20          Gross weight (Kg): 20.11          Package size (LxW) (mm): 670x470</p> <p><b>PACKAGE</b>          Type of packaging: sealed bags of high barrier.          Net weight (Kg): 200          Gross weight (Kg): 200.63          Package size (LxW) (mm): 1560x920</p> <p><b>PACKAGE</b>          Type of packaging: sealed bags of high barrier.          Net weight (Kg): 1000          Gross weight (Kg): 1002.12          Package size (LxW) (mm): 2200x2140</p> <p>The aseptic bags are not recyclable because they are a mixture of plastic and aluminum, the cardboard boxes are recyclable.          The pallets can be reused and at the end of their life they can be recycled.          The film is a recyclable plastic</p>
<b>LEGAL LABELLING AND BATCH</b>	<p>Each package will be identified with its appropriate label according to the law.</p> <div style="border: 1px solid black; padding: 10px; text-align: center;">  </div> <p>The batch is composed of the following elements (LYMMDD/A10R12):</p> <ul style="list-style-type: none"> <li>- L = batch.</li> <li>- Y: manufacturing year (Q: 2017, R: 2018, etc.).</li> <li>- MM: manufacturing month (01=January, 02=February, etc.).</li> <li>- DD: manufacturing day (01, 02, 03).</li> <li>- The following letter: packing format (A=aseptic bag, B=can, T=sealed bag).</li> <li>- The following 2 numbers: capacity of package (02=1/2 kg, 03=3 kg, 05=5 kg, 10=10 kg, 20=20 kg, 2C=200 kg, 1M=1000 kg).</li> </ul>

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	- The following letter: code and description of the product; and the last two numbers: cut size (12=12x12 mm, 09=9x9 mm, 06=6x6 mm).
<b>PRESERVATION, STORAGE AND TRANSPORT CONDITIONS</b>	Preservation and transport at ambient temperature, between 0 °C and 40 °C, in a clean and dry place. Once the package is opened, it's necessary to keep the product refrigerated and to consume in the following 7 days.
<b>TARGET POPULATION</b>	Industrial. Their destination is the general population.
<b>EXPECTED USE BY CONSUMER</b>	Culinary cold or heat treated ready to add to your favorite dish (Listeria Monocytogenes analysis is performed once a year depending on the type of thermal process). Superb in stews, pasta dishes, soups, pizza, burgers, hotdogs, quiches onion soup and any other home made recipes.

Conducted, reviewed and approved by:	Specification accepted by the consumer:
Name and surname: CRISTINA MEDINA Date: 28/07/2020	Name and surname: Date:
Signature: 	Signature