



eg

The goodness of Onions  
and Garlic comes  
NATURALLY from GRAF®

PRODUCT INFORMATION

# FRIED ONIONS



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## FRIED ONIONS



allergen-free (EU)



vegetarian



vegan



lacto-vegetarian

powder 0-1 mm

granules 0-3 mm

pieces > 10 mm

Since the founding of our company we have always striven to be in harmony with our natural environment. We also apply this philosophy to all our products, making and preserving them as naturally as possible.



Dried onions are gently fried in high quality vegetable oil. Low fat content ensures the product a long shelf life. Frying degree is adjusted according customer wishes. Surplus fat is removed by means of centrifugal force. A metal detector is also present at the end of the conveyor belt. Grain sizes reflects customer requirements - the final product can be sieved, kibbled, finely ground or granulated.

fried ..... 1 kg of fried onions = about 10 kg of fresh onions ..... fresh

OIL	FAT	SHELF-LIFE	SMELL	TASTE	COLOUR
sunflower, rapeseed, olive or palm oil*	10-18%	1 year, unopened, dry, 18-25°C	typical fried	typical fried, crispy, fresh	golden brown, homogeneous roasting level (lighter or darker)

## PACKAGING

- cartons with inner bag of 5 or 10 kg net, or paper bag with inliner á 20 kg net
- packaging standards are alterable according to customer specification and packaging in customer's own containers and marking with customer's own labels (private labelling) is also possible

we only produce after order = 100% freshness

both conventional and organic quality available



\*palm oil only RSPO certified / based on specific customer needs we may use any other oil

## A P P L I C A T I O N

cantines, ho-re-ca kitchens, instant products, soup/stew/seasoning mixes, frozen meals, pizza, speciality bread and pastry, cheese

