

Product Description

Premium white onions, carefully processed to preserve their clean, mild aroma, crisp texture, and subtly sweet flavour.

Features & Sensory Profile

- Colour : Bright white to off-white, uniform across cuts and formats
- Flavour & Aroma: Mild, fresh, and slightly sweet with a clean onion aroma
- Taste: Subtly sweet with gentle savoury notes
- Appearance: Even particle size, clean and free from discolouration or foreign matter

Technical Specifications

Available Formats

- Ground
- Diced
- Sliced
- Minced
- Kibbled
- Granulated
- Small Chopped
- Large ChoppedPowder Standard
- Standard Chopped
- Flakes & Powder Toasted

Seasonality & Availability

- Contracting : Jan, Feb, Mar, Apr, May, Dec
- Harvest : Jan, Feb, Mar, Apr, May, Jun, Nov, Dec
- Production: Jan, Feb, Mar, Apr, May, Jun, Jul, Aug, Sep, Nov, Dec







Packaging Options

Packed in HMHDPE bag placed inside a corrugated box

Diced: 10 kgSlice: 7 kgKibbled: 20 kg

· Large Chopped / Chopped: 14 kg

Minced: 18 kgGranulated: 23 kgGround: 20 kgPowder: 24 kg

• Toasted Kibbled: 20 kg

Toasted Large Chopped: 12 kg

Toasted Minced: 18 kgToasted Granulated: 23 kgToasted Powder: 24 kg

Container Loading

• Kibbled: 20 kg × 20 boxes × 40 pallets = 16,000 kg | (40 ft Container)

Chopped: 14 kg × 27 boxes × 40 pallets = 15,120 kg | (40 ft Container)

Minced: 18 kg × 27 boxes × 40 pallets = 19,440 kg | (40 ft Container)

• Granulated: 23 kg × 27 boxes × 38 pallets = 23,598 kg | (40 ft Container)

Powder: 24 kg × 27 boxes × 38 pallets = 24,624 kg | (40 ft Container)

Storage Conditions

• Store in a cool, dry place

• Temperature below 22 °C / 72 °F

Relative humidity not exceeding 75% RH

• Shelf life: 18 months under recommended storage conditions

Culinary Applications

• Ideal for use in soups, sauces, spice blends, ready meals, seasonings, and processed meats



