



Hoyt's Food Manufacturing Industries Pty Ltd
ACN: 004 489 212
ABN: 12 004 489 212

Importers and Exporters
Registered Office & Factory
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PRODUCT SPECIFICATION

Product: _____ PICKLED ONIONS SWEET _____

Var: _____

Product Code(s): 9300725011291, 9300725011819,
9300725000462, 9300725004583

Country of Origin: _____ India _____

Physical Description: White onions

Ingredients: Onions 60%, Water, Sugar, Salt, Food acid (260), Spices, Preservative (223) _____

Packaging: _____ 510g, 1.8kg, 2.2kg, 20kg _____

Shelf Life: In excess of two years

Recommended Storage Conditions: store in a cool, dry area free from toxic chemicals, odours, insects and rodent
Infestation.

BATCH CODING: Julien Code

Physical Parameters:

	Parameter	Limits
	Colour	White
	Flavour and Aroma	Typical of Onion
	Purity	99.5% min
	Extraneous matter	0.5% max
	Foreign matter	Virtually nil

Microbiological Parameters: typical

	Parameter	Limits
	Yeasts and Moulds	<1000 cfu/g
	Coliforms	<100 cfu/g max
	E Coli	<10 cfu/g max
	Salmonella	Not detected in 25g
	Standard Plate Count	<100,000 cfu/g

Chemical Parameters:

Parameter	Limits
Acidity	1.70 - 2.50%
Salt	1.50 - 2.50%
pH	3 - 3.5

Nutritional Information: typical analysis, only

	Per 100g
Energy	244 kJ
Protein	1.5 g
Fat -Total	<1 g
-Saturated	<1 g
Carbohydrates-Total	10.9 g
-Sugars	4.9 g
Sodium	910 mg

Source: Supplied

Dietary Status

Vegetarian	Yes
Lacto-ovo-	Yes
Lacto-	Yes
Vegan	Yes
Suitable for coeliacs	Yes
Free from added MSG	Yes
Free from artificial colouring	Yes
Free from artificial flavouring	Yes
Free from added Sugars	No
Free from added Sodium	No

Allergen Statement: the presence or absence of allergens is defined according to the following classifications:

1. Present – naturally found or deliberately added to the food
2. May be present in trace amounts due to potential cross contamination.
3. Completely absent
4. Refined from a potential allergen but all protein removed during refining.

HACCP and GMP are in place and all precautions are taken to prevent such contamination.

Allergen Type	Classification	Comments
Cereals containing gluten and their products (inc wheat, rye, barley, oats, spelt and their hybridised strains)	3	
Crustacea and their products	3	
Egg and egg products	3	
Fish and fish products (including mollusc extract & fish oils)	3	
Milk and milk products	3	
Nuts and nut products (TREE)	3	
Sesame seed and products (including sesame oils)	3	
Peanuts and peanut products (including peanut oil)	3	
Sulphites naturally occurring or added	1	
Lupin & lupin products	3	
Soybean & soybean products (including soybean oils)	3	


Other sensitive substances	Classification	Comments
Maize or maize derivatives	3	
Meat or meat derivatives	3	
BSE	3	
Garlic and Onion	1	onion
Celery	3	
Flavour enhancers inc MSG	3	
Legumes / Pulses other than soy	3	
Seeds other than sesame	3	
Preservatives	1	223
Yeast	3	
3-MCPD or 1,3 DCP (chloropropanois)	3	
Quinine	3	
Caffeine	3	
Kola beverages with added caffeine	3	
Guarana or extracts of guarana	3	
Sweeteners excluding sugar	3	
Aspartame	3	
Polyois or polydextrose	3	
Plant sterol esters	3	

GM Status: non GMO

Irradiation Status: not irradiated _____ Kosher status: Yes certified

Ethylene Oxide Status: not treated with Ethylene oxide _____ Halal status: Not certified

This product meets the requirements of the FSANZ Food Standards Code

Completed by: Devika Thakkar	Date: 28/01/2021	Signature 
Position: QA Associate	No: 4	

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. No warranty is expressed or implied regarding the accuracy or correctness of the data contained in this specification. It is user's / seller's obligation to determine the safe use of their product for its own application, or suitability for use / sale since the conditions of use; handling, storage and disposal are beyond the supplier's control. The user / seller should therefore use any precaution as are necessary to ensure the safe and suitable use / sale of the product described in the specification.