

## Silva Standard Specification

## AIR DRIED

## MINCED ONION GREEN -8+40

ITEM# 90

Top Screen

Bottom Screen

**Product Description:** Fresh green onions (Allium fistulosum) which are washed, trimmed, sorted, cut and dried. The flakes are then milled into

granules.

**GREEN ONION** Ingredient(s):

**TEST VALUES METHOD** 

Moisture 6% max AOAC 934.06 Vacuum Oven TPC 500000/g max B.A.M 8th edition Chp. 3 Coliform 1000 MPN/g max B.A.M 8th edition Chp. 4 1000/g max <3 MPN/g max Yeast & Mold B.A.M 8th edition Chp. 18 B.A.M 8th edition Chp. 4 E Coli Salmonella - 375g Negative B.A.M 8th edition Chp. 5 CP Staph <10 cfu/g B.A.M 8th edition Chp. 12 Appearance Fresh green pieces Sensory Evaluation Sensory Evaluation Typical of green onion Aroma Sensory Evaluation ASTA Method 10.0 Fresh, typical of green onion Flavor On US#8

2% max

5% max

Natural Statement: All Ingredients are 100 % pure and natural.

Thru US# 40

Organic: Vegetarian Status: Vegan/Pure Vegetarian

Kosher Status: Circle K

Pesticides: Produced in accordance with U.S. EPA limits for residues Raw materials may originate from China or Germany Country of Origin:

GMO/BE Status: Non-GMO certified by third party

Product is stored in a cool, dark, and dry facility, off of the floor. Storage:

Rehydration Ratio: 1:4

Application: For use in Ready To Cook applications

The preceding microbiological values indicate average results but do not constitute a guarantee from our laboratory for specific Reserve:

parcels, unless specifically agreed upon. Silva International uses micro labs which are ISO 17025 accredited.

GMO Status - Silva International Inc.'s non-GMO claim is based upon guarantees from its raw material vendor or 3rd party

certification under the Non-GMO Project through FoodChain ID.

Organic Status - Unless specified as 100% Organic in the item description, Organic products are certified to >95% per the certifying

ASTA Method 10.0

All Information contained in this specification believed to be correct as of the current issue date.

SPEC ID: S90

DATE: 11/10/2023 SUPERSEDES: 11/08/2022 **RELEASE SIGNATURE:**  Pull J. Pelled.