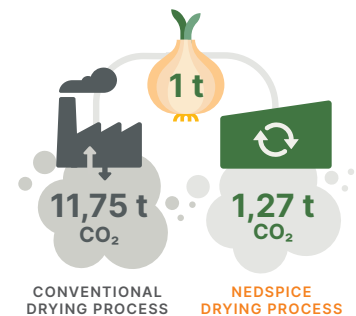


The greenest dehydrated onions

Big flavour, tiny footprint

Our portfolio includes conventional onions and onions from our Nedspice Farmer Partnership Programme(NFPP). Those onions are fully traceable and FSA certified. Through our innovative drying process, we reduce our CO₂ emission by 89% compared to traditional dehydration factories. To meet diverse microbiological requirements for different applications we offer a wide range of microbiological grades, different sizes and RTE suitability. The Factory has a processing capacity of 6,000 tonnes per year with a possibility to increase. In parallel with these technical capabilities, we are continually trialling new onion varieties to expand our flavour and colour profiles, enabling customers to tailor their products to specific market or regional preferences



89% reduction

PARTICLE SIZES

Our portfolio includes multiple granulation sizes, from powder and fine granules through to minced, chopped, and kibbled formats, allowing customers to select the right cut for functionality, appearance, and processing performance.



KIBBLED

5 to 25 mm



CHOPPED (LARGE)

5 to 8 mm



CHOPPED (STANDARD)

3 to 5 mm



MINCED

1 to 3 mm



GRANULATED

0.15 to 1 mm



POWDER

177 to 149 micron

MICROBIOLOGICAL SPECIFICATION

To meet varying food-safety and application requirements, products are available across a range of microbiological grades, including Standard Bac (SB), Low Bac (LB), Extra Low Bac (ELB), and Ultra Low Bac (ULB).

* Not Detectable

Product grades	TVC	Y&M	ENTERO	E. COLI	SALMONELLA	S. AUREUS	B. CEREUS	C. PERFRINGENS
Ultra Low Bac. (ULB)	< 50,000	< 500	< 1000	<10	ND*	< 100	< 100	< 100
Extra Low Bac. (ELB)	< 100,000	< 1000	< 1000	<10	ND*	< 100	< 100	< 100
Low Bac. (LB)	< 500,000	< 5000	< 1000	<100	ND*	< 1000	< 1000	< 1000
Standard Bac. (SB)	< 1,000,000	< 10,000	< 3000	<100	ND*	< 3000	< 3000	< 3000

READY-TO-EAT (RTE) SUITABILITY

In addition, we offer thermally processed (steam-treated) products that have undergone a validated kill step and are suitable for ready-to-eat (RTE) applications. This allows customers to choose the appropriate combination of format, microbiological specification, and processing status to match their specific product use and market requirements.

CERTIFICATION

