

PRODUCT SPECIFICATION

Product Title ONION POWDER 7.0 KG WHITE PAIL

Product Code IG99215/40

ONION POWDER for Butchers & Food Processors

Our high-quality **ONION POWDER** is a versatile, time-saving ingredient used widely across the meat and food processing industries. Ideal for butchers, commercial kitchens, and food manufacturers, this finely ground seasoning delivers consistent onion flavour without the prep, mess or perishability of fresh onions.

Onion powder is derived from dehydrated ground onion, and it is a popular flavour agent. It brings a flavour of onions without having to dice a whole lot of onions - so helps save time, while maintaining consistency. Onion powder is approx. 10 times stronger in flavour compared to fresh onions.

Pack Size: 7Kg

Essential for Sausages, Burgers, Pies & More

ONION POWDER is most commonly used in the production of sausages, burgers, meatballs, meatloaf and pies. It enhances savoury depth, improves seasoning distribution, and gives products a well-rounded, balanced flavour that customers love.

Why Butchers & Processors Choose Our ONION POWDER

Product Description

- Consistent Flavour: Delivers a reliable onion taste in every batch
- **No Prep Needed:** Saves time no chopping, peeling or waste
- Long Shelf Life: Dry and easy to store always ready to use
- Versatile: Suitable for frying, baking, grilling, and all forms of hot cooking
- **Global Appeal:** Key ingredient in Mexican, Indian, Mediterranean, and fusion cuisine

Perfect for Spice Blends & Seasoning Mixes

ONION POWDER also plays a vital role in spice rubs, marinades, sauces, gravies, and seasoning blends. It works seamlessly with other vegetables, herbs, and spices - making it an essential component of any well-stocked butcher or food production facility.

Improve Workflow, Reduce Waste

With our premium **ONION POWDER**, there's no peeling, chopping or tears - just fast, clean, concentrated onion flavour. It supports large-scale batch production and allows precise seasoning control, reducing variability and improving end product quality.

Stock up on ONION POWDER today - the pantry essential for butchers and processors who demand efficiency and flavour in every bite.

Usage Rate 100.00%

Best Before Dates 24 months from date of manufacture

Unit Size 7Kg EACH

Intended Usage Food Ingredient

Ingredient List/Composition

ONION POWDER

Declarable Ingredients for Counter Ticket/Labelling:

None

Allergy Advice: For allergens, see ingredients in BOLD.

No non declarable processing aids

Chemical Specification (Typical Analysis):

Salt Level 0% - 0%
Preservative None

Colour To be equal in solution to the last accepted delivery

Typical Nutritional Values

Labelling

Health Hazard

	Per 100g of Seasoning	Per 100g of Finished Product
Energy	1,457 KJ 347 Kcal	1,457 KJ 347 Kcal
Fat	1.1g	1.1g
of which saturates	0.0g	0.0g
Carbohydrate	80.6g	80.6g
of which sugars	0.0g	0.0g
Protein	10.1g	10.1g
Salt	0.0g	0.0g
Fibre Note: The information prov	0.0g Ided is given in good	0.0g faith and is based

Microbiological Specification (Typical Analysis):

upon the product data supplied by the raw material suppliers.

Total Viable Count	< 100,000/g
Mould Count	< 1,000/g
Yeast Count	< 1,000/g
Coliforms	< 1,000/g
E Coli	< 10/g
Staph Aureus	< 50/g
B Cereus	< 50/g
Salmonella	Absent in 25g

Nut Statement To the best of our knowledge, all products produced by Scobie & Junor do

not contain any nuts or nut derivatives. However, we cannot guarantee that they are nut free. For more information please see our Nut Policy. Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure

Allergenic Ingredient
Policy

Scotle & Junor (Esta. 1919) Ltd takes all reasonable precautions to the quality of seasonings, mixes and functional blends.

All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients.

Sieving

All raw materials are sieved with appropriate screens for each particular raw material prior to the blending of the product.

Product label will contain Product Code, Product Name, Best Before Date and Batch Number.

Storage/Transport Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off the floor and not in contact with walls or ceilings.

This product is designed for human consumption and when used in accordance with our recommendations should be safe for that purpose.

Avoid ingestion or inhalation of dust when handling.

Fire Hazard This product may present a fire hazard or explosion hazard when dispersed

in air. Fires are readily extinguished with water or foam.

Handling Use in a well ventilated area.

Spillage/Disposal Spillage: Remove powder to a disposal container, wash contaminated area

with detergent and water.

Disposal: In accordance with the control of pollution act 1974. **Skin Exposure:** Normal standard of hygiene and regular washing with

water should prevent irritation.

Eye Exposure: Wash with water until irritation ceases. Seek medical

advice if above is not observed. **Inhalation:** Remove person to fresh air.

IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE

Legislation & Warranty Statement

Emergency First Aid

Procedures

The product will be produced in accordance with all current relevant EU Legislation. The information provided is given in good faith and is based upon the product data supplied by the raw material suppliers.

All additives used in this product comply with the requirements of regulation (EU) No. 231/2012 laying down specifications for food additives.

Confidentiality

This specification and the information contained within it remains the property of Scobie & Junor (Estd. 1919) Ltd and must not be disclosed to any third party without the prior written consent of Scobie & Junor (Estd. 1919) Ltd.

Customer Approval of Specification			
of this specification	eturn this specification to technical@scobie-junor.co.uk to confirm formal acceptance on. All specifications issued will be deemed to be accepted if no communication to the ed after 10 working days.		
Signature:			
Print name:			
Position:			
Date:			

Manufactured in BRCGS certificated blending facility # 8511005.

Issued electronically by Scobie & Junor (Estd. 1919) LtdCertified accurate on 07/11/2025



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