PRODUCT SPECIFICATION.

Product Title ONION POWDER 7.0 KG WHITE PAIL

Product Code IG99215/40

Product Description

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

- **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

	Per 100g of Seasoning	**Per 100g of Finished Product**
Energy	1,543 KJ 369 Kcal	1,543 KJ 369 Kcal
Fat	0.8g	0.8g
of which saturates	0.6g	0.6g
Carbohydrate	79.3g	79.3g
of which sugars	12.4g	12.4g
Protein	11.5g	11.5g
Salt	0.1g	0.1g
Fibre	13.5g	13.5g

Note: The information provided is given in good faith and is based upon the product data supplied by the raw material suppliers.

Microbiological Specification (Typical Analysis):

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.
Allergenic Ingredient Policy	Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure the quality of our 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.
Labelling	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.
Health Hazard	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.
Emergency First Aid Procedures	**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	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	
Please sign and return this specification to **technical@scobie-junor.co.uk** to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.	
Signature:	
Print name:	
Position:	
Date:	

Manufactured in BRCGS certificated blending facility # 8511005.

Issued electronically by Scobie & Junor (Estd. 1919) Ltd
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