



TRIUMFUS ONION PRODUCTS FLAVOURS BV

Korenhalmdijk 17
Postbus 1
4430 AA 's-Gravenpolder
The Netherlands
Tel: 0113-315050
Fax: 0113-315060

CERTIFICATE OF ANALYSIS

Product Name: T.O.P. Onion Extract – Food Grade - Batch: 2214

Manufacturing Process:

Onions are washed, grinded and boiled. The boiled Extract is clarified and concentrated under vacuum at temperatures below 50 °C. This material is sterilized at 120 °C for 10 minutes by steam injection, and packed in the container.

Description:

Onion Extract is a viscous brown, water soluble liquid. One part Onion Extract is equal to approximately 12-14 parts of fresh onions. The product is 100% natural.

Specification (Analytical Data):

	<u>Standard Specification</u>	<u>Test Results</u>
- Onion Extract	: 100%	: 100%
- Appearance	: Brown, Viscous Liquid	: Brown, Viscous Liquid
- Moisture Content	: 25 - 35%	: 30%
- Dry Matter	: 65 - 75%	: 70%
- Brix degree(20°C)	: 70 - 75	: 72
- Density (20 °C)	: 1.30 - 1.40 kg/l	: 1.34 kg/l
- Solubility	: Fully soluble in water	: Fully soluble in water
- pH	: 4.3 - 4.7	: 4.6
- Ash Content	: Max. 5.5%	: 5.0%
- Tar Colours	: None	: None
- Additives	: None	: None
- Arsenic	: below 1.5ppm (as As ₂ O ₃)	: 0.45 ppm (as As ₂ O ₃)
- Heavy Metals	: below 10 ppm (as Pb)	: 6 ppm (as Pb)
- Coliforms	: below 10/g	: below 10/g
- E. coli	: absent in 1 g	: absent in 1 g
- Yeast	: below 100/g	: below 100/g
- Moulds	: below 100/g	: below 100/g
- Foreign mat. test	: adequate	: adequate

Packing:

The Extract is packed in drums with net weight 25 kg.

Storage Method:

Store preferable in full, tightly closed containers, in a cool place protected from a direct light.

Manufacturing date: 30-05-2014

Effective period for storage / Shelf-Life:

At least two years after date of production in closed containers at temperatures below 10 °C.

For T.O.P. Flavours b.v.:
Jac Liebrechts Quality Assurance

