

CARAMELIZED

onion

INGREDIENTS

Fresh onion and sugar.

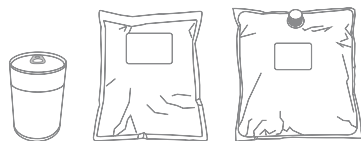
ALLERGENS

No.

DESCRIPTION

Cooked in its own juices adding sugar. Can be added to warm/cold dishes. Suitable for all meals where onions are required. Sweet taste and firm/elastic texture.

PACKAGING



- Cans: 1/2kg, 3kg y 5kg.
- Heat sealed pouches: 3kg y 5kg.
- Aseptic bags: 10kg, 20kg, 215kg y 1.000kg.

CUSTOMIZATION

Different % of sugar, different % and types of vegetable oil. Option to add vinegar and/or spices. Diced in 3, 6, 9 or 12mm. Also available in puree. Additional possibilities for personalization. Bio quality available upon request.

APPLICATIONS

Ideal for sandwiches, burgers, pizzas, bakeries, cheese, pasta, dairy products, sauces, rissole, jam, desserts.

STORAGE CONDITIONS AND SHELF LIFE

Ambient storage. 18 months shelf life. Once opened, keep refrigerated and consume within 10 days.

ADVANTAGES

- Substantial efficiency improvement compared to IQF or fresh onion.
- Can prolongue shelf life end product.
- Stable yearly prices.
- No microbiological contamination risk.
- No infrastructure for processing necessary.
- Fusion with extra ingredients possible.
- Ambient transport and storage.
- No extra energy costs.
- Clean label.

CARAMELIZED *onion*

CARAMELIZED ONION

INGREDIENTS

Fresh onion and brown sugar.

DESCRIPTION

Standard caramelized onion.



GOLDEN CARAMELIZED ONION

INGREDIENTS

Fresh onion, brown sugar and canola oil..

DESCRIPTION

Cooked onion with brown sugar and canola oil. Extra sweet taste.



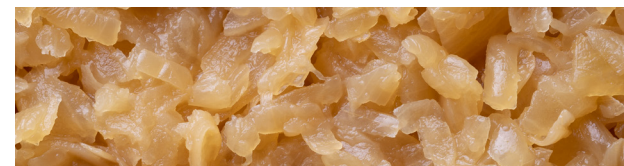
REDUCED ONION

INGREDIENTS

Fresh onion.

DESCRIPTION

Naturally caramelized onion. 2 hours cooking time in own juices. Sweet taste without added sugars.



CARMELIZED

onion

CARMELIZED ONION IN SLICES

INGREDIENTS

Onion, brown sugar, salt, sunflower oil, acetic acid.

DESCRIPTION

Caramelised onion strips with a slight vinegary touch.



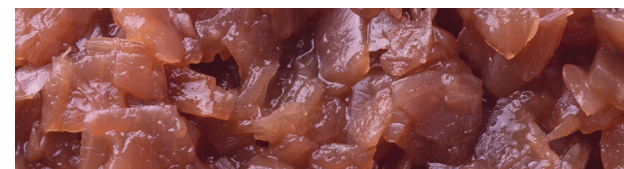
CARMELIZED RED ONION

INGREDIENTS

Fresh red onion, granulated sugar, cider vinegar, balsamic vinegar, cinnamon, cloves.

DESCRIPTION

Cebolla roja cocida con azúcar y vinagre, sabor dulce y encurtido.



CHUTNEY

INGREDIENTS

Onion, brown sugar, and canola oil.

DESCRIPTION

Caramelized onion chutney with a dark color and a specific spicy flavor.

