

PRODUCT NAME **ONION OLEORESIN**  
PRODUCT CODE **EC 0003**

## SPECIFICATIONS

### DESCRIPTION

Product obtained from the interaction of onion oil and lecithin. Soluble in oils, partially soluble in alcohol and insoluble in water.

### ORGANOLEPTIC CHARACTERISTICS

APPEARANCE	Viscous liquid.
COLOR	Clear brown to dark brown.
ODOR AND TASTE	Characteristics to onion.

### PHYSICO CHEMICAL CHARACTERISTICS

DENSITY 20°C (g/mL)	Minimum 0.900
BRIX 20°C	75.00° – 85.00°

### APLICATIONS

Flavoring agent widely used in seasoning, sauces, meat products, consomme, dehydrated soups, canned goods, dips, etc. The suggested dosage is 5.00 g/kg. The dosage varies depending on product type and intensity of flavor desired in the final product. Non-direct product for consumption (NRTE).

### STORAGE

Stored in their original container, closed hermetically, in a fresh place, dry, protected from the dust, the direct light and heat sources.

### PACKAGE

Aluminum containers of 1L. Each package must have a label that indicates the product identification, lot number, net weight, production date and expiry date.

### SHELF LIFE

Shelf life is two years if keep as indicated. Shake well before using.

### ALLERGENS

This product contains soy lecithin.

RESEARCH AND DEVELOPMENT DEPARTMENT  
UPDATE: JULY 14, 2022. ING. SEBASTIAN GAYTAN MOTA  
VALIDITY: JULY 14, 2024  
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