



Reduced Moisture™

Sweet onions – Red Grano

DESCRIPTION

Reduced Moisture Sweet Red Onions are prepared from a Grano variety of onion that is specifically grown for a mild flavor characteristic. The onions are peeled, rooted and topped, washed, and cut to various dice sizes and strips. The onions are gently dehydrated to remove excess moisture then individually quick-frozen to preserve their fresh flavor, texture and texture.

SHAPE AND SIZE

Diced 3/4" (20 mm)
Diced 1/4" (6 mm)
Diced 3/8" (10 mm)
Strips 3/8" x natural (10 mm x natural)

APPLICATION

May be used fresh or frozen in any application where sweet red onions are desired, such as pizzas, frozen and refrigerated entrees, dressings, meat formulas, canned soups and stews. Well suited to steam table applications

USAGE

Sweet Red Grano Onions may be used wherever fresh or IQF onions are used. Especially useful in applications where control of free water is critical, i.e., pizzas, entrees, and fillings for savory pastry products.

FEATURES & BENEFITS

No weeping: By removing free water prior to freezing, weeping (syneresis) is eliminated when Reduced Moisture Onions are defrosted or heated for reprocessing and final consumption.

Intensified Flavor and Color: The Reduced Moisture process concentrates the flavor and overall appearance of frozen onions.

Superior Texture: The Reduced Moisture process minimizes cell damage and the mushy texture often associated with regular frozen onions.

Economy: Reduced weight and volume lowers transportation, handling and storage costs.

WHITE OAK QUALITY CONTROL

White Oak Frozen Foods meet all Public Health Standards and are produced in accordance with good manufacturing practice. Reduced Moisture Sweet Red Onions are certified Kosher.