



## **REDUCED MOISTURE™**

# **SWEET YELLOW ONIONS**

### **DESCRIPTION**

Reduced Moisture Sweet Onions are prepared from a 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, color, and texture.

<b>SHAPE AND SIZE</b>	<b>ITEM NO.</b>	<b>APPLICATION</b>
Diced 1/4" (6.4 mm)	420	May be used fresh or frozen in any application where sweet onions are desired, such as pizzas, frozen and refrigerated entrees, dressings, meat formulas, canned soups and stews. Well suited to steam table applications.
Diced 3/8" (9.5 mm)	421	
Diced 1/2" (12.7 mm)	419	
Strip Cut 3/8" (9.5 mm) x nat.	422	
Strip Cut 1/4" (6.4 mm) x nat.	428	

### **USAGE**

Sweet Market Variety 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 pockets and wraps.

### **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 Onions are certified Kosher.

### **AGRICULTURAL HERBICIDES & PESTICIDES**

Meets FDA and California Department of Health limit for pesticide and herbicide residues.  
(Over)

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## PRODUCT ATTRIBUTES

Type	Diced	Diced	Diced	Strip	Strip
Item No.	419	420	421	422	428
Size	1/2 x 1/2" 13 x13 mm	1/4x1/4" 6x6 mm	3/8X3/8" 9x9mm	3/8" x natural 10 mm x nat.	¼" x natural 6.4 mm x nat.
Solids	15% - 20%				
Flavor	Typical of variety – Pungent/sweet				
Color	Typical onion – white to creamy				
Texture	Firm, not mushy				
Microbiological (m/M Levels)	APC: 25,000/50,000 /g Yeast & Mold: 100/200 /g Coliforms: 100/200 /g E. Coli: Negative (< 10 /g) Free of non-spore forming pathogenic organisms.				

## INGREDIENT DECLARATION

Onion.

## PACKAGING

40lbs (18.4 kg) bag-in-box (dices)

35lbs (15.9 kg) bag-in-box (strips)

## RECOMMENDED STORAGE

For proper storage, containers should be stored unopened at minimum 0°F (-18°C).

Please contact a White Oak Frozen Foods sales representative for pricing.