

Organic Onion Powder



What is organic onion powder?

Organic Onion Powder is produced from certified organic *Allium cepa* bulbs through controlled-temperature dehydration and precision milling. This minimally processed powder retains the authentic flavor profile and bioactive compounds of fresh onions while offering extended shelf stability and versatile culinary applications.

Specifications

Parameter	Standard
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Raw Material	Allium cepa
Moisture	≤5.0%
Ash Content	≤5.0%
Particle Size	95% < 80 mesh (180µm)
Color	Cream to light tan
Total Sulfur Compounds	≥2,000 µg/g
Microbiology	TPC <10,000 CFU/g
Defects	Dark specks ≤0.1%

Key Features & Benefits

1. Authentic Flavor Profile

1. Retains fresh onion's volatile compounds (dipropyl disulfide, thiosulfinates)
2. 10x flavor concentration vs. fresh onions

2. Clean Processing

1. No irradiation or sulfur dioxide (SO₂ <10ppm)
2. Non-GMO, allergen-free

3. Functional Versatility

1. Excellent water absorption (1:5 hydration ratio)
2. High oil adhesion for seasoning blends

4. Nutritional Value

1. Natural source of quercetin and organosulfur antioxidants

Applications

Industry	Use Cases
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Seasoning Blends	Dry rubs, marinades, spice mixes
Soups & Sauces	Instant soups, gravy powders, dressings
Snack Foods	Potato chips, crackers, extruded snacks
Functional Foods	Antioxidant-boosted powders, health bars
Pet Food	Palatability enhancers for kibble

Certifications & Quality Assurance

- **Organic:** USDA, EU Organic, COR
- **Safety:** FDA GRAS, HACCP, ISO 22000
- **Quality Control:**
 - Heavy Metals: Pb<0.1ppm, Cd<0.05ppm, As<0.5ppm
 - Pesticides: 500+ residues non-detect
 - Pathogens: Salmonella spp. absent/25g
- **Shelf Life:** 24 months (<25°C/65% RH)

Why Choose Us?

1. Customizable Solutions

1. Particle size adjustment (20-120 mesh)
2. Roasted/fermented flavor profiles
3. Deodorized versions available

2. Traceable Sourcing

1. Direct partnerships with certified organic farms
2. Batch-specific origin documentation

3. Technical Support

1. Solubility enhancement protocols
2. Moisture control customization

4. Sustainable Processing

1. Low-temperature drying ($\leq 50^{\circ}\text{C}$) preserves nutrients
2. Zero-waste water recycling

FAQs

Q: Is this powder cold-water soluble?

A: Partial solubility achieved through custom milling; instant solubility options available.

Q: Allium-free production facility?

A: Processed in dedicated facility to prevent cross-contamination.

Q: Can you match existing flavor profiles?

A: Provide reference samples for sensory matching (flavor/color).

Q: Minimum order quantity?

A: Samples: 1kg | Production: 25kg

Q: Sulfur dioxide (SO₂) content?

A: Always undetectable (<10ppm limit of detection).

Packing



Want to learn more about this product or have any questions?

[View Product Page: Organic Onion Powder](#)