

### Product Specification.

<b>Section One:</b>			
<b>Product Name:</b>		ONION POWDER	
<b>Legal Product Description:</b>		100% natural dehydrated onion	
<b>Ingredients (for allergens, including cereals containing gluten, see ingredients in bold):</b>		Dehydrated ground onion – naturally occurring <b>sulphites</b> <30ppm	
<b>Specification status:</b>		<p><b>UNCONTROLLED</b> – Whilst every effort is made to keep information up to date, this specification is published utilising supply chain data and so to the best of our knowledge is correct at the time of publication, but subject to change. Whilst we endeavour to keep all such parties' updated, the information remains uncontrolled and we, the brand owner, reserve the right to amend product data without prior notice.</p>	
<b>Case x Pack Size:</b>	6 x 700g	<b>Richard Whittaker/James Brown/Pure Gluten Free Product Code:</b>	PANO6X400
<b>Section two:</b>			
<b>Manufacturing site name &amp; address:</b>		Richard Whittaker Ltd, Rochdale Greater Manchester. OL16 2UZ <a href="http://www.richard-Whittaker.com">www.richard-Whittaker.com</a> <a href="http://www.pureglutenfree.co.uk">www.pureglutenfree.co.uk</a>	
<b>GFSI Accreditation:</b>		BRC Food Safety.	
<b>Contact Details:</b>			
<b>Name:</b>	Shaun Clegg	<b>Name:</b>	Sarah Whittles
<b>Job Title:</b>	Quality Manager	<b>Job Title:</b>	QA
<b>Email:</b>	<a href="mailto:QC@Richard-Whittaker.co.uk">QC@Richard-Whittaker.co.uk</a>	<b>Email:</b>	sarah.whittles@richard-whittaker.co.uk
<b>Phone:</b>	01706 341 700	<b>Phone:</b>	01706 341 700
<b>Section Three:</b>			
<b>Packaging:</b>			
<b>Outer Case Dimensions LWH: (If applicable)</b>	360x230x130mm	<b>No Cases / layer x layers / pallet:</b>	13 cases per layer 10 high 130 cases to a pallet
<b>Outer Case Weight (empty) &amp; Material:</b>	Tray 46g Cardboard	<b>Total Pallet Height, based on a pallet being 175mm high, in Metres:</b>	1.7m
<b>Inner Pack Dimensions LWH:</b>	Cylindrical Jar 119.5 x 126.7mm Lid 112.2 x 20.7mm	<b>Inner Pack Weight &amp; Material (paper, carton, PP, LDPE, PET, etc.):</b>	Jar 52.5g PET (PCR50%) Lid PP 25.5g includes: Liner cardboard 4g, aluminium 0.8g
<b>Net Weight (excluding packaging) per case:</b>	4.2kg	<b>Gross Weight (including packaging) per case:</b>	4.743kg
<b>Country (countries) of Origin:</b>	China	<b>Country of Manufacture:</b>	UK
<b>Batch Format:</b>	YYMMDD	<b>Production Shelf Life:</b>	24 months from production
<b>Outer Barcode:</b>	5033897106048	<b>Inner Barcode:</b>	5033897106031
<b>Storage conditions:</b>	Ambient Conditions. Store in a cool, dry place in well-sealed packages, away from humid conditions. Ensure product is heated through before consuming.		
<b>Section Four:</b>			
<b>ALLERGEN INFORMATION:</b>			
<b>Allergen:</b>	<b>Present in Product Y/N:</b>	<b>Present in Factory Y/N:</b>	<b>Procedures in place to eliminate cross contamination Y/N (provide evidence):</b>
<b>Cereals Containing Gluten (wheat, rye, barley, oats, spelt, kamut):</b>	Y/N	Y/N	See allergen policy for further information.
<b>Crustacean and Crustacean Derivatives:</b>	Y/N	Y/N	
<b>Mustard &amp; Mustard Derivatives:</b>	Y/N	Y/N	See allergen policy for further information.
<b>Peanuts:</b>	Y/N	Y/N	Segregated packing area. See allergen policy for further information.
<b>Nuts (including all derivatives &amp; oils):</b>	Y/N	Y/N	Segregated packing area. See allergen policy for further information.

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Sesame & Sesame Derivatives:	Y/N	Y/N	Segregated packing area. See allergen policy for further information.
Lupin & Lupin Derivatives:	Y/N	Y/N	
Milk/Dairy Products:	Y/N	Y/N	See allergen policy for further information.
Egg & Egg Products:	Y/N	Y/N	See allergen policy for further information.
Fish & Fish Derivatives:	Y/N	Y/N	See allergen policy for further information.
Soya & Soya Derivatives:	Y/N	Y/N	See allergen policy for further information.
Celery & Celery Derivatives:	Y/N	Y/N	See allergen policy for further information.
Sulphites >10ppm:	Y/N	Y/N	Naturally occurring <30ppm max
Molluscs:	Y/N	Y/N	
If there is a risk of cross contamination from an ingredient not declared within the ingredients list, please indicate:			No
Is the product produced in a nut free area?	Yes	Is the product suitable for Coeliacs?	Yes
Is the product suitable for vegetarians?	No	Is the product suitable for Vegans?	No
Is the product certified for a Kosher diet?	Not certified	Is the product certified for a Halal diet?	No
Does the product contain any GM protein or DNA? (If yes please identify)			No

**Section Five:**

Metal Detection:	Due to aluminium content of induction, tamper evident seal, metal detection is not possible		
Organoleptic information as sold:			
Appearance:	Powder		
Aroma:	Typically pungent		
Colour:	Off white/beige		
Texture:	Sticky powder		
Organoleptic information as consumed:			
Appearance:	granular		
Flavour / Aroma:	Typical of onion		
Colour:	Off white/beige		
Texture:	Soft when whetted		

**Section Six:**

*Acceptable Product Image*



*Product Label and Pack*

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**Section Seven:**

*Microbiological Data*

	Unit	Target	Max / Reject
T. V. C	Cfu/g	<100,000	100,000
E. Coli	Cfu/g	<100	100
Salmonella	Not detected in 25g	Absent	Detected
Yeast	Cfu/g	<3,000	>3,000
Mould	Cfu/g	<3,000	>3000

This product is 100% natural and untreated. Microbiological levels cannot be guaranteed. Goods are positively released following testing to ensure compliance to food safety parameters. If it is to be used in ready to eat/use end products, it is recommended that you source a heat-treated product, otherwise ensure the ingredient is thoroughly cooked before consumption.

**Section Eight:**

Nutritional Information (Typical Values)	Per 100g	Source of data
Energy kJ / kcal <b>M</b>	1427 / 341	Calculated
Fat <b>M</b>	1.0g	Calculated
Of which saturates <b>M</b>	0.2g	Calculated
Carbohydrate <b>M</b>	63.9g	Calculated
Of which sugars <b>M</b>	6.6g	Calculated
Fibre	5.2g	Calculated
Protein <b>M</b>	10.4g	Calculated
Salt <b>M</b>	0.2g	Calculated

Where **M** = Mandatory declaration

Nutritional values provided above can be drawn from either product analysis at source or via an independent UKAS accredited laboratory at our expense, or they may have been calculated using historical and reference information. Actual results may differ significantly on actual analysis and therefore figures should be used as a guideline only. Should this data be critical to your usage, then it is recommended that you undertake your own analysis

**Section Nine:**

Richard Whittaker Ltd		Customer	
Name:	Sue Rigby	Name:	
Job title:	QA	Job title:	
Date:	10 <sup>th</sup> Dec 2025	Date:	
Valid from:	15 <sup>th</sup> Nov 2025		
Sign:		Sign:	

*Any specification supplied by or on behalf of Richard Whittaker Ltd shall be considered accepted unless we are notified in writing to the contrary within 7 working days. Product supplied shall conform to this specification.*

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