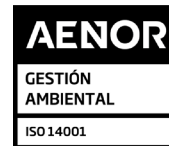




*Product catalogue*

*EUROONIONS is certified by:*



# COOKED *onion*

## INGREDIENTS

100% fresh onion.

## ALLERGENS

No.

## DESCRIPTION

Onion cooked in its own juices. Can be added to hot/cold dishes. Takes away the hassle to process the onion. Perfect replacement for IQF or fresh onion. Pale yellow color.

## PACKAGING



- Heat sealed pouches: 3kg and 5kg.
- Aseptic bags: 10kg, 20kg, 215kg, 1.000kg.

## CUSTOMIZATION

Different cooking times. Diced in 3, 6, 9 or 12mm. Also available as puree. Additional possibilities for personalization. Bio quality available upon request.

## APPLICATIONS

Ideal for stews, pasta sauce, burger, hot dogs, pizzas, salads, dressings, sandwiches, roast, quiche, sauce, tacos.

## STORAGE CONDITIONS AND SHELF LIFE

Ambient storage. 18 months shelf life. Once opened, keep refrigerated and consume within 7 days.

## ADVANTAGES

- 80kg cooked EuroOnions = 100kg IQF onions.
- Clean label.
- Can prolongue shelf life end product.
- Stable yearly prices.
- No microbiological contamination risk.
- No infrastructure for processing necessary.
- Fusion with extra ingredients possible.
- Ambient transport and storage.

# COOKED *onion*

## COOKED ONION

### DESCRIPTION

---

Standard onion. Cooked in its own juices.



## COOKED ONION IN SLICES

### DESCRIPTION

---

Standard cooked onion in slices.



## COOKED ONION PUREE

### DESCRIPTION

---

Fine grained onion puree.



## EXTRA COOKED ONION

### DESCRIPTION

---

Cooked onion with little juice.





# SAUTEED *onion*

## INGREDIENTS

Fresh onion, salt and oil.

## ALLERGENS

No.

## DESCRIPTION

Fried onion. Can be added to hot/cold dishes. Suitable for all meals in which onions are required. Pale color and smooth taste.

## PACKAGING



- Cans: 1/2kg, 3kg y 5kg.
- Heat sealed pouches: 3kg y 5kg.
- Aseptic bags: 10kg, 20kg, 215kg y 1.000kg.

## CUSTOMIZATION

Different % of oil, different types of oil (olive, rapeseed, sunflower), different % of salt. Diced in 3, 6, 9 or 12mm. Also available as puree. Additional possibilities for personalization. Bio quality available upon request.

## APPLICATIONS

Ideal for stews, pasta sauce, burger, hot dogs, pizzas, salads, dressings, sandwiches, roast, quiche, sauces, tacos, sauteed vegetables.

## STORAGE CONDITIONS AND SHELF LIFE

Ambient storage. 18 months shelf life. Once opened, keep refrigerated and consume within 10 days.

## ADVANTAGES

- 80kg fried EuroOnions = 100kg IQF onions.
- Clean label.
- Can prolongue shelf life end product.
- Stable yearly prices.
- No microbiological contamination risk.
- No infrastructure for processing necessary.
- Fusion with extra ingredients possible.
- Ambient transport and storage.

# CARAMELIZED

## *onion*

### INGREDIENTS

Fresh onion and sugar.

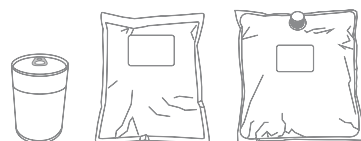
### ALLERGENS

No.

### DESCRIPTION

Cooked in its own juices adding sugar. Can be added to warm/cold dishes. Suitable for all meals where onions are required. Sweet taste and firm/elastic texture.

### PACKAGING



- Cans: 1/2kg, 3kg y 5kg.
- Heat sealed pouches: 3kg y 5kg.
- Aseptic bags: 10kg, 20kg, 215kg y 1.000kg.

### CUSTOMIZATION

Different % of sugar, different % and types of vegetable oil. Option to add vinegar and/or spices. Diced in 3, 6, 9 or 12mm. Also available in puree. Additional possibilities for personalization. Bio quality available upon request.

### APPLICATIONS

Ideal for sandwiches, burgers, pizzas, bakeries, cheese, pasta, dairy products, sauces, rissole, jam, desserts.

### STORAGE CONDITIONS AND SHELF LIFE

Ambient storage. 18 months shelf life. Once opened, keep refrigerated and consume within 10 days.

### ADVANTAGES

- Substantial efficiency improvement compared to IQF or fresh onion.
- Can prolongue shelf life end product.
- Stable yearly prices.
- No microbiological contamination risk.
- No infrastructure for processing necessary.
- Fusion with extra ingredients possible.
- Ambient transport and storage.
- No extra energy costs.
- Clean label.



# CARAMELIZED *onion*

## CARAMELIZED ONION

### INGREDIENTS

---

Fresh onion and brown sugar.

### DESCRIPTION

---

Standard caramelized onion.



## CARAMELIZED RED ONION

### INGREDIENTS

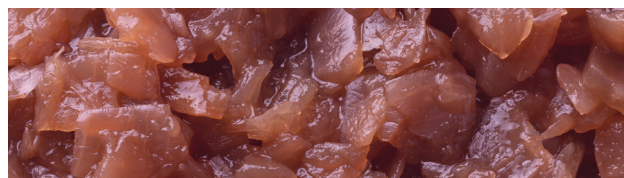
---

Fresh red onion, granulated sugar, cider vinegar, balsamic vinegar, cinnamon, cloves.

### DESCRIPTION

---

Cooked red onion with sugar and vinegar. Pickled/sweet taste.



## GOLDEN CARAMELIZED ONION

### INGREDIENTS

---

Fresh onion, brown sugar and canola oil.

### DESCRIPTION

---

Cooked onion with brown sugar and canola oil. Extra sweet taste.



## REDUCED ONION

### INGREDIENTS

---

Fresh onion.

### DESCRIPTION

---

Naturally caramelized onion. 2 hours cooking time in own juices. Sweet taste without added sugars.



# PICKLED

## *onion*

### INGREDIENTS

Fresh onion, vinegar, sugar, salt and colorant.

### ALLERGENS

No.

### DESCRIPTION

Cooked in its own juices adding vinegar and sugar. Can be added to warm/cold dishes. Suitable for all meals where onions are required. Sweet/bitter taste. Firm and elastic texture.

### PACKAGING



· Heat sealed pouches: 3kg y 5kg.

### CUSTOMIZATION

Differents % of vinegar, % of sugar, different types of colorant. Available in strips. Additional possibilities for personalization. Bio quality available upon request.

### APPLICATIONS

Ideal for tacos, salads, flatbreads, wraps, sandwiches, focaccia, pizzas, hamburger, beans.

### STORAGE CONDITIONS AND SHELF LIFE

Ambient storage. 12 months shelf life. Once opened, keep refrigerated and consume within 10 days.

### ADVANTAGES

- Substantial efficiency improvement compared to IQF or fresh onion.
- Can prolongue shelf life end product.
- Stable yearly prices.
- No microbiological contamination risk.
- No infrastructure for processing necessary.
- Fusion with extra ingredients possible.
- Ambient transport and storage.
- No extra energy costs.



# NO JUICE

## *onion*

### INGREDIENTS

Fresh onion and natural fiber.

### ALLERGENS

No.

### DESCRIPTION

Onion with natural fiber. An onion without juice. Thickened texture due to natural fiber. Pale color and standard onion taste.

### PACKAGING



- Heat sealed pouches: 3kg and 5kg.
- Aseptic bags: 10kg, 20kg, 215kg, 1.000kg.

### CUSTOMIZATION

Different cooking times, different % of natural fiber, different % and types of oil. Additional possibilities for personalization. Bio quality available upon request.

### APPLICATIONS

Ideal for pastry, quiche, vegetarian dishes and any type of product that requires a no juice onion.

### STORAGE CONDITIONS AND SHELF LIFE

Ambient storage. 18 months shelf life. Once opened, keep refrigerated and consume within 7 days.

### ADVANTAGES

- 70kg deep fried EuroOnions = 100kg IQF pre fried onion.
- Can prolongue shelf life end product.
- Stable yearly prices.
- No microbiological contamination risk.
- No infrastructure for processing necessary.
- Fusion with extra ingredients possible.
- Ambient transport and storage.
- Clean label.

# SOFRITO

## *onion and garlic*

### INGREDIENTS

Fresh onion, virgin olive oil, garlic powder, salt, pepper, citric acid.

### ALLERGENS

No.

### DESCRIPTION

Sofrito of onion and garlic. Traditional mix of ingredients. Yellowish color and accentuated attractive odor. Smooth texture and strong elegant taste.

### PACKAGING



- Heat sealed pouches: 3kg y 5kg.
- Aseptic bags: 10kg, 20kg, 215kg y 1.000kg.

### CUSTOMIZATION

Different frying times, different % and types of oil, with or without salt and pepper. Additional possibilities for personalization. Bio quality available upon request.

### APPLICATIONS

Ideal for pasta sauces, dressings, sauces, vegetarian dishes, quiche.

### STORAGE CONDITIONS AND SHELF LIFE

Ambient storage. 18 months shelf life. Once opened, keep refrigerated and consume within 10 days.

### ADVANTAGES

- 80kg sofrito EuroOnions with garlic = 100kg IQF onion with garlic.
- Can prolongue shelf life end product.
- Stable yearly prices.
- No microbiological contamination risk.
- No infrastructure for processing necessary.
- Fusion with extra ingredients possible.
- Ambient transport and storage.
- No extra energy costs.



# DEEP FRIED

## *onion puree*

### INGREDIENTS

---

Fresh onion and vegetable oil.

### ALLERGENS

---

No.

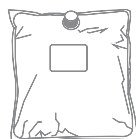
### DESCRIPTION

---

Deep fried onion puree. Can be added to hot/cold dishes. Suitable for all meals in which onions are required. Deep brown color and accentuated fried taste. Perfect replacement for IQF pre fried onion.

### PACKAGING

---



· Aseptic bags:  
10Kg, 20Kg, 215Kg y 1000 kg

### CUSTOMIZATION

---

Different frying times, different types of vegetable oil, with or without salt. Additional possibilities for personalization. Bio quality available upon request.

### APPLICATIONS

---

Ideal for stews, pasta sauce, burger, hot dogs, pizzas, salads, dressings, sandwiches, roast, quiche, tacos, omelette, sauteed vegetables, sauces.

### STORAGE CONDITIONS AND SHELF LIFE

---

Ambient storage. 12 months shelf life. Once opened, keep refrigerated and consume within 10 days.

### ADVANTAGES

---

- 80kg deep fried EuroOnions = 100kg IQF pre fried onion.
- Can prolongue shelf life end product.
- Stable yearly prices.
- No microbiological contamination risk.
- No infrastructure for processing necessary.
- Fusion with extra ingredients possible.
- Ambient transport and storage.



# GARLIC

## *puree*

### INGREDIENTS

---

100% Garlic.

### ALLERGENS

---

No.

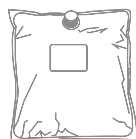
### DESCRIPTION

---

Garlic puree from rehydrated garlic. Can be added to warm / cold dishes. Suitable for all meals where garlic is required. Fine grained with soft texture. Easily mixable into recipe.

### PACKAGING

---



· Aseptic bags:  
10Kg, 20Kg, 215Kg y 1000 Kg.

### CUSTOMIZATION

---

Possibilities for personalization. For example adding salt if required or more concentrated recipe.

### APPLICATIONS

---

Ideal for sauces, vegetables soups, ready meals, pasta, stews, fish dishes, meat products, dairy products.

### STORAGE CONDITIONS AND SHELF LIFE

---

Ambient storage. 18 months shelf life. Once opened, keep refrigerated and consume within 10 days.

### ADVANTAGES

---

- 80kg cooked EuroOnions garlic = 100kg IQF/ garlic.
- Clean label.
- Can prolongue shelf life end product.
- Stable yearly prices.
- No microbiological contamination risk.
- No infrastructure for processing necessary.
- Fusion with extra ingredients possible.
- Ambient transport and storage.

# PRE FRIED ONION

## *IQF*

### INGREDIENTS

---

Fresh Onion and vegetable oil.

### ALLERGENS

---

No.

### DESCRIPTION

---

Pre-fried frozen onion. Deep frozen after frying. Product must be cooked before consumption. Yellowish color with brown edges due to frying process. Specific fried taste.

### PACKAGING

---



· Industrial bag: 10Kg.

### CUSTOMIZATION

---

Diced in 12mm and 20mm. Additional possibilities for personalization.

### APPLICATIONS

---

Ideal for stews, pasta sauce, roasts, quiche, sauces, vegetable mixes, omelet, side dishes, meat products.

### STORAGE CONDITIONS AND SHELF LIFE

---

Frozen storage. 24 months shelf life. Once opened keep frozen.

### ADVANTAGES

---

- Stable yearly prices.
- Specific fried taste.
- Long shelf life.



# PRE FRIED EGGPLANT

## *IQF*

### INGREDIENTS

---

Eggplant and vegetable oil.

### ALLERGENS

---

No.

### DESCRIPTION

---

Pre-fried frozen eggplant. Deep frozen after frying. Product must be cooked before consumption. Yellowish color with brown edges due to frying process. Specific fried taste.

### PACKAGING

---



· Industrial bag: 10Kg.

### CUSTOMIZATION

---

Diced in 12mm and 20mm. Additional possibilities for personalization.

### APPLICATIONS

---

Ideal for stews, pasta sauce, roasts, quiche, sauces, vegetable mixes, omelet, side dishes, meat products.

### STORAGE CONDITIONS AND SHELF LIFE

---

Frozen storage. 24 months shelf life. Once opened keep frozen.

### ADVANTAGES

---

- Stable yearly prices.
- Specific fried taste.
- Long shelf life.



# PRE FRIED PEPPER

## IQF

### INGREDIENTS

Pepper and vegetable oil.

### ALLERGENS

No.

### DESCRIPTION

Pre-fried frozen pepper. Deep frozen after frying. Product must be cooked before consumption. Red color with brown edges due to frying process. Specific fried taste.

### PACKAGING



· Industrial bag: 10Kg.

### CUSTOMIZATION

Diced in 12mm and 20mm. Additional possibilities for personalization.

### APPLICATIONS

Ideal for stews, pasta sauce, roasts, quiche, sauces, vegetable mixes, omelet, side dishes, meat products.

### STORAGE CONDITIONS AND SHELF LIFE

Frozen storage. 24 months shelf life. Once opened keep frozen.

### ADVANTAGES

- Stable yearly prices.
- Specific fried taste.
- Long shelf life.

# PRE FRIED ZUCCHINI

## IQF

### INGREDIENTS

Zucchini and vegetable oil.

### ALLERGENS

No.

### DESCRIPTION

Pre-fried frozen zucchini. Deep frozen after frying. Product must be cooked before consumption. Yellowish color with brown edges due to frying process. Specific fried taste.

### PACKAGING



· Industrial bag: 10Kg.

### CUSTOMIZATION

Diced in 12mm and 20mm. Additional possibilities for personalization.

### APPLICATIONS

Ideal for stews, pasta sauce, roasts, quiche, sauces, vegetable mixes, omelet, side dishes, meat products.

### STORAGE CONDITIONS AND SHELF LIFE

Frozen storage. 24 months shelf life. Once opened keep frozen.

### ADVANTAGES

- Stable yearly prices.
- Specific fried taste.
- Long shelf life.



# CHUTNEY

## INGREDIENTS

Onion, brown sugar, cider vinegar, balsamic vinegar, acetic acid, salt, black pepper, cinnamon, clove.

## ALLERGENS

Yes. Contains sulfites.

## DESCRIPTION

Caramelised onion chutney. Can be added to hot/cold dishes. Deep dark color and specific spiced chutney taste. Firm texture.

## PACKAGING



- Heat sealed pouches: 3kg y 5kg.
- Aseptic bags: 10kg, 20kg, 215kg y 1.000kg.

## CUSTOMIZATION

Different cooking times. Different % of spices/sugar/cider etc. Additional possibilities for personalization.

## APPLICATIONS

Ideal to accompany meat dishes, salads, starters, sandwiches, dressings.

## STORAGE CONDITIONS AND SHELF LIFE

Ambient storage. 18 months shelf life. Once opened, keep refrigerated and consume within 10 days.

## ADVANTAGES

- 70kg EuroOnions chutney = 100kg IQF onion chutney.
- Can prolongue shelf life end product.
- Stable yearly prices.
- No microbiological contamination risk.
- No infrastructure for processing necessary.
- Fusion with extra ingredients possible.
- Ambient transport and storage.