



# Ready-to-use Cooked Onions Catalogue

PROUD MEMBER OF





**“Rooted in family tradition since the '70s, Solions blends over 50 years of expertise with bold innovation, cultivating natural food solutions from our roots to your table.”**



## Our certifications



Company authorised  
by the FDA for export

# Ready-to-use onion solutions for



Food service



Food industry

## Your benefits with Solions:

- 1 Save time in preparation  
(Ready to eat/use)
- 2 Reduce costs (up to 50% higher yield, lower  
energy consumption, reduced labour)
- 3 Constant product quality
- 4 Microbiological safety
- 5 Ambient transport and storage
- 6 18-month shelf life
- 7 100% Spanish onions
- 8 Reduced investment in  
cooking infrastructure



# Our packaging options:

## Food service

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**DoyPack**  
500 g · 1 kg



**Heat-sealed pouches**  
3kg · 5 kg

## Food industry

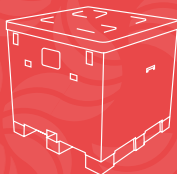
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**Aseptic bags**  
10kg · 20 kg



**Drum**  
215 kg



**Pellecon**  
1000 kg

# Where our onions make the difference



## Meat

Boudin  
Sausages  
Chorizo

Merguez  
Meatballs



## Soups & Cream Soups

Onion Soup  
Gazpacho

Velouté  
Lentil soup



## Sauces / Dippings

BBQ  
Ketchup  
Pasta sauces  
Curries

Hummus  
Guacamole  
Chutney  
Bolognese



## Toppings

Burger  
Hot dogs  
Pizzas

Nachos  
Salads  
Kebabs

Tacos  
Poke Bowls  
Sandwiches



## Ready Meals

Spanish tortilla  
Chicken Curry  
Chilli con carne  
Lasagne

Croquettes  
Dumplings  
Pierogi

# Up to 50% savings with Solions vs. fresh / IQF onion

## Solions

No labour needed

100% yield

Ready to eat / use

Ambient transport and storage

Microbiological safety

Consistent quality every batch



## IQF / Fresh

Requires staff for prep and handling

Up to 50% loss during processing

Requires defrosting and cooking

Costly frozen transport and storage

Higher microbiological risk

Batch variability possible



# 100% yield

# The little affordable touch that makes a big difference in every bite



- ✓ Add flavor
- ✓ Add texture
- ✓ Add aroma
- ✓ Add sweetness
- ✓ Add umami
- ✓ Health benefits

"Enhance your base sauces with our beautifully sweet & natural onion products, providing a real depth of flavour for all of your mother sauces.

Reduce cooking times and improve yields with these umami rich pre-cooked onions"

**Ian Armstrong**

Head of  **SOLINA**  
Chef's table



# Up to 240 Recipes available



## Cooked

- Cooked
- Lightly Cooked
- Extra Cooked
- Organic Cooked Onion
- Cooked with Oil



## Caramelised

- Naturally Caramelised
- Caramelised Onion
- Dark Caramelised
- Red Caramelised
- Caramelised Onion Paste



## Specialities

- Pickled
- Onion Curry Sauce
- Chutney



## Other vegetables

- Mix of Onion with Peppers
- Zucchini
- Garlic Purée



## 100% tailored to your needs

Your recipe, our solution.



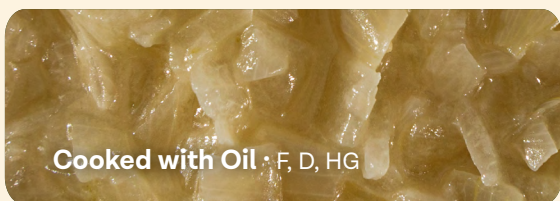
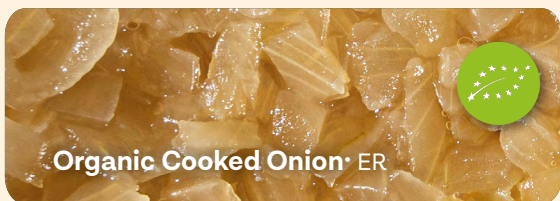
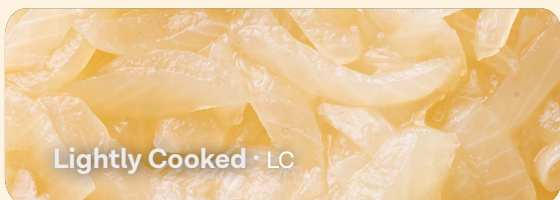


# Cooked



# Cooked

Cooked





# Caramelised





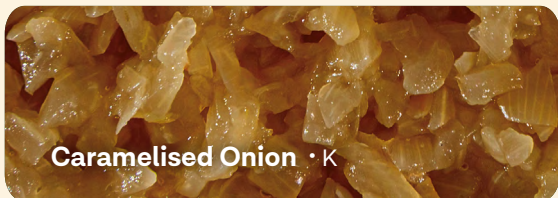


# Caramelised

Caramelised



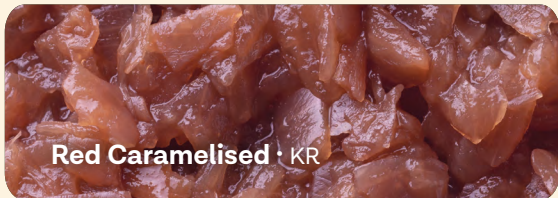
**Naturally Caramelised** • RN



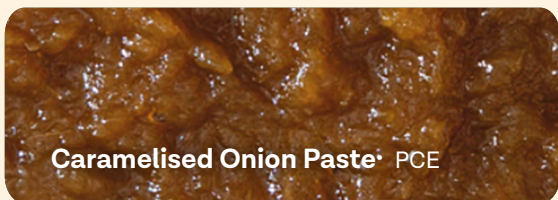
**Caramelised Onion** • K



**Dark Caramelised** • CMI | KE



**Red Caramelised** • KR



**Caramelised Onion Paste** • PCE



# Specialities







# Specialities



**Pickled** • CRR



**Onion Curry Sauce** • PCS

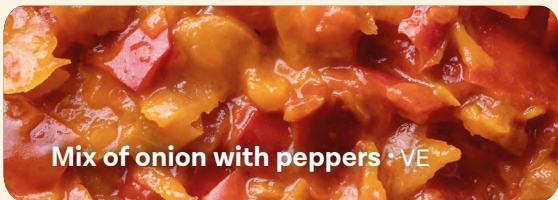


**Chutney** • CH

# Other vegetables



# Other vegetables



Mix of onion with peppers • VE



Zucchini • NG



Garlic Purée • PAE





solions

**100% tailored to your needs**



solions

**Your recipe.  
Our solution.**

# Customise your way

Endless possibilities for your recipe.  
Our solution.



## Shape it

- ☐ Dices 6 / 12 mm
- ☐ Slices
- ☐ Purée
- ☐ Paste



## Cook it

- ☐ Cooked
- ☐ Light cooked
- ☐ Extra cooked
- ☐ Naturally caramelised
- ☐ Caramelised
- ☐ Fried



## Flavour it

- ☐ Smoked
- ☐ Curry
- ☐ Natural
- ☐ Sofrito
- ☐ Vinegary
- ☐ Added sugar
- ☐ Added salt
- ☐ Other



## Choose the oil

- ☐ No oil
- ☐ Olive oil
- ☐ Rapeseed
- ☐ Sunflower
- ☐ Other



## Choose the packaging

- ☐ Heat-sealed pouches (500g, 1, 3, 5 kg)
- ☐ Aseptic bags (10, 20, 215, 1000 kg)



**Contact us:**



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[info@solions.com](mailto:info@solions.com)



Your recipe.  
**Our solution.**