



EuroOnions is a spanish company, born in the 80s, and currently worldwide leader in its sector.

Our onions are washed, peeled and cut into dices and afterwards cooked, fried or caramelized. Our production process takes away our client's hassle of having to process the onions themselves. This makes our onions the perfect ingredient for the food industry or food service.





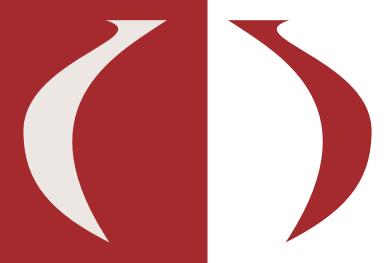












EUROONIONS

State of the art factory.

40.000m2 production facility.

350tn/day production capacity.

Ready to use products.

Exports to all 5 continents.







sauteed onion



caramelized onion



pickled onion



deep fried onion puree

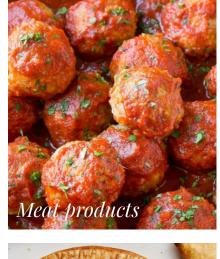


garlic puree



IqF fried

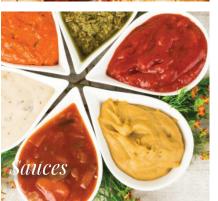












Pastries



ADVANTAGES READY TO USE ONIONS

100% efficiency	50% weight loss during processing
Can prolongue shelf life end product	-
Stable yearly prices	Subject to significant price changes
No microbiological risk	Possibility of contamination
No infrastructure for processing	Infrastructure necessary for processing
Fusion with extra ingredients possible	Only onion
Cheaper transport. Ambient	Chilled transport
Cheap and easy storage. Ambient	Chilled storage

() EUROONION IQF/RAW ONION

No extra energy costs From -18°C to 100°C

Our onions are used by

















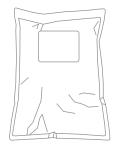


TAILOR MADE RECIPES

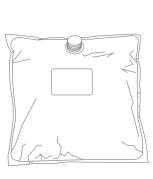
- Different % sugar and type of sugar. Brown sugar, white sugar.
- Different % oil and type of oil.
 Olive, rapeseed, sun ower.
- Different % salt.
- Size of dice.
- Different cooking and/or frying time.
- More or less juice.



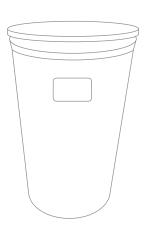
Cans 1/2kg / 3kg / 5kg



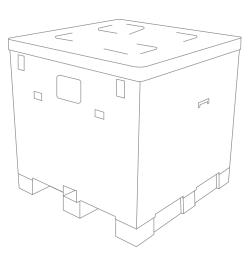
Heated Sealed Pouches 3kg / 5kg



Aseptic Bags 10kg / 20kg



Drum *215 kg*



Pellecon 1000 kg

WHY PARTNER WITH EUROONIONS?

Client focused strategy.

Tailor made products. 160 different recipes.

Worldwide leader ready to use onions.

1 stop shop for all your onion business.

Experienced multilingual staff at your service.

