

Onion purée

Ref. P

Ingredients

Fresh onion.

Allergens

No.

Description

Cooked onion puree. Can be added to warm/cold dishes. Suitable for all meals where onions are required. Yellow pale color.

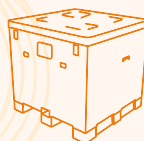
Packaging



**Aseptic
Bags**
10kg/20kg



Drum
215kg



Pellecon
1000kg



**Heated Sealed
Pouches**
1kg/3kg/5kg

Customization

Different cooking times, different types of oil (rapeseed or sunflower), with or without salt. Additional possibilities for personalization. Organic quality available upon request.

Applications

Ideal for stews, soups, creams, sauces, doughs, fillings, stir-fries, dressings, roasts, quiches, tortillas.

Storage conditions and shelf life

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

Advantages

- Substantial efficiency improvement compared to IQF or fresh onion
- Can prolongue shelf life end produc
- 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

Mashed onion purée

Ref. PK

Ingredients

Fresh onion, oil.

Allergens

No.

Description

Mashed onion paste. Can be added to warm/cold dishes.
Suitable for all meals where onions are required.
Yellow pale color. Natural flavor.

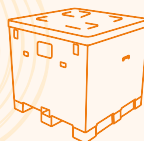
Packaging



**Aseptic
Bags**
10kg/20kg



Drum
215kg



Pellecon
1000kg



**Heated Sealed
Pouches**
1kg/3kg/5kg

Customization

Different cooking times, different types of oil (canola or sunflower),
with or without salt. Additional possibilities for personalization.
Organic quality available upon request.

Applications

Ideal for stews, soups, purees, creams, sauces, doughs, fillings,
stir-fries, dressings, roasts, quiches, tortillas.

Storage conditions and shelf life

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

Ref. CP

Ingredients

Fresh onion, oil, sugar.

Allergens

No.

Description

Caramelized onion puree, Can be added to warm/cold dishes.
Suitable for all meals where onions are required.
Roasted brown color and smooth texture. Sweet taste.

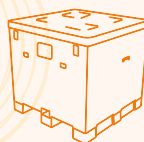
Packaging



**Aseptic
Bags**
10kg/20kg



Drum
215kg



Pellecon
1000kg



**Heated Sealed
Pouches**
1kg/3kg/5kg

Customization

Different cooking times, different types and % of sugar,
with or without oil, different types and % of oil (rapeseed
or sunflower), with or without salt. Also available as paste (thicker).
Additional possibilities for customization.
Organic quality available upon request.

Applications

Ideal for stews, soups, purees, creams, sauces, doughs, fillings,
stir-fries, dressings, roasts, quiches, tortillas, jams, pairings.

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

Creamy onion purée

Ref. PCC

Ingredients

Fresh onion, oil.

Allergens

No.

Description

Creamy onion puree. Can be added to warm/cold dishes. Suitable for all meals where onions are required. Yellow pale color. Slightly sweet flavor.

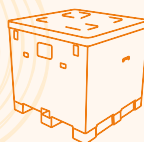
Packaging



**Aseptic
Bags**
10kg/20kg



Drum
215kg



Pellecon
1000kg



**Heated Sealed
Pouches**
1kg/3kg/5kg

Customization

Different cooking times, different types and % of oil (rapeseed or sunflower), with or without salt. Also available as paste (thicker). Additional possibilities for personalization. Organic quality available upon request.

Applications

Ideal for stews, soups, purees, creams, sauces, doughs, fillings, stir-fries, dressings, roasts, quiches, tortillas.

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

Cooked onion

Ref. R

Ingredients

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. Prefect replacement for IQF or fresh onion. Pale yellow color.

Packaging



**Aseptic
Bags**

10kg/20kg



Drum

215kg



**Heated Sealed
Pouches**

1kg/3kg/5kg

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

Customization

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

Cooked onion in slices

Ref. R

Ingredients

Fresh onion.

Allergens

No.

Description

Standard onion. Cooked in its own juices.

Packaging



**Aseptic
Bags**
10kg/20kg



Drum
215kg



**Heated Sealed
Pouches**
1kg/3kg/5kg

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

Extra cooked onion

Ref. X

Ingredients

Fresh onion.

Allergens

No.

Description

Cooked onion with little juice.

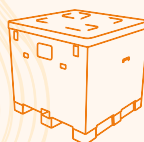
Packaging



**Aseptic
Bags**
10kg/20kg



Drum
215kg



Pellecon
1000kg



**Heated Sealed
Pouches**
1kg/3kg/5kg

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

Caramelized onion

Ref. K

Ingredients

Fresh onion, brown 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.

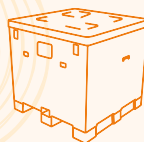
Packaging



**Aseptic
Bags**
10kg/20kg



Drum
215kg



Pellecon
1000kg



**Heated Sealed
Pouches**
1kg/3kg/5kg



Cans
1/2kg
3kg/5kg

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 red onion

Ref. KR

Ingredients

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

Allergens

No.

Description

Red onion cooked with sugar and vinegar, sweet and pickled flavor.

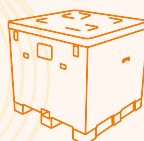
Packaging



**Aseptic
Bags**
10kg/20kg



Drum
215kg



Pellecon
1000kg



**Heated Sealed
Pouches**
1kg/3kg/5kg



Cans
1/2kg
3kg/5kg

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

Golden caramelized onion

Ref. GL

Ingredients

Fresh onion, canola oil, brown sugar, acid corrector E-330.

Allergens

No.

Description

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

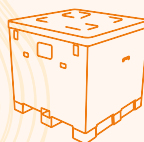
Packaging



**Aseptic
Bags**
10kg/20kg



Drum
215kg



Pellecon
1000kg



**Heated Sealed
Pouches**
1kg/3kg/5kg



Cans
1/2kg
3kg/5kg

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

Naturally caramelized onion

Ref. RN

Ingredients

Fresh onion.

Allergens

No.

Description

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

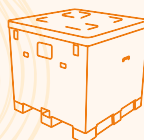
Packaging



**Aseptic
Bags**
10kg/20kg



Drum
215kg



Pellecon
1000kg



**Heated Sealed
Pouches**
1kg/3kg/5kg



Cans
1/2kg
3kg/5kg

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 in slices

Ref. CA

Ingredients

Fresh onion, Moscavado sugar, sunflower oil.

Allergens

No.

Description

Caramelised onion strips with a slight vinegary touch.

Packaging



**Aseptic
Bags**
10kg/20kg



Drum
215kg



**Heated Sealed
Pouches**
1kg/3kg/5kg

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.

Fried onion

Ref. DM

Ingredients

Fresh onion, oil, salt.

Allergens

No.

Description

Fried onion. Can be added to warm/cold dishes. Suitable for all meals where onions are required. Dark brown color and accentuated fried flavor.

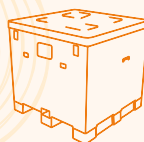
Packaging



**Aseptic
Bags**
10kg/20kg



Drum
215kg



Pellecon
1000kg



**Heated Sealed
Pouches**
1kg/3kg/5kg



Cans
1/2kg
3kg/5kg

Customization

Different cooking times, different types of oil (rapeseed or sunflower). Also available in puree. Additional possibilities for personalization. Organic quality available upon request.

Applications

Ideal for casseroles, pasta sauces, burgers, hot dogs, pizzas, salads, dressings, sandwiches, roasts, quiche, tacos, tortillas, sauteed vegetables, stir-fries, creams, purees, soups.

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

Sautéed

Ref. D | H

Ingredients

Fresh onion, sunflower oil, salt, acid Corrector E-330.

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.

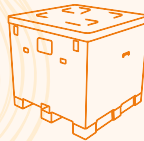
Packaging



**Aseptic
Bags**
10kg/20kg



Drum
215kg



Pellecon
1000kg



**Heated Sealed
Pouches**
1kg/3kg/5kg



Cans
1/2kg
3kg/5kg

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

Sofrito onion and garlic

Ref. AP

Ingredients

Fresh onion, garlic powder, white pepper, oil, salt, 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



**Heated Sealed
Pouches**

1kg/3kg/5kg

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, vegetarian dishes, quiche, pizzas, hamburgers, pâté.

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

Sautéed onion with thyme and agave

Ref. AT

Ingredients

Fresh onion, oil, salt, thyme, agave.

Allergens

No.

Description

Sautéed onion with thyme and agave. Can be added to hot and cold dishes. Suitable for all meals where onion is required. Accentuated thyme flavor. Firm texture. Pale yellow color.

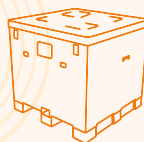
Packaging



**Aseptic
Bags**
10kg/20kg



Drum
215kg



Pellecon
1000kg



**Heated Sealed
Pouches**
1kg/3kg/5kg



Cans
1/2kg
3kg/5kg

Customization

Different % oil, different types of oil, different types of spices. Available in puree. Additional possibilities of personalization.

Applications

Ideal for hummus, pasta, soups, pizzas, burgers, hot dogs, tacos, quiches, casseroles, sauces, dressings, roasts.

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

Pickled

Ref. CRR

Ingredients

Fresh onion, cider vinegar, sugar, salt, colorant E163, firming agent: calcium chloride, acidity regulator: E330.

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



Heated Sealed Pouches
1kg/3kg/5kg

Customization

Different % 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

Chutney

Ref. CH

Ingredients

Fresh onion, brown sugar, balsamic vinegar, apple cider vinegar, acid corrector E260, salt, cinamon, cloves, black pepper.

Allergens

No.

Description

Caramelized onion chutney with a dark color and a specific spicy flavor.

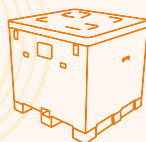
Packaging



**Aseptic
Bags**
10kg/20kg



Drum
215kg



Pellecon
1000kg



**Heated Sealed
Pouches**
1kg/3kg/5kg



Cans
1/2kg
3kg/5kg

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

Onion

Ref. C110

Ingredients

Fresh onion, 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



**Heated Sealed
Pouches**
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

Zucchini

Ref. N110

Ingredients

Fresh zucchini, 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



**Heated Sealed
Pouches**
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

Eggplant

Ref. B120

Ingredients

Fresh eggplant, 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



**Heated Sealed
Pouches**
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

Pepper

Ref. PR110

Ingredients

Fresh pepper, 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



**Heated Sealed
Pouches**
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

Red pepper and onion

Ref. PR

Ingredients

Fresh onion, fresh red pepper, oil.

Allergens

No.

Description

Red Pepper and Onion mix cooked in their own juices and diced. Can be added to warm and cold dishes. Suitable for all meals where pepper mix is required. Firm and elastic texture with a sweet sensation.

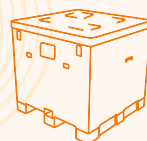
Packaging



Aseptic Bags
10kg/20kg



Drum
215kg



Pellecon
1000kg



Heated Sealed Pouches
1kg/3kg/5kg



Cans
1/2kg
3kg/5kg

Customization

With or without oil. 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 empanadas, sauces, pies, pasta, stew, vegan dishes, meat dishes, omelette, rice.

Storage conditions and shelf life

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

Advantages

- 80kg cooked EuroOnions Pepper Mix = 100kg IQF pepper and onion mix
- 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

Red and green pepper and fried onion

Ref. PF

Ingredients

Red pepper, green pepper, onion, sunflower oil, lemon juice.

Allergens

No.

Description

Green Pepper and Onion mix cooked in their own juices with sunflower oil and diced. Can be added to warm and cold dishes. Suitable for all meals where pepper mix is required. Firm and elastic texture with a sweet sensation..

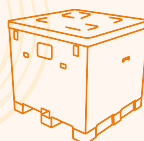
Packaging



**Aseptic
Bags**
10kg/20kg



Drum
215kg



Pellecon
1000kg



**Heated Sealed
Pouches**
1kg/3kg/5kg



Cans
1/2kg
3kg/5kg

Customization

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

Applications

Ideal for empanadas, sauces, pies, pasta, stew, vegan dishes, meat dishes, omelette, rice.

Storage conditions and shelf life

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

Advantages

- 80kg cooked EuroOnions Pepper Mix = 100kg IQF/pepper and onion mix..
- 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.

Mashed garlic

Ref. PA

Ingredients

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

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