



# ONION

*On native starch*



## Properties

of onion on native starch

1

Qualitatively and microbiologically tested

2

An instant product with a stable flavour

3

It does not require any sterilisation processes which weakentaste and smell

4

Ability to remove the starch level from the recipe

5

No maltodextrin in the composition

6

The first such option on the market



	STARCH DRIED	ONION DRIED ON MALTODEXTRIN	TRADITIONALLY DRIED
DECLARATION	dried onion juice	onion powder	onion powder
SOLUBILITY	total (possible natural onion flesh sediment)	total (possible natural onion flesh sediment)	natural sediment
PREPARATION	instant	instant	must be boiled
MICROBIOLOGY	low limits	low limits	high limits
QUALITY	the product does not require additional thermal processing (e.g. sterilisation)	the product does not require additional thermal processing (e.g. sterilisation)	-
STRENGTH OF TASTE	strong (min. 3 times stronger than traditionally dried products)	strong (min. 3 times stronger than traditionally dried products)	weak

The application of **starch** instead of maltodextrin allows for fully **natural ingredient declarations**.



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