



Product Name	Pink Onion Powder	Product Code	SAE-PINK-ONION-POWDER
Botanical Name	Allium cepa	HS Code	0712.20
Category / Class	Dehydrated Onion & Garlic · Dehydrated Onion	Shelf Life	On request
Commercial Form	Powder	Minimum Order	1 MT or mixed load
Sourcing Origin	India	Port & Terms	Nhava Sheva · FOB/CFR/CIF



1. GENERAL PRODUCT INFORMATION & COMMERCIAL PROFILE

Pink Onion Powder — Allium cepa

Powder milled from dehydrated pink onion, milder than red onion powder, for snack seasonings, soups and spice blends.

Forms available	Powder
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2. PHYSICAL & CHEMICAL SPECIFICATIONS

Full specification on request. We send the current specification and a certificate of analysis for the lot you are buying.

3. PACKING & SHIPPING LOGISTICS

Standard export packaging	25 kg paper bags or fibre drums with double poly liner; Retail and private-label packs on request
Custom / private label	Retail packs, custom bags and cartons with your artwork, language and barcodes
20 ft FCL container load	On request
40 ft FCL container load	On request
Storage conditions	Cool, dry, well-ventilated store away from direct sunlight and moisture
Product shelf life	On request

4. KEY QUALITY FEATURES

- Machine-cleaned and graded to buyer specification (destoner, gravity separator, Sortex).
- Certificate of analysis for every lot; third-party inspection on request.
- Bulk, retail or private-label packing; can ship alone or in a mixed container.

Accreditations & compliance: ISO 22000 · ISO 9001 · FSSAI · APEDA · Spices Board India · Kosher · Star Export House. Pre-shipment inspection and certificate of analysis on request.

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