



# DEHYDRATED ONION & GARLIC PRODUCTS



**"Quality Dried Onions, Empowering Global Flavors."**

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# Onions Portfolio

## Dehydrated Onion Product Specifications

### 1. Product Types:

- **Dehydrated White Onion:** Flakes, Minced, Chopped, Granules, Powder
- **Dehydrated Red Onion:** Flakes, Granules, Powder
- **Dehydrated Yellow Onion:** Flakes, Granules, Powder
- **Dehydrated Toasted Onion:** Flakes, Powder

### 2. Physical Characteristics:

- **Color:** White or light yellow for white onions; light to dark red for red onions.
- **Size:** Available in various sizes like flakes (10-30 mm), minced (1-3 mm), granules (0.5-1 mm), and powder (80-100 mesh).
- **Flavor:** Strong, pungent flavor characteristic of fresh onions.
- **Moisture Content:** Less than 6% (for enhanced shelf life).

### 3. Quality Standards:

- **Purity:** 99% purity with no artificial additives or preservatives.
- **Foreign Matter:** 0.5% maximum.

### 4. Shelf Life:

- **Storage Conditions:** Cool and dry place with temperatures below 25°C.
- **Shelf Life:** Up to 24 months when stored under proper conditions.

### 5. Packaging:

- **Available Options:** 20-25 kg poly bags, cartons, or customized packaging based on buyer's needs.
- **Inner Packaging:** Food-grade polythene liners to maintain product quality.
- **Labels:** Product name, weight, batch number, date of manufacturing, and expiry date.

### 6. Applications:

- Used in processed foods, snacks, ready-to-eat meals, soups, seasonings, and spice mixes.
- Popular in the foodservice industry for enhancing flavor and shelf stability.

# DEHYDRATED WHITE ONION



Dehydrated white onion chopped



Dehydrated white onion kibbled



Dehydrated white onion powder



Dehydrated white onion Minced



Dehydrated white onion chopped



Dehydrated white onion Granules

# DEHYDRATED RED ONION



Red onion chopped



Red onion Granules



Red onion Kibbled-Flakes



Red Onion Minced



Red onion powder

# DEHYDRATED PINK ONION



Dehydrated Pink onion  
kibbled/Flakes



Dehydrated Pink onion  
chopped/Minced



Dehydrated Pink onion  
Granules/Powder

# Garlic Portfolio

## Dehydrated Garlic Product Specifications

### 1. Product Types:

- **Chopped Dehydrated Garlic:** Small pieces, ideal for soups, sauces, and marinades.
- **Minced Dehydrated Garlic:** Finer than chopped, suitable for seasoning.
- **Granulated Dehydrated Garlic:** Larger granules, great for spice blends and dry rubs.
- **Garlic Powder:** Finely ground, perfect for seasoning mixes and sauces.

### 2. Physical Characteristics:

- **Color:** Light tan to off-white; uniform appearance.
- **Size:** Available in various sizes.
- **Flavor:** Strong, pungent garlic flavor with no off-odors.
- **Moisture Content:** Less than 6% (for enhanced shelf life).

### 3. Quality Standards:

- **Purity:** 99% purity with no artificial additives or preservatives.
- **Foreign Matter:** 0.5% maximum.

### 4. Shelf Life:

- **Storage Conditions:** Cool and dry place with temperatures below 25°C.
- **Shelf Life:** Up to 24 months when stored under proper conditions.

### 5. Packaging:

- **Available Options:** 20-25 kg poly bags, cartons, or customized packaging based on buyer's needs.
- **Inner Packaging:** Food-grade polythene liners to maintain product quality.
- **Labels:** Product name, weight, batch number, date of manufacturing, and expiry date.

### 6. Applications:

- Used in processed foods, snacks, ready-to-eat meals, soups, seasonings, and spice mixes.
- Popular in the foodservice industry for enhancing flavor and shelf stability.

# DEHYDRATED GARLIC PRODUCTS



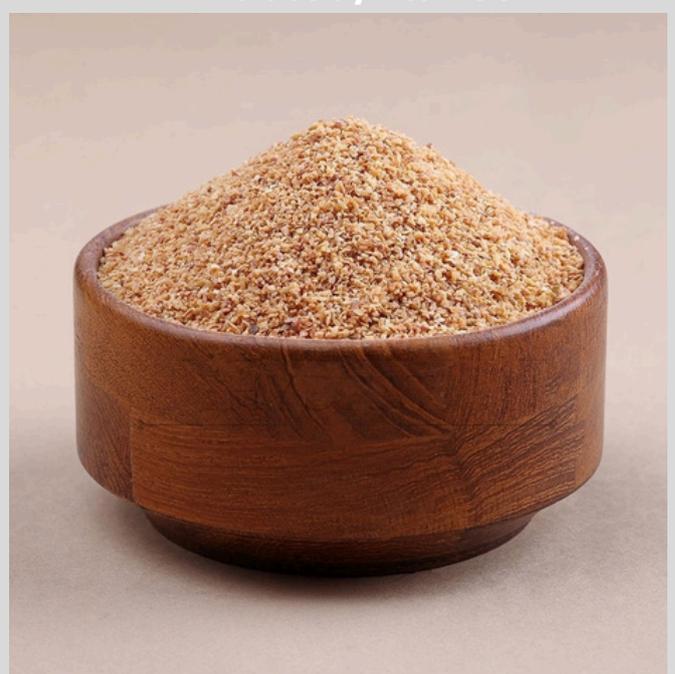
Dehydrated Garlic Powder



Dehydrated Garlic  
Kibbled/Flakes



Dehydrated Garlic  
Chopped



Dehydrated Garlic  
Granules / Minced

# Discover the numerous advantages of OniRush Dried Onion & Garlic products

- **Cost-Effective:-** Reducing storage and transportation costs due to its lightweight, dehydrated form, OniRush dried products offers great value for businesses in the food industry.
- **Long Shelf Life:-** With an extended shelf life, our dried products eliminates the hassle of frequent inventory rotation, ensuring you always have a fresh, ready-to-use product on hand.
- **Consistent Quality:-** We prioritize quality at OniRush, offering a product that maintains a uniform taste, texture, and flavor, ensuring consistent results in your recipes.
- **Versatile Use:-** From sauces and seasonings to snacks and ready meals, our products fits seamlessly into a wide variety of applications, providing a rich onion & garlic flavor without the need for fresh onions & garlicks.
- **Time-Saving:-** Skip the time-consuming peeling, chopping, and cleaning that come with fresh onions & Garlicks. They can be added directly to recipes without the need for rehydration, saving time in cooking.
- **Enhanced Flavor Control:-** Our dehydrated products offers concentrated flavor, allowing you to easily adjust the intensity to suit various dishes without overpowering other ingredients.
- **Reduced Waste:-** Fresh onions & Garlicks often spoil quickly, leading to waste. OniRush products minimizes waste by staying fresh for long periods, ensuring every ounce is used effectively.
- **Food Safety:-** OniRush adheres to the highest standards of food safety, ensuring our products are free from contaminants and offer reliable performance in your production processes.
- **Consistent Supply:-** We ensure a stable and consistent supply, preventing the disruptions that can occur with fresh onion & garlic availability, particularly during off-seasons or poor harvests.
- **Customizable Options:-** At OniRush, we offer various packaging sizes and custom blends to fit your specific business needs, providing flexibility for bulk buyers or specialty product manufacturers.

**Our commitment to quality and customer satisfaction ensures that your business can rely on us for superior products and service.**