



Quality Dehydrated
Onion Products



Cascade Specialties, Inc. has been committed to producing quality dehydrated onions since its establishment in 1993.

Under Jain Irrigation Systems ownership, we continue to produce quality products from seed to harvest. We accomplish this by working with local growers, monitoring crop development, using optimum harvesting & production techniques and cutting-edge climate-controlled storage facilities. Our work is concluded only upon satisfactory delivery of our products to our customers.

Employing this hands-on philosophy at our facilities in the state of Oregon, aided by the latest technology, we can trace our products to the very field from which they were grown.

What makes our products unique?

When you choose us for dehydrated onions, you are assured a product that meets all your specifications. We're confident of this because of the following philosophies integral to our business:

- Commitment to Customer Satisfaction.
- Environmental Awareness.
- Market Leadership.
- Excellence in Quality.
- Sustainable Development.

We employ a quality control program to ensure products with Sustainability, Traceability, Consistency and Food Safety including but not limited to:

- Breeding programs that ensure continuity of seed supply and crop consistency.
- Hazard Analysis and Critical Control Points (HACCP).
- Standard Operating Procedures (SOP's).
- Manufacturing standards and methods such as ADOGA & BAM.
- State-of-the-Art Growing, Production & Storage Facilities.




Our Growing and Production capabilities include:

- Ideal conditions with silty loam & naturally low bacteria soil, abundant water supplies, long sunny days and cool nights.
- Bio-Energy Partnership with a local power generating utility to pre-heat air flowing to dryers.
- Specially designed Dryers for consistent product quality.
- Climate controlled Storage facilities ensuring Freshness.
- Facilities that are Strategically located for Worldwide distribution.

Third-Party Certifications:

- Kosher - Parve
- Halal
- American Institute of Baking (AIB)
- Intertek-RQA
- Oregon Tilth Certified Organic (OTCO)

Onion Specifications—Conventional & Organic

	Premium Onion Powder	Granulated Onion	Minced Onion	Chopped Onion	Large Chopped Onion
					

Physical Specifications

Moisture	5% Max	5.5% Max	5.5% Max	5.5% Max	5.5% Max
HWI	20% Max				
Color	Beige – Creamy White	Beige –Creamy White w/ occasional pink, green & amber specs.	Beige –Creamy White w/ occasional pink, green & amber specs.	Beige –Creamy White w/ occasional pink, green & amber specs.	Beige –Creamy White w/ occasional pink, green & amber specs.
Particle Size	US# 35 +Trace US# 45 +2% Max US# 80 +25% Max US# 100 +50% Max	US# 30 +Trace US# 35 +5% Max US# 100 -6% Max	US# 4 +Trace US# 6 +2% Max US# 20 -3% Max US# 35 -1% Max	US# .265 +Trace US# 4 +2% Max US# 8 -60% Max US# 12 -10% Max	US# .375 +Trace US# .265 +5% Max US# 8 -30% Max US# 12 -10% Max
Bulk Index		120 – 170	180 – 210	215 - 300	300 – 400

Extra Low Bacteria Products (Max Levels)

Std Plate Count	100,000 cfu/gm	100,000 cfu/gm	100,000 cfu/gm	100,000 cfu/gm	100,000 cfu/gm
Yeast	100 cfu/gm	100 cfu/gm	100 cfu/gm	100 cfu/gm	100 cfu/gm
Mold	100 cfu/gm	100 cfu/gm	100 cfu/gm	100 cfu/gm	100 cfu/gm
Coliform	100 cfu/gm	100 cfu/gm	100 cfu/gm	100 cfu/gm	100 cfu/gm
E. coli	Absent in 1 gm	Absent in 1 gm	Absent in 1 gm	Absent in 1 gm	Absent in 1 gm
Salmonella	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm

Low Bacteria Products (Max. Levels)

Std Plate Count	300,000 cfu/gm	300,000 cfu/gm	300,000 cfu/gm	300,000 cfu/gm	300,000 cfu/gm
Yeast	300 cfu/gm	300 cfu/gm	300 cfu/gm	300 cfu/gm	300 cfu/gm
Mold	300 cfu/gm	300 cfu/gm	300 cfu/gm	300 cfu/gm	300 cfu/gm
Coliform	300 cfu/gm	300 cfu/gm	300 cfu/gm	300 cfu/gm	300 cfu/gm
E. coli	Absent in 1 gm	Absent in 1 gm	Absent in 1 gm	Absent in 1 gm	Absent in 1 gm
Salmonella	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm

Regular Products (Max Levels)

Std Plate Count	1,000,000 cfu/gm	1,000,000 cfu/gm	1,000,000 cfu/gm	1,000,000 cfu/gm	1,000,000 cfu/gm
Yeast	500 cfu/gm	500 cfu/gm	500 cfu/gm	500 cfu/gm	500 cfu/gm
Mold	500 cfu/gm	500 cfu/gm	500 cfu/gm	500 cfu/gm	500 cfu/gm
Coliform	500 cfu/gm	500 cfu/gm	500 cfu/gm	500 cfu/gm	500 cfu/gm
E. coli	Absent in 1 gm	Absent in 1 gm	Absent in 1 gm	Absent in 1 gm	Absent in 1 gm
Salmonella	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm

* Ultra Low Bacteria and other products with Special Requirements available in Limited Quantities.

“Cascade Specialties, Inc. is the Premier Manufacturer of naturally grown, extra-low bacteria conventional & organic dehydrated onion products worldwide”

Cascade Specialties, Inc.

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a subsidiary of



Jain's Mission

Leave this world better than you found it.