



READY-TO-USE COOKED ONIONS

PROUD MEMBER OF
 SOLINA

Your recipe.
Our solution.



Who we are

Spanish company founded in 1980,
specialized in **ready-to-use onion solutions**.
We serve both the food industry and the food
service sectors.

- 1 production site (Alzira, Valencia)
- 1 logistic center (Chinchilla)

Your recipe.
Our solution.

100%

Spanish onion



40K

m2

Production
capacity

350

ton/day

Production
capacity

Innovation • Quality • Convenience



Ready-to-use cooked onion solutions for:



Food
service



Food
industry

Benefits

- 1 Save time in preparation (Ready to eat/use)
- 2 Reduce costs (up to 50% higher yield, lower energy consumption, reduced labour)
- 3 Constant product quality
- 4 Microbiological safety
- 5 Ambient transport and storage
- 6 18-month shelf life, 7 days in refrigerator once opened
- 7 100% Spanish onions
- 8 Reduced investment in cooking equipment



Company authorised
by the FDA for export



Ready to use



IQF/Fresh onion



No labour needed

Requires staff for prep and handling

100% yield

Up to **50%** loss during processing

Ready to eat / use

Requires defrosting and cooking

Ambient transport and storage

Costly frozen transport and storage

Microbiological safety


Higher microbiological risk

Consistent quality every batch

Batch variability possible



Our expertise

A close-up photograph of finely chopped, translucent, light-colored cooked onions.

Cooked

- Cooked Onion
- Lightly Cooked
- Extra Cooked
- Organic Cooked
- Cooked with Oil

A close-up photograph of finely chopped, golden-brown caramelized onions.

Caramelized

- Naturally Caramelized
- Dark Caramelized
- Caramelized Onion
- Red Caramelized
- Caramelized Onion Paste

A close-up photograph of sliced, reddish-pink pickled onions.


Specialities

- Pickled onion
- Onion Curry Sauce
- Chutney

A close-up photograph of a mixture of diced vegetables, including onions and peppers, in a sauce.

Other vegetables

- Mix of onion with peppers
- Zucchini
- Garlic purée

A close-up photograph of a custom vegetable mixture, featuring diced onions and peppers.

100% tailored to your needs

Your recipe.
Our solution.



Where do we
love onions?

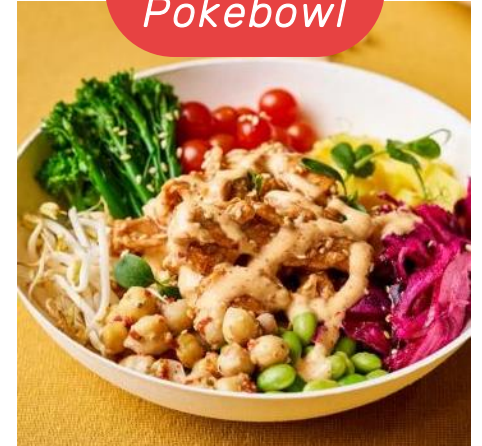
Tacos



Burgers



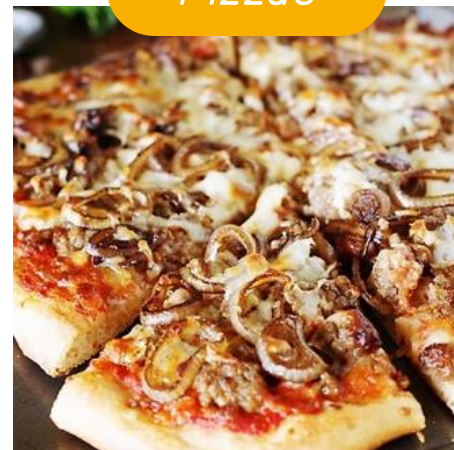
*Salads/
Pokebowl*



Hotdogs



Pizzas



Kebab



and more...

Your recipe.
Our solution.



100% tailored to your needs



Shape it

- ☐ Dices 6, 12 mm
- ☐ Slices
- ☐ Purée
- ☐ Paste



Cook it

- ☐ Cooked
- ☐ Light Cooked
- ☐ Extra Cooked
- ☐ Naturally Caramelized
- ☐ Caramelized
- ☐ Fried



Flavour it

- ☐ Smoked
- ☐ Curry
- ☐ Natural
- ☐ Sofrito
- ☐ Added sugar
- ☐ Vinegary
- ☐ Added Salt
- ☐ Other



Choose the oil

- ☐ No oil
- ☐ Olive Oil
- ☐ Rapeseed Oil
- ☐ Sunflower Oil
- ☐ Other

Our packaging options

Ambient transport and storage



Food Service



DoyPack
500g, 1 kg
1.1, 2.2 lbs



Heat-sealed pouches
3, 5 kg
6.61, 1.02 lbs



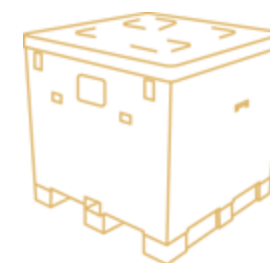
Food Industry



Aseptic bags
10, 20 kg
22.05, 44.09 lbs

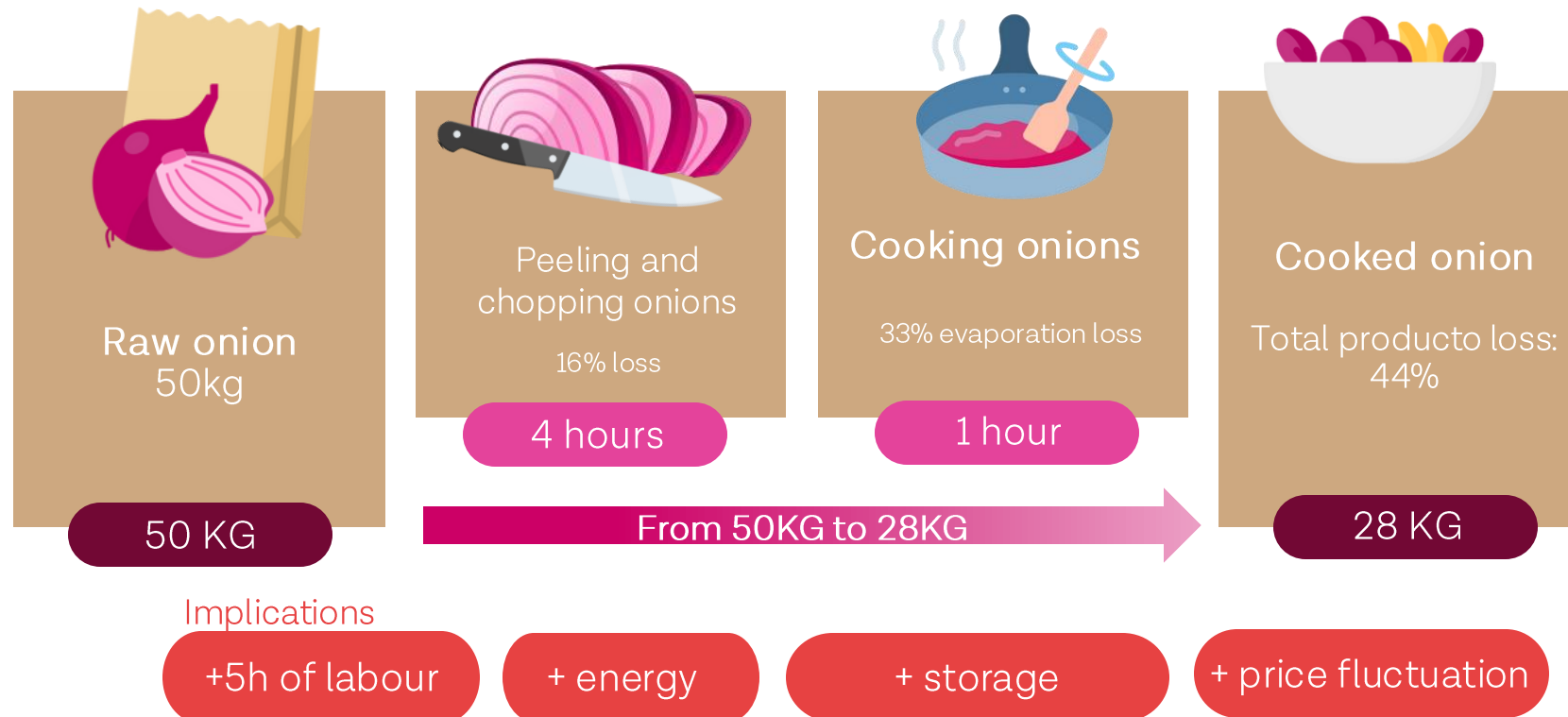


Drum
215 kg
473.99 lbs



Pellecon
1000 kg
2204.62 lbs

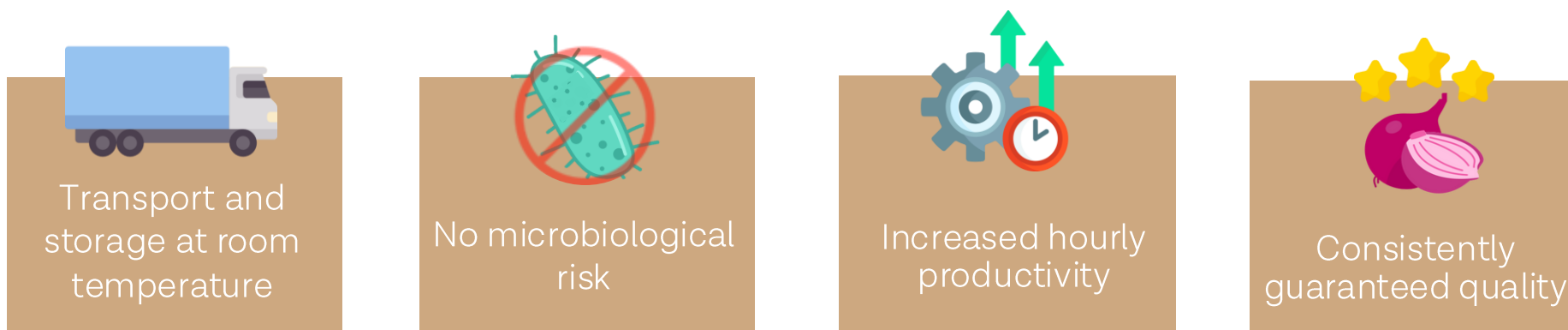
Preparing fresh onions: what it really takes



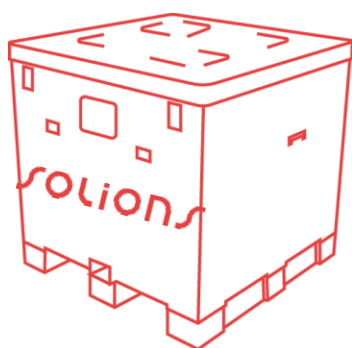
Preparing fresh onions: what it really takes



Real efficiency for industries vs. IQF



PLUG & PLAY SOLUTION



+20% yield vs.
frozen onion



Lower
CAPEX and OPEX



Reduced resource
consumption

Your recipe.
Our solution.



*Let's make prep smarter
together!*

Your recipe.
Our solution.

