

Traceability, Quality and Sustainability

Sensient Natural Ingredients' organic onion is cultivated in California, the most fertile agricultural region of the world. Honey bees and butterflies pollinate our onions for seed production, and our California-grown organic onions are Non-GMO Project verified. Because we have decades old relationships with our growers, we are able to guarantee traceability, stability and sustainability to our customers.

Our organic onion is certified free of synthetic fertilizers, herbicides and insecticides. Transported in dedicated vehicles to Sensient's organic certified facility and processed within twenty-four hours of harvest, our organic onions are well taken care of to ensure organic quality from farm to table.





Brilliant White Color

Our proprietary onion seed varieties, paired with a growing environment found only in Southern and Central California, produce a brilliant white color unmatched by other dehydrated organic onions..

Pungent Onion Flavor

Due to our extensive breeding and seed development programs, our organic onion has the highest solids level in the world, making the flavor pungent while increasing dehydration efficiency. In turn, we use less energy, water, and fossil fuels, thus reducing our impact on the environment.

California Organic Onion, Powder Product # 6800

California Organic Onion, Granulated Product # 6810

California Organic Onion, Minced Product # 6820

California Organic Onion, Chopped Product # 6850 For sample requests, contact your Sensient Account Manager, call 209.667.2777, or email sni.sales@sensient.com

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