

ofi onions just got better

Neo-Pure Pasteurized (NPP) onions are our latest innovation to bring unique solutions to our customers



True partnerships can lead to extraordinary outcomes,
especially when there's a common goal



Our dried onion ingredients ("of") is the largest dried onion producer in the world. We control our process from seed to factory to ensure the highest food safety and quality standards. Just when you thought our dried onion products couldn't get any better, we partnered with Neo-Pure, an innovative organic pasteurization technology developed by Agri-Neo, to further enhance food safety for our products.



We are shaping the future of food safety

Neo-Pure is our latest food safety solution. It is a validated, organic pasteurization technology developed by Agri-Neo that uses a unique blend of organic actives to provide broad-spectrum inactivation of harmful organisms such as pathogens, yeast, mold, coliforms, and other indicator microorganisms.

Since Neo-Pure Pasteurization (NPP) does not rely on chemical gases or high temperatures, the natural aroma, texture, and taste of our onions remain unchanged, just as nature intended. It is certified to meet the USDA national organic standards and keeps the organic designation of our organic onions. It is also Halal and Kosher certified.

The most advanced pasteurization technology

The compact footprint and low energy requirement of Neo-Pure make it the most ecological and sustainable food safety technology. By seamlessly integrating it into our production process, Neo-Pure enables us to consistently deliver superior product quality and best-in-class service to our customers.



At ofi, we pride ourselves on improving operational efficiency, enhancing product quality, and delighting our customers by employing the latest innovation in food safety

	NEO-PURE	EtO Fumigation	Irradiation
Validated technology	✓	Varies by Service Provider	Varies by Service Provider
Organic processing	✓	No	No
In-house food safety control	✓	3rd Party Service	3rd Party Service
Unique technology	✓	Conventional technology with different providers	Conventional technology with different providers
Maintain food quality	✓	May adversely impact quality	May adversely impact quality
Product remains organic post-treatment	✓	No	No
Product labeling not required	✓	Not Required	Required
Approved by US EPA and Health Canada as a processing aid	✓	Varies by Service Provider	No
Safe for workers and the environment	✓	EtO Emissions Risk	Radiation Exposure Risk

Frequently Asked Questions

How does Neo-Pure work?

1. Food Entry: Loss-in-weight system precisely meters dried onions and carries them to the applicator.
2. Application: The applicator mists the Neo-Pure Organic Solution onto the onions and gently rotates them for uniform coverage.
3. Drying: The solution biodegrades and the vibratory fluidized bed dryer removes surface moisture at low temperature.
4. Food Discharge: Onions exit the dryer and are transferred for milling.

What are the components in the Neo-Pure Organic Solution?

The Neo-Pure Organic Solution is a patented blend of organic actives formulated to provide broad-spectrum kill of harmful organisms such as pathogens (i.e., Salmonella, E. coli), mold, yeast, coliforms, and other indicator microorganisms. The active components are organic acids that are widely used in other food categories such as meat, poultry, and fresh vegetables.

How does Neo-Pure inactivate pathogens, yeast, mold, and other microorganisms?

Neo-Pure is a low-molecular-weight compound and can pass easily through cell walls/membranes of harmful bacteria, whereupon it is able to react with internal cellular components, such as enzymes, proteins, and DNA, leading to cell death.

Neo-Pure Pasteurization involves moisture and drying. How will this impact the end product?

Neo-Pure Pasteurization (NPP) delivers high quality by maintaining the internal temperature of the onions throughout the process. The Neo-Pure Organic Solution biodegrades immediately after it is misted onto the onions. The drying process uses a concept known as evaporative cooling to maintain food quality. It works like a hand dryer in which the warm air only removes the surface moisture without damaging your skin or hands.

Is Neo-Pure approved & certified?

The Neo-Pure Organic Solution is approved by the U.S. FDA and Health Canada as a processing aid. Therefore, labeling on product is not required. It is also certified-organic to the U.S. National Organic Program and Canada Organic Regime standards. Neo-Pure Pasteurized (NPP) products remain organic post-treatment. It is also certified Kosher and Halal.



We strive for innovation to bring unique solutions to our customers

ofi's vertically integrated supply chain uniquely positions us to ensure the highest food safety and quality assurance standards. Our partnership with Neo-Pure brings together our farming, processing and food safety expertise to further address the ever-growing market demand for enhanced food safety and transparency.

Neo-Pure Pasteurized (NPP) onions demonstrate our continuous effort to delivering value-added food ingredients and solutions to our customers.

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