

PRODUCT SPECIFICATIONS & HARVEST / POST HARVEST GUIDE



Onions, Storage (Cured)

Product Specifications

Appearance	Quality: Mature bulbs with good firmness and compactness of fleshy scales. Dried and cured to ensure 6 week shelf life @ 45° F
	Color: Yellow, white, or red.
	Ripeness: N/A
Size	Weight: N/A
	Measure: Medium to medium-large (between baseball and softball size)
Packing	Case: Mesh bag
	Weight: 10 lbs / mesh bag

Harvest

- Harvest when tops begin to dry
- Field cure for 3-5 days if weather conditions permit

Post-Harvest Handling

Pre-cooling	n/a
Washing/ Processing	Do not wash; dry and cure in a warm, ventilated area to ensure 6 week shelf life; dry brush and trim roots and stems after curing
Storage	Temp: 68-86° F for curing / 32° F for long term storage Humidity: 65-75%
Ethylene Sensitivity	Not very sensitive though high concentrations can induce sprouting.

