

Onions, Dry

FRESH

Sizes

Small: 1-inch to 2 ¼ -inch diameter

Medium: 2-inch to 3 ¼ -inch diameter

Jumbo or Large: 3-inch diameter and up

(5% may be smaller than specified diameter;
10% may be larger)

Popular Varieties

Bermuda, Granex, Grano: Mild flavored, crisp, early varieties

Creole, Eheneses, Australian, Brown, White, Portugal: Strong flavored varieties

Globe, Sweet Spanish, South Pork: Moderate to strong flavor, large size, late varieties

Vidalia, Walla Walla, Main Sweet, Sweet Imperial, Texas Supersweet: Sweet varieties

Grades

Standards for Bermuda and Creole Type:

U.S. No. 1

U.S. Combination

U.S. No. 2

Unclassified (ungraded)

Standards for Other Types:

U.S. No. 1

U.S. Export No. 1

U.S. Commercial

U.S. No. 1 Boilers (smaller than U.S. No. 1,
diameter 1-inch to 1 7/8-inch)

U.S. No. 1 Picklers (diameter 1-inch or less)

U.S. No. 2

How Packed

5, 10, 25-lb and 50-lb bags

40-lb and 50-lb cartons

In Season

Available year-round; each growing region has peak season.

Onions, Dry

FRESH (CONTINUED)

Purchasing Tips

- Bermuda is an excellent all-purpose onion.
- Soil conditions, climate, and variety – not color – determine flavor.
- The most pungent raw onions are the sweetest when cooked.
- Sweet varieties not appropriate for institutional food service due to short shelf life.
- If description does not specify pack preference, the bid unit should be per lb.

Receiving

- Inspect for quality. Onion should have firm, well shaped, short neck; dry and papery outer skin; flesh juicy and crisp; free of green spots, blemish, decay or mold.
- Reject onions with sprouts, soft flesh, or thick, hollow, woody stems.

Storing

- Store in dry, cool, well-ventilated area – 60-65°F/16-18°C, 85-95% relative humidity.
- Store away from foods that absorb odors.
- Do not store with potatoes because onions draw water from other foods.
- Storage life for most varieties is several months.
- Vidalia, Walla Walla, and Maui have high sugar and moisture content and should be used quickly.

Standard of Identity Reference

None

Grade Standard Reference

Title 7 CFR 51.2830 to 51.2836 and 51.3195 to 51.3198

Sample Description

ONIONS, DRY, FRESH: to be packed to U.S. No. 1 Grade standard; medium size; Bermuda; 25 lb bag only.

Onions, Green

FRESH

Sizes

- Small:** Less than 1/4-inch diameter
- Medium:** 1/4 -inch to 1-inch diameter
- Large:** 1-inch diameter and up

Grades

- U.S. No. 1
- U.S. No. 2
- Unclassified (ungraded)

Popular Varieties

White Lisbon



How Packed

- 10 to 30 lb cartons with 12, 24, 35, or 48 bunches
- 12 count bags, 4 bags per case

In Season

Available year-round

Purchasing Tips

- U.S. No 1, medium size, preferred.
- Green onions are immature plants that may have bulbs but must have green tops.

Receiving

- Inspect for quality. Necks should be medium-size and well blanched 2 to 3 inches above root.
- Reject if wilted or tops discolored.

Storing

- Store in coldest part of refrigerator – 32-36°F/0-2°C, 90-98% relative humidity.
- Storage life is 7 to 10 days. Mist lightly with water to extend storage life.
- Store away from foods that absorb odors.

Standard of Identity Reference

None

Grade Standard Reference

Title 7 CFR 51.1055 to 51.1057

Sample Description

ONIONS, GREEN, FRESH: to be packed to U.S. No. 1 Grade standard; medium size; 48 count.